



The Kosher Connection

Sivan 5776
Issue 3

●—●—●—●—● Connecting into the world of kashrus

BAKING MILCHIGS FOR SHAVUOS

Harav Boruch Hirschfeld, Shlita

- Baking covered dairy does not affect the status of an oven. If oven racks are clean, one can bake covered dairy in a fleishig oven.
- The above method is not practical for many dairy baking recipes that require uncovered baking. Therefore, if one wants to bake uncovered dairy in an oven that was or will be used for fleishigs or pareve, even though there are opinions that kashering is not required as long as the items are not baked together, one should be stringent and turn the oven on full blast for half an hour before and after the dairy baking.

These half hour burnouts can be done anytime without waiting 24 hours before burnout. (Some Rabbonim do prefer waiting 24 hours.)

- One should not bake dairy in a non-disposable pareve pan, and rely on covering the inside of the pan with aluminum.
- Even though we don't kasher fleishig utensils to use for dairy, burning out the oven back and forth is acceptable. If someone does this frequently, then from a practical standpoint he is better off buying a dairy toaster oven.

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FIZZY, SODA, POP!

Rabbi Shimon Gutman

No matter what it's called, carbonated beverages have become a staple of our meal fare. A common question we are asked regularly is, does soda need a certification and if yes, why don't we see the symbol on the bottle.

To answer this question, let's follow the process of creating a soft drink. At the heart of every soft drink is a flavor formulation or emulsion which gives it its unique taste, color and texture. The product label may just say 'natural & artificial flavorings and colorings'. However, as a consumer, realize that this is not just one ingredient. A flavor may consist of 8 or more ingredients, some of which are kashrus sensitive. It is for this reason that kosher certification at this stage is vital, as some of the ingredients used in these formulations are not kosher. Depending on the brand, these formulations can be produced in-house or by a flavor company that specializes in beverage flavors. Once formulated and produced, they are packed or drummed, and shipped to a bottling facility somewhere in the world. For the most part, soda bottling plants blend the flavor emulsion together with filtered water, sweetener and carbonation at their plant. The finished product goes onto filling equipment that fills, caps and labels each individual bottle (up to 1700 bottles a minute!). Today in the world of automation, the box is formed around the bottles and the cases are automatically stacked on pallets, ready for delivery to your favorite store.

From a kashrus perspective, there are two important factors here. 1) The ingredients added on the bottling plant level are not kashrus sensitive 2) The bottling plant utilizes a cold process. Because of this, as long as the emulsion is certified, the final product is kosher. So why don't we see a symbol on the bottle? The bottler needs to be contracted with a kashrus agency authorizing them to place their symbol on the finished product. Some bottlers have taken that extra step because they want a certification on their bottling facility.

Cleveland Kosher publishes a soda list annually listing kosher certified products found locally. If you would like to receive a copy, please go to our website (Clevelandkosher.org) and use the contact tab to request a copy.

For all your
kashrus questions
please call the

Kashrus Hotline:

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Frequently Asked Questions

1) Q: May one buy cut up fruits and vegetables from a supermarket?

A: For a consumer to buy cut up fruits and vegetables (assuming that they are the type that do not require checking or washing to remove insects), he needs to ask the store managers whether they use a designated area and knife that are not used for anything other than fruits and vegetables. In addition, he needs to ask if the knives were washed together with other utensils that had been used for non-kosher items.

2) Q: Can a BBQ grill be used for both meat and fish?

A: The *Gemara (Pesachim 76b)* teaches that it is a *sakana* (danger) to eat fish and meat together. As it is extremely difficult to clean a grill, the same grill rack should not be used for meat and fish. The fish should be double wrapped in aluminum foil or separate grill racks should be used.

3) Q: If one looks at the ingredients of sherbert or ices - which have a reliable hechsher with a "D" - and does not see dairy ingredients, can he assume that they are really pareve and were just made with dairy equipment?

A: No. One cannot determine from the list of ingredients that there is no dairy in them. Many times when the label says "natural and artificial flavors," one of those ingredients may contain dairy. Also, there might be dairy residue from a previous product that was made on the same production line. One should contact the agency providing the certification to find out whether the product contains a dairy ingredient or was only made on dairy equipment. Regarding a product made with dairy equipment, one should ask his Rabbi if it may be eaten by someone who eats only *cholov yisroel*.

4) Q: Do charcoal briquettes require hashgacha? What about cooking planks, wood chips, grilling paper and other wood items used in a barbecue? Does it make a difference if they have a specific flavor like apple, cherry, or hickory?

A: Charcoal briquettes contain a wood byproduct (among other ingredients), and the other items listed in the question are essentially 100% wood. The flavor of the food cooked with these items is impacted by the type of wood used, and the manufacturers highlight this by identifying the source of the wood. Thus, the names "mesquite briquettes," "apple chips," and "alder pellets" refer to items made from the wood of mesquite, apple or alder trees.

In general, these items are made from pure wood (or in the case of briquettes, wood mixed with ingredients that are not kosher-sensitive) and do not require *hashgacha*. The only exceptions are if the wood is pretreated, coated, soaked in wine, produced from barrels which previously held wine, or are labeled as containing some other kosher-sensitive ingredients.

Kashrus Alerts

Cleveland kosher certifies **Speedway Freezes** (slurpees) at Speedway at Cedar & Green and the 7-11 at the BP station at Bishop & Chardon. Signs are posted identifying which flavors are approved.

The kosher certification has been reinstated at the **kosher stand at Progressive Field**. The consumer is reminded to look for the Cleveland Kosher certification letter and symbol to insure that the certification is in force.

Fresh Express Shredded and Dole Lettuce do not have a kosher symbol at the current time, this is due to infestations. Please check packages for certification before buying. Corrective action is being taken.

The Orthodox Union certifies Costco's **Kirkland Select Farmed Atlantic Salmon** with 4% Salt and Water Solution (Raw and Frozen a.k.a. "Costco Salmon"), made in Norway. Some of this product is being sold in packaging that does not have the OU symbol. Please note, however, that this product is manufactured under the supervision of the Orthodox Union and is kosher for year-round and Passover use. Corrective actions have been implemented.

OK Kashrus alert: Change of status from Pareve to Dairy: Conagra Foods, Inc. has decided to change the status of **PAM Butter Flavor No-Stick Cooking Spray** (code: B1-68) from Pareve to Dairy due to the addition of a dairy flavor. All other Pam Products are Pareve.

Ben & Jerry's has come out with a new product that substitutes almond milk for cows milk. This product is Non Dairy and certified Kof-K D.E. (dairy equipment). The new flavors include Coffee Caramel Fudge Non-Dairy, P.B. & Cookies Non-Dairy and Chocolate Fudge Brownie Non-Dairy.

The Orthodox Union no longer certifies **Honest Kids Super Fruit Punch**. Some bottles were labeled with an unauthorized OU symbol. The affected product contains either one of the following production codes: APR2317BAC or APR2317BAD. Corrective actions have been implemented.

Joy Cone Chocolatey Dipped Ice Cream Cones: Please be advised that Chocolatey Dipped Ice Cream cones, manufactured by Joy Cone, Hermitage, PA, bear an unauthorized STAR-K Pareve symbol. The cones are Dairy, non-Cholov Yisroel. Star-K has taken corrective action.

Dasani Sparkling Beverages are OU certified. The OU symbol does not appear on some cans. Dasani has the OU symbol next to the date stamp on the inkjet until new cans with the OU symbol can be produced.

From the KMD (Kashrut Maguen David) of Mexico : Effective April 1, 2016 **Kahlua liqueur** is no longer produced under their certification.

Due to changes in manufacturing, some varieties of **Ferrara Pan candies** are no longer certified by the UMK. Packaging with the UMK symbol is still certified. Please make sure to check each package for the UMK symbol

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