

THE Daf HaKASHRUS



A MONTHLY NEWSLETTER FOR THE OU RABBINIC FIELD REPRESENTATIVE

MILK FROM NON-KOSHER SPECIES AND ITS RELATIONSHIP WITH THE US KOSHER DAIRY INDUSTRY

RABBI AVROHOM GORDIMER

RC, Dairy

"I JUST saw an article about camel milk being sold. Is this a problem for kosher dairy products?" "I heard that pigs are now being milked in Pennsylvania and there is a horse milk dairy in Missouri. Does this affect the status of *cholov stam*?"

At OU headquarters, we occasionally receive such inquiries, and those of us who subscribe to dairy industry news media see information from time to time about the potential farming and sale of חלב בבהמה טמאה, milk from non-kosher animals. What are the facts on the ground, and is the kosher status of חלב סתם, regular milk, in any way jeopardized?

Let's first look at this all from an agricultural/livestock perspective and then from a legal perspective.

PIGS

Pigs are impossible to milk efficiently: A pig has 8-10 small nipples, each of which gives very little milk. Pigs are not cooperative when milked. Furthermore, pig milk tastes "gamy", and there are very serious health concerns, due to pigs' feed and habitat. The FDA (Food and Drug Administration) does not permit the commercial milking of pigs or the sale of pig milk.

HORSES

Although horses are routinely milked in some Asian countries and for exotic food purposes in parts of Europe, lactating (milk-producing) horses yield only 20-33% the amount of milk as dairy cows. This makes horse dairy farming highly inefficient. This low yield, coupled with a very brief lactation period when compared with that of cows, has kept horse milk production in the United States limited to an Amish farm that milks a small herd of horses and uses their milk for soaps and cosmetics.

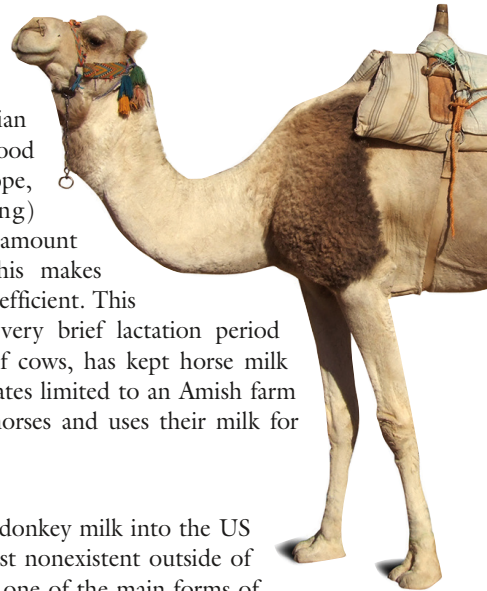
DONKEYS

Despite efforts to introduce donkey milk into the US market, donkey milk is almost nonexistent outside of countries where donkeys are one of the main forms of livestock. This is due to an extremely low donkey population in the US, plus the fact that a lactating donkey only produces about 8-12 ounces of milk per day.

CAMELS

The average camel only produces about two gallons of milk per day,

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OU-P 2015

RABBI SHMUEL SINGER

RC, Passover, Wine, Chocolate

THE OU continues to give certification to Passover Quinoa. Pereg and Goldbaum will be selling OU-P quinoa as well as Setton Farms. The OU-P quinoa is from a factory in South America which does not deal in Chametz or Kitniyot and was packed with a Mashgiach Temidi. Pereg will be introducing quinoa flour as a new OU-P item this year. The OU will also continue certifying OU Kitniyot retail items as it did last year. Manischewitz will again have its Kitni line which includes chick peas, corn, lentil mix, peanut butter and popcorn. Ferrero in Italy will have OU Kitniyot Nutella Spread and Kinder Chocolate. Osem will also have a number of OU Kitniyot items. All these products are clearly marked OU Kitniyot Ochlei

Kitniyot and are all made with Mashgiach Temidi like all OU-P products.

Kedem continues to bottle grape juice under its own name as well as under the Savion and Gefen labels. All these items have always been and will continue to be Mevushal. Kedem has one not Mevushal grape juice. This is bottled in 1.5 liter glass bottles and clearly labeled Non-Mevushal. Kedem also has Fresh Pressed Grape Juice as an OU-P grape juice made without sulfites. Kedem also has Pomegranate and Sparkling Pomogrape Juices with the OU-P certification. Jelinek will have OU-P pear brandy in addition to traditional slivovitz. OU-P liqueurs will be available under the Queen Esther, Spirit of Solomon & Gold Shot labels. Zachlawi will have OU-P arak and vodka. Zwack Slivovitz will be available with OU-P.

Manischewitz continues to bake matzah in Newark, NJ as in years past. The OU has also agreed to place the OU-P on Aviv, Osem, Yehuda, Rishon and Holy Land matzah products coming from Israel. The items are supervised by local Rabbanim and are satis-

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in brief 90-second spurts; camels are known to be stingy and fussy when it comes to being milked by humans. At prices of \$40-130 per gallon in the Western market, and the prevalence in the Middle East of infection from MERS (Middle East Respiratory Syndrome), whose microbes are carried by camels, plus taking into account environmental factors, the prospects of camel milk ever becoming popularly available as a retail product in North America are about nil. (Furthermore, there are only about 5000 camels in the US, approximately 40 of which are milked. Contrasted with the US dairy cow population of 9,000,000, the camel dairy industry is כמאן דליתיה - a practical nonentity.)

Milk from the above non-kosher animals, as well as from the other טמאות, does not separate well into cream (milkfat) and skim milk, and it cannot be used for the manufacture of rennet-set cheese. When contrasted with the dairy cow, which typically yields up to 13 gallons of milk per day, whose milk is ideal for cream/skim milk separation and cheese manufacture, and whose lactation period by far exceeds that of most other mammals, it is eminently clear why the cow is the dairy animal in North America. Aside from its ideal milk situation, the cow is the most manageable of all milk-producing animals and the most adaptable to the climates of all regions in North America. The milk of other animals does not stand a chance of ever gaining market traction in the US so long as there are dairy cows here.

LEGAL ISSUES

The updated Grade A Pasteurized Milk Ordinance (PMO), which is the FDA's governing corpus of retail milk regulations (please see www.fda.gov/downloads/Food/GuidanceRegulation/UCM291757.pdf for a copy of the PMO), stipulates for the farming and sale of milk from cows, goats, sheep and "Family Camelidae - llamas, alpacas,

camels, etc." and "Family Equidae - horses, donkeys, etc." PMO Definitions, section T. Hooved Mammals' Milk enumerates milk from these species and states, "This product shall be produced according to the sanitary standards of this Ordinance." Although one may initially be shocked to know that חלב בהמה טמאה may be commercially farmed and sold according to FDA regulations, the practicalities and restrictions are another story.

LABELING REQUIREMENTS

PMO Section 4:3 stipulates that all milk and dairy products from animals other than cows must be clearly labeled as such:

All bottles, containers and packages containing milk or milk products...shall be conspicuously marked with...: The common name of the hooved mammal producing the milk shall precede the name of the milk or milk product when the product is or is made from other than cattle's milk. As an example, "Goat", "Sheep", "Water Buffalo", or "Other Hooved Mammal" milk or milk products respectively.

This strictly-enforced regulation, which is administered by all 50 states, assures that Grade A milk and dairy products can never contain חלב בהמה טמאה without being very clearly labeled as such. This law, enforced by countless layers of dairy farm, transport and processing plant inspections and verification systems, protects the integrity of kosher milk by preventing milk of non-kosher animals from being labeled as "milk" and from its incorporation into kosher milk and dairy products.

(Grade B milk, or manufacturing milk, is subject to USDA regulations, as enforced by all 50 states. (Please see www.ams.usda.gov/AMSv1.0/getfile?dDocName=STELDEV3004791.) These regulations only authorize the milk of kosher animals - cows, goats, sheep and buffalo - but not the milk of camels of any non-kosher species. Readers should also note that states have the right to implement dairy regulations that are stricter than FDA and USDA standards. Thus, many states do not approve the farming or sale of any milk other than that of cows, goats and sheep.)

Many states require that any milk from animals other than cows, goats and sheep be totally segregated at all points, due to fear of contaminants. Dr. Stephen Beam, Chief of Milk and Dairy Food Safety Branch of the California Department of Food and

Agriculture, wrote to me that:

A regular milk processing plant licensed by CDEA could process camel milk provided it was clearly and effectively segregated from any cow's or goat's milk also being processed in the facility in order to prevent commingling of milk across species. The camel milk would also have to be screened for the presence of drug residues prior to processing as required by law.

The reason I contacted the California Department of Food and Agriculture is that California is the state in which the nation's only commercial camel milk company is based. (This company operates a handful of farms consisting of six camels each.)

I also contacted Mr. Gregory Kulzer of the New York State Department of Agriculture and the Lewis County Legislature, who wrote to me likewise that:

NYS has a regulation in place that does not allow the commingling of any other hooved mammal with cows' milk. This would be handled during the routine inspection program for dairy farms. There also labeling rules in the Pasteurized Milk Ordinance 2013 on page 18 that requires the proper labeling of non-cow milk.

It is clear that federal and state dairy regulations keep חלב בהמה טמאה out of the kosher

milk supply. Milk is the most regulated of all foods, and current statutory law, which is very unlikely to ever be modified toward leniency in this respect, maintains

the requisite מירדת upon which the kashrus of חלב סתם is based.

As was explained in previous installments of *Daf HaKashrus*, contemporary US dairy regulations by far exceed those in place when Rav Moshe Feinstein זצ"ל penned his famous אג"מ (י"ד) over half a century ago (א:מז-מט) in which he endorsed the kashrus of regular US commercial milk. Today, unlike in Reb Moshe's time, every single dairy farm that provides milk to the commercial market is licensed and inspected; so too for every single commercial dairy transport vehicle. And every single milk shipment from every single farm is barcoded and scanned at the dairy processing plant to verify that the milk came from a licensed, government-inspected farm. The entire system is one of thorough verification from farm to bottle.

The OU does not tell consumers that they should or should not consume חלב סתם. That is up to each consumer and the halachic

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KLI EL KLI B'LO ROTAIV

RABBI ELI GERSTEN

RC Recorder of OU Psak and Policy

TOSFOS (*Chulin 108a tipas chalav*) writes that if a drop of milk fell into a pot of meat, although it gives *ta'am* into the piece of meat that it touches, this *ta'am* will not transfer into other pieces of meat, even though they are touching, provided the first piece of meat is completely above the liquid. This is because a *bliya* cannot transfer from one *chaticha* to another without liquid. (אין בליעה הולכת מחתיכה לחתיכה בלא רוטב) [It should be noted that this is only true if the *issur* or the *chaticha* are not *shamein* (fatty).]

The Mordechai (*Chulin Perek kol basar 691*) extends this ruling, and says that *kol shekain* a *bliya* that is absorbed in a *kli* cannot pass from one *kli* to another without liquid. Therefore, for example, if a dry hot pot of meat touches a dry hot pot of milk, even if they are both on the fire, the food and pots remains *mutar*. The same would be true if a dry hot non-kosher pot touches a dry kosher pot. Rema paskens this halacha in *Yoreh Deah* (*Siman 92:8*). Still, the implication of Rema is that this is only *mutar bidieved*. Pri Migadim (m.z. 97:3) explains that *lichatchila* we should be concerned that the pots may spill against each other.

HOW DRY MUST THE SURFACES BE?

Rebbi Yechiel M'Paris (*siman 78*) writes that if a pot of meat and milk touch while on the fire, even when we see it is the *derech* for these pots to sweat through (i.e. for the milk/meat to leak out), nevertheless the custom is to be lenient. This is because, that which leaks through the pot is considered *kachush* (lean) and will not penetrate further than a *klipa*. Since the wall of the adjacent pot is thicker than a *klipa*, the food inside remains *mutar*. Chavas Da'as (*92:20*) likewise paskens that a slight dampness between two surfaces is not enough *roteiv* to transfer *bliyas*. He brings a proof from the above Tosfos; although pieces of meat cooking in a pot will surely be damp, obviously this is not enough to allow *bliyas* from one *chaticha* to the next. Similarly, dampness between two pots will not allow *bliyas* to transfer. However, the exact amount of moisture that would be permitted is not clear, and therefore if there is dampness, one should only be *maikel* when there are other *tzirufim*.¹

CHATZUVA (STOVETOP GRATE)

Rema (*O.C. 451:4*) writes that one must *kasher* a *chatzuva* with *libun*. Mishnah Berurah (s.k. 34) explains that in truth a *chatzuva* should not need any *kashering*, since its method of use is *kli el kli b'lo rotaiv*, and the fire burns up spills, but as a *chumra d'pischa* we *kasher* with *libun kal*. Therefore, if *libun kal* was not done, *bidieved* the food would be permitted. Igeros Moshe (*Y.D. I:59 & III:10*) writes that regarding a non-kosher stovetop (not for Pesach), there is no need to *kasher* the *chatzuva* at all. He explains that *kli el kli b'lo rotaiv* is even permitted *lichatchila* when there is no concern that the food will actually become *assur*. Regarding a *chatzuva*, there is no concern, since even if there would be a spill; it would burn up right away.² However, one should double check that the grates are clean, since the above heterim do not apply to *b'en*.

GLASS TOP STOVE

Today, many people have glass top stoves. Kashering the entire surface of a glass top stove with a torch is not a feasible option, since this can crack the glass. For Pesach, the best option is to clean the

glass, not use for 24 hours, turn on the burners to *kasher* the areas directly above the element, and then place a metal disc or aluminum foil under the pots when cooking. Although one can get by this way for 8 days, this method is not so practical for all year long. If one moves into an apartment or house that has a used glass top stove, is covering the burners required for year round use?

One can argue that a glass top should be like a *chatzuva*, since its method of use is *kli el kli b'lo rotaiv*, and similarly spills burn up quickly. However, because the surface is flat, and the pots often stick out beyond the heated circle, spills might not burn up so fast, and there can be moisture connecting the pot and the stove. As noted above from the Chavas Daas, a minimal amount of spillage would still not be a concern. Therefore, if replacing the glass is too expensive, after cleaning the stove, waiting 24 hours and burning out the elements, one can allow using a glass top stove for year-round use.³ However going forward, one should designate burners for *milchig* and *fleishig*, since it is difficult to keep the burners clean. ■

¹ See Beis She'arim Y.D. 160 who questions how much moisture is permitted. See also Yad Yehuda 92: end.

² In another teshuva (Igeros Moshe O.C. I:124), Rav Moshe implies that there would certainly be no concern if the *chatzuva* was an *aino ben yomo*.

³ Another *tziruf* is that Mechaber (*O.C. 451:26*) paskens (Rashba and Ran) that glass is not *bolea*.

MILK

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guidance that he receives from his personal rabbi. What the OU can tell you, though, is that the regular milk supply chain is eminently monitored and protected from the unknown presence of non-kosher milk, and that the debate regarding *חלב סתם* versus *חלב חז"ל* is one of Halacha - how did חז"ל formulate the גזירה of *חלב חז"ל*? Did they require a דין of ראיה (i.e. the halachic equivalent of observing the milking), or did they require actual, physical-personal ראיה (observation)? The status of *חלב סתם* is based on this halachic question and is not based upon weakness in enforcement of dairy regulations. (It is my opinion that the halachic discussion about *חלב חז"ל* versus *חלב סתם* depends on the מחלוקת ראשונים elucidated in my article about video supervision of milk and cheese in the new issue of Mesorah, with the logic of the minority position there equally applying to the issue of *חלב סתם*. Please see http://oukosher.org/wp-content/uploads/2012/12/Mesorah_27.pdf.)

Through an analysis of the facts on the ground and the relevant statutes, the kosher consumer can rest assured that the kosher integrity of the regular milk supply remains fully and forcefully intact. ■

HARRY H. BEREN



Rabbi Avrohom Juravel discusses "Reading and Understanding the Ingredient Panel" at a HHB ASK OU SKYPE presentation to the Denver community.

factorily made with OU Pesach guidelines. In addition, we certify Yanovsky matzah baked in Argentina. This matzah is widely distributed in Latin America. This company manufactures various types of matzah.

Manischewitz has whole wheat matzah meal and whole wheat matzah farfel. These items are made from Manischewitz OU-P whole wheat matzah. Manischewitz also bakes OU-P Matzah under the Horowitz Margareten and Negev labels. They also make Mediterranean Matzah which is regular matzah sprayed with oil and spices after baking. It is not Matzah Ashirah. Manischewitz continues to produce Egg Matzah as well as Passover Tam Tams. These are made from egg matzah dough and marked as Matzah Ashira on the box. Manischewitz also bakes machine Shmura Matzah. In addition Manischewitz makes a product known as matzah crackers. This is an ordinary matzah product and is not Matzah Ashira. The various Israeli OU matzah companies will all be selling machine shmura matzah as well.

Manischewitz will again have gluten free OU-P crackers and gluten free OU-P matzah style squares. Yehuda will also have these gluten free products as well as gluten free cake meal, fine meal and farfel. Kedem will also have Absolutely brand OU-P gluten free flatbread and crackers as well as Jeff Nathan gluten free Panko Flakes. None of these products are made from matzah and none

of them can be used in the place of matzah. This is clearly marked on the label.

Coca Cola will again be available with an OU-P for Pesach in Regular and Diet flavors. Aside from the New York metropolitan area, Coke will be available in Boston, Baltimore-Washington, Miami, Atlanta and Los Angeles. Coca Cola items will be made with an OU-P in 2 liter bottles. All these items, of course, require the OU-P symbol. All the Passover Coke items will be marked with a distinctive yellow cap in addition to the OU-P symbol on the cap or shoulder of the bottle.

The Haddar line of Passover products will again be available. The Barton brand will be back again with the OU-P. A full line of Barricini candy items will be available with the OU-P symbol. Manischewitz and Barricini will both have chocolate covered egg matzah. In addition Barton will have OU-P chocolate covered regular matzah crackers. The Barton item is not Matzah Ashirah. Barricini also has chocolate covered regular matzah. This is also not Matzah Ashirah.

Norman's has Machmirim brand of Cholv Yisroel yogurt. In addition there will be OU-P Cholv Yisroel goat cheese and sheep cheese from Barkanit and mozzarella, provolone and pecorino cheese from Yotvata.

J&J will have OU-P cottage cheese, cream cheese and farmer cheese. All of these will be Cholv Yisroel. An important development is that Dannon will again be producing OU-P yogurt in coffee and vanilla flavors. This year Dannon OU-P yogurt will also be available in the smaller 6 oz. size.

There will be four OU-P brands of packaged cakes available this year. The first three will be Reisman, Schicks and Lily's Bakeshop. They are baked in special Passover bakeries and do not contain matzah meal. This year the OU will also be certifying Irene's brand of packaged frozen cakes for Passover. These items are all baked with matzo meal. Irene's also will have OU-P certified blintzes, kugel and knishes. These items are also made

with matzo meal. Bernies Foods will have Frankels blintzes, waffles and pizza as well as LeTova Kichel and bread sticks. These are not made with matzah meal. Dayenu pizza, rolls and pierogies are made with matzah meal. Manischewitz and Yehuda will have a line of matza meal based cakes and cookies.

Season will have Moroccan sardine items in various sauces for Passover. All of these items are made with mashgiach temidi and bishul yisrael. Tuna fish is available with an OU-P from Season, Gefen and Mishpacha. In addition Shoprite OU-P tuna fish in water will be available. Season and Gefen will have OU-P salmon in both regular and no salt versions. All these items are made with mashgiach temidi and Bishul Yisrael.

The OU position remains that OU supervised extra virgin olive oil can be used without special supervision for Pesach. Mother's olive oil pan coating spray, Mishpacha olive oil spray and Manischewitz olive oil spray will also be available with the OU-P symbol. Prepared olives with an OU-P will be available from Gefen, Osem, Kvuzat Yavne, Gilboa and Mishpacha.

Manischewitz will again have OU-P chocolate covered potato chips this year. Health Garden will again have OU-P Xylitol sweetener and Xylitol Vanilla sweetener. Manischewitz also will be selling OU-P cotton candy.

The OU position remains that regular tea bags, which are not flavored or decaffeinated, are acceptable for Pesach without special supervision. In addition we have clarified once again this year that all Lipton unflavored decaffeinated tea bags are acceptable without special supervision. This is not true of other decaffeinated tea bags. Shoprite also has specially marked OU-P plain tea bags on the market. In addition Sweet-Touch-Nee and Wissotsky will continue to have Passover herbal teas. Some coffee companies add maltodextrin, which is either chametz or kitniyos, to instant coffee. As a result this coffee is not kosher for Passover. Only coffee bearing an OU-P symbol or brands listed in the gray area of the OU Passover Directory should be used. Both Folger's and Taster's Choice instant coffee remain acceptable without special Passover certification. This year we have clarified that Folger's Decaffeinated instant coffee is also acceptable for Passover without special certification. This is not true of other OU certified decaffeinated instant coffee. Other brands should be checked in the Directory. Ground coffee remains acceptable from any source as long as it is unflavored and not decaffeinated. ■

WEIGHTY MATTERS, NOT TO BE TAKEN LIGHTLY

RABBI HOWARD KATZENSTEIN

Business Manager

THOSE who don't learn from the past are doomed to repeat it. A few summers ago, a non-kosher supermarket in Long Island City purchased a used scale for its meat department. The scale had been previously used in a kosher butcher shop. The scale was pre-programmed to include *Shechitas Bais Yoseph*. Lo and behold the supermarket sold pork chops which were labeled *Shechitas Bais Yoseph*.

A Stop & Shop in-store bakery, which is under the ABC, suddenly had an XYZ certification symbol printed on their weight labels. In addition, the products were Dairy but missing the "D" designation. What had happened? The scale was re-programmed and the certification mark was inadvertently changed from ABC to a different hashgocha and the "D" omitted. The error was promptly fixed.

What we must learn:

- ▶ When a scale is being taken out of service, the pre-programmed kosher symbol must be deactivated.
- ▶ When a scale is serviced, the labels should be checked that the proper kosher symbol and any designation (i.e. dairy, fish or meat) is correct.



Good morning, Rabbi Elefant.

I wanted to make you aware of an issue that I believe the OU as well as other reputable kashrus agencies can help remedy.

Many people that I know are under the impression that eating the waffles at a continental breakfast at hotels is of no halachic concern. They surmise that since the waffle batter is kosher, as well as the oil spray (some have ou some crc) it is perfectly acceptable to cook the waffles on the communal waffle iron that is supplied by the hotel. Some have even suggested that they "checked" how the waffle iron is cleaned. I don't need to tell you of the myriad of problems in this case from *bien* to *bliyos* perhaps *maris ayin*...

Kul tuv and tizku limitzvos,
Avi Feldman

Dear OU Kashrus Family:

Recently, I met with 7 BMG Roshei Chaburah who are the heads of large groups of Bnei Kollel who are learning various segments of Yoreh Deyah in the Bais Aharon Beis HaMedresh in Lakewood. They all expressed an interest in having the OU experts give Shiurim to them with the practical applications of what they are learning. The first shiur was given today by Rabbi Eli Gersten on Hechsher Keilim. As per the email below, from the Rosh Chaburah Rabbi Chaim Gulkowitz, the shiur was very well received. They have made a request that he return for another portion of Hechsher Keilim as well as shiur from Rabbi Perlmutter on Practical Kashering.

We look forward to an ongoing beneficial relationship between BMG and the OU.

Best.
Rabbi Grossman

From: c gulkowitz [mailto:chaimgulkowitz@yahoo.com]
Sent: Wednesday, January 14, 2015 4:09 PM
To: Grossman, Yosef
Subject: Fw: Ou shiur pics

Dear Rabbi Grossman,

We greatly enjoyed Rabbi Gersten's chaburah today. He was well prepared and presented excellently. We found the topics he discussed to be very relevant to our limud, and his experience with regard to practical application of Hechsher Keilim to Kashrus was very valuable. We would look forward to hearing from him again, especially in the next week or so. We would also like to hear from R' Perlmutter.

Kol tuv,
Chaim

Dear ASK OU,

I am very pleased to hear that the OU is expanding its ASK OU programming. I had the great opportunity to partake of the Summer ASK OU program and have attended various seminars over the years. Their are run very well, are extremely informative and frankly have been a great boon to the public's understanding of KASHRUS.

I currently serve as the Rabbi of the Queens Jewish Center in Forest Hills and would very much like to offer ASK OU programming at our synagogue. How can we go about doing so?

Please feel free to contact me.

Thank you,
Simcha Hopkovitz

FROM BEIJING, CHINA TO BMG, LAKEWOOD

Dear Rabbi Grossman

My son Avi who is in BMG attended Rabbi Perlmutter's session and he was extremely impressed.

Keep up your marvelous educational work and Hashem should give you continued strength!

Rabbi Mutty Grunberg, OU RFR Asia, (en route to Datong)

HARRY H. BEREN



OUTREACH



*Rabbi Dov Schreier speaking
at the JLIC Intercollegiate Winter Beit Midrash
on "Eating Kosher in a Non Kosher World"*



*Rabbi Moshe Perlmutter gives standing room only
presentation on Industrial Kashering to BMG chabura
overlooking the 1,000 seat Bais Aharon Bais Medrash
in Lakewood, NJ*



*Rabbi Eli Gersten gives second in a series of shiurim on
Hechsher Keilim to chabura in Bais Ahron
Bais Medrash in Lakewood, NJ*



KASHRUS ALERT

ENDICO ITALIAN BLEND FROZEN VEG-ETABLES produced by Endico Potatoes, Inc. Mt. Vernon NY are not certified by the Orthodox Union and bear an unauthorized ©. Corrective measures are being implemented.

CELLI SPICY CHERRY TOMATO SAUCE

produced by Gruppo Fooding, Carteret, NJ bears an unauthorized © symbol. The Orthodox Union does not certify any Celli tomato based products. Corrective measures are being implemented.

PROUD AMERICA 18 PACK MICROWAVE BUTTER LIGHT POPCORN

produced by Pecatonica River Popcorn, Livingston WI is certified by the Orthodox Union as an ©^D - dairy product. This product contains dairy ingredients as indicated in the ingredient and allergen statements. Some packaging was printed with a plain © without the D dairy designation. Corrective measures have been implemented.

L'OVEN FRESH CARAMEL NUT DANISH produced by Aldi Inc. Batavia IL is certified by the Orthodox Union as an ©^D - Dairy product. This product contains dairy as indicated on the ingredients and allergens statements. Some packaging was printed with a plain ©, without the D - dairy designation. Corrective measures have been implemented.

NAPA VALLEY MUSTARD CO. HONEY MUSTARD FLAVOR PRETZEL NUGGETS

produced by CPD, Fullerton CA are certified by the Orthodox Union as an © Pareve product. A limited batch of this product was produced with a seasoning blend that contains a dairy ingredient. That limited batch was stickered with a special ingredient and dairy allergen statement, however, the © symbol on that batch is missing the D - dairy designation. Corrective measures have been implemented.



PLEASE NOTE

CORRECTIONS The title of Rabbi Gersten's article in last month's *Daf HaKashrus* (page 13) should have been "Bishul Akum – Ne'echal Chai". It was incorrectly titled as "Rov Tashmisho". The caption of the lead article in last month's *Daf* (page 11) "OU Kosher Inaugural European Kashrus Conference" states "Dr.

Avraham Meyer (England) can be seen in the picture on page 14 second from right." The correct page number is 12.



of *rachmei shamayim*.

Mazel Tov and רפואה שלמה to our devoted RFR in Wisconsin **RABBI BENZION TWERSKY AND HIS WIFE** on the birth of their quadruplet grandchildren to their children Rabbi and Mrs. Sholem Horowitz. Bs'd the children are all improving but תפילות are needed for them and their mother. Please daven for, שרה בת רחל ינט, רחל ינט בת חנה, ריבה מלכה בת רחל ינט, יוכבד בת רחל ינט, תינוק בן רחל ינט, רחל ינט בת חנה.

SOCAFE CAPPUCCINO AND HOT CHOCOLATE CUPS

produced by Socafe, Newark NJ are certified by the Orthodox Union as ©^D products. A small quantity of packaging was mistakenly labeled with a plain ©, without the D - dairy designation. Corrective measures have been implemented.

AIR HEADS ICE CREAM SANDWICHES

produced by Kolwave Foods LLC, Barrington IL are certified by the Orthodox Union as ©^D - dairy products. They contain dairy ingredients as indicated in the allergens and ingredients statements. Some packaging was labeled with a plain © without the D - Dairy designation. Corrective actions have been implemented.

NE-MO'S PULL APART CINNAMON ROLL

produced by Horizon Food Group, San Diego CA are certified by the Orthodox Union as an ©^D - dairy product. This product contains dairy ingredients, as indicated in the allergens and ingredients statements. Some packaging was mistakenly labeled with a © symbol without the D - dairy designation. Corrective actions have been implemented.

THE ORTHODOX UNION CERTIFIES ONEG VIENNESE CRUNCH

WHITE FAMILY PACK produced by Bloom's, Brooklyn NY as an © product. Some packaging was labeled with an ©^P - Passover symbol. This product is not certified for Passover. This product is being withdrawn from the marketplace.

FRENCH'S REAL ONION CRISPS – PARMESAN

produced by Reckitt Benckiser North America, Parsippany, NJ, is certified as an ©^D - dairy product. This product contains dairy ingredients as indicated in the ingredients list. Some packaging was labeled with an © symbol, without the D - dairy designation. Corrective measures have been implemented.

THE ORTHODOX UNION CERTIFIES MEHADRIN ICE CREAM CONES

produced by Mehadrin Dairy & Ice Cream, Elizabeth NJ. One of the Pareve varieties was mistakenly labeled with an ©^P symbol next to the word Pareve. This product is pareve but not kosher for Passover. Corrective actions have been implemented.



KASHRUTH ADVISORY

Not all **GERBER** products are certified by the Orthodox Union. Currently, the Orthodox Union certifies some Gerber 2nd Food products in 3.5 ounce jars and 4 ounce aseptic cups. As always, consumers are urged to look for the © symbol before purchasing Gerber baby food.



to our dedicated RFR in San Diego, CA **RABBI AHARON SHAPIRO AND HIS WIFE** on the engagement of their daughter Sara Baila to Moshe Laniado.

to our devoted RC **RABBI YITZCHOK GUTTERMAN AND HIS WIFE** on the birth of their daughter, Elisheva.

CONDOLANCES

to our dedicated RFR in Omaha, NE **RABBI MAXIMO SHECHET** on the recent loss of his brother Rabbi Yaakov Shechet.

Our dedicated RFR in Telz-Stone Israel **RABBI MORDECHAI KUBER AND FAMILY** on the passing of his father Mr. Mendy Kuber.

המקום ינתם אתכם בתוך שאר אבלי ציון וירושלים