

I Wish Consumers

THE RABBINICAL COORDINATORS OF cRc KOSHER

Be aware of associations. For example, just because someone is doing some *hashgacha* work for the cRc doesn't necessarily mean that they are qualified to be an independent *Rav Hamachshir*. Similarly, just because a *kashrus* agency claims that they follow cRc (or AKO – Association of Kashrus Organizations) guidelines doesn't necessarily mean that they are reliable and reputable. (There is even a non-Jewish agency in India claiming to follow cRc and AKO guidelines!) Likewise, a respected Rabbi being a featured guest at a weekend getaway or Pesach Hotel

does not mean the *kashrus* of the event meets his standards. Many times, they only attend to give speeches and may not partake in any meals.

Another example would be a non-reliable agency that is co-certifying a product with a reliable agency; this does not mean that the reliable agency is taking responsibility for the other agency.

Rabbi Sholem Fishbane



A common misconception is that “Triple Washed” produce can be assumed to be bug-free and kosher. In the vegetable industry, “Triple Washed” can mean several different things. It can mean that the company simply used three separate sanitizer sprays in the wash process. This can be helpful in removing bugs, but if the actual water is recirculated many times, the bugs will still be present in the water and will often be found in the final product. Other companies may indeed use three separate water tanks, but if the incoming product is infested, the momentary soaking (even 3 times!) will not help.

Rabbi Eli Markowitz



It's very difficult to make a new *chalav yisrael* product. It's not only hard to set up an arrangement with a farm (or farms) to source the *chalav yisrael* milk, but it's extremely challenging to find suitable factories willing to produce these products because of the need to cease their regular production, *kasher* the lines and to segregate the product from the beginning to end. For any other private customer, the factory merely has to change the final packaging at the last step of the production.

Rabbi Yosef Landa



Some consumers think that grape flavor is more kosher-sensitive than other flavors because it comes from grape and has issues of *stam yeinam*. This is simply not true. Grape flavor never saw a grape, just like strawberry flavor has nothing to do with strawberries. They are just chemicals mixed to mimic the desired taste. Occasionally they'll actually put in some fruit derivative, so they can say “contains real grape”, but invariably that's in such tiny proportions that it has no real effect on the flavor. The *kashrus* issue with grape flavoring – just like all other flavorings – is that the chemicals used to create those flavors might be non-kosher.

Rabbi David Cohen



's Knew...

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Many think that chemicals are inherently kosher. While this may be true for many chemicals, it's not true for all of them. Indeed, there are natural chemicals that are 100% non-kosher. One example is a chemical compound called Propylene Glycol Monostearate. Propylene Glycol is common and always kosher but the Monostearate makes it questionable, because it may be produced

from animals (non-kosher). And even the version derived from plants can be kosher-compromised if it was produced on non-kosher equipment. Therefore, chemicals often need *hashgacha*, too.



Rabbi Moshe
Moscovitz

It's become very common to use delivery services for restaurant food, such as Uber Eats. It's very important that the food arrive properly sealed – without it, there's no way to verify that the food is kosher. It's advisable to call the restaurant (or make a note in the order) that a delivery service is picking up the order and encourage/remind the store to seal it before sending it out. I would advise consumers to reject the delivery if the food isn't properly sealed with the name of the *hechsher* and the restaurant.



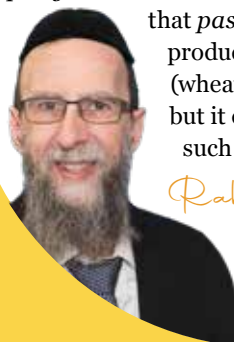
Rabbi Yaakov
Eisenbach

We work very hard to maintain the popular cRc Liquor List. It's by far one of the most popular lists we maintain, and while we feel that liquor products under *hashgacha* are preferable to those without, we do our best to help consumers find suitable options when certified products are unavailable. It takes us hours every week, and we don't receive any remuneration for this, but we're here to help consumers keep kosher.



Rabbi Akiva
Niehaus

Many consumers are careful to eat bread which is *pas yisrael* year-round, while others are careful about this during *Aseres Yemei Teshuvah*. We get calls about various brands from consumers wanting to know the *pas yisrael* status. One important rule to know is that *pas yisrael* only applies to baked products made from the five grains (wheat, barley, rye, spelt and oats), but it doesn't apply to other items, such as rice, corn, and quinoa.



Rabbi Refoel David
Oppenheimer

Juice, syrup, and honey products may be 100% natural, but they still require *hashgacha*. This is because juices and syrups need to be pasteurized and are usually bottled hot. Honey, while not requiring pasteurization, also needs to be heated in order for it to flow properly. (Otherwise, the honey would be extremely difficult – often impossible – to effectively filter and bottle.) The equipment used for heating these products is often used for non-kosher foods as well, such as non-kosher juices, syrups, and broths.



Rabbi Yochanan
Schnell