

# I Wish Consumers

## THE RABBINICAL COORDINATORS OF cRc KOSHER

Many consumers think that “natural flavoring” is automatically kosher. However, this is mistaken. Just about everything which is non-kosher – such as lard – is also “natural”, so if the label states “all natural” that’s no reason to assume the food is kosher. If a food contains some natural and some artificial components, it cannot be labeled “natural”. This means that “artificial flavors” – like natural flavors – might also contain non-kosher components.



Rabbi David  
Cohen

There is a misconception that a *hechsher* and/or an establishment with weak standards is fine if it is only dairy. This is simply not true for many reasons. Some of them are: 1) Even a dairy establishment must have a good system in place to ensure that the food is *Bishul Yisroel*. Unlike *Pas Yisroel*, this is not a *chumrah* – a stringency; rather, this *halacha* would make the food non-kosher if not done right. 2) Insects are not kosher, and a very good system is needed to ensure that the produce is free of all insects. Generally speaking, there are more potentially infested items used in dairy establishments than meat. 3) High-end cheeses are incredibly difficult to make kosher and need a lot of innovative methods to accomplish a high standard of kosher. Many such cheeses are made



Rabbi Sholem  
Fishbane

There is a condition cows suffer from known as displaced abomasum, or DA. The way this condition is commonly treated may cause the cow to be considered a *tereifah*, and milk from a cow that is a *tereifah* is not kosher. This issue, and the ensuing controversy around it, erupted in the kosher world approximately 25 years ago. (Incidentally, this issue does not affect *Chalav Yisroel* products, as when the issue arose, *Chalav Yisroel hashgachos* moved to have these cows removed from the herd when producing *Chalav Yisroel* milk.) There is a new *sefer*, called *Chalav Tereifa*, written by Rabbi Menachem Manes Blumenfrucht, which takes a fresh look at this question. The author is to be commended for tackling this difficult topic, putting in much effort and amassing a wealth of information. He sheds new light on the topic and draws some tentative conclusions; see there for further details.



Rabbi Josef  
Landa

Many ingredients, such as oil and corn syrup, are delivered to factories in liquid tanker trucks. Just imagine how much oil is needed to make millions of potato chips! Since these tanker trucks can also be used to haul non-kosher ingredients (such as lard and fatty acids), we must make sure the tankers are dedicated to exclusively hauling kosher products or *kashered* correctly. Some cRc tankers even have special stickers on them with the cRc logo. Next time you pass a tanker on the highway, it may be headed to your favorite chips company!

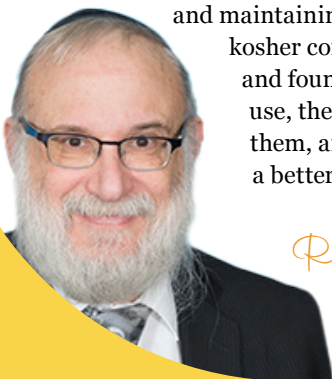


Rabbi Yochanan  
Schnell

# ...s Knew...

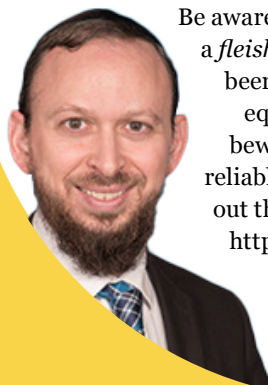
## SHARE THEIR THOUGHTS

I wish more consumers knew about the wonderful kosher resources produced by the cRc. Whether it is the user-friendly **cRc Kosher app** with its lists of products, or the website version, **ASKcRc.org**, these resources are crucial today in our fast-paced and ever-changing food industry. I can attest to the amount of work, both on the technical side and research from our own *kashrus* experts, that goes into creating and maintaining them. I feel that if more kosher consumers knew about them, and found out how easy they are to use, they would take advantage of them, and conclude that it's even a better option than calling the cRc!



Rabbi Moshe  
Moscovitz

What could be wrong with beer? Lots of things! Never heard of Oyster Stout? How about Pepperoni Pizza Beer? As with all food items, you need to look at two primary things: ingredients & equipment. The main ingredients for beer – barley, water, hops and yeast – are usually kosher, but as soon as there's anything else, there can be problems. This includes obvious red flags, such as lobster and clams, but even fruit and spices can be problematic, since they're often supplemented with chemical flavorings. Lactose is becoming hugely popular – not only does lactose need a *hechsher*, but it's dairy.



Be aware of that beer at a *shalom zachar* after eating a *fleishig* (meat) Shabbos *seudah*! Even unflavored beer can be a problem if it's made on the same equipment as non-kosher beer. So – buyer beware. It's advisable to look for beer with a reliable *hechsher* – there are hundreds of them out there; see our complete cRc Liquor List: <https://consumer.crc kosher.org/liquor/>.

Rabbi Akiva Niehaus

*Bishul Yisroel* only applies to cooked items which are not edible raw and are *oleh al shulchan melachim* – suitable to be served at a high-class banquet. As a general rule, bread, cakes and cookies made gluten-free for health reasons are not *oleh al shulchan melachim* and don't require *Bishul Yisroel*. Do these products need to be *Pas Yisroel*? For starters, *Pas Yisroel* only applies to baked items made from the five species of grain: wheat, rye, spelt, oats, and barley. Gluten-free baked items, such as those made with oats, may be subject to *Pas Yisroel* for those who are careful about this. On a related note, the concern of *yoshon* similarly only applies to items made from the five species of grain.



Rabbi Refoel David  
Oppenheimer

The life of a foodservice *Mashgiach* is often very challenging. After undergoing thorough training, he needs to take a detailed test to ensure that he's highly qualified. He often works in busy environments, with chefs running here and there trying to prepare multiple meals at once. Sometimes, they may be even working in a kitchen which has a dairy side and a meat side, and only the most vigilant *Mashgiach* will ensure that there is no mix-up of utensils and equipment. And don't forget the vegetable checking. He must check – often for hours – and approve all sorts of green vegetables and verify that they are all bug-free. It's happened more than once that the vegetables, such as kale, were so infested that they needed to be pulled from the menu entirely. That's obviously very challenging. During mealtime, he needs to be on the lookout for outside food, as well as alcoholic beverages, being brought in. As you can imagine, it can be very difficult and uncomfortable to ask a guest, or even the *ba'al simcha* himself, to put away his favorite liquor. So, the next time you attend a restaurant, dinner, grocery store, or *simcha*, why not take a minute to find the *Mashgiach* and express your gratitude for his help in making a beautiful kosher event.



Rabbi Yaakov M. Eisenbach