

THE Daf HaKASHRUS



A MONTHLY NEWSLETTER FOR THE OU RABBINIC FIELD REPRESENTATIVE

RECYCLED INGREDIENTS

RABBI GAVRIEL PRICE

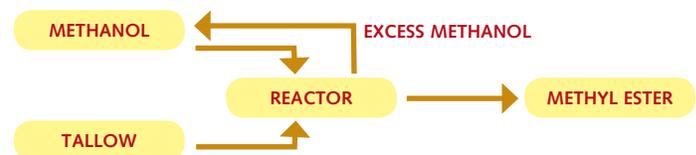
RC INGREDIENT APPROVAL REGISTRY

A **BASIC** concept in chemical production plays a crucial role in industrial kashrus. In order to ensure a chemical reaction proceeds successfully, sometimes an excess of one ingredient must be added. This chemical is referred to as the “excess reactant”. The chemical reacted to completion is called a “limiting reactant”. Often the excess reactant is recovered, purified, and used again in another production.

Consider a scenario in which the limiting reactant is non-kosher, the excess reactant is kosher, and the heat needed for the reaction is 200° Fahrenheit. The excess reactant, after the reaction, becomes non-kosher. It is recovered and used in a different reaction. Without knowledge of the previous reaction, a mashgiach may believe that the ingredient is as kosher as it was originally.

This scenario is not academic. One example of the reuse of an excess reactant is in the production of a chemical compound called a methyl ester. Methyl esters are used in the production of sucrose polyester, which is used as a fat replacement in some well-known snack products.

In a non-kosher version of this production, methanol, a petrochemical, is reacted with tallow. Methanol is the excess reactant and tallow is the limiting reactant. Methanol recovered from the reaction is purified and reused, internally, in future methyl ester production:

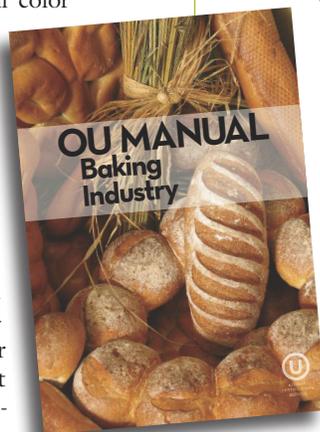


Another reaction involves lard with acetic acid (also a petrochemical). The acetic acid is the excess reactant. In this case the excess acetic acid is not reused in the same process *continued on page 3*

OU KOSHER BAKING MANUAL SETS INDUSTRY STANDARDS

THE ORTHODOX UNION Kosher Division, the world's largest and most respected kosher certification agency, today announced the publication of the “OU Manual for the Baking Industry,” a compendium of the knowledge and experience of the expert OU rabbis who travel the world applying the time-honored laws of kosher to the industrial practices of today.

The manual, printed in full color with many illustrations, is the first in a series of such guidebooks scheduled for publication, with the objective that uniform standards of certification be established for entire industries conforming to the rigorous requirements of the OU. It is another in a series of departmental initiatives that makes OU Kosher a major force in kashruth education as well as in certi-



fication. In the case of the first manual, these standards are not only for the baking industry in the United States, but for Israel and around the world as well.

After all, as the kosher certifier of Drakes', Entenmann's, Nabisco, Famous Amos, Keebler, Kellogg's baked items, Arnolds and Thomas', the OU puts its coveted kashruth symbol on some of the most iconic names in the baking industry.

The intended audience for the manuals is a wide spectrum of kashruth professionals – including those at other kosher certification agencies – as well as the vaadim, local bodies which provide kosher certification in retail businesses, food service facilities, and plants in their local communities. Laymen wanting to explore the intricacies of kosher law will be fascinated as well.

There is surely a need for this

kind of material. Just as the baking manual was rolling off the presses, OU Kosher received an email from a Midwestern vaad, in which its administrator wrote, “I would assume that the OU had a mashgiach handbook that covers policy and procedures for various

... OU KOSHER A MAJOR FORCE IN KASHRUT EDUCATION ...

settings. Would the handbook discuss industrial bakeries? Can I get a copy? I would like to compare our policy with the OU's to make sure that nothing falls or fell through the cracks.”

The manuals are the brainchild of Dr. Steven Katz, OU Senior Vice President from Teaneck, NJ who is also Chair of the Kashruth Commission, which oversees the worldwide activities of OU Kosher.

Each of the manuals will focus on three important areas of concern for its specific industry – technology; practical kashruth concerns and the methodology of supervision; and halachic rulings of the OU decisors, or poskim, Rav Hershel Schachter of Yeshiva University, and Rav Yisroel Belsky of Yeshiva Torah *continued on page 3*

REPORT ON OU ISRAELI FOOD SERVICE ESTABLISHMENTS

DAF NOTES

A recent article raised questions about the standards of Israeli food service establishments under OU supervision. The article did not claim that kashrus was compromised. Rabbi Yosef Minsky, the OU representative in Israel, has informed us, and our initial review and consultation with other agencies in Israel indicate, that the standards in place are essentially comparable with other reliable mehadrin agencies and Badatzim in Israel. Rabbi Yaakov Luban, Executive OU Rabbinic Coordinator, who has extensive knowledge of food service establishments, has been dispatched to Israel and performed a thorough review of the OU operation. For the past 25 years, Rabbi Luban has been involved with food service establishments in various capacities; as a Rabbi in Edison, NJ, OU Rabbinic Coordinator, and auditor of local Vaadim around the country.

Rabbi Luban's Statement

RECENTLY, an investigative journalist posted an article that appeared on a number of blogs, which was critical of OU supervision of hotels and restaurants in Israel. Within a few days, the OU arranged for me to visit Israel and determine if the criticism was valid.

I spent one week in Israel and visited these OU locations multiple times, both with the OU representative responsible for oversight, and on my own, at different times of day and night. The conclusions of my investigations are as follows:

While the investigator accurately reported what he saw and heard, the report did not capture the entire picture, as there were other pieces of relevant information that the journalist did not reflect in his article, perhaps because of a lack of awareness on his part. One of the strong criticisms of the article was that the OU rubber stamps the existing *rabbanut* supervision at these locations with no oversight of its own. This is not the case.

The Jerusalem Plaza is supervised by Rabbi Eliezer Mendelson, who works on behalf of the OU, and has made various enhancements to the supervision in the past year. The article quoted a source who said that Rabbi Mendelson "is not really in charge of *kashrut*." This is not true, as Rabbi Mendelson was appointed by the owner to be the Rav of the hotel, and in conjunction with this he serves as the OU representative.

The report notes that Rabbi Turetzky is the supervisor at Jerusalem Gate Hotel on behalf of the Jerusalem Rabbinate, but that there is no OU presence. It is true that Rabbi Turetzky is in the employment of the Jerusalem Rabbinate, but he is also an employee of the OU. As such, he is at the hotel in a dual capacity.

The report does not touch on the Ramada, which is under *Rabbanut Mehadrin*, as well as the OU. The OU has reviewed the hotel and has verified that the *mashgichim* are of excellent caliber and the *kashrut* system is well controlled.

During my visit, I met with Rabbi Shmuel Burnstein, who heads the division of supervision of the *Rabbanut Mehadrin* hotels. I reviewed the *kashrut* in all OU hotels and found it to be tightly controlled by a team of very competent *mashgichim*.

The OU supervises four dairy restaurants in *Yerushalayim*. In each of the restaurants only Jews cook in the kitchen, which obviates the concern of *bishul akum*. There is a very strong system of *yotzei vinichmas* (spot inspections) with a *mashgiach* coming regularly throughout the day and night. In each of these restaurants, the OU arranged for *mashgichim* and the OU insisted that all ingredients meet *Mehadrin* standards. In addition, Rabbi Turetzky spot-checks to ensure that everything is in order. The OU is comfortable with this situation.

The OU supervises three meat restaurants where the OU arranged for *mashgichim* to be present. The OU has a strong presence in these establishments and is not blindly rubber stamping the supervision.

The article reported on other irregularities as well. For example, the journalist waited in the morning for the *mashgiach* at Pappagio, a meat restaurant, for 40 minutes, but the *mashgiach* did not arrive. In the interim, the restaurant was in operation. I confirmed with the *mashgiach* that he was not present, but what was not reported was that the *mashgiach* was ill that morning and could not arrive because of a severe back problem. Though the *mashgiach* arrived late that particular day, this is not standard operating procedure at the restaurant. One cannot prevent such emergencies from occurring.

The question is how to respond when the *mashgiach* is late because of an emergency: Should the restaurant open or not? This depends on the individual facility, and the *mashgiach* felt that he had sufficient control and knowledge of the facility to not warrant shutting down the store until his arrival,

particularly since the management anticipated his presence shortly and they did not know when he would arrive. The grill (where most of the cooking occurs) was not in operation before the *mashgiach* arrived, and only prep work was occurring in the kitchen. In addition, the chefs are Jewish and there was no concern of *bishul akum*. When the *mashgiach* did arrive, he was able to confirm that everything was in order.

The journalist reported that he visited Taiku three times and never saw the *mashgiach*. The arrangement in Taiku is that a *shomer shabbos* chef, who does all the cooking, is present at all times. In addition, a *mashgiach* is present at least eight hours a day during the busiest time of operation. It is common practice to rely on *shomer shabbos* employees (we refer to them as "working *mashgichim*") in certified restaurants.

The report also claimed that dairy liquor was used in a meat establishment. I asked the journalist for the name of the liquor and he said it was Southern Comfort. To our knowledge, this is not dairy. It is true that in America the OU does not allow Southern Comfort because it lacks supervision, but in Israel it is commonly used. Nonetheless, the point of consistency is valid and we are reviewing this situation.

I met with the reporter in Israel and he expressed to me that there was a lack of transparency in the standards and procedures in Israel. This, in part, created some of the confusion. This is a valid point which we hope to correct in the future by publicizing the OU standards in food establishments in Israel.

THE OU INSISTED THAT ALL INGREDIENTS MEET MEHADRIN STANDARDS

The reporter also expressed frustration that he was not permitted entry into the kitchens without the presence of our supervisor. This creates the impres-

sion that we are seeking to hide information. I explained that this is not the case, and it is common practice to have a supervisor present during a review to ensure that misunderstandings do not occur. We are happy to escort people through the kitchen and explain the basis of our supervision.

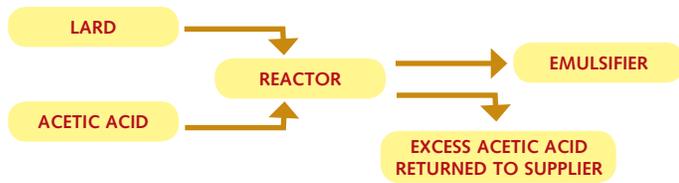
I was glad that I came to Israel to review these establishments. It is always possible to improve and enhance supervision. In general, the *kashrut* of the OU restaurants and hotels in Israel was good, but I did find some areas where I felt improvement can be made. I hope to implement these changes in the near future.

If you would like to discuss this matter with me directly, please call me at 212-613-8214 and I will be happy to speak to you. ■

RECYCLED

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▶ but returned to the original acetic acid supplier:



This practice prompted the IAR to review the global acetic acid industry to determine whether acetic acid could remain a group one (it turned out this practice was unusual, if not unique, and that the “dirty” acetic acid was being added not to virgin glacial acetic acid but to a side stream product).

A variation on the practice of reusing ingredients involves recycling a solvent for both kosher and non-kosher ingredients. A solvent is a liquid used to separate certain ingredients from a substance while leaving others behind (when we put tea leaves in water, water is a solvent for the flavor, color, caffeine, and other organic compounds). Solvents can be used in industrial food production to “wash” impurities from a product. Isopropanol is used to remove impurities in the production of xanthan gum. Dichloromethane is a

solvent in the vitamin encapsulation process. Ethanol, water, and other liquids are also solvents in industrial production.

Solvents are sometimes used through multiple productions. Thus, a Rav Hamachshir for a Pesach production that uses a solvent should not merely determine whether

the solvent is, itself, kosher for Pesach. He must also determine whether it has been used in a previous production.

An excess reactant destined for a second production or a reusable solvent may be toxic and objectionable – so foul that even a dog would think twice before eating it. The question of using such a substance that already absorbed *חמץ* or *איסור* is a *חכם* *שאלת* *הכבם*.

Finally, it is worth reminding ourselves that tracking rework should be on a mashgiach’s checklist. Manufacturers of margarine, ice cream, dressings and other foods do not throw away product simply because it does not meet their specifications. Rather, imperfect product is often reworked and reprocessed in a subsequent run. Confirming that all raw materials are in fact “raw” will eliminate any complication. ■

INTRODUCING THE “EIR”

Electronic Inspection Report

we have created a new system, the Electronic Inspection Report (EIR). The EIR was designed to enhance the flow of information pertaining to plant visitations between RFRs and RCs. The Electronic Inspection Report (EIR) can be accessed via the “Manage Your Inspections” feature (pictured below) available on OUDirect.



Special thanks goes to the following people that made the EIR possible; Sam Davidovics (MIS Director) and his team, Judy Goldstein, Sara Karasik, and Gitty Ben-Ari, Rabbi Chaim Goldberg and Elisa Berger for testing and Rabbi Moshe Zywica (Director of Operations) for coordinating the project.

For User Name and Password assistance, please contact the OU Direct Help Desk 212-613-8322. ■

BAKING MANUAL

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Vodaath. The project is a collaborative effort of OU rabbinic coordinators based in OU Kosher’s New York headquarters; rabbinic field representatives, around the world; the poskim, and administrative staff.

To create the baking manual, a group was put together with Executive Rabbinic Coordinator Rabbi Yaacov Luban as editor, Rabbi Moshe Zywica, Director of Operations of OU Kosher as coordinator, and Rabbi Yisroel Bendelstein, the OU Rabbinic Coordinator overseeing commercial bakeries to write the text. Rabbi Bendelstein, in turn, drew on his colleagues overseeing the indus-

... OIL, FISH AND FLAVORS ARE IN THE PIPELINE ...

try, such as Rabbi Israel Paretzky and Rabbi David Rockove, for their insights.

They reported to Rabbi Moshe Elefant, Chief Operating Officer of OU Kosher. Because of his broad understanding of the Jewish community and its needs, Rabbi Elefant provided the guidance which was so helpful in seeing that the manual accomplished its objectives.

Rabbi Bendelstein was the perfect choice to write the manual. A graduate of the Chofetz Chaim Yeshiva in Queens, NY and of Yeshiva University with a BA in chemistry, he obtained his rabbinical ordination (semicha) from the REITS seminary at YU and has been at the OU for nine years, steadily deepening his knowledge of the baking industry.

The complexities of the kashrut involved with the baking industry are multi-faceted, Rabbi Bendelstein says. “We try to outline these complexities from soup to nuts beginning with the basics of kosher certification, focusing on ingredients and the nuances therein and the different categories of ingredients; then working through production and focusing on the different manufacturing processes of the various items manufactured in the baking industry; and finishing with packaging and labeling and how that manifests itself in kosher certification.”

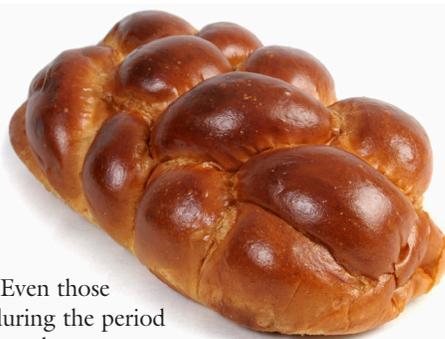
There’s more. Rabbi Bendelstein says, “Then we have areas which are unique to baking which we touch upon such as Pas Yisroel (Jewish involvement in the baking process), yashan (seasonal flour), and hafrashat challah (tithing from the dough).” Standards are established for breads, cakes, cookies and crackers, breakfast items, and baking aids such as fillings, glaze, icing and mixes.

The entire project, including planning, research and design, took more than a year, with the writing *continued on page 7*

U PAS YISROEL PRODUCTS (AS OF ELUL 5769)

COMPILED BY RABBI YONATAN KAGANOFF

Rabbinic Coordinator – Consumer Relations
Kashruth Website Administrator



THE TUR (*Orach Chaim, Siman 603*), based upon the Talmud Yerushalmi, cites the custom for Jews to be stringent during the Aseret Yimei Teshuva to eat exclusively “Pas Yisroel” bread. Even those Jews who generally do not exclusively eat “Pas Yisroel” are encouraged to accept this practice during the period between Rosh Hashanah and Yom Kippur. We therefore present the list of all U Pas Yisroel products.

- ▶ **PLEASE NOTE:** All U^P (Kosher for Passover) Matzah products (e.g. Matzah, Matzah Meal, Matzah Meal products) are Pas Yisroel, even if not listed below.
- ▶ Not all products on this list are available in all countries or geographic regions.
- ▶ The OU Poskim are of the position that breakfast cereal and wafers are considered a tavshil and not pas and, therefore, are not subject to the laws of Pas Yisroel.
- ▶ Products which are also Cholov Yisroel and/or Yoshon are so indicated.
- ▶ Items manufactured in Israel are noted with an asterisk* and are all Yoshon.
- ▶ Food service establishments such as restaurants and caterers are noted with a (FSE).

COMPANY/BRAND	PRODUCT TYPE	RC
Abadi Bakery*	All items	R' Minsky
Acme [Albertson's] (FSE)	Clifton, NJ – all fresh baked products	R' Steinberg
Acme [Albertson's] (FSE)	Milltown, NJ – all fresh baked products	R' Steinberg
Acme [Albertson's] (FSE)	Narberth, PA – all fresh baked products	R' Steinberg
Albertson's in-store Bakery (FSE)	Boca Raton and Del Ray Beach – all fresh baked products	R' Steinberg
Amnon's Kosher Pizza	Frozen Pizza (CHOLOV YISROEL)	R' Indich
Angel's Bakery*	All products (when bearing an U)	R' Minsky
Arnie's Bagelicious	Plain Sliced Mini Bagels, Cinnamon Raisin Mini Bagels, Blueberry Mini Bagels	R' Nosenchuk
Awrey's	Microwaveable Sandwich Bagel Halves, Mini Bagels, Cinnamon Raisin Bagels, Plain Bagels, Blueberry Bagels	R' Nosenchuk
Bag N' Save	Bread, Rolls, Buns	R' Nosenchuk
Bagel City	Challah, Challah rolls (YOSHON)	R' Nosenchuk
Bagels-N-More	Challah, Challah rolls (YOSHON)	R' Nosenchuk
Barry's Bakery	Café and French Twists (when PAS YISROEL is written on the label)	R' Bendelstein
Barth*	Crackers	R' Minsky
Bayit Vegan Guest House* (FSE)	All Baked Items	R' Minsky
Bell	Bialys (with special Hebrew packaging only) [Only available in Israel]	R' Nosenchuk
Betz Boys (Continental Food)	Pizza (CHOLOV YISROEL)	R' Gordimer
BJ's	Plain Sliced Mini Bagels, Cinnamon Raisin Mini Bagels	R' Nosenchuk
Block & Barrel	Plain Bagel, Classic Mini Plain Bagel, Other Bagels	R' Nosenchuk
Bon Appetito	Cookies and Pastries (when PAS YISROEL written on the label)	R' Bendelstein
Brickfire Bakery	Plain Sliced Mini Bagels	R' Nosenchuk
Brooklyn Bagel	Frozen, Poppy, Sesame Bagels (with special Hebrew packaging only) [Only available in Israel]	R' Nosenchuk
Bubba's and Novelty Kosher Pastries	All baked goods (YOSHON)	R' Nosenchuk
Burry Foodservice	Mini Bagel Plain, Cinnamon Raisin Mini Bagels, Blueberry Mini Bagels, Wrapped Plain Bagel, Wrapped Cinnamon Raisin Bagel, Wrapped Blueberry Bagel	R' Nosenchuk
Café Baraca (FSE)	All products	R' Schreier
Café Rosa (FSE)	All products	R' Schreier
Canada Bread	Mini Bagel Plain, Mini Bagel Cinnamon Raisin, Mini Bagel Blueberry, Plain Bagel, Cinnamon Raisin Bagel, Blueberry Bagel	R' Nosenchuk
Circa-NY Midtown (FSE)	Pizza (CHOLOV YISROEL) and breads	R' Schreier
Continental Bakery	Breads & Cakes	R' Paretzky
Continental Pastry, Inc.	Various cakes, pies & pastries	R' Paretzky
Copenhagen	Butter cookies & low cholesterol cookies	R' Rockove
Cub Foods	Bakery Style Egg Bagels, Bakery Style Honey Wheat Bagels, Bakery Style Blueberry Bagels, Bakery Style Plain Bagels, Bakery Style Cinnamon Raisin Bagels	R' Nosenchuk
CVS	Butter cookies & low cholesterol cookies	R' Rockove
Daily Pita	All pita bread	R' Nosenchuk
Dakota Brands	Bagels, rolls	R' Nosenchuk

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Damascus	Must state PAS YISROEL on package	R' Bendelstein
David's Cookies	Hamentashen (only when labeled as Pareve and PAS YISROEL)	R' Bendelstein
Davidovitz	All Products (when bearing an )	R' Minsky
Delacre*	Cookies	R' Minsky
Delancey Dessert	Exclusively PAS YISROEL rolls, cookies, cakes, breads	R' Nosenchuk
Dr. Praeger's	Fishies, fish sticks, fish cakes, and Pizza Bagels	R' Bistricher
Edwards & Sons*	Breadcrumbs, croutons	R' Minsky
Einat*	Breadcrumbs, croutons	R' Minsky
Elite*	Biscuits	R' Minsky
Elsa's Story*	Cookies, crackers, pastries (not CHOLOV YISROEL)	R' Minsky
Empire	Pizza (CHOLOV YISROEL)	R' Mandel
Ener-G*	Gluten-free pretzels and crackers	R' Minsky
Eskal	Gluten-free cakes	R' Minsky
European Bakery	Breads	R' Bistricher
Everything Spelt	All baked products	R' Nosenchuk
Father Sam	All pita bread (when PAS YISROEL is written on the label)	R' Paretzky
Fischer Brothers & Leslie (FSE)	Challah, challah rolls	R' Mandel
Flavorite	Bakery Style Plain Bagels, Bakery Style Blueberry Bagels, Bakery Style Cinnamon Raisin Bagels	R' Nosenchuk
Friedman's	All products (when PAS YISROEL is written on the label)	R' Bendelstein
Gefen	Crackers, cookies, matzoh (matzoh is YOSHON)	R' Singer
Gefen*	Chocolate cake, honey cake, marble cake	R' Minsky
Giant Eagle	Pocket Breads (when PAS YISROEL is written on the label)	R' Paretzky
Glutino*	Gluten free pretzels, crackers	R' Minsky
Gold Star	Granola	R' Bistricher
Golden Star	Cookies and Pastries (when PAS YISROEL written on the label)	R' Bendelstein
Goodman, Goodman's (Joyce Food Products)	Cakes & cookies (YOSHON)	R' Singer
Grandpa's "Old Southern" Coffee Cake	All baked items	R' Nosenchuk
Grandpa's Coffee Cake	All coffee cakes	R' Nosenchuk
Grandpa's Gourmet Biscotti	Biscotti	R' Nosenchuk
Grandpa's International Bakery	Breads	R' Nosenchuk
Guiltless Gourmet	Wraps	R' Singer
Hadar*	Assorted biscuits	R' Minsky
Hafners	Pastry shells w/  and Rabbi signature	R' Rockove
Healthy Palate/Chef Martini	Eggplant parmesan (breadcrumbs are PAS YISROEL)	R' Gold
Hema*	Crackers	R' Minsky
Hy-Vee	Egg Bagels, Plain Bagels, Cinnamon Raisin Bagels, Blueberry Bagels, Onion Bagels, Bakery Style Onion Bagels, Apple Cinnamon Refrigerated Bagel, Honey Wheat Bakery Style Bagel	R' Nosenchuk
J & P	Pita bread	R' Nosenchuk
J2 Manhattan (FSE)	Pizza (CHOLOV YISROEL) and breads	R' Schreier
Jake's Bakes	All products (when PAS YISROEL is written on the label)	R' Bendelstein
Jeff Nathan	Panko Bread Crumbs	R' Singer
Jewel-Osco [Albertson's] (FSE)	Evanston, IL – bread and kosher cakes	R' Steinberg
Jewel-Osco [Albertson's] (FSE)	Highland Park, IL – bread and kosher cakes	R' Steinberg
Josef's Organic	All products	R' Nosenchuk
Kedem	Cookies, Cereal bars, Biscuits, Crackers	R' Singer
Kedem*	Assorted crackers	R' Minsky
Keefe Kitchen	Plain Bagels, Cinnamon Raisin Bagels	R' Nosenchuk
Kem Kem	Crackers	R' Coleman
Kemach Food Products	Cookies, (YOSHON when stated on package), Crackers (when PAS YISROEL is written on the label)	R' Coleman
Kineret	Cakes, Rugalach	R' Bendelstein
Kitov	All products	R' Gutterman
L'Esti Desserts	Cakes and pastries (also YOSHON)	R' Bendelstein
Lakewood Kollel	All products (when PAS YISROEL is written on the label)	R' Bendelstein
Lilly's	All products	R' Bendelstein

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M&M Kosher Bakery (FSE)	Pita, Baklava, and Lady Fingers	R' Bistricher
Maadanot*	Bourekas, Malawah, Pizza squares	R' Minsky
Macabee	Pizza (CHOLOV YISROEL), Pizza Bagel (CHOLOV YISROEL), Breaded Eggplant (YOSHON), Breaded Mushrooms (YOSHON), Mozzarella Sticks (CHOLOV YISROEL, YOSHON)	R' Bistricher
Malon Shaarei Yerushalayim* (FSE)	All baked items	R' Minsky
Mani's*	Cakes and Tortes	R' Minsky
Manischewitz Co.	Tam Tams (YOSHON), Italian Coating Crumbs (YOSHON)	R' Singer
Maple Leaf Bakery	Safeway Natures Blend Plain Mini Bagel, Mini Bagels	R' Nosenchuk
Maplehurst	Block & Barrell Classic Mini Plain Bagel	R' Nosenchuk
Matzot Carmel*	Matzah	R' Minsky
Max and Harry	Cakes and Cookies	R' Bistricher
Mehadrin Bakery	Breads, Cookies and Pastries	R' Bendelstein
Mendelson's Pizza	Pizza (CHOLOV YISROEL) and breads	R' Schreier
Mezonos Maven	All products	R' Bendelstein
Mishpacha	All products	R' Singer
Moishy's	Exclusively PAS YISROEL rolls, cookies, cakes, breads	R' Bendelstein
Mount Sinai Hospital (FSE)	Products bearing an 	R' Indich
Mountain Fruit	All products (when PAS YISROEL is written on the label)	R' Bendelstein
Mr. Baker*	Assorted crackers,	R' Minsky
Nana Sylvia	Mandel bread	R' Nosenchuk
Naomi Caterers* (FSE)	All Baked Items	R' Minsky
Neeman Bakery* (FSE)	All Items	R' Minsky
Neri's	Breads & Bagels	R' Nosenchuk
Novelty Bakery	All products (CHOLOV YISROEL, YOSHON)	R' Nosenchuk
Novelty Kosher Pastry	All products (CHOLOV YISROEL, YOSHON)	R' Nosenchuk
Of Tov*	Chicken Breast Nuggets	R' Minsky
Original Bagel Company	Plain Bagel, Cinnamon Raisin Bagel, Blueberry Bagel, Everything Bagel, Sesame Bagel, Plain Sandwich Bagel, Park Avenue Plain Mini Bagels, Park Avenue Cinnamon Raisin Mini Bagels, Park Avenue Blueberry Mini Bagels	R' Nosenchuk
Orion	Plain Par-Baked Hot Stuff Bagel, Cinnamon Raisin Par-Baked Hot Stuff Bagel	R' Nosenchuk
Osem*	All products	R' Minsky
Ostreicher's	Hamentashen (only when labeled as Pareve and PAS YISROEL)	R' Bendelstein
Pita Express	Pita bread (also YOSHON)	R' Bendelstein
Pituyim Café (FSE)	All items	R' Minsky
Quality Food Industries*	Croutons	R' Minsky
Raft Foods*	Croutons	R' Minsky
Red Heifer Restaurant* (FSE)	All Baked Items	R' Minsky
Reisman Bros. Bakery	Assorted cakes, cookies, rugalach	R' Paretzky
Renaissance Hotel Jerusalem* (FSE)	All Products	R' Minsky
Rokeach	Hamentashen (only when labeled as Pareve and PAS YISROEL), cookies, soup nuts	R' Bendelstein
Roma	Bread, rolls, buns	R' Nosenchuk
Rottella's	Bread, rolls, buns	R' Nosenchuk
Royal Bakery House	Bread (when PAS YISROEL is written on the label)	R' Bistricher
Royal Dansk	Low cholesterol cookies (when indicated on package) [Available only in Israel]	R' Rockove
Sabba*	Biscuits	R' Minsky
Savion	Croutons	R' Singer
Shapiro's	All products (when PAS YISROEL is written on the label)	R' Bendelstein
Shop'n Save	Bakery Style Plain Bagel 12/5/3/ oz., Bakery Style Cinnamon Raisin Bagel 12/5/3 oz., Bakery Style Blueberry Bagel 12/5/3 oz., Bakery Style Honey Wheat Bagels 12/5/3 oz., Cinnamon Raisin Bagels, Onion Bagel, Egg Bagels, Plain Bagels, Blueberry Bagels	R' Nosenchuk
Shoprite	Challahs and assorted bread products (only when labeled Pareve and PAS YISROEL)	R' Bendelstein
Simply Bread	Breads (when stated on the product)	R' Bistricher
Simply Perfect	Sugar cookies	R' Nosenchuk
Smilowitz	Exclusively PAS YISROEL rolls, cookies, cakes, breads	R' Nosenchuk
Smunchies	All baked goods	R' Nosenchuk
Spring Valley- MilMar	Mini Pizza Bagels (Chalav Yisroel) Foodservice	R' Bistricher

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Sruli's	All products (when PAS YISROEL is written on the label)	R' Bendelstein
Super 13	All products (when PAS YISROEL is written on the label)	R' Bendelstein
Tavor*	Assorted cookies and cakes	R' Minsky
Tel Aviv Kosher Bakery (Chicago) (FSE)	Breads & cakes (YOSHON)	R' Paretzky
The Fillo Factory	Baklava and pastry shells/cups (when marked PAS YISROEL)	R' Bistricher
The Old City Café (Upscale Foods)	Pizza (CHOLOV YISROEL, YOSHON); Burrito [CHOLOV YISROEL (where applicable), YOSHON]; Apple Strudel (YOSHON)	R' Gordimer
Tova-Sovata	Exclusively PAS YISROEL rolls, cookies, cakes, breads	R' Bendelstein
V.I.P.	Bread crumbs	R' Singer
Velka Café* (FSE)	All Baked Items	R' Minsky
Wegman's	Tortillas (when PAS YISROEL is written on the label)	R' Paretzky
Wein's	All products (when PAS YISROEL is written on the label)	R' Bendelstein
Wholly Wholesome	Pocket Breads (when PAS YISROEL is written on the label)	R' Paretzky
Yarden*	Assorted cookies	R' Minsky
Yoni- Neptune Food Products*	Schnitzel Coatings	R' Minsky
Yumi's	All products (when PAS YISROEL is written on the label)	R' Bendelstein
Zaatar	Herb Pizza	R' Nosenchuk

BAKING MANUAL 

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taking four months; the text was reviewed countless times, mostly by Rabbi

Luban, so that it could appeal to as wide an audience as possible.

“The work is very significant on several levels,” explained Rabbi Menachem Genack, CEO of OU Kosher. “It’s important to know that each industry has its own requirements and specifications; each of these manuals represents the standards for its industry and what a mashgiach has to be aware of. They enhance our goal of kosher education. And in terms of our corporate culture, they provide transparent standards to be met.”

These standards are clearly intended for other agencies as well as for local vaadim. “We are very careful not to give away proprietary information of the companies we certify,” Rabbi Genack said. “But regarding OU information, the interests of kashrut have to come first.”

Industries such as oil, fish and flavors are in the pipeline with the texts already written and will follow soon, according to Dr. Katz, the originator of the idea. Upon completion, something new will exist in the kosher world.

Rabbi Genack declared, “This new manual will be a great addition to sources explaining Jewish law for our times. The halachic guidelines of Rabbis Belsky and Schachter, our poskim, will certainly make an extraordinary resource for the kosher world. Only the OU, with its knowledge and emphasis on education, could have done it.”

To obtain copies of the manual, contact Rabbi Bendelstein at 212-613-8253, or bendelsteiny@ou.org.



SAKE

כבוד הרבנים החשובים שליט"א תמוה לי קצת הנושא אודות חשש בישול גוים (בדף הכשרות שנת י"ז, בנוגע "סאקי") כי ראיתי הרב בעלסקי שליט"א כותב שכל מתחלה נעשה הבישול רק כדי לעשות ממנו דבר שאינו עולה על שלחן מלכים או אין כאן חשש בישול עכו"ם [זהו ההיתר שנוקטים האו יו ברייו קריספס, ששם מבשלים האורז מתחלה בבישול גמור] וא"כ לכאורה לפי זה הכא נמי (בנוגע "סאקי") כיון שלבסוף יה' זה מים, אז מתחלה מעולם לא חל האיסור בכל הכבוד, אהרן גאלדמינצער

Dear Rabbi Goldmintzer,

The psak from Rav Belsky that you were referring to, is explained in *Teshuva A-143* below, regarding miso. The reason to be maikel not to consider miso as bishul akum even though it is made from cooked rice is because it is made into a rice drink which is not *olah al shulchan melachim* in one continuous process נפסק בלתי-נפסק. Only then can we say that the rice never became issur and we can look at the end result. In Sake production first rice is prepared in a way that it is *olah al shulchan melachim* and becomes assur. Only later is this rice converted into a drink. Once the rice becomes assur, the issur can not merely be removed by making it no longer *olah al shulchan melachim*.

Sincerely, Rabbi Eli Gersten.

מפעל של נכרים ובו עושים רייס פודינג (rice pudding), ואורז יש בו משום בשול עכו"ם, שהרי עולה הוא על שולחן מלכים אך הרייס פודינג הזה אינו עולה על שולחן מלכים, אכן אילו היו מפסיקים את תהליך הבשול באמצע ה' האורז שפיר נשאר עולה על שולחן מלכים, אלא שהנכרי מדליק את האש (או דוחק את הכפתור) ומתחיל תהליך בלתי-נפסק שסופו של המאכל ליהפך לאינו עולה על שולחן מלכים.

ונראה, דבאבני נזר סימן ק' הביא שנחלקו האחרונים במקרה שבישל הנכרי איזה מאכל כמאכל בן דרוסאי ונאסר, ושוב לקחו הישראל וגמר את בשולו, אם לדון בישולי גוים כמאכלות אסורות ולומר בו דטריפה אינה חוזרת להכשרה, או לדון בישולי גוים כאיסור התקרבות (אך לא כמאכלות אסורות), וממילא לא ינהוג בו כלל זה. וקיי"ל לקולא בפרט זה (כמבואר ברמ"א סימן קי"ג ס"ק ט').

והוא הדין הכא, אף שבאמצע תהליך הבשול כבר נאסר האורז הזה, אך לא חל בו הך כללא דמאכל שנאסר אינו חוזר להיתרו, וממילא נראה לומר שכמו שאילו ה' הישראל גומר את הבשול ה' חוזר המאכל האסור הזה להיתרו, כמו כן בנידון זה מאחר שהבשול הזה עומד הוא מתחילתו להופכו להמאכל שאינו עולה על שולחן מלכים, נראה להתיר. כן דעתי נוטה. צבי שכטר - עש"ק פ' וירא תשס"ג

Rav Belsky commented:

לשון הרשב"א בתורת הבית הארוך בבשלו עכו"ם כמאכל בן דרוסאי ונאסר ואחר כך גמרו ישראל "דחזור להכשירו" וכן הכא, ויפה כתב ידידי לעיל.

אלא שלדעתי לא צריך לזה כי אין להתחשב במה שנחשב עולה על שולחן מלכים באמצע בתהליך כי בשעת מעשה לא ראוי לאכילה כי קדירה רותחת אינה ראוי' כבגמ' ביצה (דף כו: וכו). אלא שלא נתקצה כי הויתו בידי אדם עיי"ש אבל לחשבו ראוי למלכים על שם אותו גע כמימריה באמצע התהליך בזמן שהוא רותח לא מסתבר כלל.

י. בעלסקי - כ"ה מר חשון תשס"ג

OU'S FIRST ADVANCED KASHRUT SEMINAR FOR WOMEN

Food for Thought on the Intricacies of Kosher



“Dressed for the Occasion” of the Oasis Factory Tour

AS MILLIONS of students of all ages were enjoying their last days of summer freedom before heading back to school, the Orthodox Union got a jump on the academic year by kicking off its weeklong Advanced Kashrut Seminar for Women, the OU’s first-ever course for women. Twenty-five women participated in the program.

Sessions included: *Keeping Your Kosher Kitchen Kosher*; *Identifying Kosher Birds*; *Kosher Wine and Grape Juice Production*; and *OU Kosher Marketing*, among many others; while field trips included outings to Dougies Brooklyn, a restaurant, and the enormous catering kitchen at the Grand Hyatt Hotel in Manhattan.

Among the women who not only willingly, but excitedly signed up to return to “school,”

were two doctors – a clinical psychologist from Brooklyn and an MD who recently married a rabbi and returned to her native Australia immediately following the program. In addition, several school teachers; a trained chef; two graduate students in different programs at a prestigious university; several *baalot teshuva* (returnees to the faith); a food scientist; and even OU Kosher staff member, Ziporah Thee, who took a week’s vacation from work so she could attend this seminar.



Class begins at the OU’s first Advanced Kashrut Seminar for Women

The women unanimously agreed that the seminar, encompassing an amazing breadth of information, was a week of informative classes, interesting field trips, and dynamic teachers willing

to answer any question, no matter how seemingly insignificant.

Rabbi Yosef Grossman, the OU’s Director of Kosher Education and the coordinator of the seminar, declared, “It was most gratifying to be able to coordinate the first Advanced Kashrut Seminar for Women on behalf of the

I THINK I JOIN ALL OF THE PARTICIPANTS IN SAYING. THAT THIS WAS THE MOST ENJOYABLE, INFORMATIVE WEEK.

Rhoda Wachstock, Passaic, NJ

OU. Our participants ranged from near and far; from Edmonton, Canada, to Efrat, Israel, to Melbourne, Australia. They represented a broad spectrum of Orthodoxy, from modern orthodoxy to Satmar. We at the OU take great pleasure in the fact that we were able to offer an advanced, in-depth course which met the diverse kosher educational needs of our participants.”

Rabbi Steven Weil, Executive Vice President of the OU, stated in his greetings to the women on behalf of the OU staff, “At the Orthodox Union, what we do is *kashrut*

for the sake of *kashrut*, providing the highest standard without the profit motive.” Rabbi Weil noted that the revenues of OU Kosher go to fund a large variety of programs worldwide, such as NCSY, the OU’s interna-

tional youth organization; the Job Board; Synagogue and Community Services; educational services; the Jewish Life on Campus Initiative (JLIC); and Yachad/Our Way, the National Jewish Council for Disabilities.

Rabbi Menachem Genack, Chief Executive Officer of OU Kosher, stated, “OU Kosher is constantly expanding its horizons in terms of the educational programs it offers to the community. The Advanced *Kashrut* Program for women satisfied a very real need and attracted a wide variety of participants. I commend Rabbi Grossman and the *kashrut* staff for their continuing and extraordinary efforts and look forward to the OU’s future efforts in the field of kosher education.”

Among the sessions was Rabbi Chaim Loike’s class on *Identifying Kosher Birds*.

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WOMEN

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▶ Rabbi Loike, an OU rabbinic coordinator and the organization’s resident “bird expert,” spoke about how to identify kosher and non-kosher birds; controversies in the world of certifying kosher birds; and touched upon his experiences studying the anatomy of different birds in the archives of the Museum of Natural History.

Phyllis Koegel, the OU’s New Business and Development/Marketing Associate, spoke to the women about traveling around the world to promote OU kosher certification companies, a job she called alternatively “glamorous and tough work.” And, despite her job traveling to cities throughout the United States and even to China to meet with industry executives, Ms. Koegel said it was the women at the seminar who were more challenging. “The women participating in the OU *kasbrut* seminar



“How to Kosherize” with Rabbi Perlmutter at the Grand Hyatt

I RECEIVED A VERY THOROUGH EDUCATION IN THE THEORETICAL SIDE OF JEWISH LAWS... WHEN I HEARD ABOUT THIS PROGRAM, I THOUGHT IT WOULD MAKE A VERY NICE ADJUNCT OF PRACTICAL HANDS-ON STUDY.

Dr. Leonie Hardy, Sydney, Australia

are all extremely well-learned and took this course very seriously,” she commented. “The extent of their knowledge, made evident by their penetrating questions and incisive comments, impressed me a great deal.”

Rabbi Dov Schreier, OU rabbinic coordinator, led the women on several field trips to various sites, including the restaurant

lems, such as making sure the lettuce was pre-washed; the strawberries were checked for bugs; and catching a fish dish that was to be served at the same time as a meat dish. Rabbi Schreier

Dougies Brooklyn, where he spoke on *Going Out to Eat – What Could Be the Problem?* Among the things covered during the class was a review of a fictitious catering menu riddled with errors for a Shabbat *simcha*, in which Rabbi Schreier asked the women to identify the mistakes inserted on purpose. Within each meal, the women had no problem calling out potential prob-

lems, such as making sure the lettuce was pre-washed; the strawberries were checked for bugs; and catching a fish dish that was to be served at the same time as a meat dish. Rabbi Schreier stated, “Having been involved in almost all the ASK OU seminars in the last decade, I was greatly impressed with the women’s level of knowledge, enthusiasm and with the wide range of society from which they come. These women truly enhanced the quality of our OU Kosher educational programs.”

At the conclusion of the course, the women received certificates of completion for the weeklong seminar, but it was only a small, tangible item symbolizing a lot more: a week of new connections and friendships among women all passionate about kosher food and

HER ONLY COMPLAINT ABOUT THE COURSE? – IT WAS TOO SHORT.

Aliza Hochstead, Mashgicha for restaurants and kosher establishments in Efrat, Israel

the laws surrounding it; a week of new discoveries and lessons learned; and a week of Jewish enrichment that is sure to become a regular offering. ■



Rabbi Grossman leads tour of beverage facility



Rabbi Steinberg discusses checking for insect infestation

Photo Credits: Frieda Gartenhaus and Shoshanah Schachter

CONSTANT REVIEW IS REQUIRED

An Inspection Report

RABBI DOVID ROSEN

RFR Maine, Maritimes and Quebec

WHEN THIS plant was first set up as a kosher facility, it was known that they had a non-kosher plant that produces assorted products on the same campus. Of course, the issue of steam return condensate was brought up. It turned out that condensation from the non-kosher factory was not

being returned to the boiler so there was no problem to certify the kosher division. The condensate issue was brought up from time to time when RC's would visit this factory and is reviewed during my inspections.

During my recent visit, I inquired about the condensate return from the non-kosher plant. It turned out that since my last visit (and not before), the company decided to return the condensate to the boiler, because: 1) since the steam system was heating the non-kosher plant all year, it would be a waste of energy and money to dump the condensate; 2) steam was heating kettles to cook non-kosher icing.

We rectified the problem by requiring the condensate return be dumped and I locked the necessary valve to prevent its return.

Within the next coming month, the company will cut the steam return directly at the cooking kettles so the steam from the heating system (from the effectively kosher parts of the plant) can be returned accomplishing the original goal for the majority of the plant.

In conclusion, issues like this should be constantly reviewed with the company. In this instance, the mistake was caught early enough that major kashrus issues would not be involved. ■



PLEASE NOTE

The Orthodox Union has acquired **KOAOA - KOSHER OVERSEERS** and the **Ⓚ** symbol. Any product previously certified by KOAOA-Kosher Overseers, which appears on an Orthodox Union letter of certification, is authorized to bear the **Ⓚ** or KOAOA-Kosher Overseers symbol. In addition, any Private Label Agreement

which authorizes use of the **Ⓚ** symbol also authorizes the use of the **Ⓚ** symbol.

Packaging bearing the **Ⓚ** symbol should be replaced as soon as possible with **Ⓚ** packaging, in order to increase the consumer acceptance of these products.



KASHRUTH ALERT

KEN'S STEAKHOUSE BALSAMIC VINAIGRETTE produced by Ken's Foods Inc. - Marlborough, MA bears an unauthorized **Ⓚ** and is not certified as kosher by the Orthodox Union. Corrective action is being taken.

All products which bear an **Ⓚ** with the brand name **VERONICA BIANCA** produced by American Food & Beverage Inc., - East Brunswick, NJ are unauthorized. Consumers spotting these products are requested to contact the Orthodox Union at 212-613-8241 or via email at kshalerts@ou.org.

HERR'S KANSAS CITY PRIME STEAK FLAVOR POTATO CHIPS produced by Herr Foods Inc. - Nottingham, PA inadvertently lists beef extract on the ingredient panel. The **ⓀD** designation on the product is valid. Future packaging will be revised.

WILLIAMS SONOMA COCKTAIL COMBO produced by Williams-Sonoma - San Francisco, CA 94109 inadvertently bears the **Ⓚ**. This product is not authorized to bear the **Ⓚ**. Corrective action is being taken.

EIN KEREM CANERNET MERLOT SYRAH (barcode 7290003541430) bears an unauthorized **Ⓚ**. Consumers spotting this product are requested to contact the Orthodox Union at 212-613-8241 or via email at kshalerts@ou.org.



to **RABBI CHANAN JACOBSON** (Chanan Pinchas ben Chaya Ita) our devoted RFR in Lakewood, NJ who is recovering from surgery.



to our devoted RFR in Lakewood, NJ **RABBI AVRAHAM FLORANS AND HIS WIFE** on the birth and Bris of their son Binyomin.

to our dedicated RFR in Chicago, IL **RABBI SIMCHA SMOLENSKY AND HIS WIFE** on the birth of their daughter Nechama Shira.

to our devoted Executive Rabbinic Coordinator and COO **RABBI MOSHE ELEFANT AND HIS WIFE** on the engagement of their daughter Shani to Boruch Karfiol of Lakewood, NJ.

to our dedicated administrative assistant **SIVIA KAHN** on her marriage to Chanan Golub of Manhattan, NY.

to our devoted RFR in Milwaukee, WI **RABBI BENZION TWERSKI AND HIS WIFE** on the marriage of their daughter Ruchel to Shulem Horowitz of Brooklyn.

to our dedicated Rabbinic Coordinator **RABBI DANIEL NOSENCHUK AND HIS WIFE** on the birth and Bris of their son Raphael.

to our devoted RFR in NJ **RABBI ZORACH SPIRA AND HIS WIFE** on the birth of their daughter Ettel Masha.

CONDOLENCES

to our devoted RFR in South-East US, **RABBI HILLEL ABRAHAM AND FAMILY** on the recent loss of his mother Esther Abraham who resided in Ramat Beth Shemesh, Israel.

המקום ינתם אתכם בתוך שאר אבלי ציון וירושלים



THE DAF HAKASHRUS WISHES ALL ITS READERS AND ALL OF KLAL YISROEL
א שנה טובה, מתוקה ומלא שלום AND א כתיבה וחתימה טובה!