As part of the Harry H. Beren ASK OU Outreach Program, OU Kashrus has not only reached out to communities, yeshivos, kollelim and semicha programs, but has also invited prominent Roshei haYeshiva and Rabbonim to address the kashrus staff at the OU, most recently Mirrer Rosh HaYeshiva HaRav Noson Tzvi Finkel, who visited March 3, 2011.

According to Rabbi Yosef Grossman, Senior Educational Rabbinic Coordinator of OU Kashrus, “In forging these links between the OU and the Yeshiva world, Rav Finkel joins Rav Shmuel Kaminetsky, Rav Osher Weiss, Rav Psachya Fried and Rav Binyomin Cohn who have all visited the OU and delivered shiurim and divrei hisorerus or spoken to the OU rabbonim at OU Kashrus Conferences as part of ASK OU Outreach.”

Rav Finkel was joined by Rav Binyomin Carlebach from Mir Yerushalayim. They both spoke briefly to the OU Kashrus rabbonim as did Rav Yisroel Belsky, OU halachic posek, and Rabbi Menachem Genack, CEO of OU Kashrus. “The gathering was an inspiration for all who attended,” Rabbi Grossman said. Speaking in English, Rav Finkel said he was overwhelmed coming into the room and meeting all the rabbis who toil on behalf of the Jewish people to guarantee that they are being supplied with kosher food.

CHLORPHENIRAMINE MALEATE, an active ingredient in pain-reducers, is synthetic (its systematic name is 3-(4-chlorophenyl)-N,N-dimethyl-3-pyridin-2-yl-propan-1-amine) and is acceptable for Pesach.

DEXTROMETHORPHAN, a popular cough suppressant is a methyl ether of the dextrorotatory isomer of levorphanol, and a synthetic chemical. It is acceptable for Pesach.

DEXTROSE (see glucose)

ETHANOL, also called ethyl alcohol, is produced in the United States typically using corn. Rabbi Juravel notes that initial stages of corn production involve enzymatic processes, potentially using chametz. In Europe ethanol may be from wheat, or distilled from (non-kosher) wine. In China it is often from corn or sweet potato. In New Zealand and Ireland ethanol is made from whey (dairy). In South America it is often from sugar cane.

ETHYL ACETATE is used as a denaturant in ethanol (denaturants assure ethanol will not be used as an alcoholic beverage, and therefore relieve the industrial user of federal tax). It can be made...
STARCH DERIVATIVES USED IN FOOD INGREDIENTS

RABBI GAVRIEL PRICE
RC Ingredient Research

This chart demonstrates the numerous pathways and diverse process steps, from addition of enzymes to fermentation, involved in producing the multitude of ingredients derived from starch. Some have unexpected Pesach concerns. The chart is illustrative, not comprehensive.

Notes
1. Starches are made from a range of materials, including wheat (mostly Europe), corn (U.S., China, South America) and tapioca (Indonesia).
2. Alpha amylase, glucoamylase and glucose isomerase can be made from chametz.
3. Beta amylase is typically from chametz.
CHAMETZ: HETEIRA BOLA OR ISSURA BOLA

RABBI ELI GERSTEN
RC Recorder of OU Psak and Policy

THE GEMARA
Avoda Zara (76a) differentiates between kailim used to roast kodesh and those used to roast other issurim. For the former, it is sufficient to kasher with hagalah, because when they had absorbed ta’am it was still heter (heteira bola), while the latter requires libun because when they absorbed ta’am it was already issur (issa bala).

There is a machlokes Rishonim as to how to categorize chametz that becomes absorbed into a kli before Pesach. The Radvad says that chametz is more chamur than that becomes absorbed into a kli before Pesach. The Ravad says that chametz is heteira bola.

There is a machlokes Rishonim as to how to categorize chametz (issura bola).

Two, there are opinions that chametz is heteira bola and therefore kasher according to miyut tashmisho, occasionally used with chametz directly on the fire (one can kasher knives for Pesach with hagalah even though they are issurim). However, (Y.D. 121:7) explains that in reality this is a nat bar nat bar nat bar nat (chametz --> into kli, kli --> into water, water --> back into kli, kli --> into kosher for Pesach product). However, Biur Halacha (452:6) asks why we are not machmir for opinions that hold that chametz is issura bala and require aino ben yomo. Therefore, lichatchila we only kasher for Pesach when we rely on the opinion that it is heteira bala.

In general Shulchan Aruch paskens that chametz is issura bala, and therefore kashered. This is provided we know that the only concern is kavush of chametz is that even if the tank is cheres or glass it can be kasher. This is provided know that the only concern is kevisha, and there is no chance that hot chametz was poured in.

CHANAN – Since chametz before Pesach is heter, we do not say chaticha naseh neveila on chametz before Pesach. For example, if a sauce containing 3% flour was added to a soup before Pesach, the soup pot would not need to be kasher, provided that the amount of flour in the soup was batel b’shishim, even though the sauce was not batel shishim in the soup. Of course the pot would need to be cleaned out perfectly.

KASHERING BEN YOMO – Shulchan Aruch (O.C. 452:1) permits kasher Chametz for Pesach when we are still ben yomo so long as the kasher is performed before the fifth hour, erev Pesach. The Magen Avrohom (452:1) explains that in reality this is a nat bar nat bar nat bar nat (chametz --> into kli, kli --> into water, water --> back into kli, kli --> into kosher for Pesach product). However, Biur Halacha (452:6) questions why we are not machmir for opinions that hold that chametz is issura bala and require aino ben yomo. Therefore, lichatchila we only kasher for Pesach when kailim are aino ben yomo unless we are pogem or the blya is batel b’shishim.

— The Question of Quinoa

RABBI AVI JURAVEL
RC Ingredients and Food Technology

THE SHULCHAN ARUCH identifies several non-grain species that are off limits for Ashkenazi Jews during Passover. These include mustard, lentils and peas. Two primary characteristics are used to describe kitniyot:

1. grow in a pod and
2. items that are ground into flour.

These traits are not absolute, and certain exceptions are made, prohibiting items that do not share these characteristics, and permitting others even though they fall under these categories.

An example mentioned by early halachic codifiers (poskim), is that certain types of kimmel (caraway) are considered kitniyot.

However, kimmel embodies neither characteristic of kitniyot. On the other hand, it is customary to use potatoes and cottonseed oils (except in Jerusalem) despite the fact that they are ground into a flour meal. Peanuts were widely used in Russia despite the fact that they embody both characteristics of kitniyot.

In addition to kitniyot, Poskim have cautioned against using food-stuffs that may be grown as an alternate crop to chametz grains or those that may be processed in close proximity to chametz. Such continued on page 37
SEPHARDIC JEWISH COMMUNITY
Congregation Shaare Zion
Brooklyn, NY

Rav Schachter on Kitniyot and Passover Issues

Crowds surround Rav Belsky, Rabbi Genack and Rabbi Elefant

Rabbi Yaakov Ben Haim, Rabbi of Bnei Shaare Zion (seated front row right) and other Sephardic Rabbanim, listen to OU Rabbonim

Rabbi Chaim Goldberg discusses smoked salmon

ASK the OU Rabbonim Session
Quinoa is a plant very similar in appearance to spinach. Commercially, it is NOT used as an alternate crop, and is never harvested with wheat. It even grows in different climates, from those ideal for wheat. Industrially packaged quinoa is packed on dedicated equipment, with no chance of contamination. However, retail packaged quinoa may share equipment with chametz grains. Similar to other kitniyot quinoa is commonly milled into flour.

Kitniyot is a category with certain ambiguities. Local custom and tradition therefore play an important role in determining what is, and what is not treated as kitniyot. For quinoa which was not used in Jewish communities in generations past, we do not have a precedent to refer to.

The OU has not taken a position about the use of quinoa on Pesach and believe that this decision should be made locally. The information in this article, is intended to enable an informed and enlightened conversation.

### KITNIYOS CATEGORIZATION CHART

<table>
<thead>
<tr>
<th>MADE INTO FLOUR MEAL</th>
<th>GROWS IN POD</th>
</tr>
</thead>
<tbody>
<tr>
<td>Peanuts</td>
<td>Peas</td>
</tr>
<tr>
<td>Corn</td>
<td>Soybean</td>
</tr>
<tr>
<td>Mustard</td>
<td>Beans</td>
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<tr>
<td>Buckwheat</td>
<td>Rapeseed</td>
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<tr>
<td>Rice</td>
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<tr>
<td>Potatoes</td>
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<tr>
<td>Sunflower</td>
<td></td>
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<tr>
<td>Cottonseed</td>
<td></td>
</tr>
<tr>
<td>Flaxseed</td>
<td></td>
</tr>
<tr>
<td>Quinoa</td>
<td></td>
</tr>
</tbody>
</table>

### GLOSSARY

**Quinoa**

Continued from page 35

Foodstuffs were prohibited in certain Sephardic communities as well over the concern of an admixture.

**Synthetically, from an ethylene stream.** It can also be made from a reaction (technically called an esterification) of ethanol with acetic acid, either of which can be from chametz (both items have entries here). Ethyl acetate is a byproduct of fermentation of ethanol in the production of vinegar. Some of it evaporates, and the vapor can be stripped and resold as ethyl acetate (an OU vinegar company was at one point involved in reselling this vinegar byproduct). When used as a denaturant in the United States, its presence is one percent by volume of the final product (Code of Federal Regulations, 27, 21.56, Formula 29). This information is relevant – despite the fact that ethyl acetate is, initially a פוגם, because, in some industrial processes, the ethyl acetate (or other denaturant) will cease to “denature” the ethanol and either become irrelevant (for example, evaporate off), become consonant with the new product or even, in theory, contribute a positive note to the new product. Note that ethanol used for vinegar is usually not denatured. Ethyl acetate is also used as a solvent in the process of decaffeinating coffee.

**Furfural**

A flavor and perfume chemical that provides a “characteristic penetrating odor” and was historically made from oats (Quaker Oats long ago recovered it as a byproduct in its processing). Wheat bran, corn cob, sawdust, sugar (sucrose) and other biological materials are used industrially as raw materials for furfural. OU Documents P-14 indicates that if, in theory, the outermost layer of the oat or wheat is the only raw material, furfural would be acceptable for Pesach. In practice, however, according to Rabbi Juravel, the standard method of separation, using steam, essentially strips the פוגם of the kernel into the outer layer, and particles of grain are processed into the furfural. Furfural is a potential starting material for the production of maltol.

**Glucose**

Also referred to as dextrose, is a monosaccharide, is often derived from starch, and is potentially chametz (see starch for more information). Glucose is another term for dextrose (the two terms are used interchangeably). It is produced from the action of alpha amylase and glucoamylase.

**Maltitol**

Used in the formulation for a number of Novartis products and other over-the-counter medicines, and is often made from maltose syrup. Maltose syrup is corn syrup that has been saccharified (made sweet) using beta amylase, a barley enzyme (which, although used at low proportions, may be considered a פוגם)

**Maltodextrin** is derived from starch. Corn starch is the most likely starting material for the production of maltodextrin in the United States; in Europe, wheat starch may be the starting material. Tapioca is used in Indonesia. As indicated in the flow chart (on p. 34), an alpha-amylase enzyme can be used in its production.

**Maltol** and **Ethyl Maltol** are extracted not from malt but larch tree or from furfural (see furfural).

**Sennosides** is the active ingredient in laxatives, including ex-lax. It is an extract from senna leaves. Although the leaves may be washed with ethanol, the targeted extract, hydroxyanthracene glycosides, is insoluble in ethanol and ethanol would therefore not likely be the extract medium (and in any event may not be from chametz). Ex-lax produces a pill form of laxative, which would be acceptable on Pesach.

**Sorbitol** is made from glucose. In the United States, Canada, and in South America, glucose is typically made from corn or non-kitniyot sources. Fructose, from corn syrup, is another potential raw material. In Europe glucose is typically made from chametz.

**Sugar** in its common use (referring to table sugar) is sucrose. It is made from cane or beet and does not require special certification for Pesach. In its more technical sense sugar refers to a class of chemicals identified in nomenclature by the –ose suffix. Fructose, glucose, dextrose and lactose are examples. These are derived from various raw materials, including milk (lactose) and starches (glucose, dextrose, fructose), some of which may be chametz.

**Vinegar** also referred to as white vinegar, white distilled vinegar, distilled vinegar, or even “grain” vinegar, when purchased in the United States is typically made from corn (there is a single plant that produces chametz-based vinegar whose output is a distinct minority of all vinegar in the country). Therefore, those who are careful to avoid selling שומן בהמת may nonetheless sell vinegar (Sefhardim should also use only vinegar with Pesach certification). Malt vinegar is chametz. See “acetic acid”.

**Yeast** (Baker’s) commercially produced does not refer to se’or prohibited in the Torah. Se’or is sourdough, which is made by permitting raw dough to develop mold is effective in leavening future dough. Commercial baker’s yeast is typically made using molasses. It can be sold even by those who are careful to avoid selling שומן בהמת. Yeast (Brewer’s) is recovered from beer production, and one may not own it on Pesach.
AJ MADISON VISITS OU

A delegation of Rabbonim from AJ Madison, a Brooklyn-based appliance retailer working to integrate intricate electronic technology with Shabbos-mode appliances, met with Orthodox Union Kashrus executives at the OU headquarters in downtown Manhattan.

From L-R: Rabbi Yisroel Belsky, OU Kosher Authority and Senior Halachic consultant; Rabbi Moshe Elefant, COO of OU Kashrus; Rabbi Tzvi Ortner, AJ Madison Halachic consultant; Mr. Micheal Gross, CEO of AJ Madison

IMPORTANT HALACHIC TIMES FOR PASSOVER ALERT

There were several typos in the Halachic Times for Passover list published on page 7 of the OU Guide for Passover 5771 – 2011. The correct times are as follows:

LATEST TIME FOR EATING CHAMETZ ACCORDING TO GRA

Minneapolis 10:56

LATEST TIME FOR ANNULING CHAMETZ ACCORDING TO MAGEN AVRAHAM

Cincinnati 12:18 Columbus 12:12

Cleveland 12:07 San Francisco 11:50

CANDLE LIGHTING FIRST NIGHT OF YOM TOV

Boston 7:10 Chicago 7:16

Please be advised that General Mills has discontinued @& kosher certification from all retail and foodservice sizes of BUGLES ORIGINAL products due to operational changes at the production sites. The @& has been removed from packaging. Consumers are likely to see some Bugles Original packages with the @& and some without as the transition occurs.

Egg Matza for Passover produced by KURSON KOSHER, Mexico is certified as kosher for Passover by the OU, however, the label should state “According to Ashkenazi practice, egg matza may only be used for aged and sick”. Corrective measures are being implemented.

NEW HOPE ULTIMATE HOT CHOCOLATE produced by New Hope Mills Mfg., Inc., Auburn, NY bears a @ symbol, but should be labeled @& because it contains a component made on dairy equipment. This error is being corrected.

to our dedicated RFR in OK RABBI YEHUDA WEG AND HIS WIFE on the engagement of their son Mendy to Ariella Paim.

to our devoted administrative assistant SOROH WININGER AND HER HUSBAND on the engagement of their son Shalom to Rivka Siegel.

the family of ILAN TOKAYER who was a dedicated RFR in OU wine production at HaGafen Cellars, Chaim LLC and other wine facilities on his untimely petirah.

our dedicated RFR in Seattle, WA RABBI YITZCHOK GALLOR and family on the loss of his father Mr. Arthur (Asher HaCohain) Gallor from Los Angeles.