

I Wish Consumer

THE RABBINICAL COORDINATORS OF cRc KOSHER

Most gelatin on the market is not kosher (and is made from pigskin), and, therefore, you should be cautious about any food item you purchase which lists gelatin on the ingredient panel – even if there’s a reputable kosher symbol on the package. It’s always a good idea to check with the certifying agency to be sure that the logo is legitimate, and that the gelatin being used is truly kosher, which would mean it was made from kosher fish or from animals which had *shechitah*.



Rabbi David
Cohen

There is some confusion regarding meat terminology. The term “*Chassidische shechitah*” refers to a *shochet’s* lifestyle. This differs from “*Glatt Kosher*” or “*Beis Yosef*”, which refer to a certain *kashrus* level, as follows: After *shechitah*, an animal’s lungs are checked for mucous attached to it (*sirchos*), and depending on what’s found, the animal might be deemed not kosher. It is widely accepted that if there are just a few/small *sirchos*, the meat can be considered “*Glatt Kosher*”, but there is debate amongst the *hashgachos* what the criteria are for this. An even higher standard than “*Glatt Kosher*” is “*Beis Yosef*” (a.k.a. *chalak*) which is required for *Sephardim* and which some *Ashkenazim* try to get. Once again, there are different opinions on what qualifies, but meat labeled by the cRc as “*Beis Yosef*” meets the highest



Rabbi Sholem
Fishbane

standard – “*shayish*”, where the lung is completely smooth (like a piece of marble) with no mucous on it, which is admittedly hard to find. Others follow less stringent understandings of what qualifies as “*Beis Yosef*”. Those who are particular about the highest standards of *Glatt Kosher* and *Beis Yosef* are encouraged to educate themselves on the standard utilized by the brand of meat they wish to purchase.

50 years ago, when *kashrus* of industrial food production was less established, it was a challenge to find properly certified products. Today, the situation has B”H vastly improved. However, with such an abundance of kosher products now available, one can unwittingly take for granted that something is kosher when it most definitely is not. Two cases in point: 1) In the New York area, it’s common to have large food stores that are entirely kosher. On a visit to the Midwest, a teen went into the local supermarket with a large selection of kosher products and purchased drumettes from the main deli counter, something he does all the time where he lives, unaware that only the dedicated kosher deli counter has kosher-certified products. 2) Someone from Israel attended a Jewish event in a U.S. hotel and ordered room service. Kosher food was provided at the event for the many frum Jews in attendance, but it certainly didn’t include room service. Eater beware!



Rabbi Yosef
Landa

Just because a product says that it’s “all natural” or “unprocessed” doesn’t mean that there is no *kashrus* concern. Take honey as an example. Honey hardens and is virtually impossible to bottle without heating it first. Larger bottlers can easily be using shared equipment to heat non-kosher broths and jellies. Small Mom n’ Pops are often heating the honey using their kitchen pots - you read that right! Even bottles that say “unheated” or “unpasteurized” should be avoided, since these terms have no legal meaning for honey, and no one – government or otherwise – is monitoring those statements.



Rabbi Yochanan
Schnell

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SHARE THEIR THOUGHTS

Chocolate requires a *hechsher* due to the presence of questionable ingredients. However, consumers may not know that most chocolate companies produce dark and milk chocolate on the same lines and don't clean equipment between productions, because even small amounts of water could affect the chocolate, making it stiff and grainy instead of smooth and silky. Therefore, dark made on equipment shared with milk chocolate will have dairy residue in it, possibly affecting the pareve status. Depending on the percentage of milk present in the milk chocolate which was produced prior to the dark chocolate, it may or may not be minimal enough to be nullified (*batel*). If the kosher logo is marked

"Pareve", it is surely pareve. If, however, it has a "Dairy" designation, even if no dairy ingredients are listed, it may contain dairy residue, which isn't the same thing as dairy equipment (DE). Consumers should consult their Rav for the proper ruling.



Rabbi Refoel David
Oppenheimer

When traveling, one should be aware that the *kashrus* standards in other towns and other *kashrus* agencies may be below the standards accepted in your own community. Just because you see other religious-looking people eating in an establishment doesn't necessarily mean that the store is properly under *hashgacha*. For example, checking leafy vegetables – such as kale and broccoli – may not meet the standard of checking that you are accustomed to. A kosher-for-Pesach hotel is even more complex. Even a *hashgacha* which is reliable year-round may not have the knowledge and ability to properly certify a hotel for Pesach. For example - many hotels have one dishwasher for all dishes, both dairy and meat and *kasher* it between uses. If you wouldn't use one dishwasher in your own home, you should be wary about going to such a hotel, especially for Pesach.



Rabbi Yaakov M.
Eisenbach

Keeping kosher in your kitchen may be straightforward, but doing so in a commercial factory is not an easy task. It's no longer sufficient to be fluent in the *halachos* of *Yoreh De'ah*; one must also be proficient in food production, food science, ingredients sourcing, and a mechanical engineer all-in-one. The cRc is blessed to have some of the top *kashrus* experts in the world, well-equipped to deal with modern food production. Want to know how a spray-dryer works? A tunnel pasteurizer? How to read temperature graph charts, apply lockout seals, trace steam lines? You came to the right place. Many times, an employee in a company tried to explain how a specific piece of equipment works, and the *kashrus* professional ended up providing a better and more accurate explanation. Keeping up with modern food technology is one more step in fulfilling our motto: Helping Consumers Keep Kosher.



Rabbi Akiva
Nishaus

I wish consumers knew the incredible efficiency and ease that comes with providing detailed information when seeking assistance regarding the *kashrus* of a product. Sending us clear pictures of the front and back of the product, including a visible ingredient list, streamlines the process. For online purchases, sharing a screenshot of the product can significantly expedite our ability to assist you. Additionally, if the product is cRc-certified, including the number under the cRc logo makes it effortlessly traceable. Bottom line? The more information you supply, the better and faster it empowers us at cRc Kosher to serve you.



Rabbi Moshe
Moscowitz