

THE DAF HAKASHRUS



בס"ד

A MONTHLY NEWSLETTER FOR THE OU RABBINIC FIELD REPRESENTATIVE

MOWED LAWN AROMA

BY RABBI GAVRIEL PRICE
RC - Ingredient Approval Registry

GREEN NOTES

A flavor, like a musical chord, is made of a set of notes. The fullness of a flavor is the result of the interplay between the numerous chemical components that constitute the flavor's profile.

A flavorist creating a fruity flavor – let's say, peach flavor for an ice cream – will usually need a “green” or botanical note to round out the flavor. One of the popular chemicals used by flavorists to impart “greenness” is called cis-3-hexenol. A whiff of pure cis-3-hexenol reminds one of a freshly mowed lawn.

For our purposes the salient fact about this chemical is that it is composed of six carbons. In fact, most green notes are some variation on this six carbon theme. Just remember six, and we'll come back to it shortly.

There are three standard methods for producing a green note. The third is the most sensitive.

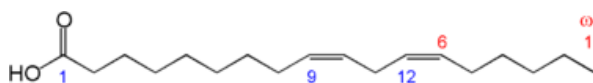
The first is from petrochemical. A flavor chemical produced in this way is easily identifiable because it is being claimed, or promoted, as “nature-identical”. There is no kashrus consideration with cis-3-hexenol that is produced from petrochemical.

Green notes that can be labeled “natural” are recovered from the distillation of mint oil, from mint leaves. Fred Plaggi, of Frutarome, points out a drawback of this process.

The companies will effectively crush [mint leaves] up and extract it with chlorform methyl acetate, and then do fractional distillation to get the specific compounds they're interested in. And they'll derive four or five-dozen compounds at a time. The issue there is that a lot of times it's hard to fractionally distill one compound from another one.

A third method also can be labeled “natural” and avoids the cumbersome process of fractional distillation. It involves taking a molecule that is eighteen carbons long and found in vegetable oils. The eighteen carbon molecule is spliced to the six-carbon molecule we're looking for.

One candidate for a starting molecule is linoleic acid. It is a polyunsaturated fatty acid. “Unsaturated” means there are double bonds (represented by the horizontal double lines in the representation below) and “poly” means the double bonds occur more than once. There are eighteen breaks in the diagram below, each one representing the presence of a carbon:



Each of these double bonds is a potential reactive site. Notice that one of them is at the sixth carbon along the right side of the chain.

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UNSUNG HEROES

The Mashgichim in the Field

BY RABBI DOVID BISTRICER
RC Bake, Fish, Vegetables, Salad Dressings, Sauces

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HAMODIA MAGAZINE



Keeping kosher has never been as easy as it is today. Not only can we walk down supermarket aisles and purchase whatever we need, we have many choices. Companies recognizing the value of kosher certification as a marketing tool pursue it as a means of expanding their sales. From basic staples to snack foods and everything in between, there are a plethora of kosher-certified foods available.

However, the expansion of the kosher market across the U.S. and around the world has made kosher supervision much more challenging. Kosher agencies and *Rabbanim hamachshirim* supervise thousands of plants internationally, some in the far reaches of the world.

In the fast-food age when everything seems to come easily, we tend to take things for granted. This is certainly true with kosher-certified food. It is not difficult to overlook all the toil and effort that go into making sure our food is kosher. Mashgichim in the field, whose efforts and contributions are seldom recognized by the public, are truly unsung heroes. Although they receive very little public acknowledgment, they tirelessly and selflessly serve the *tzibur*, guaranteeing that the food we eat meets appropriate kashrus standards.

Let's briefly examine the challenges and sacrifices of a mashgiach so that we can gain an appreciation of the fine work he does.

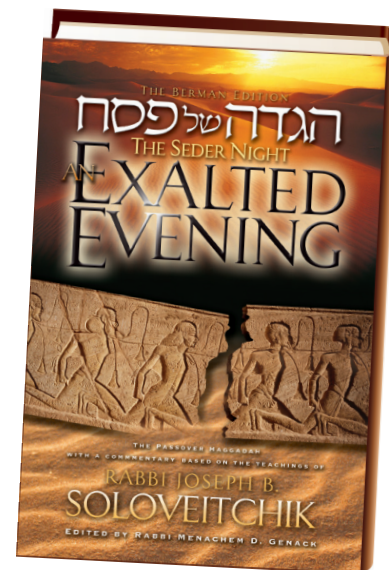
Most people know that kosher-certified food is frequently manufactured at plants that also handle non kosher products and that a mashgiach must come to the plant to kasher the equipment and supervise special runs of kosher food. But did you know that

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Invite THE RAV to Your SEDER

We are pleased to announce that the new OU Haggadah with the Rav's commentary, edited by Rabbi Genack, has been published. The list price is \$25, but it is available to OU employees at a 25% discount – \$18.75. Please contact Marisa Hanfling at 212-613-8276 if you wish to make a purchase. Please – NO CASH – payment only by check made payable to the OU, or by credit card.

Please spread the word – the Haggadah is available at local Judaica stores, and online at Amazon.com and BN.com (Barnes & Noble). The haggadah is also available to the general public through the OU website at a 20% discount by going to the online link: www.ou.org/haggadah.



HEROES

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companies will frequently schedule a kashering during an off hour, which can be as early as 3 or 4 a.m.? Or that the special run might include a double shift and can last as long as 16 hours? Or that companies sometimes request (or demand) that a run take place on an inconvenient day, such as Erev Pesach?¹

Imagine the following scenario: A mashgiach is requested to supervise a fish expedition that involves the skinning of fish on a large boat for further processing later on shore. The processing on the ship requires *hashgacha temidis* and will last three weeks, ending during the week before Rosh Hashanah. The mashgiach will have relatively modest but comfortable accommodations during the expedition. However, depending on the region and time of year, weather conditions may be brutal and for three weeks he might need to wear special clothing for protection.

The mashgiach's schedule during the expedition will follow the boat's, which means a grueling day on his feet. Moreover, for three weeks he will be the only Jew on the ship. He will be away from his family and will miss three Shabbosos with them. Furthermore, for three weeks the mashgiach will miss *tefillah betzibur*, and saying Selichos with a minyan before Rosh Hashanah.

In general, this scenario is a bit extreme, but it is not impossible. Mashgichim sacrifice a great deal in their travels around the globe, making sure there isn't even a shadow of doubt about the kashrus of the food under their supervision. The level of *mesirus nefesh* exhibited by these kashrus field soldiers is unparalleled.

Extraordinary levels of *mesirus nefesh* are demonstrated by Mashgichim who visit domestic plants as well. On a regular basis, they may have to drive several hours to reach a factory. They may have to spend days at a time away from home; sometimes they can be away from Sunday morning to early Friday afternoon. If a special production takes place over several days and the mashgiach's home is not within driving distance, some plants provide an office with a bed, or the mashgiach will be accommodated at a nearby hotel. Mashgichim travel with packaged food, or they take along pots and pans and cook for themselves.

Factories are also not safe environments. Special safety rules must be followed at a plant in order to reduce the likelihood of an accident. However, accidents do occur and factory workers – and sometimes mashgichim – are injured.

And let's not overlook the hard work and dedication of food-service mashgichim, who supervise restaurants and catering establishments. Working as a mashgiach in a food-service environment can be labor-intensive. The mashgiach will be on his feet for hours at a time, keeping a watchful eye out for anything out of the ordinary. He will review every ingredient that is used, and may be at odds with a chef or restaurant owner if an unacceptable ingredient source is delivered by mistake, or if the vegetables he has checked are infested and cannot be cleaned. *Bedikas tola'im* of vegetables at any restaurant or catered affair requires high levels of meticulousness and patience. Some restaurants are open until late at night, and the mashgiach must be there when they close to make sure that everything is properly sealed and locked away.

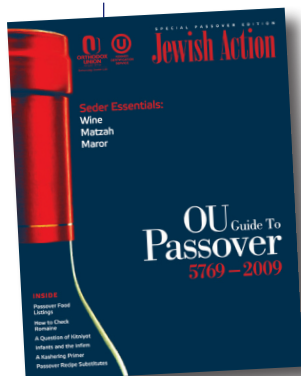
Catering an affair often involves kashering a kitchen, which translates into hours of time and hundreds of utensils. While a chasunah may end at 10:30 or 11 p.m., a mashgiach may still be at the hall until the wee hours of the morning, when the crew is finished cleaning up and everything is put away.

Let's not forget the Pesach program at a hotel that turns over for Yom Tov. Mashgichim come to the hotel days in advance to make sure that the kitchen is kashered properly and is ready for hundreds of guests. Food is served constantly during these programs, so while everyone is enjoying the events, the mashgichim have gone *mecheirus le'avdus* until Pesach is over.

We sometimes lose sight of the fact that nothing comes easily. While it may appear that shopping kosher and keeping a kosher home are much simpler than they used to be, the work required of mashgichim on behalf of the tzibur is extraordinary. We should salute these heroes of Klal Yisroel, whose mission is to protect us from *maachalos asuros* and *tintum halev*.

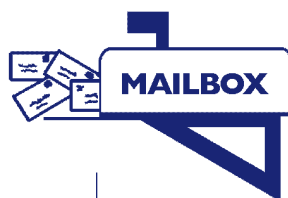
¹Or that mashgichim have to be on site during the grape harvest from around September 15 till the end of October. Mashgichim sometimes may be away from their families and a Minyan on Rosh Hashana, Yom Kippur, Sukkos and Simchas Torah! See Rabbi Yitzchok Gallor's excellent article "Blowing Shofar Towards the Heat Exchanger" in *The Daf HaKashrus* Volume 10 page 3 on this topic. In that article Rabbi Gallor states "I can't convey to you in words what it's like to sit alone in a sukkah in a factory parking lot, as the diesel exhaust drifts in because the train is parked right outside and the engine is idling for four days!" (Editor's note)

OU PASSOVER GUIDE 5769/ 2009 NOW AVAILABLE



Chockfull of information about the latest Passover products, Jewish law guidelines, and interesting features, the annual OU Guide to Passover not only possesses a wealth of useful information but also offers varied reading material as a special issue of the Orthodox Union's Jewish Action magazine. The Passover Guide for 5769/2009 is now available at ShopRite at the customer service desk and at many smaller kosher supermarkets as well. OU synagogues and Yeshiva/day schools have also received copies of the Guide, and it will be directly

available through the mail to all OU members and Jewish Action subscribers. It can be accessed on the OU website, www.oupassover.org. To order individual copies for \$3 each, contact Roberta Levine at roberta@ou.org or 212-613-8125.



Dear Rabbi Grossman

I am from the Mir in Yerushalayim. I was part of the OU interns this past summer. I must say I really enjoy getting The Daf. I usually print it out and bring it to yeshiva to show other people, but this time I noticed there is a beautiful picture of a sunset there. The Gemara in Avodah Zorah 43b learns out from a posuk in last week's

parsha Shemos 20:20 that there is an issur to draw a picture of the sun. This halacha is brought in Yoreh Deah 141:4.

Therefore I was wondering if you can ask the OU poskim if there is a problem to print the Daf Hakashrus, or is there even a problem to view it on my computer being that by opening it I am drawing a picture of the sun?

Thank you very much,
Yitzchak Winkler

This question along with the image of the sun in the Daf Hakashrus was presented to Rav Belsky. He answered that since the image of the sun is obstructed by clouds there is no prohibition of printing out this picture.

A similar view is expressed in The Daily Halachah Discussion by Rabbi Daniel Neustadt (pg.65), who writes that one is permitted to draw the sun partially blocked. He quotes this psak in the name of the Shevet HaLevi (7:134) and Rabbi N. Karelitz (Avodas Melech Pg.337).

Rabbi Eli Gersten
RC Recorder of OU Psak and Policy



LAWN

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A double bond at the sixth carbon is only found in polyunsaturated fatty acids, and all polyunsaturated fatty acids are derived from vegetable oils, as opposed to animal fats. This is a good thing for kashrus.

However, a well known flavor company has a patent that refers to using oleic acid as a starting point. Oleic acid is often derived from animal fat. Oleic acid has a double bond in the ninth carbon. Dr. Claus Schmidt, the vice president for regulatory affairs for Symrise North America (who kindly provided background information for this article) could not figure out how oleic acid could be a feasible starting point. Dr. Schmidt speculated that the author of the patent was simply being exceedingly inclusive so as to minimize or eliminate the possibility that a competitor would use the method the flavor company described without having to pay royalties.

The fact that vegetable oil is a starting point does not get us out of the woods. As mentioned elsewhere in OU documents, vegetable oil fatty acids are not necessarily kosher since they are often produced in non-kosher factories.

There's another concern. The mechanism for splitting the eighteen carbon molecule to a six carbon molecule is a lipase enzyme. Plant or microbial enzymes could be used but, according to Dr. Schmidt, animal lipase enzymes can be as inexpensive as a microbial enzyme and could, in theory, also be used.

Both the starting material and the enzyme used in the production of cis-3-hexenol and other green notes are sensitive. Therefore, in theory green notes are not acceptable without supervision on their production (compounds of these ingredients, such as cis-3-hexenyl benzoate, -butyrate, -isovalerate, and so on, are equally sensitive). However, according to Dr. Schmidt, there are only two actual manufacturers making use of this relatively sophisticated process. Both are kosher certified by well-respected agencies. The market for green notes, he added, is "settled"; there is no third party vying to enter.

In short, there are serious concerns involved in the production of green notes. However, we are familiar with the production facilities capable of producing green notes and in fact there does not appear to be any non-kosher product on the market.

HARRY H. BEREN VISIT OU – SEATTLE AND VANCOUVER



Rabbi Chaim Goldberg is seen addressing close to 100 NCSY students from Vancouver and Seattle on fish issues at OU headquarters as part of the Harry H. Beren VISIT OU program. To Rabbi Goldberg's left is Rabbi Yosef Grossman, Director of OU Kashruth Education.

MILUI V'IRUI

BY RABBI ELI GERSTEN
RC - Recorder of OU Psak and Policy

The Gemara Avoda Zara 33a teaches us that one can kasher a barrel that was used to store non-kosher wine with *milui v'irui*. This is accomplished by filling the barrel with water, letting it sit for at least 24 hours, emptying the barrel, and then repeating this process two more times. There is no need for the 3 days to be consecutive.

There are two explanations in the Rishonim as to why *milui v'irui* is effective.

K'bolo kach polto – Some Rishonim¹ understand that since the issur was absorbed through *kevisha* it can be purged with *kevisha*.

Mafig Ta'am – Other Rishonim² explain that *milui v'irui* does not cause the blios to be expelled, but rather weakens the taste of wine to the point that it can no longer assur.

Because we are machmir for both of these opinions, as we will see, *milui v'irui* has limited applications.

Here are some important halachos to keep in mind in determining whether *milui v'irui* is an appropriate method of kashering.

- *Milui v'irui* can only be used to kasher from non-kosher wine and heter such as chametz, kosher milk and kosher meat³.
- Chametz utensils can only be kashered with *milui v'irui* when they are *aino ben yomo* (Shach 135:33)
- *Milui v'irui* can only be used if the wine or heter were absorbed into the tank cold through *kavisha*⁴.
- *Lichatchila* we should not kasher holding tanks of wine vinegar which is considered a *davar charif*, with *milui v'irui*, but instead we should kasher with *irui kli rishon*. Where this is difficult, we may kasher with *milui v'irui*⁵. Either way, Mishna Berura 451:120 says there must not remain a smell of vinegar. Therefore, one must wash the tank well with soap until no odor remains.
- *Milui v'irui* is effective in kashering cheres, glass and fiber-glass⁶.
- One can use any mashke for *milui v'irui*, except one may not use wine when kashering from non-kosher wine.
- One cannot simply leave the water in the tank 72 hours. After the water is drained it cannot be used to do *milui v'irui* again, even for a different tank⁷.

- When kashering with *milui v'irui* one only needs to fill the tank to the highest level that the tank was ever filled to when it held issur⁸.
- In general whenever *milui v'irui* is an acceptable kashering, *irui kli rishon* and *hagalah* are also acceptable.
- Although we have noted that *milui v'irui* cannot be used for other issurim, it can be used as a *snif b'shas hatzorech*. For example, vegetable glycerin was produced on non-kosher equipment and then stored in a holding tank that could not withstand any heat. Rabbi Belsky allowed kashering this tank when it was an *aino ben yomo* with *milui v'irui*, because it was also a *kli shemishtamshim bo b'shefa* (See K-251).
- If one mistakenly did *milui v'irui* on a tank that held other issurim, bidieved the kosher product that is stored will not become assur, since it will always be an *aino ben yomo*. If one stored a kosher *davar charif* in this tank, there might still be reason to be lenient *bidieved*⁹ together with other *tzirufim*. The poskim should be consulted.

¹ The Rashba as explained by the Ran A.Z. 12b

² The Ran A.Z. 12b

³ We cannot do *milui v'irui* on other issurim because we do not know if *milui v'irui* is sufficiently *mafig* those *ta'amim*.

⁴ We can only say *k'bolo kach polto* by *milui v'irui* if the *bliah* came in through *kevisha*.

⁵ K-294

⁶ K-292: Although Rama 451:26 says the *minhag* is not to kasher glass that was *kavush* with chametz, the Mishna Berura 154 explains that this is only where a possibility exists that the glass was occasionally used with hot chametz. In industrial settings where this concern doesn't exist, it is acceptable to kasher with *milui v'irui*.

⁷ K-304

⁸ The Rama 105:1 brings two opinions as to whether *kavush* will be *mifafeiya* above. The Shach says that the halacha follows the lenient opinion provided the issur is not known to be fatty. In general wine and chametz and milk are considered non-fatty. If one had fatty meat *kavush* in a tank then one would need to kasher the entire tank. Because this case is not common, it was omitted on top.

⁹ Chasam sofer Y.D. 110 says that even if an inappropriate kashering was done such as *hagalah* for a *kli* that needs *libun*, it still might weaken the issur enough that we will not say that a *davar charif* can be *michalya* *ley lishvach*.

CO-PACK VS. PRIVATE LABEL

BY RABBI HOWARD KATZENSTEIN
Business Manager

The definition of a private label is when a certified manufacturer packs its own previously certified (licensed) product for a private label customer. The two products are identical except for the packaging. Such a situation qualifies for private label authorization (PLA) or a sublicense for an annual fee of \$250-\$500 per distributor.

A co-pack by definition is when the manufacturer is producing a unique item or formula for his customer. There may only be a slight variation between the new formula and a previous formula. However, the request for certification or licensing for this new product cannot be considered a Private Label or sublicense. It usually involves additional ingredient approvals.

A second co-pack scenario is when Company A asks Manufacturer B to produce private label product for Company A's customers. Company A chooses to maintain the relationship with the private label customers. The customers do not establish a PLA with Manufacturer B, but rather the PLA is established between Company A and the customer, unless such a PLA already exists.

Some larger companies prefer to have all product registered as co-pack products, even if they are Private Label by definition. The advantages are that they have one unified LOC with one expiration date. It also allows them to better manage changes to brand and/or product names.

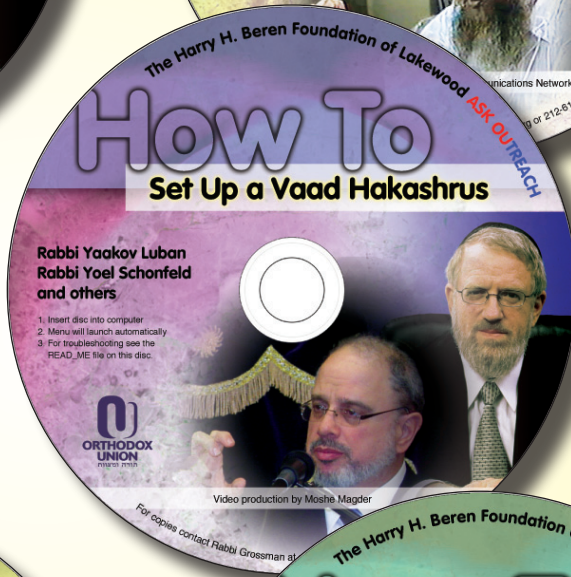
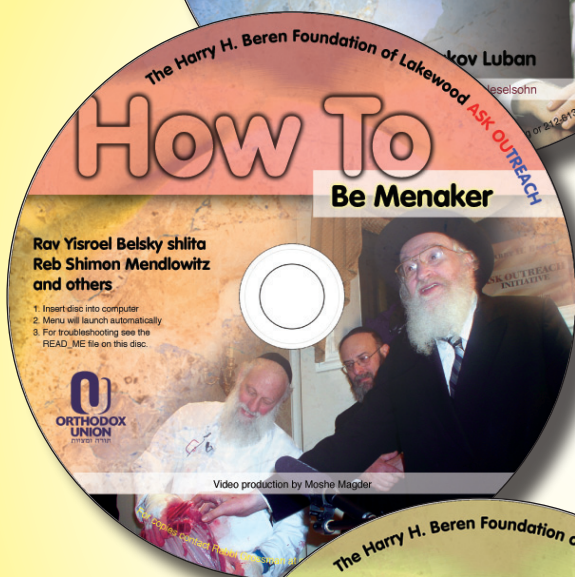
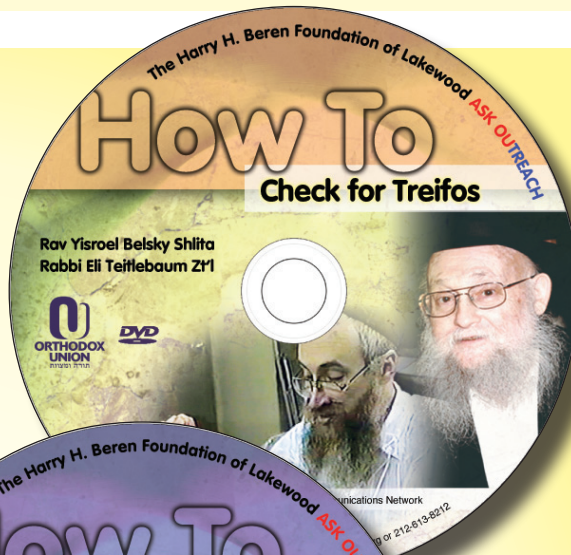
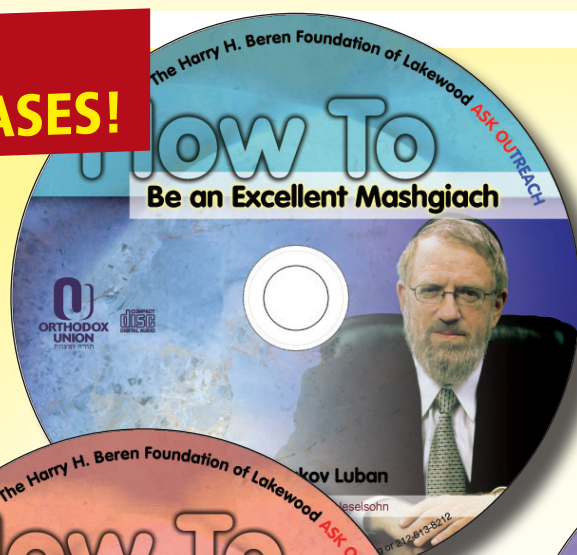
The typical co-pack fee is \$1,500-\$2,500 annually, but can vary.

ANNOUNCING THE OU'S NEW AUDIO/VIDEO "HOW TO" SERIES

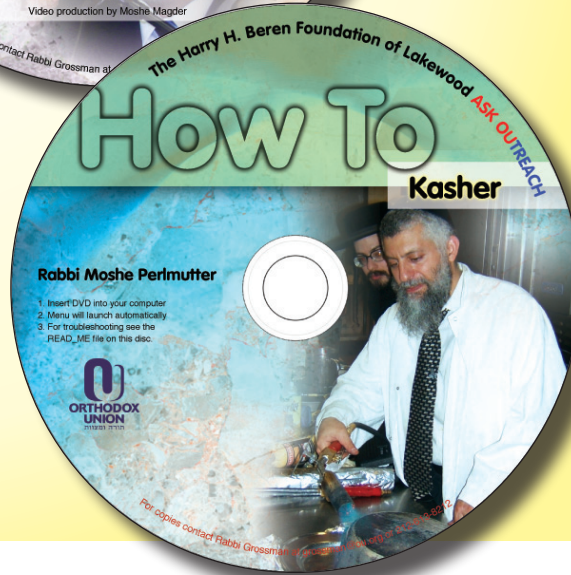
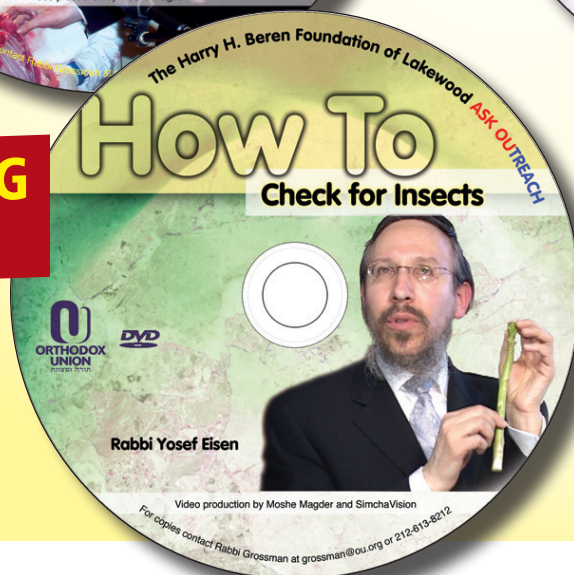
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HARRY H. BEREN UPCOMING EVENTS

ASK OUTREACH KASHRUTH SHIUR

Lander College for Men Kollel – Kew Gardens Hills, NY
March 17 by Rabbi Chaim Goldberg on Fish Issues

ASK OUTREACH KASHRUTH SHIURIM

Yeshiva Ohr Somayach in Monsey, NY (Tentative Schedule)

May 10 – 8-10 PM

HOW TO BE MENAKER & OTHER MEAT ISSUES

Rav Yisroel Belsky, Rabbi Nosson Goldberg,
Reb Shimon Mendlowitz

May 17 – 8-10 PM

BEDIKAS TOYLAIM – A DEMONSTRATION

Rabbi Yosef Eisen

May 31 – 8-9 PM

AN EX" SALMON" ATION OF FISH ISSUES

Rabbi Chaim Goldberg

May 31 – 9-10 PM

HOW TO CREATE RELIABLE KASHRUTH IN A COMMUNITY

Rabbi Yaakov Luban

June 7 – 8-9 PM

HOW TO EAT OUT

Rabbi Dov Schreier

June 7 – 9-10 PM

A LIVE DEMONSTRATION OF BIRDS WITH A KOSHER MESORAH

Rabbi Chaim Loike

VISIT OU

Kashruth Shiurim for Women at OU Headquarters
August 24-28 (Tentative)

IMPORTANT NOTIFICATIONS

Worms in Salmon

During the past several weeks there has been renewed discussion about the presence of worms in the flesh of salmon, specifically a species known as Anisakis. The OU has maintained a longstanding position that worms in the flesh of fish are permitted, based on Chullin 67 and *Mechaber* and *Rema* Y.D. 84:16.

Please be advised that the OU's position is unchanged, even in light of the most recent discussions. This was reaffirmed as recently as two weeks ago with Rabbi Belsky shlita. This OU policy is also the position of most *gedolei haposkim* (see *Bedikas HaMazon KeHalacha*, p. 112).

Dried Fruits

The OU has a longstanding policy that properly stored, dried fruits do not require *bedikas tolaim* before consumption. This position is still the present OU policy, and is not expected to change. However, recent discussions about insect infestation in raisins has prompted a reevaluation of our current system of field inspections at these plants. As a result, OU senior management requests that regular field inspections at OU certified dried fruit plants include the following: 1) Periodic review of Pest Control Sops and Checklists and 2) Examination of lab reports detailing the presence of insects or insect fragments in a given lot.

If an OU certified dried fruit facility appears to be unsanitary, or internal reports reflect an inordinate number of insects or fragments, please report this information to the RC.

רפואה שלימה

We are mispallel for the רפואה שלימה
of our dear chaver

ירחמיאל הכהן בן שמחה

בתוך שאר חולי ישראל

KASHRUTH alert!

Individual products of **VITALITY CHOICEPAK FROZEN CONCENTRATED GRAPE COCKTAIL** Lot #01/11 027C, Lot #02/11 036C and Lot #12/10 366C distributed by Vitality Foodservice Inc. – Tampa, FL are labeled correctly and do not bear the © symbol. The outside box bears an unauthorized © symbol. Corrective action is being taken. Consumers spotting this product are requested to contact the Orthodox Union at 212-613-8241 or via email at kshalerts@ou.org.

DREYER'S AND EDY'S BUBBLEGUM ICE CREAM, 3 gallon tubs produced by Dreyer's Grand Ice Cream/Edy's bear an unauthorized © symbol and are not certified Kosher by the Orthodox Union. Consumers spotting these products are requested to contact the Orthodox Union at 212-613-8241 or via email at kshalerts@ou.org.

SKITTLES CANDY FAN UPC #6 09454 61492 6 and **SKITTLES DRY ERASE MESSAGE BOARD** UPC #6 09454 61501 5 distributed by Candyrific – Louisville, KY bear an unauthorized © symbol that was inadvertently placed on these products' labels. These products are not certified Kosher by the Orthodox Union. Consumers spotting this product are requested to contact the Orthodox Union at 212-613-8241 or via email at kshalerts@ou.org.

NEWLAND (or other brands manufactured by this company) Broccoli, Cauliflower and Bok Choy produced by Zhejiang Zhongda Newland Co., Ltd. bear unauthorized © symbols and are not certified Kosher by the Orthodox Union. Consumers spotting these products are requested to contact the Orthodox Union at 212-613-8241 or via email at kshalerts@ou.org.

MAZAL TOV TO ...

our devoted administrative assistant **CHARNA WAXMAN** on her engagement to Alty Perl from Brooklyn, NY.

our dedicated RFR in Antwerp, Belgium **RABBI YISROEL HOLLANDER AND HIS WIFE** on the Bar Mitzvah of their son Mordechai Dov.

our devoted RFR in Australia **RABBI MOSHE GUTNICK AND HIS WIFE** on the engagement of their daughter Mimi to Dovid Nussbaum of Montreal, Canada.

CONDOLENCES TO...

our devoted RFR in Seattle, WA **RABBI YITZCHOK GALLOR AND FAMILY** on the passing of his brother Dovid Gallor from Los Angeles, CA.

המקום ינחם אתכם בתוך שאר אבלי ציון וירושלים