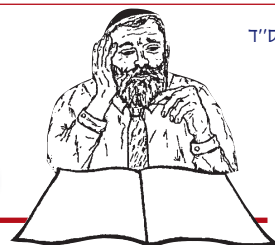


THE Daf HaKASHRUS



A MONTHLY NEWSLETTER FOR THE OU RABBINIC FIELD REPRESENTATIVE

OU TANKER TRAILER KOSHER WASH

BY RABBI GAVRIEL PRICE
Ingredient Approval Registry

The following summary provides guidelines for wash protocol for trailers that are not certified, already certified, and in dairy status. Please note that many factors must be

considered when resolving particular situations and therefore questions about the appropriateness of a specific protocol should be made in consultation with a certifying agency.

KOSHER UPGRADE WASH

When a trailer has been carrying non-kosher or uncertified commodities, the trailer must undergo a kosher upgrade wash in order to become a certified trailer and approved for carrying kosher commodity. An upgrade wash means that the trailer must *both*

- Be dormant and clean for 24 hours or undergo a caustic/detergent wash for 20-30 minutes at greater than 190° and
- Undergo a fresh water wash for 20-30 minutes at greater than 200°.

A rabbi must supervise this process and issue a certificate. In some cases, the OU has approved a kosher upgrade wash without on-site supervision based on electronic or other methods of verifying duration of cycles and heat.

A wash ticket should indicate that the trailer was upgraded and should be associated with the rabbi's certificate for that specific wash or with a general OU certificate that stipulates that the wash is acceptable when associated with a temperature chart.

A trailer that undergoes a kosher upgrade wash is approved to

carry kosher commodity until the trailer carries non-kosher or uncertified commodity. At that point, the trailer reverts to "uncertified" status and must undergo, again, a kosher upgrade wash before transporting certified commodity.

KOSHER MAINTENANCE WASH

Many wash stations recycle water from the fresh water wash of one trailer to the pre-wash of a subsequent trailer (or some other variation of recycling water). Recycling of fresh water is a potential concern for the kosher status of a certified trailer. Therefore, kosher agencies have required that trailer companies under their certification be washed at facilities that do not recycle water. Many wash facilities throughout the country meet this criterion and are approved by the OU as well as other agencies. A kosher maintenance wash does not require that the wash be of any specific duration nor must it reach a specific temperature. The objective is to simply avoid recycled water and maintain certified status.

The OU certificate for these facilities clearly states that the facility is approved for maintenance of kosher trailers only and is not to be relied upon to elevate a previously uncertified trailer to certified status. *The trailer company should be mindful of this distinction.*

DAIRY TO NON-DAIRY WASH

Trailers that carry cold milk or other dairy commodities must be kosherized before returning to pareve status. The OU requires that the trailer be *both*

- Dormant for 24 hours or washed with a caustic for 20-30 minutes at 180° F
- Washed with fresh water for 20-30 minutes at 180° F.

לא באתי אלא לעזור BYPRODUCTS OF WINE

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

In general, by-products of non-kosher items are also considered to be non-kosher, although there are numerous excep-

tions to this rule. Even though *stam yaynam* is not only an *issur achila* but is also *issurei hanaha*, nevertheless we find that *stam yaynam* in particular has numerous leniencies in regards to its byproducts. Let us analyze the rationale behind these leniencies.

GRAPE SEEDS, PEELS AND SEDIMENT FROM STAM YAYIN: *Shulchan Aruch* (Y.D. 123:14) says that seeds, peels and sediment from *stam yayin* are permitted if they have been dried for 12 months provided that they were initially washed. At this point Chazal have determined that no wine remains and the remaining items are kosher. Rav Schachter has questioned whether grape seeds stored in a controlled environment for 12 months can qualify, if they have not dried out completely.

Instead of waiting 12 months, one may wash the peels and seeds and then oven dry them until they reach the moisture equivalent of having dried 12 months. It appears that this is approximately a 7% moisture level.

GRAPE SEED OIL:

The Chasam Sofer (Y.D. 117) explains that since grape seed oil has no smell or taste of wine, it is considered to have been completely changed and transformed from wine into oil. As such it is considered to be a completely new product and the prohibition of *stam yaynam* does not apply. This is based on the ruling of Rabbeinu Yona that an *issur shenishtaneh ligamrei* is permissible. Although the Rosh is skeptical of this ruling, the accepted psak as per the Pri Migadim and brought by the *Mishna Berura* 216:7 is that we rely on Rabbeinu Yona by *issurim d'rabbanan*. The exact nature of the change that is required to render an item *nishtaneh ligamrei* is a topic of immense discussion. But this *psak* of the Chasam Sofer has generally been accepted. It should be noted that grappa (an Italian brandy distilled from grape skins) made

continued on next page

GERBER EXPANDS KOSHER BABY FOOD OFFERINGS

Launches Kosher 2nd Foods® Fruit & Vegetable Purees

BY STEPHEN STEINER
Director of Public Relations

FLORHAM PARK, NJ – Gerber Products, a part of Nestlé Nutrition, is introducing a line of purees that are certified kosher by the Orthodox Union (OU), a highly recognized and valued symbol of kosher certification.

These new purees products, available in ten of Gerber's most popular flavors, provide a kosher option for parents who want to feed their babies with the most trusted brand in baby food. Product details include:

- **Flavor Varieties:** Ten great tasting flavors certified by the Orthodox Union (OU): Applesauce, Pears, Bananas, Apple Strawberry Banana, Apple Blueberry, Sweet Potato, Carrots, Squash, Green Beans and Peas.
- **Nutritional Profile:** Made with 100 percent natural fruit and vegetable puree and no added sugar, salt, starch, artificial colors or flavors. Many of these products provide an excellent source of Vitamin A or C.
- **Product Availability:** Available nationwide this Spring, and packaged in Gerber's classic 4 oz glass jars.

Delivering the high level of quality that consumers expect from Gerber, the new line of certified kosher purees provide the nutrition that growing infants' need, while introducing them to new tastes as they grow and develop.

ABOUT GERBER

Gerber Products Company officially joined the Nestlé Nutrition

Family – part of Nestlé S.A. – on September 1, 2007. Combining resources, Nestlé and Gerber are leveraging research and expertise to become the leaders in early childhood nutrition. With headquarters in Florham Park, N.J., Gerber is a worldwide provider of more than 200 food products from cereals to GERBER® 1st FOODS® purees to GRADUATES® meals and snacks; the Gerber product line covers each phase of early childhood development with diverse flavors and textures.

Since its founding in 1928, Gerber has been committed to helping parents raise happy, healthy babies through extensive research aimed at understanding and improving infant and toddler nutrition and feeding. In 2002, the Company launched the Start Healthy, Stay Healthy™ initiative, providing stage-by-stage information, tips, tools and advice for parents and their children 0-48 months. By laying a foundation of good nutrition and establishing good eating behaviors early, parents can help their children prevent later life health problems like obesity and related diseases.

Over the last six years, Gerber's Start Healthy, Stay Healthy™ initiative has delivered groundbreaking research, science-based advice and practical feeding guidelines for parents to adopt. For more information about Gerber, please visit www.StartHealthyStayHealthy.com or contact the Start Healthy Stay Healthy Resource Center (U.S. only) at 1-800-4-GERBER.

ABOUT NESTLÉ NUTRITION

Nestlé Nutrition, part of Nestlé S.A., the world's largest food company, is dedicated to infant, healthcare and performance nutrition and weight management. For consumer information about Nestlé Infant Nutrition products in the U.S. as well as expert advice on pregnancy, infant care and nutrition, visit www.StartHealthyStayHealthy.com as well as expert advice on pregnancy, infant care and nutrition, visit www.StartHealthyStayHealthy.com.

WINE

continued from previous page

from grape peels, seeds and sediment of *stam yayin* is not permitted. Apparently this is not considered a significant enough *shinui*.

The *Chelkas Yaakov* (Y.D. 50) offers an additional reason to be lenient on grape seed oil. The oil inside of the seeds was always oil and never wine and therefore was not included in the prohibition of *stam yayin*. Although ordinarily when an item absorbs *issur* it remains forbidden forever, in this situation although the seeds absorbed wine, we do not say *Chanan* since Chazal have told us that it is possible to completely remove the presence of wine from its seeds, as mentioned above.

Therefore Rav Belsky has said that grape seed oil from *stam yayin* seeds is acceptable so long as we know that the *kailim* were all kashered properly.

GRAPE SEED EXTRACT:

Grape seed extract is the flavor essence of the grape seed. There is no change or transformation that takes place in this process. As such the leniency of the Chasam Sofer does not apply. However there are still two reasons to be lenient. The explanation of the *Chelkas Yaakov* would apply to this case as well. Additionally, grape seeds are removed from the juice immediately after crushing and are not left to soak and become *kavush* in the wine. Therefore, provided the seeds have not soaked in wine for 24 hours, it is sufficient to properly wash off any wine residue and then process the seeds. Rav Schachter said that if these steps are

followed, we can certify grape seed extract.

TARTARIC ACID:

Shulchan Aruch 123:16 says that the sediment that forms on the walls of the barrels is permitted. This reddish sediment is called tartaric acid, and is used in the production of cream of tartar. Although the Beis Yosef elaborates that one must either do *milui v'irui* on the barrels, or wait 12 months in order to dry out any wine that might remain in the sediment, Rav Belsky has said based on the way that tartaric acid is produced today that this is not necessary. Today, commercial tartaric acid is a pure white crystal that has been refined for the removal of all impurities. As such there is no concern that any wine remains in these crystals and they are acceptable.

IN SUMMARY:

- Grape seeds sediment and peels are permitted after 12 months if they were washed and left to dry properly.
- Grape seed oil is acceptable so long as there is no issue of *kailim*.
- Grappa may not be made from *stam yayin* seeds, peels and sediment.
- Grape seed extract is acceptable so long as the seeds are not *kavush* and they are thoroughly washed.
- Commercially made tartaric acid is acceptable.

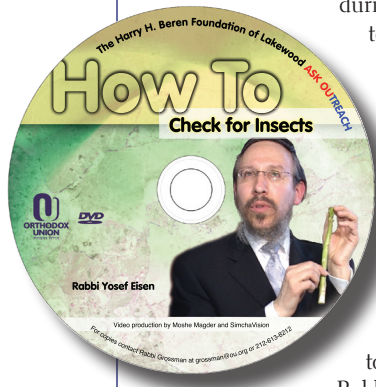
DAF NOTES:

According to Halachah, eating a bug is much worse than eating Chazir. Given the importance of keeping vegetables insect free, OU Kosher has just issued two videos on checking for insects, with each intended for a distinct audience.

HOW TO Check for Insects, recorded in Lakewood, NJ, is intended for specialists in food service, rabbis and mashgichim. The companion item, Insect Free: A Guide to Home Vegetable Inspection, is intended for the home and use in everyone's kitchen. In both videos, the expert is Rabbi Yosef Eisen, Rabbinic Administrator of the Vaad Hakashrus of the Five Towns & Rockaway and a former OU Kosher Rabbinic Coordinator from 1990-1999.

OU PRESENTS "HOW TO CHECK FOR INSECTS"

OU Kosher has released "HOW TO Check for Insects," the fifth DVD recorded at a series of kashrut seminars presented during the past few years at OU headquarters and in Lakewood, the great New Jersey Ir Ha'Torah, city of Torah, home to the world famous Beth Medrash Govoha and a variety of other yeshivos and kollelim.



The seminar on hands-on Foodservice Bedikas Toyloim, Checking for Insects, was given as part of the Harry H. Beren ASK OUTREACH program, the OU's forays into the yeshivish and chasidic communities in addition to servicing semicha programs. Audiences of between 300 and 1000 people attended these presentations. ASK OUTREACH is funded by the Harry H. Beren Foundation of Lakewood.

The session on insect checking was conducted by the acclaimed Bedikas Toyloim expert Rabbi Yosef Eisen.

"I am extremely pleased," commented Rabbi Yosef Grossman, OU Director of Kashruth Education, "that Rabbi Eisen has agreed on an ongoing basis to be part of the OU's ASK OUTREACH Educational program and subsequent "HOW TO" DVD series. Although Rabbi Eisen is no longer part of the OU, we continue to benefit at the OU from the high standards he helped create in Foodservice Kashruth and in his dedicated ongoing efforts to educate the Kosher consumer. The present DVD on "HOW TO Check for Insects" benefits those who missed Rabbi Eisen's fascinating shiur on the subject in Lakewood as well as those who were there and want to review it."

Earlier, this year, the following DVDs were issued:

- HOW TO Be an Excellent Mashgiach, with Rabbi Yaakov Luban, OU Executive Rabbinic Coordinator;
- HOW TO Check for Treifos, with OU Posek Rabbi Yisroel Belsky, of Yeshiva Torah Vodaath;
- HOW TO Be Menaker (elimination of veins and fats) with various OU experts; and
- HOW TO Set up a Vaad HaKashruth with Rabbi Yaakov Luban and Rabbi Yoel Schonfeld and other kashrut experts

Another DVD in the "HOW TO" series soon to be released is "HOW TO Kasher" with OU Kashering expert Rabbi Moshe Perlmutter. This DVD will include Rabbi Perlmutter at the Grand Hyatt Hotel in NYC as well as kashering demonstration for the Satmar Yoreh Deah Kollel in Monroe, NY.

Prior to the new "How To" DVDs, OU Kosher had previously produced a 54-hour DVD with 91 ASKOU presentations; more than 2,500 copies have now been distributed.

Like the 54-hour DVD, the new DVD's will be distributed free of charge at OU Kosher events. For those who wish to have the DVDs sent to them, the charge for each will be \$5. The 54-hour DVD is priced at \$10. Contact Rabbi Grossman at 212-613-8212 or grossman@ou.org.

INSECT-FREE: A GUIDE TO HOME VEGETABLE INSPECTION

It is most important for the kosher homemaker serving vegetables to make certain that those lush greens, so crunchy and healthful, are insect-free. But given the tiny size of the critters, this is no easy task.

Relax! Help is now on the way, with the release of the OU Kosher DVD, Insect-Free: A Guide to Home Vegetable Inspection. This video, running almost an hour-and-a-half in length, features Rabbi Yosef Eisen. Rabbi Eisen shares his vast expertise in a clear and engaging way so that the steps in inspection are simple to follow. His purpose, he said, in preparing the DVD, is "to empower each and every person so that they can partake fully of Hashem's bounty."

A wide variety of that bounty is featured: leafy vegetables (e.g. lettuce and cabbage); herbs (dill, parsley); miscellaneous produce (scallions, cauliflower); and berries, such as strawberries. The DVD comes with a handy menu-function, so that the viewer can click right to what he or she wants to see, and is geared to a variety of audiences – those at home and those in school.



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PUBLICATIONS

"Emes Ve'emunah" was written by Rabbi Nathaniel Leff, husband of Dr. Judith Leff, long-time food science consultant to OU Kosher.

You don't have to be a chassid to learn Sfás Emes!

— too hard to understand? **NOT ANY MORE!**

Try a new Sefer:

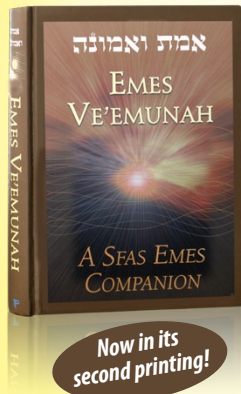
"EMES VE'EMUNAH: A SFAS EMES COMPANION"

by Nosson Chayim Leff

Targum Press has published **Emes Ve'emunah: A Sfás Emes Companion.** (Hard Cover, 304 Pages)

This Sefer presents a ma'amar of the Sfás Emes for each Shabbos and Yom Tov of the year. The presentations come in clear, concise English. The objective is to give people access to the Sfás Emes's mind-stretching Divrei Torah despite his sometimes difficult writing style. (Note: These are presentations --i.e., expositions--not translations. Why not? Because the Sfás Emes is untranslatable!)

The presentations in English come together with the Sfás Emes's own text in lashon hakodesh. To help introduce newcomers to the Sfás Emes, the Sefer includes a glossary of the Hebrew words used in the presentations. The book is published with letters from leading Rabbanim.



You can purchase it at your favorite Seforim Store, or order it online, at the Feldheim or Targum websites.



ASK OU 9 graduate Rabbi Dovid Weber (top) receives shimush in Kashering from Rabbi Eliezer Stolzenberg (bottom) at a recent restaurant kosherization.

INSECTS

continued from previous page

Rabbi Menachem Genack, CEO of OU Kosher, declared, "Because since the days of Rachel Carson the Federal government quite correctly has limited the use of insecticides on food, there has been an increase in insects found in vegetables. Therefore, knowing how to check for these insects has become increasingly important. The prohibition in Jewish law of eating insects is particularly severe and this DVD is a hands-on way of checking vegetables to make sure they are acceptable."

The Orthodox Union has produced four other DVD's devoted to kashrut education: Kosher Kidz, focusing on ice cream, which explains the basics of kosher certification to a youthful audience; The Kosher Fish Primer, which explains the basics of identifying kosher fish and purchasing them; Kosher Meat: Unexplored Frontiers, with Rabbi Yisroel Belsky, which explores the process of post-slaughter meat preparation; and Kosher Birds: Who Are They? which discusses the signs of avian kashrut.

So now comes the fifth video in the series, prepared specifically to avoid the shriek coming from the kitchen, "Not salad! Anything but SALAD!!!" According to Rabbi Dr. Eliyahu Safran, Senior Rabbinic Coordinator and Vice President of Marketing and Communications of OU Kosher, the DVD is user-friendly, "including the menu option, the clarity of Rabbi Eisen's presentation, the summaries, and the popular veggies it features. Most importantly," he emphasized, "this DVD is geared to meet the needs of the Jewish homemaker, of everyone involved with kosher

food preparation in the home kitchen, as well as for educators and students focusing on all it takes to maintain a kosher kitchen."

The new DVD is \$10 a copy; to order all five is \$35. For further information on bringing OU Kosher to your school or community, or to order the previous DVD's, contact Rabbi Safran at SafranE@ou.org.

MAZAL TOV TO ...

our Senior RFR in Chicago, IL **RABBI SHRAGA KAUFMAN AND HIS WIFE** on the engagement of their son Yaakov to Rivki Stallman from Milwaukee, WI.

our Senior Supervisor of Kashrus of Wine **RABBI YONI KANTOR** of Monsey, NY on his engagement to Sarah Lieber of Brooklyn NY.

CONDOLENCES TO...

the **WIFE AND FAMILY OF REB GERSHON TEPPER Z'L**, long time OU RFR, on his recent tragic Petirah in Brooklyn, NY.

our Rabbinic Coordinator **RABBI SIMON POSNER AND FAMILY** on the recent loss of his mother Mrs. Reba Septimus (Posner) O'h of Baltimore, MD.

המקום ינחם אתכם בתוך שאר אבלי ציון וירושלים