



CHAMETZ:

When to Peddle & When to Purge

By Rabbi Gavriel Price

A common method of relinquishing ownership of *chametz* is to sell it, typically through an agent (a rabbi) to a non-Jew. The *chametz* remains in the house, in a closed-off area (e.g. a closet) that has been rented to its new owner. After Pesach, the rental period ends and the agent purchases the *chametz* back on behalf of the original owner.

This option is time-honored and *halachically* acceptable. Some, however, do not want to rely on such a sale for *chametz* that, on a Torah level, we are required to remove from our possession.

The Torah prohibition against owning *chametz* applies not only to obvious *chametz* such as bread, pretzels or cookies, but to any product that contains a *chametz* ingredient that constitutes a *k'zayit* within that product. Licorice, for example, which

contains a significant amount of flour in its dough, would not be sold according to this position but should, instead, be eaten before Pesach, burned, or otherwise destroyed. Such products are considered *chametz gamur* — “real” *chametz*.

If the food is only *safek chametz* (that is, there is some doubt as to whether it is *chametz* at all), it may be included in the sale even according to those individuals who avoid the sale of *chametz gamur*.

The foods listed in the chart on page 39 are identified either as *chametz gamur* and, according to the stringent position, should not be included in a sale, or “not *chametz gamur*,” and may be included in a sale.

Many people who avoid selling *chametz gamur* nonetheless have a family custom to sell their whiskey. ■

Because of global variations in raw material sourcing, this chart *ONLY APPLIES TO PRODUCTS MANUFACTURED IN THE USA.*

PRODUCT	STATUS	PRODUCT	STATUS
Baker's Yeast	Not Chametz Gamur	Onion Ring Snacks (when containing wheat as an ingredient)	Chametz Gamur
Baking Powder	Not Chametz Gamur	Pasta Sauce	Not Chametz Gamur
Baking Soda	Not Chametz Gamur	Popcorn	Not Chametz Gamur
Barley (Pearled)	Not Chametz Gamur ¹	Potato Chips	Not Chametz Gamur
Beer	Chametz Gamur	Pickles	Not Chametz Gamur
Bourbon	Chametz Gamur ²	Probiotics	Not Chametz Gamur
Brewer's Yeast	Chametz Gamur	Rice Krispies	Not Chametz Gamur ³
Cereals in which wheat, barley, oats, rye, or spelt are primary ingredients	Chametz Gamur	Rum	Not Chametz Gamur
Cereals in which wheat, barley, oats, rye, or spelt are secondary ingredients	Chametz Gamur	Salad Dressing	Not Chametz Gamur
Chocolate (provided there is no wafer or flour as an ingredient)	Not Chametz Gamur	Scotch	Chametz Gamur ²
Corn Flakes	Not Chametz Gamur ³	Soy Sauce	Chametz Gamur ¹¹
Cosmetics	Not Chametz Gamur	Starch (also referred to as food starch)	Not Chametz Gamur
Duck Sauce	Not Chametz Gamur	Starch (non-GMO)	Chametz Gamur ¹⁰
Farfel	Chametz Gamur	Tequila	Not Chametz Gamur
Flour	Not Chametz Gamur ⁴	Toothpaste	Not Chametz Gamur
Flour, Whole Wheat	Not Chametz Gamur ⁵	Vanilla Extract	Not Chametz Gamur
Flour, Bleached	Not Chametz Gamur ⁶	Vinegar	Not Chametz Gamur
Flour, Rye	Not Chametz Gamur ⁷	Wheat Germ	Not Chametz Gamur ¹²
Flour, Spelt	Not Chametz Gamur ⁸	Whip Toppings	Not Chametz Gamur
Flour (as an ingredient in processed food)	Chametz Gamur ⁹		
Gefilte Fish	Chametz Gamur		
Gluten Free Specialty Foods (when containing oats, oat flour, or wheat starch)	Chametz Gamur		
Ice Cream (with the exception of Cookies & Cream)	Not Chametz Gamur		
Ices	Not Chametz Gamur		
Ketchup	Not Chametz Gamur		
Licorice	Chametz Gamur		
Maltodextrin	Not Chametz Gamur		
Maltodextrin (non-GMO)	Chametz Gamur ¹⁰		
Matzah (not for Pesach)	Chametz Gamur		
Mayonnaise	Not Chametz Gamur		
Medications (Capsules, Pills, Tablets)	Not Chametz Gamur		
Mouthwash	Not Chametz Gamur		
Mustard	Not Chametz Gamur		
Nutritional Yeast	Not Chametz Gamur		
Oats: Instant, Rolled	Chametz Gamur		
Oatmeal	Chametz Gamur		

1. The processing of pearled barley is mechanical and does not require the use of water.
2. Follow family custom.
3. Although malt in corn flakes and crispy rice products is present at more than one-sixtieth of the product, in standard packaging the malt is less than one *k'zayit* of the package.
4. Contemporary milling production consists of a tempering process that renders flour only *safek chametz* and flour can therefore be included in a sale.
5. Whole wheat flour has the status of standard flour and undergoes a process that renders it *safek chametz*.
6. Bleached flour has the same status as standard flour (the actual bleaching does not render flour *chametz gamur*)
7. Rye flour does not undergo the tempering process that renders standard flour *safek chametz*.
8. Spelt flour does not undergo the tempering process that renders standard flour *safek chametz*
9. Flour as an ingredient in processed food is typically exposed to some form of moisture and should be assumed to be *chametz*.
10. Typically, non-GMO starch and starch derivatives (like maltodextrin) are sourced from Europe, and should be assumed to be *chametz*.
11. Wheat is used in traditional soy sauce production.
12. Wheat germ is a byproduct of the milling process; see footnote 4.