

THE DAF HAKASHRUS



ד"ר

A MONTHLY NEWSLETTER FOR THE OU RABBINIC FIELD REPRESENTATIVE

HOW TO TELL THE DIFFERENCE BETWEEN RENNET AND ACID CASEIN

BY RABBI MORDECHAI MERZEL,
RC Dairy and New Companies

BASED ON A REPORT SUBMITTED BY DR. AVRAHAM MEYER, RFR EUROPE

An RFR is visiting a plant that produces casein. Officially, the plant produces only acid casein (non Gevinas Akum), but the RFR has suspicions that it is actually producing rennet casein (Gevinas Akum). How will he be able to ascertain the truth?

Casein accounts for around 80% of the protein in milk. It is commonly coagulated to form a cheese-like substance. In fact, its name derives from the Latin word for cheese. Casein proteins stay suspended in milk as tiny little globules for two reasons:

- 1) They are charged, and like charges repel, and
- 2) They are surrounded by a non-stick layer which resists joining with other globules.

Because there are two reasons why casein molecules naturally stay suspended in milk, there are two corresponding methods for causing them to coagulate and drop out of that suspension. The first is to add acid to bring the pH of the milk to 4.56 (the isoelectric point of casein), causing the casein globules to lose their charge, so that they clump together as acid casein. Usually hydrochloric acid is used for this purpose. The second method

is to add rennet, which attacks the surface of the globules and causes calcium ions to be adsorbed, chemically linking the casein molecules together with a strong bond.

Acid casein is considered to be soft cheese, and is therefore not subject to the gezeirah of Gevinas Akum. Rennet casein is considered to be hard cheese, and subject to that gezeirah. It is therefore of great importance to know whether a product is acid or rennet casein. Rennet casein without proper rabbinic involvement will be non-kosher, and will render the equipment non-kosher, as well. Both products can be produced on the same equipment, and acid casein run on equipment previously used for rennet casein cannot be certified without kosherization.

Because acid casein is formed by changing the natural pH of the solution, it is remarkably simple for an RFR to check whether a product is acid or rennet casein. The RFR should try to dissolve the product in an alkaline solution, such as sodium hydroxide in warm water. If the product is acid casein, the alkali will cause the casein molecules to regain their charge and un-clump, repelled by the like charge. Rennet casein will not be affected by the alkaline solution, and will stay coagulated.

It should be noted that on visits to casein production facilities, production logs should be checked for records of the pH levels of the product. Acid casein will have a pH below 4.6, while rennet casein's pH will usually be close to 7.0.

With this knowledge, proper supervision of acid casein plants should be more easily and effectively attained.

SUMMER PROGRAM APPLICATIONS

Harry H. Beren OU Kosher Summer Program –
Training the next generation of Kashrut professionals.

At the time of year when elite colleges are informing applicants whether they have been accepted for admission in the fall, OU Kosher is beginning the application process for its own elite education program, Harry H. Beren ASKOU9, to be held when the incoming freshmen will be setting out for their new campuses.

The purpose of ASKOU9 is to educate the new generation of kashrut professionals or to provide background for those who will not practice kashrut certification full time, but who will benefit in their daily work from advanced kosher education. As in past years, many of the full time professionals are expected to work for large kosher certification agencies or for their local Vaad HaKashrut.

ASKOU9 (Advanced Seminars on Kashrut), held every other summer and now in its ninth cycle, consists of two separate courses of study: A three-week internship providing intensive kashrut education to 10-20 participants, which will be held from August 11-29; and a one week-program, providing an overview of the field for as many as 65 applicants, which will be held from August 25-29. The internship participants will also take the one-week session.

As is the case with elite colleges which draw students from far and wide, applicants will come from all over North America, from Israel, and from other overseas Jewish communities as well. In fact, two members of an advanced Talmudic Institute in Berlin, who came from the Soviet Union, have already been accepted into this year's internship program. And as with the Ivy League and other prestigious groves of academe, the admissions process is competitive. A solid background in Jewish education is needed to be considered for entry into the program.

The ASKOU three-week program graduated its 500th student in the summer of 2006.

Funding for ASKOU9 comes from the Harry H. Beren

continued on page 38

KASHRUTH *alert!*

Certain **GALIL ARTICHOKE BOTTOMS, GREEN FAVA BEANS AND BABY OKRA** products produced by Galil Importing – Syosset, NY that are certified kosher by the Orthodox Union bear an unauthorized “Kosher for Passover” statement and may be *kitnios*.

LIBBY'S FRUIT COCKTAIL produced by Signature Fruits – Modesto, CA was packaged in cases whose exterior markings represent the product as being © certified. Libby's Fruit Cocktail is not © certified.

WISSOTSKY ICED TEA produced Wissotsky Tea – Tel Aviv, Israel bears an unauthorized “Kosher for Passover” statement and is not certified for Passover use. All Wissotsky Tea Bags remain certified for Passover use when bearing the Passover designation.

BALGLOBE FINE FOODS GELEES DE FRUIT JELLIES produced by Balglobe Fine Foods – Pointe-Claire, QC is a product (sold primarily in Canada) which bears an unauthorized © symbol. Consumers spotting this product are requested to contact the Orthodox Union at 212-613-8148 or via email at kashalerts@ou.org.

KASHRUTH *advisory!*

A Kashruth Alert regarding the reliability of **MEXICAN MEAT & POULTRY PRODUCTS** was allegedly disseminated by the Orthodox Union. In fact, the Orthodox Union did not disseminate this alert in any fashion and does not have any knowledge regarding the Shechita processes in Mexico.

Please be advised that **MOSHE'S CAFÉ** located in the atrium of the Citibank building (153 E. 53rd Street and Lexington Ave.) has terminated their relationship with the Orthodox Union and is no longer © certified.

Effective April 30, 2008, the **HOMOWACK LODGE (A/K/A/ SPRING MOUNTAIN RESORT)** will be discontinuing © Kosher Supervision and will be under the Vaad Beis Din of New Square.

SUMMER

continued from page 37

Foundation of Lakewood, NJ. The Beren Foundation provides financial support to a wide variety of OU kashrut education programs for all levels of knowledge and ages.

According to Rabbi Yosef Grossman, Orthodox Union Director of Kashrut Education and ASKOU, the three-week internship is intended for semicha (rabbinical) students or members of a kollel for post-rabbinic education, who intend to practice kashrut supervision for a living. They will receive a \$300 stipend.

The one-week session is intended for congregational rabbis, semicha students, kollel members or members of a local Vaad HaKashrut certifying organization, who take the program to refine their skills for use in their communities. Registration for the one-week program is \$75.

Both programs will consist of classes and demonstrations held at OU Kosher headquarters in New York, taught by OU senior rabbis and visiting experts, together with field visits to plants certified by the OU. The three-week program, Rabbi Grossman explains, will be a more intensive version of the one-week session.

“ASKOU9 will take participants behind the scenes at the world's largest kosher certification agency and give students the opportunity to witness the cutting edge of modern day kosher food technology,” declared Rabbi Grossman. He emphasized that although “kosher law is immutable, the technology is continually evolving, and OU expertise evolves with it.”

The programs will include:

- How to set up a local Vaad HaKashrut;
- Basic treibering (the removal of veins and fats);
- Kosher issues related to bakeries, butcher stores, fish stores, pizza parlors, restaurants, and other food service establishments;
- Factory supervision;
- The basics of ingredients and biotechnology;
- The halacha (law) of practical kashrut; and
- How to perform industrial and retail koshering.

Participants will visit the kitchen of an OU restaurant, a meat processing facility under OU supervision, an OU certified factory and a hotel kitchen, as well as other facilities.

For information on registration contact Rabbi Grossman at 212-613-8212, or grossman@ou.org. The application is available online at oukosher.org, or on the next page of this issue of *The Daf HaKashrus*.

MAZAL TOV TO ...

our esteemed **RABBI MENACHEM GENACK AND HIS WIFE** on the engagement of their son Yitzi to Shoshana Adler of Teaneck, NJ.

our devoted administrative assistant **MRS. KAREN SERBER AND HER HUSBAND** on the birth and bris of their son Shmuel Yitzchok.

our devoted RC **RABBI YOSEF GOLDBERG AND HIS WIFE** on the marriage of their daughter Malky to Eli Langer of Staten Island, NY.

our dedicated RFR in Dallas, TX **RABBI YISROEL MEIR BLITZ AND HIS WIFE** on the birth of their daughter Sarah.



Rabbi Menachem Genack is seen addressing an MTJ high school class in the latest VISIT OU Program. Most of the 25 students in the class (partially seen in the above picture) originated from Bukhara.

Harry H. Beren

ASK OU9



SUMMER PROGRAMS

ASK OU9 KASHRUTH TRAINING PROGRAM

If you are a Congregational Rabbi, Semicha student, Chaver Hakollel or member of a Vaad HaKashruth, reserve the week of

MONDAY, AUGUST 25 to FRIDAY, AUGUST 29

BE...on the cutting edge of modern-day Kosher Food Technology...behind the scenes at the world's largest Kosher certification agency.

LEARN...how to set up a local Vaad Hakashruth...basic "Treiberung"...the Kosher issues related to Bakeries, Butcher stores, Fish stores, Pizza stores, Restaurants and other Food service establishments...factory supervision...the basics of ingredients and biotechnology...practical Kashruth Halachah which includes "Bedikat Toloim"...how to perform Industrial and Retail Kashering

VISIT...the kitchen of an OU restaurant ...a meat processing facility under OU supervision...an OU certified factory

ASK OU9 KASHRUTH INTERNSHIP PROGRAM

*If you are a serious Semicha student or Chaver Hakollel, you may be eligible to receive up to a **\$300 stipend** for completing a special three-week internship program*

AUGUST 11 to AUGUST 29

FIELD WORK...visiting plants with an expert Rabbinic Field Representative

ASSIST...Rabbinic Coordinators at OU headquarters

ATTEND...the **ASK OU9** Kashruth Training Program as well as other Kashruth shiurim and lectures

Please check one:

I am applying for:

☐ **ASK OU9
Kashruth Training
Program**

☐ **ASK OU9
Kashruth
Internship Program**

APPLICATION

Please complete this application and mail to: **Orthodox Union • 11 Broadway • New York, NY 10004 ATTENTION: Rabbi Yosef Grossman**
EMAIL: GROSSMAN@OU.ORG • FAX: 212.613.0621

Name: _____

Address: _____

Phone:(Day) _____

(Eve.) _____

Fax: _____

Email: _____

Check one: ☐ CONGREGATIONAL RABBI ☐ SEMICHA STUDENT ☐ CHAVER HAKOLLEL ☐ MEMBER OF VAAD HAKASHRUTH

Institution Affiliated With: _____

Address: _____

Position/Title: _____

References: (1) Name: _____

Phone: _____

(Day) _____

(Eve.) _____

(2) Name: _____

Phone: _____

(Day) _____

(Eve.) _____

Funding for ASK OU9 comes from the Harry H. Beren Foundation, Lakewood, NJ.

HARRY H. BEREN ASKOU MESORAH CONFERENCE IV

Sponsored by the Harry H. Beren Foundation of Lakewood, NJ in memory of Harry H. Beren, Z'l.

Kedushas Ha'Aretz and Its Mitzvos

SUNDAY, JUNE 15, 2008 9:30 - 5:30 (doors open at 9 am)

בית מדרש לתלמוד / LANDER COLLEGE, 75-31 150th St., Kew Gardens Hills, NY

Mitzvos Hateluyos Ba'aretz Bazman Hazeh

Rabbi Yisroel Belsky

Korbonos Today?

Rabbi Menachem Genack

The Unique Halachot of Yerushalayim: A Mikdash Extension

Rabbi Dr. Ari Zivotofsky

The Shape of the Menorah and its Base

Rabbi Dr. Seth Mandel

The Heter Mechira of Shmita

Rabbi Menachem Genack

Seeing the Exact Boundaries of Eretz Yisroel Through Google

Dr. Shalom Kelman

Shmitas Kesofim

Rabbi Hershel Schachter

Kedushas Ha'aretz and Its Ramifications

Rabbi Noach Isaac Oelbaum

Har Habayit- A Halachic and Archaeologic Tour

Dr. Ari Greenspan

The Precise Location of the Mizbeach HaChitzon

Rabbi Liebel Reznick

Unearthing Tanach - The Message of "Yerushalayim Shel Matah"

Rabbi Dr. Ari Zivotofsky

Halachic Archaeology- "When I was in Rome I Saw the Menorah"

Dr. Ari Greenspan

THE HALACHIC ADVENTURE CONTINUES...

If you attended or heard about the previous ASKOU Mesorah Conferences – The Mesorah of Kosher Birds and Animals and The Pareve Mesorahs – you won't want to miss this Mesorah Conference on Kedushat Ha'Aretz and its Mitzvot!

Open to men and women. Pre-registration required.

Name:

Address:

Phone: (Day)

(Eve.)

Fax:

Email:

Please complete this registration form and mail along with any checks to:

Orthodox Union, 11 Broadway, New York, NY 10004

Attention: Rabbi Yosef Grossman

(212) 613-8212 Fax: (212) 613-0621 Email: grossman@ou.org

or register online at www.ou.org

Admission is \$10. Complimentary for OU members and staff. An OU certified box lunch is available during the conference for an additional \$10. If you are interested in ordering please check one of the following:

☐ pastrami ☐ turkey ☐ tuna ☐ corned beef

Light refreshments will be provided by the OU during the conference.

**ORTHODOX
UNION**
תורה
ומצוות
Enhancing Jewish Life