BEWARE OF THE PERFECT SCHEDULE ‘A’ – IT MAY BE IMPERFECT!

RABBI YISROEL BENDELSTEIN
RC Commercial Baking

ONE of the most pivotal halachos that forms the bedrock for the laws of Kosher and which kashrus professionals must be thoroughly versed in, is the concept of בושם. בושם begins at the very core with the 매טרוןוהל the concept of בושם professionals must be thoroughly versed in, is the concept of בושם professionals must be thoroughly versed in, is the concept of בושם professionals must be thoroughly versed in, is the concept of בושם professionals must be thoroughly versed in, is the concept of בושם professionals must be thoroughly versed in, is the concept of בושם professionals must be thoroughly versed in, is the concept of בושם professionals must be thoroughly versed in, is the concept of בושם professionals must be thoroughly versed in, is the concept of בושם professionals must be thoroughly versed in, is the concept of בושם professionals must be thoroughly versed in, is the concept of בושם professionals must be thoroughly versed in, is the concept of בושם professionals must be thoroughly versed in, is the concept of בושם professionals must be thoroughly versed in, is the concept of בושם professionals must be thoroughly versed in, is the concept of בושם professionals must be thoroughly versed in, is the concept of בושם professionals must be thoroughly versed in, is the concept of בושם professionals must be thoroughly versed in, is the concept of בושם professionals must be thoroughly versed in, is the concept of בושם professionals must be thoroughly versed in, is the concept of בושם professionals must be thoroughly versed in, is the concept of בושם professionals must be thoroughly versed in, is the concept of בושם professionals must be thoroughly versed in, is the concept of בושם professionals must be thoroughly versed in, is the concept of בושם professionals must be thoroughly versed in, is the concept of בושם professionals must be thoroughly versed in, is the concept of בושם professionals must be thoroughly versed in, is the concept of בושם professionals must be thoroughly versed in, is the concept of בושם professionals must be thoroughly versed in, is the concept of בושם professionals must be thoroughly versed in, is the concept of בושם professionals must be thoroughly versed in, is the concept of בושם professionals must be thoroughly versed in, is the concept of בושם professionals must be thoroughly versed in, is the concept of בושם professionals must be thoroughly versed in, is the concept of בושם professionals must be thoroughly versed in, is the concept of בושם professionals must be thoroughly versed in, is the concept of בושם professionals must be thoroughly versed in, is the concept of בושם professionals must be thoroughly versed in, is the concept of בושם professionals must be thoroughly versed in, is the concept of בושם professionals must be thoroughly versed in, is the concept of בושם professionals must be thoroughly versed in, is the concept of בושם professionals must be thoroughly versed in, is the concept of בושם professionals must be thoroughly versed in, is the concept of בושם professionals must be thoroughly versed in, is the concept of בושם professionals must be thoroughly versed in, is the concept of בושם professionals must be thoroughly versed in, is the concept of בושם professionals must be thoroughly versed in, is the concept of بوشם.It may be imperfect!

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WORMS IN SARDINES

A recent article by Rabbi Yisroel Bendelstein, a Rabbinic Field Representative for the Orthodox Union, discusses the presence of worms in sardines, specifically Anisakis worms, which are a concern in sardines imported from Canada. These worms are of particular interest to kashrus professionals and consumers, as they are not considered halachically permissible by some rabbis. The article explores the halachic implications of these worms, particularly in the context of sardines, and provides guidance on how to handle such situations.

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DAF NOTES

OU Mashgiach checking the gut cavities of sardines have, in the past few months, discovered what appears to be small, white, parasitic worms in and around the internal organs of some sardines (a separate issue from the krill worms that have been found). These worms have migrated from the flesh of the fish to its gut. Rav Belsky Shlita concludes that these are the same anisakis worms which are prevalent in sardines from Canada. In the following Teshuva, Rav Belsky's conclusion was scientifically borne out by scientists at New York City's Museum of Natural History utilizing the latest technology of DNA bar-coding analysis using DNA Sequencing with Capillary Electrophoresis.
the plant by means of an in-house recipe. “What does the recipe entail,” I inquire? “Very simple,” explains the fine gentleman, “all we do is take our raisins and soak them in water.” I then ask to see the product specification sheet for the raisin water code number W0109. I am graciously given the spec and notice that sure enough, all that is in this raisin water is raisins and water. Lo and behold both the raisins and the water are also properly registered on the Schedule A.

So the Schedule A is perfect! Or is it? I also notice upon further examination of the spec, that the raisins are soaked in the water for 48 hours. It occurs to me that I may have made one of the greatest discoveries. There is indeed another entity of asur, aside from bezul halal and asur, that is created from an amalgamation of asur and ha'aretz, create the asur ha'aretz. Can it be that the raisins and the water, which are both independently ha'aretz or raisin water, yet when they are soaked together for 48 hours? I have the plant place this product on hold until further notice, which they are more than amenable to do. All this time the plant kosher contacts are somewhat befuddled. In their minds they had not been in non-compliance with kosher, since both the raisins and the water were listed on the Schedule A. How was I going to explain this to them? Of course, I reason to myself, raisin and halal is the key. And so I begin by reassuring the plant kosher contacts that they have done everything right, and by telling them how much their dedicated service towards our kosher program is appreciated. However, there are times in kosher when two rights can make a wrong, as in the case of putting meat and milk together. Raisins and water, I explain, fall under the meat and milk category. By themselves, they are all right. But mixed together, they are wrong. The fine gentlemen are very fascinated by this phenomenon and curiously await to hear the final decision on the product that has been placed on hold.

Upon consultation with HaRav Belsky shliita, I was advised that this is certainly not an ideal situation, and the product in question with its present formulation should not be kosher certified. The specification sheet is based twofold. First on the opinion of the opinion of the bechor ashkenazi who maintains that raisins soaked in water for 24 hours have a status of ha'aretz for 24 hours, and constitute wine even without ha'aretz. And secondly, even according to the halachic opinion who posits that a minimum of three days is required for the soaking of raisins at ambient temperature to be considered wine, it is necessary to have ha'aretz or ha'aretz dimension to ensure that the non-Jewish workers don’t soak the raisins past the third day. However, as Harav Belsky, shliita, advised, I instructed the company to reformulate the product, which it did wholeheartedly by replacing the raisin water with a little more sugar to compensate for the loss of sweetness in the final product.

The upshot is that even the most perfect Schedule A and company raw material list would not alert an RFR to the raisin water and its related kashrus problems. This is to no fault of the Schedule A and company raw material list. After all, both of these seminal documents include separate listings of the raisins and the water. It is the batch formula sheet however, that raises awareness to the raisin water issue. For this reason, it can’t be underscored enough the importance for RFR’s to periodically review batch formula sheets and perform ‘where used’ searches on kosher sensitive in-house formulations such as raisin water. While the use of raisin water may be next to nil, as I have found it is used quite sparingly in bakeries, who’s to say what other revelations the RFR may uncover. Perhaps another instance that becomes asur. If the new discovery enhances kashrus, it will be time and energy well spent.

**SO THE SCHEDULE A IS PERFECT! OR IS IT?**

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**IT IS THE BATCH FORMULA SHEET HOWEVER, THAT RAISES AWARENESS...**

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ASK OU KOSHER COMES TO TOWN
A Night to Remember in Elizabeth

IN ITS continuing tour of Orthodox communities in the New York metropolitan area and beyond, OU Kosher came to Elizabeth, New Jersey and presented ASK OU: A Night of Kashrus, in conjunction with the Vaad HaRabbonim of Greater Elizabeth, JEC Beit HaKnesset Adat Yisrael, JEC Elmora Avenue Shul and the Elmora Hills Minyan. The program was part of the Harry H. Beren ASK OU OUTREACH initiative, which is sponsored by the Harry H. Beren Foundation of Lakewood, NJ.

Featured presentations were given by Rabbi Chaim Loike, OU Rabbinic Coordinator and an expert on birds and eggs, who discussed, “Can I Eat That?” with the assistance of his feathered friends.

Rabbi Yosef Eisen, Rabbinic Administrator of the Vaad HaKashrus of the Five Towns and Rockaways, is a former OU Rabbinic Coordinator for Food Service and expert in Bedikas Tolaim, presented a live demonstration on “How to Check Fruits and Vegetables.”

According to Rabbi Yosef Grossman, OU Senior Educational Rabbinic Coordinator, who arranged the program, “It was a distinct pleasure to bring the Harry H. Beren ASK OU OUTREACH program to the world renowned Greater Kehilah of Elizabeth, under the leadership of its distinguished Rav Ha’Ir Rav Elazar M. Teitz Shlita. The attendees, from the various synagogues represented, were all united in their praise of the stimulating presentations that were delivered by Rabbi Loike and Rabbi Eisen.”

Following the presentation, Rabbi Jonathan Schwartz wrote to Rabbi Menachem Genack, CEO of OU Kosher: “On behalf of the Vaad HaRabbonim of Greater Elizabeth, I want to extend our sincerest thanks for the wonderful ASK OU program that visited our community this evening. HaRav Loike Shlita and his bird friends were both educational and entertaining as he raptly contained the audience with both insight from our mesorah as well as examples of the application (and sometimes misapplication) of mesorah terms throughout world history creating some of the halachic conundrums we deal with today.”

“HaRav Eisen Shlita followed with a hands-on, practical presentation on Bedikas Tolaim which, according to one participant, "made my vegetable checking doable." Like Rabbi Loike before him, Rabbi Eisen was relatable and made a difficult section of halacha easier to understand and apply. I also want to openly thank Harav Grossman Shlita without whom this effort would never have happened. The success of the evening is truly his -- and the OU’s.”
Rabbi Menachem Genack, OU’s Rabbinic Administrator and CEO and Rabbi Moshe Elefant, OU’s Executive Rabbinic Coordinator and COO, met Paris Consistoire’s high ranking officials in France’s capital (May 9-12, 2011).

In 1808, Emperor Napoleon first created the France Consistoire and local Consistoires. All local Consistoire are members of the France Consistoire Central. The Paris Consistoire, which also includes Jewish communities living in the city capital’s suburbs, is the most important local Consistoire.

Rabbis Genack and Elefant were invited by the Paris Consistoire for meetings regarding kosher products.

They participated in ceremonies at the Paris Great Synagogue of La Victoire for Yom Hazikaron (Israel’s Remembrance Day) and Yom Haatsmaut (Israel’s Independence Day). They visited several Jewish communities and schools, as well as the Fleg Center. Located in the Quartier Latin, the Fleg Center is dedicated to Jewish students.

On May 11, Rabbis Genack and Elefant discussed key issues with Parisian rabbis in charge of kosher services. They were offered a lunch of refined French kosher cooking in the Paris Great Synagogue with Senior Professional staff and rabbis from the Parisian suburbs’ Jewish communities. They tasted a wine which had the OU and the Paris Beth Din (KBDP) kosher symbols on its label. The Paris Beth Din is the Paris Consistoire’s Kashrut supervising authority.

Rabbi David Messas, Great Chief Rabbi of Paris, is the son of former Chief Sephardic Rabbi of Jerusalem, Shalom Messas. He was invited to visit the OU headquarters a few months ago. His vibrant speech during that lunch was focused on the necessity to repair the world by doing the necessary acts of kindness. He lauded the OU’s rabbis’ expertise.

On May 11, Rabbis Genack and Elefant joined the Parisian Rabbis’ Beth Hamidrach’s Seminar.

“The KBDP is an important Kosher certification in France and Europe. The OU has high standards of kosher certification and is active in Europe and world wide. OU and Paris Consistoire’s representatives met in order to set up partnerships in the interest of Jewish communities. We share the same goals: to serve the Jewish community. We wish to optimize our actions. The French food-processing (agroalimentary) industry will be more interested in manufacturing kosher products which include the American market, besides the French one”, President Mergui told me on May 11, 2011. He added that activists who support boycotts of kosher products might put pressure on some food-processing manufacturers.

“OU and Paris Consistoire have strict standards of Kosher certification. Their activities are complementary. Thus, a synergy will be positive for both organizations. For instance, OU benefits from the Paris Consistoire’s expertise in kosher wine production in France. Thousands of bottles of OU/KBDP certified wines were sold”, Alain Korcarz noted. Korcarz’s enterprise is a “European leader of Kosher bakery and viennoiseries” whose two sites of production are certified by OU and Paris Consistoire.

SECOND “ADVANCED KASHRUT SEMINAR FOR WOMEN”

Coming August 29-September 2 at OU Headquarters

IS A WOMAN’S place in the kitchen? Yes, if that woman is interested in the finer points of kosher law and that kitchen is the large facility at the Sheraton Meadowlands in New Jersey. A group of those women will visit the hotel kitchen, where kosher meals are prepared for hundreds of people simultaneously, as part of the second Orthodox Union Advanced Kashrut Seminar for Women, to be presented by OU Kosher, Monday August 29 - Friday, September 2 at OU Headquarters in New York.

The seminar, part of the ASK OU program sponsored by the Harry H. Beren Foundation of Lakewood, will feature lectures on a wide variety of aspects of kashrut as well as industrial plant and hotel kitchen tours, with instruction provided by a faculty of OU experts.

“The course will go into the home kitchen as well,” declared Rabbi Yosef Grossman, OU Kosher’s Director of Kashrut Education and program coordinator, “for proper control of one’s own kitchen requires extensive kashrut knowledge.”

Space is limited. When the course was offered for the first time in August of 2009, a group of 25 women -- some coming from as far afield as Sydney, Australia; Edmonton, Canada and Efrat, Israel -- attended sessions on checking vegetables for insects; finding blood spots in eggs; meat and dairy control; identifying and purchasing kosher fish; methods of food service and industrial kosherization; and general questions on Jewish laws of kashrut, in addition to the site visits.

In reflecting on the first Advanced Kashrut Seminar for Women, Rabbi Grossman noted, “I was extremely pleased with the outcome of that program. We were able to educate, on an advanced level, a group of women representing the broad religious spectrum from left to right. They were all united in their quest and appreciation for accurate kashrut information, which OU Kosher’s kashrut experts so adequately provided. We look forward to duplicating that success.”

The only cost is a $75 registration fee. For more information, or to apply and set up an interview, contact Avigail Klein at 212-613-8279, or kleina@ou.org.
From your kitchen to the Sheraton kitchen...

UNDERSTAND KASHRUT AS NEVER BEFORE

Join the OU’s 2nd Advanced Kashrut Seminar for Women
including lectures, hotel kitchen and industrial plant tours

Monday, August 29 - Friday, September 2, 2011

For more information and to apply, contact
Avigail Klein at 212.613.8279, kleina@ou.org
Act today. Limited space available.

Sponsored by the Harry H. Beren Foundation, Lakewood NJ
NEW OU KOSHER PROGRAM PRESENTS YOREH DEAH

Mini-Shiurim with Rabbi Eli Gersten on OU Radio

IN A new Orthodox Union kashrut education initiative, Rabbi Eli Gersten, OU Kosher’s Rabbinic Coordinator for P’sak Halacha, now delivers mini-shiurim on www.ouradio.org in Yoreh Deah, the section of Shulchan Aruch which includes the Laws of Kashrut. Rabbi Gersten goes through each siman, beginning with siman 87 (Basar B’Chalav), elucidating the halachic concepts involved and drawing on the major commentaries and writings of the foremost halachic decisors in order to provide a thorough, detailed overview of the issues.

It is anticipated that Rabbi Gersten’s mini-shiurim will cover most of the major sections of Yoreh Deah which are learned for semichah, including Hilchos Ta’aravos - all with a focus on providing the underpinnings of modern kashrut policy. In this vein, the mini-shiurim may continue into lesser known sections of Yoreh Deah, due to their particular kashrut ramifications. As such, the number of potential mini-shiurim in this series is limitless.

The mini-shiurim began two months ago as part of a new training program for professional rabbinic staff of the OU Kashrut Department. Due to the lack of availability of such shiurim for broader audiences, it was decided that the OU would go public with the program and offer it to a larger audience. Although this is a public program, it is geared to those who are prepared for an advanced study of Yoreh Deah, such as rabbis and semichah students.

Each mini-shiur is approximately 10-15 minutes long. They are tailored as much as possible to each cover one new sim’ah in Yoreh Deah. New mini-shiurim are posted on an ongoing basis – approximately three new sessions per week.

The mini-shiurim are featured on www.OURadio.org in the “Yoreh Deah” link. Furthermore, the mini-shiurim are readily available as free podcast subscriptions via iTunes and Yahoo.

The Yoreh Deah shiur is now available as a podcast. You can subscribe using iTunes or any other RSS Feed reader/podcast software. If you are using iTunes you can simply click on the iTunes logo below the podcast feature box at the top of the Yoreh Deah page (http://ouradio.org/yoreh_deah) and you’ll be able to subscribe automatically.

You can also subscribe to the podcast feed manually in iTunes. To do so, in iTunes click on the “Advanced” menu in the top left-hand side of your screen. Select “Subscribe to Podcast...” from the drop down menu. Then cut and paste this URL: http://feeds.feedburner.com/YorehDeah into the text box that appears and click on “OK”.

This will make all the shiurim appear in the podcast section of your iTunes. From the podcast section of your iTunes you can then download all the available shiurim by clicking on the arrow to the left of where it says “Yoreh Deah” and then selecting “Get All”.

Additionally each shiur can be downloaded as an individual mp3. You can right click on any “Download mp3” link and select “save as...” from the drop down menu. Once you’ve saved the file to your computer you can burn a CD or drag it into whatever software or mp3 player you’d like.

Rabbi Gersten underwent extensive shimush (hands-on halachic training) under Rabbi Moshe Heinemann. Rabbi Gersten continues his halachic involvement at the Orthodox Union by interfacing closely with the OU’s poskim, Rabbi Yisroel Belsky and Rabbi Herschel Schachter, and publishing and teaching Yoreh Deah/Kashrut topics at OU Headquarters.

KASHRUS ALERT

#1 GLUTEN FREE CHOCOLATE CAKE MIX, 5 lb., UPC 654367435304 Lot 33310-4 and WHITE CAKE MIX, 5 lb., UPC 654367435052 Lot 33310-4 produced by #1 Gluten Free – Sayre, PA may inadvertently contain dairy ingredients. The affected products have been recalled.


HERSHEY’S COOKIES ‘N CHOCOLATE produced by Hershey Chocolate Company, with the Israel importer Royalty Tasa and Jack, Holon Israel appearing on the label, is made in Brazil and sold in Israel with a sticker placed by the importer that contains an unauthorized @. This product is not certified by the Orthodox Union and the sticker did not originate from the Hershey Chocolate Company. Consumers who see this product with an OU sticker should please contact kosher@ou.org.

MAZEL TOV

to our dedicated RC Rabbi Daniel Nosechuk and his wife on the bar mitzvah of their son Moshe Chaim.

SCHONFELD who will be leaving the OU as a full-time employee to become the Rabbi of the Young Israel of Kew Gardens Hills.

to Rabbi Gil Student, Managing Editor of OU Press who has returned to the corporate world. We thank him for his devotion and wish him much success. We will miss both his professional qualities of erudition, insight and intellectual prowess, as well as his personal qualities of pleasantness, sensitivity and consideration for others.

to Dorit Hakim who has led OU Kosher’s Product Dept. for the past ten years. Her devotion, dedication and excellent smooth handling of the department was greatly appreciated by OU companies and the entire staff. We wish her much success in her future endeavors.

to Yudi Fried-mAn who will be transferring from OU Direct to head the Product Dept. Best wishes for her future success as well. Yudi can be reached at Yudi@ou.org, Phone number: 212-613-8192. Fax: 212-613-0654.