

# THE *Daf HaKASHRUS*



A MONTHLY NEWSLETTER FOR THE OU RABBINIC FIELD REPRESENTATIVE

## SELECTED GLOSSARY OF INGREDIENTS FOR PESACH

### RABBI GAVRIEL PRICE

*RC Ingredient Research*

**ACETIC ACID** can be made using a starch or sugar, and is the technical name for vinegar (which is diluted acetic acid). However, in industrial and commercial usage, acetic acid refers to glacial acetic acid, which is made from petrochemicals, and is extremely unlikely to have any chametz concern. One mashgiach has reported on a "natural" glacial acetic acid production using a carbohydrate (and in this case a non-chametz) source.

**BETA AMYLASE** is a barley-based enzyme. Its most popular application in processed foods is in the sweetening of corn syrup to produce maltose syrup (maltose syrup is a sweetener and a starting material for a sugar alcohol called maltitol). In brief, corn starch is liquefied using alpha amylase (a non-chametz enzyme) and saccharified (sweetened) using beta amylase.

**CHLORPHENIRAMINE MALEATE**, an active ingredient in pain-reducers, is synthetic (its systematic name is 3-(4-chlorophenyl)-N,N-dimethyl-3-pyridin-2-yl-propan-1-amine) and is acceptable for Pesach.

**DEXTROMETHORPHAN**, a popular cough suppressant is a methyl ether of the dextrorotary isomer of levorphanol, and a synthetic chemical. It is acceptable for Pesach.

**DEXTROSE** (see glucose)

**ETHANOL**, also called ethyl alcohol, is produced in the United States typically using corn. Rabbi Juravel notes that initial stages of corn production involve enzymatic processes, potentially using chametz. In Europe ethanol may be from wheat, or distilled from (non-kosher) wine. In China it is often from corn or sweet potato. In New Zealand and Ireland ethanol is made from whey (dairy). In South America it is often from sugar cane.

**ETHYL ACETATE** is used as a denaturant (א פוגם) in ethanol (denaturants assure ethanol will not be used as an alcoholic beverage, and therefore relieve the industrial user of federal tax). It can be made

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HARRY H. BEREN



## MIRRER ROSH HAYESHIVA HARAV NOSON TZVI FINKEL ADDRESSES OU KASHRUS STAFF



*Rav Noson Tzvi Finkel*

Rabbonim to address the kashrus staff at the OU, most recently Mirrer Rosh HaYeshiva HaRav Noson Tzvi Finkel, Shlita, who visited March 3, 2011.

According to Rabbi Yosef Grossman, Senior Educational Rabbinic Coordinator of OU Kashrus, "In forging these links between the OU and the Yeshiva world, Rav Finkel joins Rav Shmuel Kaminetsky, Rav Osher Weiss, Rav Psachya Fried and Rav Binyomin Cohn who have all visited the OU and delivered shiurim and divrei hisorerus or spoken to the OU rabbonim at OU Kashrus Conferences as part of ASK OU Outreach."

Rav Finkel was joined by Rav Binyomin Carlebach from Mir Yerusholayim. They both spoke briefly to the OU Kashrus rabbonim as did Rav Yisroel Belsky, OU halachic posek, and Rabbi Menachem Genack, CEO of OU Kashrus. "The gathering was

an inspiration for all who attended," Rabbi Grossman said. Speaking in English, Rav Finkel said he was overwhelmed coming into the room and meeting all the rabbis who toil on behalf of the Jewish people to guarantee that they are being supplied with kosher food.



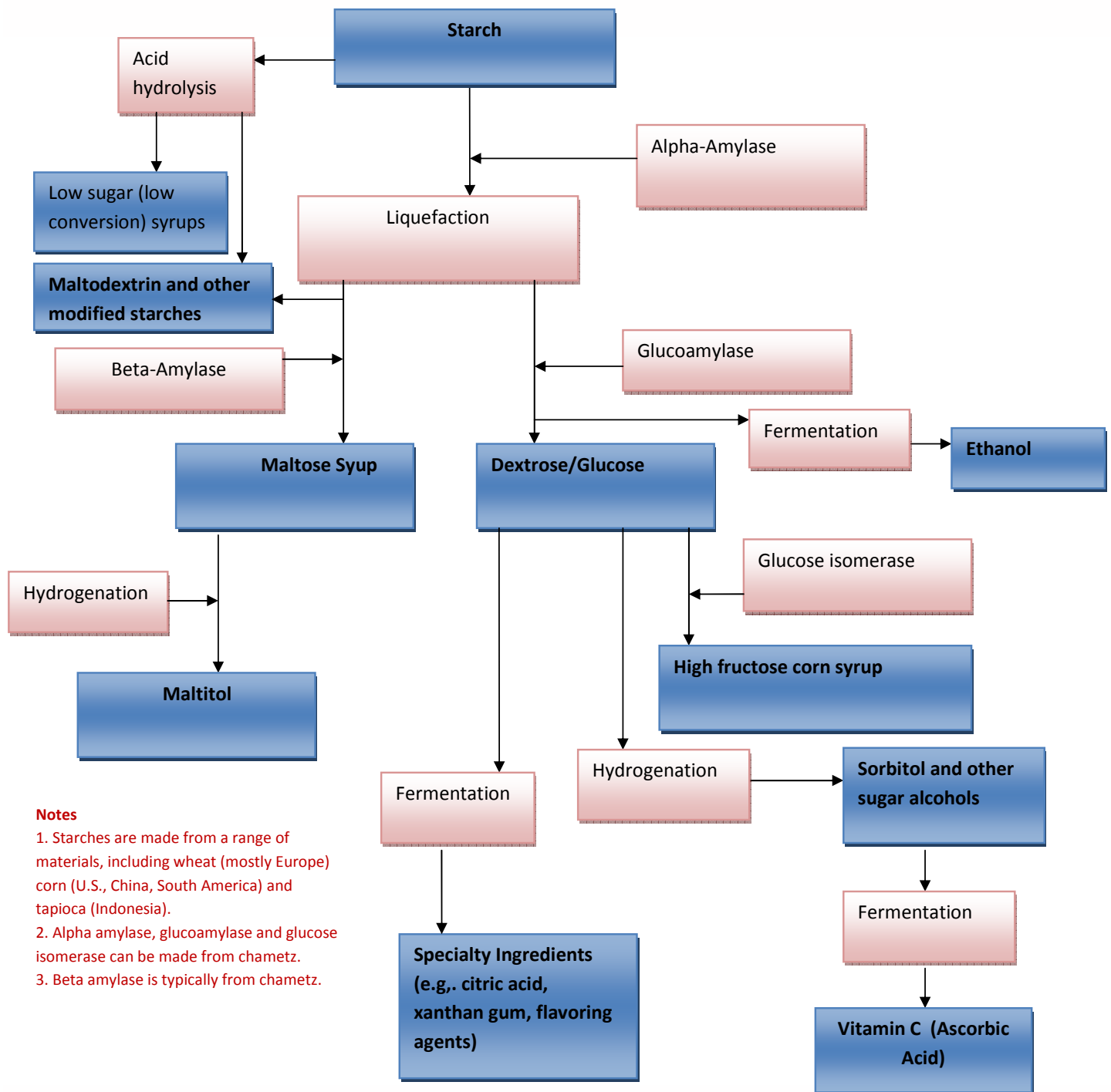
*(L-R) Rav Yisroel Belsky, Rabbi Menachem Genack, Rabbi Binyomin Carlebach and Rav Noson Tzvi Finkel*

# STARCH DERIVATIVES USED IN FOOD INGREDIENTS

**RABBI GAVRIEL PRICE**

*RC Ingredient Research*

This chart demonstrates the numerous pathways and diverse process steps, from addition of enzymes to fermentation, involved in producing the multitude of ingredients derived from starch. Some have unexpected Pesach concerns. The chart is illustrative, not comprehensive.



## CHAMETZ: HETEIRA BOLA OR ISSURA BOLA

**RABBI ELI GERSTEN**

RC Recorder of OU Psak and Policy

**THE GEMARA** *Avoda Zara* (76a) differentiates between kailim used to roast *kodshim* and those used to roast other *issurim*. For the former, it is sufficient to kasher with *hagalah*, because when they had absorbed ta'am it was still heter (*beteira bola*), while the latter requires *libun* because when they absorbed ta'am it was already *issur* (*issura bola*).

There is a machlokes Rishonim as to how to categorize chametz that becomes absorbed into a kli before Pesach. The Ravad says that since chametz is mutar before Pesach, it too is *beteira bola*. However, Ramban says that chametz is more chamur than *kodshim* since the *sheim chametz* exists even before Pesach; while *kodshim* has a *sheim heter* until it becomes *no'sar*. Therefore chametz is *issura bola*.

In general *Shulchan Aruch* paskens that chametz is *issura bola*, and therefore kailim used to roast chametz, require *libun gamur*. However, there are several exceptions to this rule, and these make for differences between the way we kasher for Pesach verses other *issurim*.

**KNIVES** – If one purchased knives from a non-Jew they require *libun* (Y.D. 121:7). However, *Mishna Berurah* (O.C. 451:19) explains that one can kasher knives for Pesach with *hagalah* even though they are occasionally used with chametz directly on the fire (*miyut tashmisho*), because we have a tziruf of two leniencies. One, *m'ikar ha'din* we kasher according to *rov tashmisho* which would only require *hagalah*. Two, there are opinions that chametz is *beteira bola* and therefore *hagalah* is sufficient. Nevertheless, it is considered *mitzvah min hamurchar* to either purchase new knives for Pesach or to do *libun*.

**MACHAVAS** – A non-kosher frying pan requires *libun gamur* because we are concerned that the oil might dry up and the *tarfus* will roast directly against the pan (Y.D. 121:4). However for Pesach, *m'ikar hadin* it is enough to kasher a frying pan with *hagalah* because in this case we rely on the opinions that hold that chametz is *beteira*

*bola* (O.C. 451:11). Rema recommends that a machvas be kasher with *libun kal*. This is provided that the pan is not merely sprayed with a thin layer of oil, but rather a significant amount of oil is used<sup>1</sup>.

For example, a kosher chametzdik brazier (tilt skillet) *m'ikar hadin* can be kasher for Pesach with *hagalah*, since it is typically used with plenty of liquid on the bottom. However, since occasionally it can be used to fry pancakes with only a thin layer of oil, it is best to kasher with *libun kal*, provided it will not be ruined.

**MILUI V'IRUI GIMEL YAMIM** – A tank in which cold chametz, milk or non-kosher wine was *kavush* can be kasher by filling it with water, letting it sit 24 hours and then emptying, and repeating this process three times. *Shach* (Y.D. 135:33) says that we allow *milui v'irui* for chametz because we rely on the opinion that it is *beteira bola*. Although *stam yayin* is *issur*, Chazal made an exception, but all other *issurim* that are *kavush*, require *hagalah*. Another leniency for *kavush* of chametz is that even if the tank is cheres or glass it can be kasher. This is provided we know that the only concern is *kevisha*, and there is no chance that hot chametz was poured in.

**CHANAN** – Since chametz before Pesach is heter, we do not say *chaticha naseh neveila* on chametz before Pesach. For example, if a sauce containing 3% flour was added to a soup before Pesach, the soup pot would not need to be kasher, provided that the amount of flour in the soup was *batel b'shishim*, even though the sauce was not *batel shishim* in the soup. Of course the pot would need to be cleaned out perfectly.

**KASHERING BEN YOMO** – *Shulchan Aruch* (O.C. 452:1) permits kashering kailim for Pesach even when they are still *ben yomo* so long as the kashering is performed before the fifth hour, erev Pesach. The *Magen Avrohom* (452:1) explains that in reality this is a *nat bar nat bar nat bar nat* (chametz --> into kli, kli --> into water, water --> back into kli, kli --> into kosher for Pesach product). However, *Biur Halacha* (452:s.v. *she'ain*) questions why we are not machmir for opinions that hold that chametz is *issura bola* and require *aino ben yomo*<sup>2</sup>. Therefore, *lichatchila* we only kasher for Pesach when kailim are *aino ben yomo* unless we are pogem or the *bliya* is *batel b'shishim*.

<sup>1</sup> *Mishna Berurah* 451:65

<sup>2</sup> See *Chazon Ish* (*Hilchos Pesach* 119:14) for an answer to question of *Biur Halacha*.

## THE QUESTION OF QUINOA

**RABBI AVI JURAVEL**

RC Ingredients and Food Technology

**THE SHULCHAN ARUCH** identifies several non-grain species that are off limits for Ashkenazic Jews during Passover. These include mustard, lentils and peas. Two primary characteristics are used to describe kitniyot:

1. grow in a pod and
2. items that are ground into flour.

These traits are not absolute, and certain exceptions are made, prohibiting items that do not share these characteristics, and permitting others even though they fall under these categories.

An example mentioned by early halachic codifiers (*poskim*), is that certain types of *kimmel* (caraway) are considered *kitniyot*.

However, *kimmel* embodies neither characteristic of *kitniyot*. On the other hand, it is customary to use potatoes and cottonseed oils (except in Jerusalem) despite the fact that they are ground into a flour meal. Peanuts were widely used in Russia despite the fact that they embody both characteristics of *kitniyot*.

In addition to *kitniyot*, *Poskim* have cautioned against using food-stuffs that may be grown as an alternate crop to chametz grains or those that may be processed in close proximity to chametz. Such

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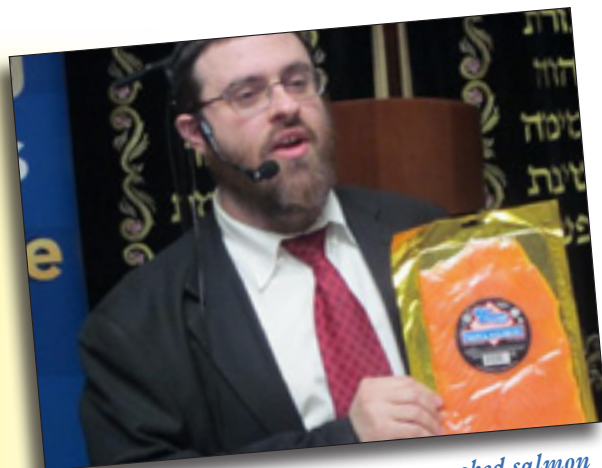
## SEPHARDIC JEWISH COMMUNITY

*Congregation Shaare Zion*

*Brooklyn, NY*



*Partial view of crowd*



*Rabbi Chaim Goldberg discusses smoked salmon*



*Rav Schachter on Kitniyot and Passover Issues*



*Crowds surround Rav Belsky, Rabbi Genack and Rabbi Elefant*



*Rabbi Yaakov Ben Haim, Rabbi of Bnei Shaare Zion (seated front row right) and other Sephardic Rabbanim, listen to OU Rabbonim*



*ASK the OU Rabbonim Session*



foodstuffs were prohibited in certain Sephardic communities as well over the concern of an admixture.

information in this article, is intended to enable an informed and enlightened conversation.



## KITNIYOS CATEGORIZATION CHART

MADE INTO FLOUR MEAL	GROWS IN POD
Peanuts	Peas
Corn	Soybean
Mustard	Beans
Buckwheat	Rapeseed
Rice	
Potatoes	
Sunflower	
Cottonseed	
Flaxseed	
Quinoa	

## GLOSSARY

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synthetically, from an ethylene stream. It can also be made from a reaction (technically called an esterification) of

ethanol with acetic acid, either of which can be from chametz (both items have entries here). Ethyl acetate is a byproduct of fermentation of ethanol in the production of vinegar. Some of its evaporates, and the vapor can be stripped and resold as ethyl acetate (an OU vinegar company was at one point involved in reselling this vinegar byproduct). When used as a denaturant in the United States, its presence is one percent by volume of the final product (Code of Federal Regulations, 27, 21.56, Formula 29). This information is relevant – despite the fact that ethyl acetate is, initially a פורג, because, in some industrial processes, the ethyl acetate (or other denaturant) will cease to “denature” the ethanol and either become irrelevant (for example, evaporate off), become consonant with the new product or even, in theory, contribute a positive note to the new product. Note that ethanol used for vinegar is usually not denatured. Ethyl acetate is also used as a solvent in the process of decaffeinating coffee.

**FURFURAL** is a flavor and perfume chemical that provides a “characteristic penetrating odor” and was historically made from oats (Quaker Oats long ago recovered it as a byproduct in its processing). Wheat bran, corncob, sawdust, sugar (sucrose) and other biological materials are used industrially as raw materials for furfural. OU Documents P-14 indicates that if, in theory, the outermost layer of the oat or wheat is the only raw material, furfural would be acceptable for Pesach. In practice, however, according to Rabbi Juravel, the standard method of separation, using steam, essentially strips the טעם of the kernel into the outer layer, and particles of grain are processed into the furfural. Furfural is a potential starting material for the production of maltol.

**GLUCOSE**, also referred to as dextrose, is a monosaccharide, is often derived from starch, and is potentially chametz (see starch for more information). Glucose is another term for dextrose (the two terms are used interchangeably). It is produced from the action of alpha amylase and glucoamylase.

**MALTITOL** is used in the formulation for a number of Novartis products and other over-the-counter medicines, and is often made from maltose syrup. Maltose syrup is corn syrup that has been saccharified (made sweet) using beta amylase, a barley enzyme (which, although used at low proportions, may be considered a מעמיד)

**MALTODEXTRIN** is derived from starch. Corn starch is the most likely starting material for the production of maltodextrin in the United States; in Europe, wheat starch may be the starting material. Tapioca is used in Indonesia. As indicated in the flow chart (on p. 34), an alpha-amylase enzyme can be used in its production.

**MALTOL** and **ETHYL MALTOL** are extracted not from malt but larch tree or from furfural (see furfural).

**SENNOSIDES** is the active ingredient in laxatives, including ex-lax. It is an extract from senna leaves. Although the leaves may be washed with ethanol, the targeted extract, hydroxyanthracene glycosides, is insoluble in ethanol and ethanol would therefore not likely be the extract medium (and in any event may not be from chametz). Ex-lax produces a pill form of laxative, which would be acceptable on Pesach.

**SORBITOL** is made from glucose. In the United States, Canada, and in South America, glucose is typically made from corn or non-kitniyos sources. Fructose, from corn syrup, is another potential raw material. In Europe glucose is typically made from chametz.

**SUGAR** in its common use (referring to table sugar) is sucrose. It is made from cane or beet and does not require special certification for Pesach. In its more technical sense sugar refers to a class of chemicals identified in nomenclature by the -ose suffix. Fructose, glucose, dextrose and lactose are examples. These are derived from various raw materials, including milk (lactose) and starches (glucose, dextrose, fructose), some of which may be chametz.

**VINEGAR**, also referred to as white vinegar, white distilled vinegar, distilled vinegar, or even “grain” vinegar, when purchased in the United States is typically made from corn (there is a single plant that produces chametz-based vinegar whose output is a distinct minority of all vinegar in the country). Therefore, those who are careful to avoid selling חמץ גמור may nonetheless sell vinegar (Sephardim should also use only vinegar with Pesach certification). Malt vinegar is chametz. See “acetic acid”.

**YEAST (BAKER’S)** commercially produced does not refer to *se’or* prohibited in the Torah. *Se’or* is sourdough, which is made by permitting raw dough to develop mold is effective in leavening future dough. Commercial baker’s yeast is typically made using molasses. It can be sold even by those who are careful to avoid selling חמץ גמור.

**YEAST (BREWER’S)** is recovered from beer production, and one may not own it on Pesach.





## AJ MADISON VISITS OU

A delegation of Rabbonim from AJ Madison, a Brooklyn-based appliance retailer working to integrate intricate electronic technology with Shabbos-mode appliances, met with Orthodox Union Kashrus executives at the OU headquarters in downtown Manhattan.



*From L-R: Rabbi Yisroel Belsky, OU Kosher Authority and Senior Halachic consultant; Rabbi Moshe Elefant, COO of OU Kashrus; Rabbi Yechezkel Strasser, AJ Madison Halachic consultant; Rabbi Tzvi Ortner, AJ Madison Halachic consultant; Mr. Micheal Gross, CEO of AJ Madison*



### KASHRUS ALERT

**ARCHER FARMS HIGH PROTEIN ORANGE FRUIT SMOOTHIE AND HIGH PROTEIN MIXED BERRIES FRUIT SMOOTHIE** produced by Target – Minneapolis, MN contain dairy ingredients as listed on the ingredient panel but the  $\text{U}$  dairy designation has been inadvertently omitted. Future packaging will be revised.

**ALL FINE FOODS BULGARIAN SHEEP'S CHEESE IN BRINE** produced by All Fine Foods bears an unauthorized  $\text{U}$  and is not kosher. Consumers who see this product in the market should please contact the OU at 212-613-8344.

**SAFCOL PREMIUM ATLANTIC SALMON SNACK PACK** (any variety) produced by Safcol Australia bears an unauthorized  $\text{U}$ . Consumers who see this product in the market should please contact the OU at 212-613 8344. For general kashrus information please call 212-613-8241.

**KING STAR FOODS CHICKEN FLAVOR SOUP AND ONION SOUP** produced by Tavlinei Shemesh – Israel bear an unauthorized  $\text{U}$  sticker. These products are not certified for Passover by the Orthodox Union. Products are being recalled from the market place.

The outer box of **YOYO MANIA BUBBLE GUM NUGGETS** produced by Kidsmania Inc. – Santa Fe Springs, CA mistakenly displays the  $\text{U}$  symbol. This product is not certified by the Orthodox Union and the company is withdrawing this product for relabeling.

**JAFFA GOLD** or **PRIMOR GOLD APPLE NECTAR** or **ORANGE NECTAR** were found in South African stores with  $\text{U}$  stickers. The Orthodox Union does not certify these products for Passover. The OU does not sanction any use of generic  $\text{U}$  stickers.

**AQUA FARMS PREMIUM ATLANTIC SALMON** produced by Good Food S.A. – Santiago, Chile was included in the OU Passover Directory as acceptable for Passover without special certification. The salmon is acceptable for Passover. The enclosed salmon seasoning packet contains kitniyot and shouldn't be used on Passover.



### PLEASE NOTE

#### IMPORTANT HALACHIC TIMES FOR PASSOVER ALERT

There were several typos in the Halachic Times for Passover list published on page 7 of the OU Guide for Passover 5771 – 2011. The correct times are as follows:

#### LATEST TIME FOR EATING CHAMETZ ACCORDING TO GRA

Minneapolis 10:56

#### LATEST TIME FOR ANNULING CHAMETZ ACCORDING TO MAGEN AVRAHAM

Cincinnati 12:18 Columbus 12:12

Cleveland 12:07 San Francisco 11:50

#### CANDLE LIGHTING FIRST NIGHT OF YOM TOV

Boston 7:10 Chicago 7:16



### KASHRUTH ADVISORY

Please be advised that General Mills has discontinued  $\text{U}$  kosher certification from all retail and foodservice sizes of **BUGLES ORIGINAL** products due to operational changes at the production sites. The  $\text{U}$  has been removed from packaging. Consumers are likely to see some

Bugles Original packages with the  $\text{U}$  and some without as the transition occurs.

Egg Matza for Passover produced by **KURSON KOSHER**, Mexico is certified as kosher for Passover by the OU, however, the label should state "According to Ashkenazi practice, egg matza may only be used for aged and sick". Corrective measures are being implemented.

**NEW HOPE ULTIMATE HOT CHOCOLATE** produced by New Hope Mills Mfg. Inc., Auburn, NY bears a  $\text{U}$  on the label, but should be labeled  $\text{U}$  because it contains a component made on dairy equipment. This error is being corrected.



to our dedicated RFR in OK **RABBI YEHUDA WEG AND HIS WIFE** on the engagement of their son Mendy to Ariella Paim.

to our devoted administrative assistant **SOROH WININGER AND HER HUSBAND** on the engagement of their son Shalom to Rivka Siegel.

### CONDOLENCES

the family of **ILAN TOKAYER** who was a dedicated RFR in OU wine production at HaGafen Cellars, Chaim LLC and other wine facilities on his untimely petirah.

our dedicated RFR in Seattle, WA **RABBI YITZCHOK GALLOR** and family on the loss of his father Mr. Arthur (Asher HaCohain) Gallor from Los Angeles.

המקום יתם אתכם בתוך שאר אבלי ציון וירושלים