

# THE Daf HaKASHRUS



A MONTHLY NEWSLETTER FOR THE OU RABBINIC FIELD REPRESENTATIVE

וצפית אתו זהב טהור מבית ומחוץ תצפנו

## A TRIBUTE TO RAV AVROHOM CHESNY זצ"ל

### RABBI YAAKOV LUBAN

Executive Rabbinic Coordinator

**THIS** year, the sixteenth day of Tishrei, the OU lost a long-time RFR (Rabbinic Field Representative), ר' אברהם יצחק בן רב מרדכי, Rav Avrohom Chesny, *olav hasholom*. It is very significant that Rav Avrohom hoped to be released from the hospital for Sukkos, and indeed, he came home on the first day of Yom Tov. He merited to eat *seudos* in the sukkah on the first day and second night of Yom Tov, on the *ushpizin* of Avrohom and Yitzchok, which corresponded to his name, Avrohom Yitzchok. He passed away shortly thereafter, on the second night of Sukkos.



Rabbi Chesny was part of an elite team of RFRs in Chicago, that covered a wide radius of plants in Midwestern United States. This group was hired and trained by the legendary Rav Chaim Goldzweig שליט"א. Rabbi Chesny was a member of this special chaburah for over thirty-seven years. RCs (Rabbinic Coordinators) and RFRs fondly recalled that Rabbi Chesny was reliable and dependable, and he fulfilled his responsibilities with professionalism and competence.

Rabbi Chesny was first and foremost a Ben Torah. As a teenager and young man, he studied in the Telshe Yeshiva of Chicago, and throughout his life he remained true to his Torah upbringing.

Though the rigors of RFR work often leave scant time for Torah study, Rabbi Chesny utilized his long hours of driving to listen to Dial-a-Shiur. In addition, he loved to study the Daf, and when there was no time during the day, he completed the Daf in the evening. Wherever he went, Rav Avrohom would take along his beloved gemorah, or photo-copied sheets. I would typically see Rabbi Chesny once a year at the OU Mashgiach Conference. My mental images of Rabbi Chesny at these sessions are always with a gemorah in hand. Rabbi Chesny managed to complete the Daf Yomi cycle more than **four times** in his lifetime!

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## MEETING OF THE CEOS

### RABBI NOSSON NEUBERGER

RC Flavors, Vitamins

**THIS** past summer, Rabbi Genack, the CEO of OU Kosher visited the worldwide headquarters of Symrise in Holzminden, Ger. where he met with its CEO, Dr. H.J. Bertram. Rabbi Genack then spent the next 20 hours on a whirlwind tour of the site. Rabbi Genack was impressed by the serious and comprehensive Symrise kosher certification program that covers every required aspect of Kashrus from ingredients to equipment to utilities to labeling. Rabbi Genack walked away with an appreciation of the model kosher certification program found at Symrise.

As Rabbi Genack wrote to Mr. Moishe Bane and Mr. Gary Torgow, the lay leaders of the OU:

*Symrise is one the largest flavor companies in the world with its annual revenue exceeding \$3.5 billion. I was proud when the CEO, Dr. Bertram, told me how important the OU is to the company and how Rabbis Schwarz and Neuberger are valued assets for him. The controls and systems that have been put in place are extraordinary.*

Rabbi Schwarz, the site RFR wrote:

*It was a very successful and beneficial visit for both parties on a personal level and for the furtherance of the kosher program there. As for me, it was a privilege to be able to share with Rabbi Genack a company that I have been the RFR for many years and showcase the success of changing a mostly non-kosher plant to a 90% kosher plant.*



*From left to right: Mr. Norbert Kahmann, Symrise Kosher Coordinator, Rabbi Neuberger, Rabbi Genack CEO OU Kosher, Dr. HJ Bertram CEO Symrise, Dr. Claus-Oliver Schmidt Senior VP Global Operations, Rabbi Schwarz Symrise RFR*

## TRIBUTE

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▶ Rabbi Chesny and his wife, Deetza, transferred their Torah values to their children, and many of their sons and sons-in-law have studied or are studying in yeshivos and kollelim in the United States and Eretz Yisroel.

Rabbi Chesny was devoted to the *tzibbur*. Even as a *bochur*, he became the executive director of Telshe Yeshiva and bore the responsibility of managing all aspects of the physical premises of the yeshiva and ensuring that each talmid's needs were properly fulfilled. Subsequently, he was hired as the executive director of FREE (Friends of Refugees from Eastern Europe), a Chicago based organization that assisted Jewish immigrants. In that capacity, Rabbi Chesny arranged hundreds of brissim (he personally served as *sandak* most of the time) and helped immigrants acclimate to their new environment. From there, he moved to the position of RFR, and spent the remaining thirty-seven years of his life tirelessly inspecting food manufacturing facilities to insure the kashrus standards of food consumed by klal Yisrael.

Rabbi Chesny was a person of exceptional *middos* and character. Intensely loyal and devoted to his friends, he cherished, nurtured, and cultivated close relationships. He was warm, friendly and personable, and with genuine concern for others, he was always prepared to help anyone in times of need. Rav Avrohom possessed a sweet demeanor and a winning smile that communicated how happy he was to see everyone he met. He was highly principled, and charted a course in life that was based on a commitment to truth and integrity.

Rabbi Simcha Smolensky prepared a beautiful tribute for Rabbi Chesny's family, with a selection of thoughts and sentiments expressed by plant personnel who interacted with Rabbi Chesny. These comments are significant because they demonstrate the extent to which Rabbi Chesny was appreciated and respected, even outside the Jewish community. Here are some excerpts:

### CHRIS BULL OF ECHO LAKE FOODS, BURLINGTON, WI

*Rabbi Chesny was always helpful and professional, but most of all, kind. Over the years, I came to think of him as a friend. I will truly miss his guidance.*

### KELI BERGAN OF EDY'S ICE CREAM, FT. WAYNE, IN

*During his monthly visit to the plant, I enjoyed his sharing with me any new grandchildren that have arrived, marriages and what his family had been up to. He loved his family so and showed it when he spoke of them with such a warm smile and laugh. He became more to me than just a monthly kosher audit visit, he became my friend. My husband became very ill three years ago, and every time the Rabbi would visit he always asked how my husband and family were doing. This was not just a polite act of a plant visit; he would listen to my worries/concerns about my husband's recovery and offer peace that the Lord has a plan. The Rabbi also was a great teacher for me. Not coming from a kosher background when I would have questions for him, he always took the time to explain. I will truly miss my friend Rabbi Chesny and my thoughts and prayers go out to his wife and family that they will always feel him near.*

### PAUL NAVENDRA, VICE PRESIDENT OF SARATOGA POTATO CHIPS, FORT WAYNE, IN

*During our meetings, Rabbi Chesny always conducted himself in a professional and friendly manner. He demonstrated great patience and showed kindness to our young staff. He was very much loved and appreciated by the team at Saratoga Potato Chips.*

### MIKE BUSART SR., REGULATORY AFFAIRS MANAGER OF ZENS NORTH AMERICA, PLYMOUTH, IN

*Rabbi Chesny was an imposing figure. What first appeared to be a bear with his demeanor, was really a very kind and gentle teddy bear. The*

*first meeting was very difficult, as I didn't fully understand the kosher process. He proceeded to educate me on the process and coach me through some difficult situations. Ultimately his monthly visit was greeted with anticipation and friendship. Thoughts and prayers are with his family.*

### SARAH LUDOWISE, QUALITY SUPERVISOR OF NESTLE USA, BURLINGTON, WI

*This is very sad to hear. Rabbi Chesny was always patient and kind.*

### JUDD GIRARD, QUALITY MANAGER (AND FRIEND) INVENTURE FOODS INC, BLUFFTON, IN

*The news of Rabbi Avrohom Chesny passing brought great sadness to us. Rabbi Chesny was known to us both as a colleague and as a friend. When Rabbi Chesny would arrive at our facility, he would call me on my phone to announce his arrival and give a thunderous knock at the door. We all knew Rabbi Chesny was here. Rabbi Chesny was a kind and patient man. As we hurried to meet him, I would most likely find him sitting in our lobby quietly reading. Rabbi Chesny was a professional and carried out his duties for Orthodox Union by keeping us on track for compliance. As a friend, Rabbi Chesny and I would catch up speaking of our families and trips. Having Rabbi Chesny come to our facility was a pleasure and it was an honor to have worked and known such a good man.*

### MIKE MOONEY, QUALITY MANAGER EMERITUS, H. J. HEINZ. COMPANY HOLLAND, MI

*Rabbi Chesny was my friend. Our families were often the topic of discussion as we weighed and reviewed the progress of our families as they developed and matured. We shared news of aging parents as well as growing children, often asking "what did you do when you encountered . . . and what did you do then?" I frequently met some of his children, watched as they grew up over the years, and knew of his pride for his children. Rabbi Chesny also provided spiritual knowledge, and never shied away from direct questions about Hebrew culture, beliefs and practices. His candor on such matters was always appreciated, and his knowledge was respected. Rabbi Chesny will be sorely missed, and I wish to offer my sympathy and sincere condolences to all his family and numerous friends.*

Rabbi Chesny's son, Rav Yosef, offered this insight into his father's ability to relate to everyone he met:

*My father was an expert at building relationships. He knew how to make conversations with people based on their interests. There was one plant manager who was an avid fan of a college football team. Before my father entered that plant, he checked in the newspaper – which he had saved from the hotel for this purpose – to see how that team was doing, in order to make conversation.*

*I recall one time accompanying my father to a plant where we saw a fish on the wall. My father started inquiring about this man's fishing expenditures. A half-hour lively conversation ensued. Anyone observing this discussion would have thought that fishing was my father's favorite pastime. Yet, this was the only time I ever heard my father talk about fishing. He was a master conversationalist, and he knew how to make each person feel like a million dollars.*

All the comments above are a remarkable testimonial. I am inspired to make the following observation:

The Aron in the Mishkan was constructed of three boxes. The inner and outer ones were gold, and the center one was wood. The gemora in Yoma 72b famously explains that this teaches that a talmid chochom must be *tocho kibaro* – the inside must match the outside. It is easy to put on a good show for others and pretend to be a tzadik, but a true talmid chochom is authentic and conducts himself consis-

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## CHASHASH HACHLAF

### RABBI ELI GERSTEN

RC Recorder of OU Psak and Policy

**SHULCHAN** Aruch (YD 118:1) writes that kosher meat, filleted fish, or *non-mevushal* wine that was entrusted to a non-Jew to watch or to transport must be double sealed. *Mevushal* wine, kosher cheese, chalav Yisroel milk and pas Yisroel bread must have one seal. The concern in all these cases is that if a food was left unsealed, it can be switched with a similar lower quality non-kosher product. The higher quality food, they might keep for themselves or sell. Whenever there is motivation to be *machlif*, whether it is profit or any other benefit, we are required to guard against this. In order to guarantee the authenticity of the product, Chazal required *simanim*.

Items in the first list require two seals, because they involve a possible *issur Torah*. Kosher meat can be switched with *neveila*, kosher fish with *dagim t'meiym*. Although *stam yaynam* is only an *issur d'rabanam*, Chazal required extra precaution when dealing with *non-mevushal* wine. The foods in the second list only require one seal because if substituted with non-kosher, it would involve at most an *issur d'rabanam*. These lists are not meant to be exhaustive.

If a food was not properly sealed, or if the non-Jew broke the seal, the food must be considered non-kosher. It follows, that if one cooked this food in a pot, the pot requires *hagalah*.

Although these are the general rules, Shulchan Aruch and Poskim outline many exceptions. We will discuss some of these halachos by way of example:

**EXAMPLE:** A factory orders a drum of kosher vegetable glycerin. The mashgiach affixes the proper seals on the drum and it is loaded onto a truck. The drum arrives at the factory with broken seals. Is the glycerin acceptable?

At first glance we should say, since the seals were broken, the glycerin must be considered not kosher. However, there are several considerations:

- How did the seals break? Is this something that can be attributed to the handling while in transit and not as a deliberate act?

The Rema (Y.D. 130:8) writes that if an item was sealed properly but when it was delivered the seals were found to be broken, the food may still be permitted, provided that one can attribute the breakage to the wear and tear of the travels. The Kaf Hachaim (118:33) explains that this leniency applies provided that it is possible that the non-Jew did not realize that the seals were broken. The food is only *assur* if we know for certain that the non-Jew was aware that the seals were broken,

but so long as it is possible that the non-Jew was under the assumption that the food remained sealed, the food is permitted.

- Is there any tangible benefit to be gained by the driver emptying the drum and refilling with animal glycerin?

Rema (Y.D. 118:2) writes that if one finds the seals have been broken, but the food is the same quality as what had been originally been sealed, and there would be no benefit to the non-Jew in switching the foods, then the food is permitted. Vegetable glycerin and animal glycerin are identical products. There is no inherent benefit in one over the other. If we cannot come up with a scenario in which there would be a motive for the delivery person to exchange vegetable glycerin with animal glycerin, we need not be concerned.

Although in this case the glycerin is permitted even though the seals are broken, however the drum must have a kosher label or some other marking to indicate its point of origin. We are not concerned that the

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## PRICE OF KOSHER GLYCERIN SPIKES RELATIVE TO NON-KOSHER GLYCERIN

### RABBI GAVRIEL PRICE

RC, Ingredients Research

**AS** Rabbi Gersten discusses above, kosher glycerin has an identical non-kosher counterpart. When an incentive exists for substitution proper controls must be in place to ensure no such substitution takes place. Those mashgichim who handle kosher glycerin should continue to sensitize themselves to this concept because the price of kosher glycerin, in the United States, has, in a breathtakingly short time, doubled. According to Oleoline, an independent glycerin market reporter, in June of 2017 kosher glycerin sold at 37 cents per pound; the same quantity of non-kosher glycerin was only a penny cheaper. According to glycerin distributors, kosher glycerin is now selling for nearly 75 cents per pound, or twice its previous price, while the cost of non-kosher glycerin is unchanged.

Non-kosher glycerin is typically derived from animal fat or may be processed on equipment that processes animal fat. Kosher gly-

cerin is derived from crops such as palm and soybean. When purified the two products are, chemically, essentially identical.

The cause of the spike is a recent U.S. clamp on the import of foreign biodiesel. Glycerin is a byproduct of biodiesel. When biodiesel supply decreases, so does the glycerin supply.

The U.S. hunger for foreign biodiesel stems from a 2005 act of Congress that generated something called the Renewable Fuel Standard (RFS). This program requires transportation fuel sold in the U.S. to contain a minimum volume of renewable fuels, such as biodiesel (more about this standard can be read at [www.adfc.energy.gov](http://www.adfc.energy.gov)).

The standard can be satisfied with biodiesel produced in the United States or overseas and imported to the States. Before 2017 subsidies encouraged the importation of biodiesel into the United States (Oleoline report, page 2). In August, however, U.S.-levied tariffs on selected countries that export biodiesel into the United States have made importing biodiesel from those countries costly. Since the supply has decreased, kosher glycerin has also decreased, with the immediate effect of heightened glycerin prices.

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▶ tently in both public and private settings.

Reflecting on Rabbi Chesny's life, I think we can add to the statement of Chazal and infer that just as a talmid chochom must be *tocho kibaro*, so too in the reverse, he must be *baro kitocho*. After all, the inner and outer panels of the *Aron* matched no matter where the starting point of observation was initiated. By *baro kitocho* I mean to say that one must show the same respect and sensitivity to those who are distant as one shows to those who are near. There are some people who are wonderful with friends and family, but do not display warmth and kindness to people outside their inner circle. A talmid chochom must be *baro kitacho*, and treat *baro* – people outside his social sphere, *kitocho* in the same manner that he relates to those who are close acquaintances, much as Avrohom Avinu prepared a royal feast for three Arab strangers.

The testimonials above demonstrate that Rabbi Chesny was not only *tocho kibaro*, but also *baro kitocho*. Incredibly, Rabbi Chesny forged close relationships with plant personnel by treating them with the same warmth, friendship, concern, and devotion that he displayed with close friends and family.

Rabbi Chesny not only maintained the highest standards of kashrus, but he consistently made a Kiddush Hashem and served as an outstanding ambassador of Torah and the Jewish people. Rabbi Chesny's legacy of being *baro kitocho* inspires us to recognize that our sphere of influence extends near and far, and we should carefully reflect on the impact we have on all people with whom we interact.

Rav Avrohom Chesny touched the lives of many individuals, and he will not be forgotten by all who were privileged to know him.

יהי זכרו ברוך



## OU'S DAF HAKASHRUS NEWSLETTER REACHES MILESTONE 250TH SILVER ISSUE

*Monthly Publication Educates Kashrus Professionals and Consumers Around the World*

It began as an initiative in 1992 by Rabbi Menachem Genack, CEO of the Orthodox Union Kosher Division. Today the OU's *Daf HaKashrus* has become one of the most authoritative and respected monthly publications addressing issues of kashrus for professionals and consumers alike. Now in its 25th year, *Daf HaKashrus* has reached a milestone with the publication of its 250th Silver edition, and continues to be an essential vehicle for communicating up-to-date information about kashrus in these ever-changing times.

The special expanded 250th issue contains many articles from gifted writers and kashrus experts who are current or former Orthodox Union employees. It offers insightful and educational contributions from the publication's archives as well as current topics, all highlighting and addressing important issues on halachic and technical information. *Daf HaKashrus* is published by the Orthodox Union and edited by Rabbi Yosef Grossman, whom Rabbi Genack has referred to as the 'Father of the *Daf*.'

In Rabbi Genack's words of introduction to the *Daf HaShana*, the yearly compilation of the *Daf*, he writes, "The *Daf* has served as our essential vehicle of communicating kashruth information and elucidating important current issues. The proper flow of information is at the core of a successful kashruth organization. The *Daf* has helped to integrate all of us who work for the OU into a unified organization, with a dedication to high standards through the dissemination of important halachic and technical information."

Rabbi Yosef Wikler, Editor of the highly acclaimed *Kashrus Magazine* extended *yeyasher kochachem* to Rabbi Grossman and staff. "A tremendous achievement – a great issue. May Hashem grant you the strength to continue to educate kashrus professionals and kosher consumers for many years to come. The quality, depth, and honesty of *Daf HaKashrus* is unequalled (even in *Kashrus Magazine*)."

*Daf HaKashrus* is distributed to the OU's kashrus staff throughout the world as well as to thousands of Rabbanim, Dayanim, Poskim, and educated kashrus consumers around the globe. *Daf HaShana* is available in single-year copies as well as 5-year editions containing 5 years' worth of the *Daf HaKashrus*. They are available for sale in hardcopy, and by eDaf free of charge.

To subscribe, contact [Grossman@ou.org](mailto:Grossman@ou.org).

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Twenty volumes of The Daf are available for \$50 (includes US shipping cost).

## DAF NOTES

The Harry H. Beren ASK OU Outreach program recently received a request from Rabbi Ariel Fisher, the OU - JLIC rabbi at Princeton University, for a presentation of how to properly run a kosher kitchen at the university on Shabbos and Yom Tov. The logistics were handled by Rabbi Eli Eleff and the actual power point presentation was delivered by Rabbi Dov Schreier.

Many thanks to both Rabbi Eleff and Rabbi Schreier for the excellent presentation. We subsequently received the thank you note below from Rabbi Fisher.



Hi Rabbis Schreier and Eleff,

I just wanted to thank you again for making this happen. It helped clarify some very important questions for us and taught our students some of the important practical sides of kashrut. Most importantly many students are excited about doing

this correctly and the dinning staff is on board.

Much thanks,  
Ariel Fisher

Dear Editor:

Please be aware that on page 46 (Daf 25:10) the photo of Rav Kamenetzky with Rav Belsky is not at Camp Aguda but at Camp Ohr Shraga. I know this because I took that photo and sent it to Rav Genack after Rav Belsky's petira. Rav Yaakov Kamenetzky used to visit Camp Ohr Shraga to stay in the company of Rav Zelik Epstein. Rav Belsky came on that occasion to visit Rav Kamenetzky.

Gut Yom Tov.  
David Grosser

R. Grossman,

I want to thank you for arranging for R. Steinberg to speak yesterday at R. Eisenberger's Shul in BP and let you know how successful it was. There were approx 40-50 men & women who were treated to almost an hour and a half of discussing many practical Shailos that affect OU consumers every day. R. Steinberg put in a lot of effort in preparing and it showed.

Yasher koach and a K'siva V'chasima Tova!  
Shlomo Schwartz,  
OU CFO



## KASHRUS ALERT

The Orthodox Union does not certify **FINE LINE BROCCOLI FLORETS** produced by Paris Foods, Trappe MD. Some boxes bear an unauthorized © mark. Corrective actions are being implemented.

The Orthodox Union certifies **BONNE MAMAN CHESTNUT CREAM** and

**BONNE MAMAN CARAMEL** produced by Andros, Biars France as ©D - Dairy products. These products contain dairy ingredients as indicated on the ingredients statements. Some labels were printed with a plain OU without the D - Dairy designation. These products are sold in New Zealand and Australia. Corrective actions are being implemented.

The Orthodox Union does not certify **SE GROCERS ORANGE STRAWBERRY BANANA JUICE** produced by Southeast Grocers

## MAZEL TOV

to our dedicated RC **RABBI ELI ELEFF AND HIS WIFE** on the birth and Bris of their son Aryeh Leib.

to **RABBI ELIYAHU KRAKOWSKI AND HIS WIFE** on the birth and Bris of their son Shmuel Yona.

to our dedicated RFR in Antwerp, Belgium **RABBI YISROEL HOLLANDER AND HIS WIFE** on the marriage of their daughter Esti to Moshe Chaim Gluck from London, England.

## CONDOLENCES

to our devoted RFR in CA **RABBI SHAYA EICHENBLATT** and family on the recent loss of his father Yehuda Reuven Z'l.

to our dedicated RC **RABBI AKIVA TENDLER** and family on the recent loss of his mother Rebbetzin Esther Freyda Tandler (Perr) O'h.

to the family of **YAAKOV BEN YOSEF HIRSCH** O'h who recently passed away. He was a participant in ASK OU 13 from Allentown, PA who did hashgacha work after taking the HHB ASK OU course.



Yaakov Hirsch standing second from left.

המקום ינחם אתכם בתוך שאר אבלי ציון וירושלים

(Bi-Lo & Winn Dixie). Some packaging mistakenly bears an unauthorized © symbol. Corrective actions are being implemented.

The Orthodox Union certifies **PEARLS TACO INFUSED LARGE RIPE OLIVES** produced by Musco Family Olive Co., Tracy CA as an ©D - Dairy product. This product contains dairy as indicated in the ingredients and allergen statements. Some labels were printed with a plain ©, without the D - Dairy designation. Corrective actions are being implemented.

The Orthodox Union does not certify **LIFE FLO HYDROLYZED BOVINE COLLAGEN POWDER** produced by Neutraceuticals Corporation, Park City UT. Some containers bear an unauthorized © symbol. Corrective measures are being implemented.

The Orthodox Union does not certify **FIVE 5 FISH PRODUCTS** produced by Kislev 18, France. This product is sold in France and bears an unauthorized ©P symbol. Corrective actions are being implemented.



contents were adulterated or switched, but we still need to know that the product was sent from a kosher supplier.

**EXAMPLE:** Labeled drums of grape juice concentrate are sent to a factory with seals intact. The factory opens and uses the concentrate without a mashgiach first checking the seals. The mashgiach makes monthly unannounced visits and matches the invoices for the drums to the number of labeled drums in stock. Is this adequate?

Rav Belsky zt"l ruled that unannounced visits are the equivalent of a *memunah she'aino bah l'kitzin* (an appointed guard that does not come at any fixed time) [Gemara Avoda Zara 61b]. Although the mashgiach is away for an extended period of time, given the slow turnover of inventory in such a plant, this is an acceptable form of *yotzei v'nichmas*. In this context, *yotzei v'nichmas* in combination with an audit of the paperwork showing the invoices for kosher product is sufficient to create *mirtas* (nervousness that one will get caught). A mashgiach should note any inconsistencies from visit to visit which might hint that something is not right. (e.g. if in a particular month production has doubled and yet grape juice consumptions is flat, this should be a red flag.)

**EXAMPLE:** A factory sold a pallet of kosher cheese to an uncertified plant. The plant claimed that the cheese was not to their specifications and returned it to the factory. May the cheese be reprocessed and sold again as kosher?

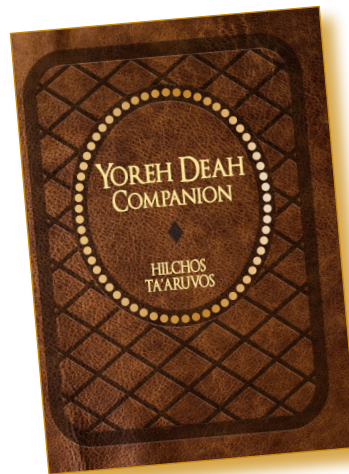
No. In this case, the seals were removed intentionally. At that point, the unsealed cheese was left without supervision. It is possible to imagine a situation where the company can benefit by switching the cheese. The company might have used some of the cheese and then decided to abandon the project. At that point they might have wished to cancel the order and return the unused cheese. They might have replaced the missing cheese with equivalent non-kosher cheese that they had in stock. Although this sounds like a slightly farfetched scenario, Chazal require us to be suspicious even for unlikely events. The company may not resell this cheese as kosher. If the cheese has some unique characteristic, and the mashgiach can identify the cheese with *tv'as ayin* (visual recognition) that it originated from his factory, then the cheese is permitted.

**EXAMPLE:** An early morning delivery of bread and pastries was left outside of a kosher restaurant. The box was not sealed. Since the bakery items were left unsupervised, do they become assur?

Poskim write that in this case there is no concern of *bachlafa*. If someone was interested in stealing the bread, they can simply take some of the bread, or steal the entire box. They would not bother switching their bread with the bread inside the box. This case is different from the standard case where the driver is responsible to deliver the food to a person and cannot claim that the food was stolen. (See Tuv Ta'am V'das tlisei 2:17 and Sefer Bayis Ne'eman cheder 11:9) Therefore, provided the box is labeled, so that we know it originated from a kosher bakery, all the bread remains permitted. ■



## PUBLICATIONS



Our chaver, Rabbi Eliyahu Ferrell, has just been *zocheh* to release a new sefer. Entitled *Yoreh Deah Companion*, the sefer takes one from *siman* to *siman* in *Hilchos Ta'aruvos*, offering useful data and helpful clarifications. The sefer carries *haskamos* and *michtavei brachah* from the YU, Litvishe, and Chassidishe worlds, including Rav Menachem Genack, Rav Reuven Feinstein, and the Manisristcher Rebbe of Eretz Yisroel.

The sefer is hardcover and 192 pages, and for OU employees, costs \$17 (plus shipping). All proceeds from OU employees will go to tzedakah and/or to the printing of additional seforim. To see a sample siman, or to order a sefer, contact Rabbi Ferrell at FerrelLE@ou.org. ■

## GLYCERIN

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According to a principal at one OU glycerin trader, companies keen on using only kosher glycerin have, so far, weathered the higher prices and proven themselves willing to pay top dollar for kosher glycerin. Like the price of any commodity, price fluctuates, and food processing companies are experienced in weathering such fluctuations.

There is reason to think that kosher glycerin will at some point level out. Whatever the motive behind the levying of the recent tariffs, the effect, according to some industry insiders, may be the acceleration of a domestic biodiesel industry that can supply, through domestic production, the quantities of biodiesel necessary to satisfy the minimal requirements of the Renewable Fuel Standard. Therefore, it is reasonable to expect that at some point the price of kosher vegetable glycerin may drop.

The geopolitical considerations that have affected kosher glycerin prices have had negligible impact on the non-kosher glycerin trade.

The incentive for switching to non-kosher glycerin is stronger than it has been in recent memory. It is crucial, therefore, that we take appropriate measures to ensure that our control of the kosher glycerin supply chain is without flaw. ■

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