



# GLOSSARY OF KOSHER TERMS

## BATUL

Batul - to nullify. Batul refers to a situation when a small amount of prohibited food is accidentally mixed into a larger amount of a different food. When the ratio is one part to 60 parts or less, the smaller ingredient is generally considered to be null and void.

## BISHUL YISROEL

Bishul Yisroel refers to the preparation of certain foods for which it is necessary for the Mashgiach to light the fire.

## CHODOSH

Chodosh, literally, new, refers to the grain (wheat, barley, oats, rye, and spelt) that has not taken root before Passover. It is called "new grain." Its consumption may be restricted until the following Passover.

## CHOLOV YISROEL

Cholov Yisroel refers to all dairy productions, including cheese and non-fat dry milk powder, which have been under constant Rabbinical supervision.

## CHOMETZ

Chometz, colloquially called "real chometz," refers to products containing fermented grains. These products are biblically prohibited on Passover.

## FLEISHIG

Fleishig - meat, denotes meat and poultry products, as well as dishes and utensils used in their preparation.

## GLATT KOSHER

Glatt is the Yiddish word meaning smooth, and refers to beef from kosher slaughtered animals whose lungs are free of adhesions. Kosher consumers who are very stringent in accepting only high standards of kosher, demand that all meat products be "glatt." The term is often mistakenly used to differentiate food items which have higher standards of kashruth from those which have a more relaxed level of kosher certification.

## HALACHA

Halacha, literally, the path that one walks. It refers to Jewish Law, the complete body of rules and practices that Jews are bound to follow, including biblical commandments, directives of the Rabbis, and binding customs.

## HASHGACHA

Hashgacha, literally, supervision, generally refers to kosher supervision.

## HECHSHER

Hechsher refers to the certification of a kosher product or ingredient, given by a Rabbi or a kosher supervisory agency.

## KASHER

Kasher - to make kosher, usually applied to the salting and soaking procedures used in the production of kosher meat and poultry. The term is also used to describe the kosherization procedure of a non-kosher facility or utensil, so that it may be used in the preparation of kosher food.

## KASHRUS

Kashrus - used to describe the general topic and field of kosher laws and observance.

## KEILIM

Keilim - vessels or utensils.

## KITNIYOS

Kitniyos - legumes, are those grains that can be cooked and baked in a fashion similar to chometz grain and yet are not considered, in the eyes of halacha, to be in the same category as chometz. Some examples are rice, corn, peas, mustard seed, and the whole bean family (i.e. kidney, lima, garbanzo, etc.). It is customary for Jews of Ashkenazic descent to refrain from eating kitniyos on Passover.

## KLI RISHON, KLI SHENI, KLI SHLISHI

Kli rishon, literally the first utensil, refers to a utensil that is used for cooking, baking or roasting food or liquid, and contains that hot food or liquid. When hot food or liquid is transferred from the kli rishon into a second utensil, this utensil is called a kli sheni. A kli shlishi is the third utensil into which hot food or liquid is transferred.

## KOSHER

Kosher is the Hebrew word meaning fit or proper, designating foods whose ingredients and manufacturing procedures comply with Jewish dietary laws.

## KASHERING

Kashering - the process of changing the status of equipment which had been used with non-kosher ingredients or products, to use with kosher ingredients or products.

## MASHGIACH

Mashgiach - one who is trained to supervise kosher food production.

## MEHADRIN

Mehadrin refers to the most stringent level of kosher supervision.

## MIKVAH

Mikvah, literally, gathering, refers to a structure, a ritualarium, in which water is gathered for purposes of immersion.

## MILCHIG

Milchig - dairy, refers to dairy products as well as dishes, utensils, and equipment used in their preparation.

## MEVUSHAL

Mevushal refers to wine which has been cooked.

## ORLA

Orla refers to the Torah commandment to wait for three years before partaking of any fruit from fruit-bearing trees. The forbidden fruit of this period is known as orla.

## PAREVE

Pareve - neutral, indicates a product which contains no derivatives of poultry, meat, or dairy ingredients and can therefore be eaten with either a meat, poultry or dairy meal. Pareve items include all fruits, vegetables, legumes, grains, eggs, kosher fish, etc.

## PAS YISROEL

Pas Yisroel refers to baked goods prepared in ovens which are turned on by a Shomer Shabbos Jew.

## SHECHITA

Shechita - the Torah prescribed manner of slaughtering an animal or fowl for consumption.

## SHOCHET

Shochet - one who is specially trained to slaughter kosher meat and poultry according to Halacha- Jewish Law.

## SHMITTA

Shmitta refers to the agricultural cycle observed in Israel, in which every seventh year the land lies fallow.

## TEVILAS KEILIM

Tevilas Keilim, meaning dipping of utensils, refers to the immersion of vessels, utensils, or dishes in a ritualarium (mikvah) before their first use.

## TOVEL

To dip or immerse in a ritualarium (mikvah).

## TRAIBORING

Traiboring refers to the process of removing forbidden fats and veins from meat in order to be prepared for the next stage of kashering, namely, the salting process.

## TREIF

Treifah refers to food that is not kosher. The term is generally used to refer to all foods, vessels, and utensils that are not kosher. Literally, it means an animal whose flesh was torn or ripped.

## YOSHON

Yoshon, literally, old, refers to the grain that has taken root before Pesach, even if it is harvested after Pesach. It is called "old grain." It is permitted to be eaten without restriction. When a product is yoshon, it means that yoshon grains, including wheat, barley, oats, rye, spelt, were used in its preparation.