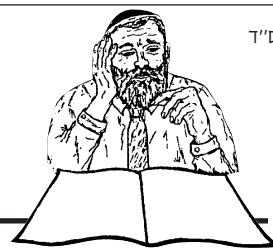


# THE Daf HaKASHRUS



A MONTHLY NEWSLETTER FOR THE  RABBINIC FIELD REPRESENTATIVE

**DAF NOTES:** In the previous issue of *The Daf HaKashrus*, Rabbi Avraham Juravel alerted RFR's to the serious Kashruth concerns involved with "cow water". In the following article Rabbi Dovid Cohen discusses, in more depth, these Halachic issues.

## RECOVERED WATER

from the concentration of non-kosher soup, *staam yayin*, meat, milk or whey

BY RABBI DOVID COHEN,

RC Recorder of OU P'sak and Policy

The most basic element of any *hashgachah* is to make sure that all of the ingredients are kosher. Most people are surprised to learn that water – the most common ingredient and the one ingredient which is rarely even listed on the Schedule A – can potentially be non-kosher. Water?! How can water be non-kosher?! The following is a discussion of one-real life example.

Evaporators/concentrators are used to boil most of the water out of a liquid product (e.g. milk, whey, grape juice, chicken soup) leaving behind a concentrated syrup.<sup>1</sup> In many cases, the vapors that "boil out" aren't allowed to escape. Instead, the vapors are condensed (cooled, so they turn back into a liquid) into valuable, pure, hot water which can be put to use elsewhere in the plant. For example, the recovered water may be used for CIP (i.e. cleaning and *kashering*), boiler feed (i.e. production of other products in the plant), preheating of products in a heat exchanger or any other use that requires hot water (e.g. leeching color out of cranberries). In dairy plants, this water is called "cow water".

If the item being condensed is non-kosher or dairy, what is the status of the water produced?

*Shulchan Aruch* and *Rema* rule in a number of places that the hot steam that is produced when one cooks non-kosher liquids, *stam yayin*, milk or (liquid) meat have the same status as the food that they originated from.<sup>2</sup> As noted, concentration is a form of boiling/cooking a liquid and therefore, it seems clear that water recovered from the concentration of non-kosher chicken soup is *fleishig* and *treif*, from *stam yayin* grape juice is *stam yayin*, and from milk is dairy. Therefore, this water may not be mixed into kosher/pareve products, be used to clean or *kasher* (!) equipment used for kosher/pareve products, or be used to feed a boiler used for kosher/pareve products.

Rav Belsky noted that the status of water recovered from the concentration of whey is somewhat more complicated. The *Gemara*<sup>3</sup> says that one who cooks meat with *mei chalav* is *patur* from the issur of cooking *basar b'chalav* because *mid'oraisah mei chalav* isn't considered "milk". *Tosfos*<sup>4</sup> holds that *mei chalav* is whey and proves that it is *assur mid'rabannan* to eat whey with meat. The *Rosh*<sup>5</sup> argues that whey is *mid'oraisah* considered to be milk and therefore holds that *mei chalav* refers to whey permeate<sup>6</sup> which is the byproduct of the cooking of whey (in order to cause the protein to precipitate out of the mixture). The *Rosh* doesn't say whether he holds that permeate is "dairy" *mid'rabannan* and the *Beis Yosef* says that one can possibly infer from the wording of the *Gemara* that one should be *machmir*. However, the *Kitzur Piskei Rosh* (authored by the *Tur*) and the *Rema*<sup>8</sup> (as explained by the *Shach*<sup>9</sup>) say that even according to the *Rosh* it is *assur mid'rabannan* to eat *mei chalav*/permeate with meat. *Shulchan Aruch* 87:6 cites the aforementioned *Gemara* and in 87:8 he cites *Rosh's* opinion (as a *yesh omrim*) as to the definition of "*mei chalav*" and doesn't cite *Tosfos*.

Thus, the water byproduct of milk (i.e. whey) is dairy *mid'oraisah* and the water byproduct of whey is *mid'oraisah* not dairy. One

*continued on next page*

**DAF NOTES:** The following is a press release issued by Stephen Steiner, Director of OU Public Relations, with slight modifications.

## STUDENTS VISIT OU KASHRUTH

As part of an ongoing series of visits from schools to the Orthodox Union, students from **Torah Institute (Shearith Hapleithah)** of Baltimore visited OU headquarters recently to learn more about the vast world of kashrut. Rabbi Abraham Juravel, Co-Director of the OU Kosher Ingredient Approval Registry, shared a late-breaking finding with the students about the *halachot* of milk water that has had all of its dairy components extracted.

According to Rabbi Yosef Grossman, Director of ASKOU and Kashrut Education for the OU, "We try to educate the youth in



*continued on page 25*

## WATER

continued from previous page

could argue that the hot steam produced when milk or whey is boiled has the same status as the water by-products of those items. If so, although, as noted, the hot steam produced when one boils milk is dairy *mid'oraisah*, the steam produced when whey is boiled (and the water recovered when that steam is condensed) is not. Nonetheless, as noted, the halachah is that the water byproduct of whey is dairy *mid'rabannan* and therefore the water recovered from the concentration of whey is at least dairy *mid'rabannan* and may not be used in pareve productions, to clean or kasher pareve equipment or to feed the boiler in a pareve plant.

The above reality Kashruth lesson should teach us that (a) sometimes the most innocuous of ingredients may pose kashrus concerns and (b) one must be intimately familiar with all aspects of a plant's operation, even those that don't seem to have kashrus ramifications.

<sup>1</sup> Vinegar is generally concentrated by chilling it to a temperature between the freezing points of water and acetic acid (see © M-3:7); whey, vinegar and other items can be concentrated via reverse osmosis (i.e. filtering). The issues discussed in the text also apply—on a much simpler level—to the water recovered from these types of concentration.

<sup>2</sup> See Shulchan Aruch 92:8 regarding milk, Rema 108:1 regarding non-kosher food and meat, and Shulchan Aruch/Rema 123:24 regarding *stam yayin*. These rulings are based on Responsa Rivash 255 and Responsa Rosh 20:26 and are widely cited in the

later Poskim.

<sup>3</sup> Gemara, Chullin 114a.

<sup>4</sup> Tosfos, Chullin 114a s.v. *hamivashel*.

<sup>5</sup> Rosh, Chullin 8:51.

<sup>6</sup> The common modern method of causing the protein to precipitate out of the whey is via ultra-filtration where the protein-free water permeates the filter and the protein cannot pass through the filter. The protein-free water is called “permeate” because it permeated the filter and the protein is called “retentate” because it was retained behind the filter. [After the retentate is concentrated it is called whey protein concentrate (WPC) or whey protein isolate]. The Rosh is discussing an alternate method of removing the protein via cooking the whey which denatures the protein and causes it to precipitate out of the solution. When the protein is precipitated using this method, the protein recovered is called “lacto-albumin”. The text uses the term “permeate” to refer to the leftover water even though that term is technically reserved for the water recovered using the ultra-filtration method.

A common item isolated from whey permeate is lactose and since it is a byproduct of whey permeate it is only dairy *mid'rabannan* (see the coming text).

<sup>7</sup> Beis Yosef Y.D. 87 page 139a.

<sup>8</sup> Rema 87:6.

<sup>9</sup> Shach 87:17.

**DAF NOTES:** The following are excerpts from letters and compositions received by the © from the 11th and 12th grade girls of the Stern Yeshiva High School in Philadelphia and their teacher, after their visit to OU headquarters.

## EXCERPTS FROM THE DESK OF...

Dear Rabbi Genack,

... The presentation was well-organized, educational and highly effective in giving the students a thorough and serious appreciation of the splendid work of the OU and of the Kashrus field in general. The students could not stop talking about the trip and what they learned.

A program like this will have an enormous effect since these students are future homemakers and the primary decision-makers in the area of food and kashrus. It is they who will decide whether to choose the OU supervision over others for many, many years to come.

It is heartwarming to see that the OU is at the forefront of every communal endeavor! This latest project, of allowing high school students to see the OU headquarters is truly amazing. This program demonstrates the practical Halachah as it relates to what is taught in the classroom and in reaching out so readily to our school, conveys the true meaning of communal service.

Respectfully Yours,  
Rabbi Y. I. Yagod, Bethlehem, PA

BY INNA KANEVSKY, STUDENT

Videos and the explanations of the complexity of kashrus supervision related to the students how truly arduous and intricate making a product kosher could be. In order to label a product as OU certified, the company's product research and development departments must first go through hundreds of unlisted ingredients, their production, origin, and reliability. If a compound used in a certain product is found to be unusable they must either find a suitable substitute or the

product must be rejected. If the ingredient is from a foreign country with unknown production methods, its origins and manufacturing must be researched and verified in person.

After all the ingredients check out, the machinery, some of which can be many miles long must be koshered. Bazooka took almost a year of tireless efforts to certify. One Rabbi had to spend many months alone, away from his family, in Asia to observe and clean many miles of pipes and acres of machinery to make it available to the public under OU certification.

After a session of questions and answers, prepared by the students earlier, the girls were taken on a tour of the vast three story offices. Here they were shown every nook and cranny of the business and met the workers behind the scenes that make kashrus possible in today's modern world. After meeting the head Rabbis of nearly every OU department, after many “thank you”s and pictures, the students headed out to finish up their day in New York City. Overall, it was an educational, extraordinary experience, filled with the view of application of halacha, the dedication of today's Torah scholars, and much discussion about food.

BY YAKIRA KIRZNER, 11TH GRADER

I learned many new things, such as... When I saw the file room, I realized how much filing and organization goes into keeping all of the foods under OU *hashgacha* in order. I also learned the many steps that OU *mashgichim* must go through to approve various products. I even learned that some water is actually from cows where all of the nutrients are taken out. I learned about emulsifiers, agents used to mix two ingredients that do not naturally mix, and how there are very specific kashrut requirements for different ones. I also was taught about how *mashgichim* are also given the label RFR, or Rabbinical Field Representative, and how kashering is also called kosherization.

## STUDENTS

continued from page 23

two ways. One is by sending speakers to schools, a program directed by Rabbi Dr. Eliyahu Safran. The other is by bringing students to OU facilities, which allows students to see the many aspects of kashrut up close."

In addition to Torah Institute of Baltimore, the OU recently hosted two separate visits from the Stern Yeshiva High School of Philadelphia – one from a boys' class and one from a girls' class. (See "Excerpts from the Desk of" on page 24.)

A visit from a sixth grade in the Bucharan Yeshiva of Queens is scheduled for after Pesach.



Rabbi Abraham Juravel addresses the students, while Rabbi Yosef Grossman looks on.

## MAZAL TOV TO ...

our dedicated RC **RABBI DOVID ROCKOVE AND HIS WIFE** on the engagement of their son Yitzchok Aron to Chanie Karpensprung of Brooklyn, NY.

our devoted RC **RABBI MENACHEM ADLER AND HIS WIFE** on the birth on Purim of their daughter, Esther Brendel.

our dedicated RC **RABBI ELIYAHU FERRELL AND HIS WIFE** on the birth and Bris of their son, Yosef Dov HaLevi.

our devoted secretary **SHAINDY GLADSTONE AND HER HUSBAND** on the birth and Bris of their son, Dov Yisroel.

our devoted secretary **AVIVA SABOV** on her engagement to Benji Stadler of Staten Island, NY.

## CONDOLENCES TO...

our devoted RC **RABBI MOSHE ZYWICA AND FAMILY** on the petirah of his father Rav Meir Shraga Zywicka Z'l of Baltimore, MD.

our dedicated secretary **MRS. ZIPORAH THEE AND FAMILY** on the recent loss of her father Mr. Yekutiel Stempel of Kew Gardens, NY.

♦ תמקום ינחם אתכם בתוך שאר אבלי ציון וירושלים ♦

## KASHRUTH alert!

**HERR'S SOUR CREAM AND ONION POTATO CHIPS** produced by Herr Foods Inc., Nottingham, PA contains dairy ingredients as listed on the ingredient panel but the label mistakenly bears an ©-Pareve statement. The product is being withdrawn from the marketplace.

**TOPS FRENCH DRESSING** produced by Foodhold USA, Landover, MD contains dairy ingredients, as listed on the ingredient panel, but the ©D designation has been inadvertently omitted. Future packaging will be revised.

**OSEM BAMBA SNACKS** produced by Osem Food Industries, Tel Aviv, Israel bears an unauthorized ©P symbol and is not certified for Passover use as it contains kitniyos. Consumers spotting this product are requested to contact the Orthodox Union at 212-613-8148 or via email at kashalerts@ou.org.

**HOFFMAN HOUSE TARTER SAUCE** and **BENNETTS LEMON AND HERB TARTAR SAUCE** produced by Bay Valley Foods LLC, Green Bay, WI are ©D certified products which contain dairy ingredients, as listed on the ingredient panels, but the dairy designations have been inadvertently omitted. Future packaging will be revised.

## KASHRUTH advisory!

©D



The Coca-Cola Company has introduced a new beverage, Coca-Cola Blak (spelled without a "c"). This specialty premium drink, sold in unique glass bottles, contains a dairy ingredient. According to the Coca-Cola Company, this ingredient does not contain the proteins from milk which make it allergenic to some people. Coca-Cola Blak is produced under the supervision of the Orthodox Union and is kosher-dairy when bearing the ©D symbol.

This should not be confused with the Coca-Cola Black Cherry Vanilla and Diet Coke Black Cherry Vanilla sodas sold in standard bottles and cans which are Pareve and labeled ©. These products have always been and remain Pareve.

©



### WE ARE PROUD

**DAF NOTES:** The following note was received by Rabbi Juravel about his presentation at the Biodiesel conference. Thank you Rabbi Safran for passing it along.

Rabbi Juravel:

Someone who attended the National Biodiesel Board conference sent me the presentation that you gave on Kosher glycerin. I enjoyed it. You continue to be the master at taking what can be a complicated issue to the novice, and making it an understandable introduction. I am sure that the attendees are much more likely to want to learn more, having seen the basics and the teacher at work.

Warmest regards, Ken Thode



# Join the Harry H. Beren ASK@8



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

**Monday, August 21  
to Friday, August 25**  
for

## ASK@8

ADVANCED SEMINARS ON KASHRUTH

## LOOKING FOR TEN GOOD MEN!

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

Ⓢ Kashruth Internship Program from

**August 7 to August 25**

- Field work visiting plants with an expert Rabbinic Field Representative
- Assisting Rabbinic Coordinators at Ⓢ headquarters
- Attending the ASK@8 summer program

To apply for ASK@8 or the Ⓢ Kashruth Internship Program, please contact Rabbi Yosef Grossman at 212-613-8212 • FAX 212-613-0621  
E-mail: grossman@ou.org or fill out the application on this page.

**Funding for the Harry H. Beren ASK@8 comes from the Harry H. Beren Foundation, Lakewood, NJ**

### 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 "treibering"
- ...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 - includes "Bedikas Toyloim"
- ...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

### APPLICATION

Please complete this application and mail to:  
Orthodox Union • 11 Broadway • New York, NY 10004 • Attention: Rabbi Yosef Grossman

I am applying for: (please check one) ☐ ASK@8 Summer Program ☐ OU Kashruth Internship Program

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.) \_\_\_\_\_

References:(2) Name: \_\_\_\_\_

Phone:(Day) \_\_\_\_\_

(Eve.) \_\_\_\_\_

There is a \$75 registration fee for all non-interns, payable upon acceptance to the ASK@8 program. ASK@8 is an OU Kashruth Communal Project.