Home ownership, the American dream. After moving in, one hopes it doesn't turn into an American nightmare. So many things to take care of; so many things to consider. Utilities, the structure, the appliances, the list is seemingly endless. Dealing with normal home issues is hard enough, just think how many more issues have to be considered in a kosher compliant home. Kosher mezuzas on all entrances. Kosher appliances to make the kosher kitchen user friendly. No trees hanging over the backyard area where the sukkah is to be built. Moreover, does anyone realize that roofs, porches, balconies and landings have to be kosher as well? How do you make a porch kosher compliant? The answer - build a ma’akeh.

What is a ma’akeh?

The Torah states in Parshas Ki-Setsze, "...lddk vegn ,hagu asj ,hc - "When you build a ma’akeh..."

Unbelievable but true.

Overheard conversation between Mother and a precocious seven year old at a typical supper table...

“Now dear you must eat your fruits and vegetables!”

“I just finished a delicious double portion.”

“Great what did you eat?”

“A yummy chocolate bar.”

Chocolate is surely nature’s sweetest combination of fruit and vegetable, sugar and cocoa beans. Chocolate, the king of confections, continues to grow in popularity. Kosher chocolate is a delicious study of technology and halacha. Let’s explore the intoxicating world of chocolate.

King David, Dovid Hamelech, extols Hashem’s acts of loving kindness by proclaiming metaphorically that he desires to drink from “Your river of delight,” “minachal adonecha tashkeim.” What is a river of delight? Let me give you a first-hand explanation. Before Hershey Park built Chocolate World, tourists were treated to a tour of authentic chocolate-making. Clearly etched in my childhood memories was a delicious river of chocolate cascading into a chocolate-fall of millions of Hershey bars and Hershey kisses. It was awesome, to say the least.

Over the years, chocolate manufacturing has continued to grow both domestically and internationally. Chocolate connoisseurship has reached new heights. Believe it or not, the most expensive chocolate today costs in excess of $90 a pound. The chocolate delights at the sight of Belgium truffles, French bonbons, Swiss chocolate, and other chocolate bars that abound. Today, most major chocolate manufacturers in the U.S. have reliable kosher certification. Some specialty chocolate manufacturers are kosher certified as well. Cholov Yisroel chocolate in particular has recently seen unprecedented growth. Today a Cholov Yisroel consumer can feast on a Mars bar counterpart without having to compromise on taste or quality.

Chocolate raw ingredients make a long trek before becoming a familiar chocolate bar or chocolate covered cherry. The prime ingredient in chocolate is the cacao bean, which grows in many regions of the world, including Africa, Central America, and Southeast Asia. Two main varieties of trees produce cacao beans: the Forastero tree in West Africa which produces commodity quality cacao beans, and the Criollo tree, found in Venezuela and other South American countries, which produces premium quality cacao beans.

The first stage of cacao bean processing is harvesting, which may be done by machete - a slow and tedious process, or by automatic shakers that shake an entire tree free of the cacao pods. Next, the pods are cracked open and the cacao beans are...
www.star-k.org

For more information, see the appliance section of our website at www.star-k.org

Electronic Room Air Conditioners

Star-K is pleased to announce that in response to our suggestions, GE has modified its 2004 electronic room air conditioners so that they will now return to their default position. This means that on Shabbos and Yom Tov, the air conditioners will still function after being off due to a power outage or use with a Shabbos timer. Other manufacturers may have the same feature. Contact the specific manufacturer for details.

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RABBI MOSHE HEINEMANN
RABBINIC ADMINISTRATOR

Q: On Shabbos does an observant Jew have to close a website that is selling products online?

Based on information that the Star-K received from two credit card companies, Rav Heinemann had answered that since purchases are accomplished by entering a credit card number, whereby the bank immediately transfers funds from the purchaser’s account to that of the vendor, web commerce would be prohibited on Shabbos.

However, many of our Kashrus Currents readers informed us that this information is erroneous regarding weekend transactions. After much research to further clarify this issue, Hot off the Hotline is presenting the corrected version of how credit card business is transacted generally, and specifically how it is transacted on the weekend.

When a consumer makes a purchase by credit card on a web site, a number of steps take place before the money actually leaves the purchaser’s credit card account and reaches the vendor’s bank account. A consumer goes online to a web site and decides to make a purchase. Step one is for the consumer to submit his credit card number online. Almost automatically the credit card account is “checked” to see that the credit limit has not been exceeded. If this is the case, an authorization number is issued to authorize the sale. Nothing has been transferred yet. Once the sale is approved, the next step takes place – processing the sale. This means that the purchaser’s credit card is debited and the vendor of the web site’s bank account is credited. This means that the credit cards credit line allowance is reduced and the vendor receives payment.

Credit card sales are processed by specialized companies known as “processors.” Processing used to be done by the banks themselves. Today, most banks do not do their own processing. Bank of America, Wachovia and Wells Fargo still do their own processing. The job of the processor is to act as a facilitator between customer and vendor. The processor is the clearinghouse of sorts which takes the money out of the credit card account and puts it into the vendor’s account. The processor usually processes a number of transactions at once. Processing a number of credit card transactions at one time is known as batching or submitting a batch report.

If you would study your credit card bill you will see two dates: the sale date and the post date. The sale date is when the sale was authorized while the post date is when the sale has been processed. Sometimes the sale and post date are the same and sometimes the post date may be a few days later. Depending upon the business transaction procedure between the principles - the bank and the processors, processing may occur the same day, every few hours, or however they choose to arrange their system.

During a regular banking day, the sale and the post dates frequently coincide. This is not the case during the weekend. Since banks are closed on Saturday and Sunday, weekend monetary transfers do not occur until Monday when banks reopen. Even banks that offer 24 hour banking will not have the transactions actually transfer until Monday because the banking transfer system is tied into the Federal Reserve which is closed on Saturday and Sunday. In practical terms, this means that the money which was authorized from the consumer’s account on Shabbos when he made the online sale, would not be withdrawn from the purchaser’s credit card and entered into the vendor’s account until Monday. The same procedure holds true for purchases made with debit cards. Purchases made using Pay Pal services are delayed even longer because it takes an extra day for processing.

As was mentioned previously, authorization means that the computer checks the purchaser’s credit card account and “sees” that there is credit available. However nothing passes from one account to another until the transaction is completed. Technically speaking, the vendor’s monetary acquisition, the binyan heseif, happens on a weekday so there is no issue, prohibition of mekach amemkar, business sale transactions, on Shabbos.

There could be a potential problem when Yom Tov falls on a weekday because the authorization and the processing of the sale can take place on the same day. As with every transaction, the purchaser’s sale is authorized immediately. If the processor completes the transaction on the same day or if the vendor’s bank does its own processing, the vendor’s account will be credited on Yom Tov. Therefore, one may be forbidden to keep the website open on Yom Tov, unless there is a pre-Yom Tov agreement with the processor, that batch reporting would take place after Yom Tov. One web site designer that we contacted stated, “…yes, you can certainly accept orders over the internet and place them on hold until a certain time. We have built e-commerce sites in the past where orders are placed and the credit card is verified but not charged until someone on the ‘backend’ approves this.”

In conclusion, a website would be allowed to remain open on Shabbos since payment is deferred until Monday or later. Regarding Yom Tov that falls on a weekday, it is recommended to design the web site in such a way that payments would be deferred until the conclusion of the Yom Tov.

We thank our readers for their important input to help clarify this issue.

Special thanks to Shraga Feivel Mendlowitz of Diamondclean, Chris Foss of AmericanEagle.com, Chris Weir of Wachovia Bank, Mr. Charles Seigman, and Mr. Israel Sendorovic for their valuable assistance.

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Commerce on the Web Revisited

This article is a further clarification to the Hot off the Hotline question...
New Under Star-K Kosher Certification

Consumer Products (only when bearing Star-K symbol)

- Blain Farms
  - Visalia, CA
  - BLAIN FARMS NUTS & SEEDS
- Blue Ridge Tea & Herb Co.
  - Brooklyn, NY
  - CONSOLIDATED, KINGS RANSOM, QUEEN STATE TEAS
- Brady Enterprises Inc
  - E. Weymouth, MA
  - CAKE MIXES
- Crunch Pak LLC
  - Wenatchee, WA
  - CRUNCH PAK FRESH PACKAGED FRUIT
- Farm Fresh Strictly Kosher Poultry
  - Chicago, IL
  - FARM FRESH POULTRY PRODUCTS
- Fibernet International
  - Ontario, Canada
  - COPA JUICES
- Fisher & Paykel
  - Irvine, CA
  - FISHER & PAYKEL SABBATH MODE OVEN
- Flavor Full Foods
  - Taipei Hsien, Taiwan
  - FOREWAY OILS
- Golden Orchard Corp.
  - Long Island City, NY
  - GOLDEN ORCHARD DRIED FRUIT, NUTS & SEEDS
- H&H Bagels
  - New York, NY
  - H&H BAGELS BAGELS
- Hobarama Corp.
  - Miami Beach, FL
  - BAWLS BEVERAGES & DRINK MIXES
- International Foods
  - Plymouth, MN
  - JAKES TRADING DRIED FRUIT
- JFC International
  - San Francisco, CA
  - JFC OILS
- Kawasaki International
  - New York, NY
  - CANNED VEGETABLES
- Kirsch Mushrooms Co.
  - Bronx, NY
  - KIRCH DRIED VEGETABLES
- Liberty Gold Fruit Co.
  - San Francisco, CA
  - CANNED FRUIT
- Life Science Laboratories
  - Lakewood, NJ
  - VITAMINS, SUPPLEMENTS & NUTRITIONALS
- LJP & Sons Distributors
  - Mount Vernon, NY
  - DIEGO RICE PRODUCTS
- Marathon Packing Corp.
  - San Leandro, CA
  - CHINA DARLING OILS
- Mectec Enterprises
  - Lanham, MD
  - ANGELITA, EN NOPPALITO, LA TORTILLA, MECTEC TORTILLAS/TACOS
- Nahum Challah
  - Deal, NJ
  - NAHUM CHALLAH BREAD, CAKE & PASTRY PRODUCTS
- Newark Nut Co.
  - Newark, NJ
  - NEWARK NUT CO., NUTSONLINE SNACK FOODS, DRIED FRUIT, NUTS
- Norman’s Dairy
  - Rutherford, NJ
  - NORMAN’S DAIRY PRODUCTS
- Novalia
  - Tuxedo, NY
  - HOKAN OILS
- Performance Food Group
  - Richmond, VA
  - FIRST MARK PAN LINERS
- Stahmann’s Farms
  - San Miguel, NM
  - STAHMANN’S NUTS & SEEDS
- Tongfa Foods
  - Xiamen, China
  - REESE, TONGFA, TYLING CANNED FRUIT & VEGETABLES
- Virga Pizza Co. of VA
  - Portsmouth, VA
  - VIRGA TOMATO PRODUCTS & SAUCES
- Wal-Mart Canada
  - Ontario, Canada
  - GREAT VALUE OLIVE OIL
- Wild Oats Markets
  - Boulder, CO
  - WILD OATS DRIED FRUIT
- Wise Foods
  - Kennesaw, GA
  - WISE FOODS NUTS & SEEDS
- Xiamen Day Bright Foods Co.
  - Fujian, China
  - DAY BRIGHT RICE CRACKERS, SUSHINORI
- Zhejiang Xinchang Best Foods Co.
  - Zhejiang, China
  - ZHEJIANG XINCHANG BEST FOODS CANNED FRUIT

Establishments

- Café 921 at the Pikes
  - 921 Reisterstown Rd, Baltimore, MD
  - DAIRY RESTAURANT
- Café K Manhattan
  - 8 East 48th St, New York, NY
  - DAIRY RESTAURANT
- David Elgamli Catering
  - Baltimore, MD
  - CATERER
- Elite to Go
  - 1923 Woodbridge Ave, Edison, NJ
  - TAKE OUT

Industrial/Institutional Products (see letter of certification)

- Anhwei Tiger Biotech Co.
  - Anhui, China
  - VITAMINS, SUPPLEMENTS & NUTRITIONALS
- Ashland Distribution Imports
  - Dublin, OH
  - CAFFEINE
- At-Chem, Inc./Chemstation
  - Wilmington, OH
  - DETERGENTS & CLEANSERS
- BASF Corp.
  - Prince George, VA
  - INDUSTRIAL CHEMICALS
- Blain Farms
  - Visalia, CA
  - NUTS & SEEDS
- Brady Enterprises
  - E. Weymouth, MA
  - CAKE MIXES
- Ceyvan Gida
  - Izmir, Turkey
  - PICKLED PRODUCTS
- Changshu Fushilai Medicine & Chemical Co.
  - Jiangsu, China
  - INDUSTRIAL CHEMICALS
- Chemstation of S. Carolina
  - Columbia, SC
  - DETERGENTS & CLEANSERS
- Chengdu Nabta Chemical Industrial Co.
  - Sichuan, China
  - INDUSTRIAL CHEMICALS

New Under Star-D

- Beverly Hills Fitness Group
  - Beverly Hills, CA
  - FITNESSWIZ NUTRITIONAL DRINK MIXES
- Calabash Seafood Co.
  - Calabash, NC
  - CALABASH DRY MIXES

Continued on back cover
Good Fences Make Good Home Owners

CONTINUED FROM PAGE 1

new house, then make a fence for your roof…” The object of this positive mitzvah is to prevent a person from accidentally falling, as the posuk continues, “…And you shall not put blood in your house, lest someone fall from there.”

A ma’akeh is required at the edge of any floor that people walk on, if the floor is more than ten t’fachim (40 inches) above the ground or above the next floor. The fence itself must be at least ten t’fachim (40 inches) tall. Typical situations requiring a fence include:

- Balconies and many sun decks.
- Many front and back porches, whose floors are more than 40 inches from the ground. It has come to our attention that the porches on many homes in the Torah community are more than 40 inches from the ground, but the porch rails are almost never the required 40 inch height of a kosher ma’akeh.

Here are some pointers to observe this mitzvah d’oraysa (Torah law) properly:

1. You should erect any required ma’akeh as soon as one puts up a mezuzah after occupying premises. Certainly you should not wait more than 30 days.

2. The ma’akeh does not have to be a solid wall, but any spaces should be sufficient-ly narrow that a child cannot fall through. The ma’akeh should be sufficiently sturdy that it will hold back a person who falls against it.

3. For rented premises, it is the responsi-bility of the tenant, not the owner, to erect a kosher ma’akeh in all areas where one is required.

4. Just before securing the last piece to complete a ma’akeh, make the bracha: "ברוך אתהwyn העש את שמה, אלא עשתהませתו". However, no bracha is made if the space underneath the floor you are putting the ma’akeh around was not intended for living purposes (e.g., a front porch that just has a crawl space under it).

5. A ma’akeh is not required around a floor that is never used (for example, a back porch area that no one ever goes on).

6. A ma’akeh is not required if there are bushes or other objects below the edge of the floor that will prevent a person from falling more than ten t’fachim. Hence, if you have a sturdy hedge around your porch, a ma’akeh is not required along those sections where the porch floor is less than 40 inches above the hedge.

7. A ma’akeh of 40 inches is not required for stairs, even for those steps more than 40 inches above the ground. (And if you have a stair rail, the conventional height of 30 inches is fine.)

The Medrash Rabba comments on the posuk in Mishlei 12:8, “It is a gracious accompaniment to your head…” that the mitzvos that one performs throughout one’s lifetime will accompany and surround him on his life journey. Which mitzvah heads the list? The ma’akeh, the fence that one made on his roof. Indeed it can be said, “Good fences make good insurance policies.” We hope that this overview will give the reader a greater appreciation of this fundamental mitzvah.
The White chocolate really is not chocolate sugar, added to the “dark chocolate” mix. Crumb, a combination of milk powder and not to be confused with cocoa butter. and white (or compound) chocolate. Dark chocolate: dark chocolate, milk chocolate, chocolate being manufactured. Ingredients vary according to the type of over 50% sugar. The percentages of the other as we will soon see, they liquefy into liquid ready to begin. Sugar, chocolate liquor, cocoa butter, milk powder, flavors and an emulsifier are the primary ingredients of chocolate. Cocoa liquor made from premium cocoa beans is rich enough to be made into chocolate. Cocoa liquor made from standard cocoa beans lacks richness and therefore cannot be made into chocolate without the addition of cocoa butter. What is cocoa butter? The cocoa bean has over 50% natural fat. When squeezed under enormous pressure in a hydraulic press, the cocoa bean exudes fat that is yellow in color, similar to rich dairy butter. Hence the name cocoa butter. Unlike dairy butter, however, cocoa butter is thicker, blander, and hardens at room temperature. What remains behind in this extraction process is a massive solid cake which, when ground, will be known as - you guessed it - cocoa powder. Ironically, for the chocolate manufacturer, the main commodity product is the cocoa butter, and the by-product is the cocoa powder.

Now the process of chocolate-making is ready to begin. Sugar, chocolate liquor, cocoa butter, milk powder, flavors and an emulsifier are the primary ingredients of chocolate. When these products are blended together, as we will soon see, they liquefy into liquid chocolate. Interestingly, liquid chocolate is over 50% sugar. The percentages of the other ingredients vary according to the type of chocolate being manufactured.

There are three major types of liquid chocolate: dark chocolate, milk chocolate, and white (or compound) chocolate. Dark chocolate is a combination of cocoa liquor, cocoa butter, sugar, flavorings such as vanilla or vanillin, and butter oil, a dairy ingredient not to be confused with cocoa butter. Milk chocolate has powdered milk and milk crumb, a combination of milk powder and sugar, added to the “dark chocolate” mix. White chocolate really is not chocolate because it contains no cocoa liquor or cocoa powder, only cocoa butter. White chocolate is also known as a compound chocolate because additional vegetable fats are added to the ingredient base. All varieties of chocolate undergo three basic steps of chocolate production: kneading the ingredients into a paste, grinding the paste into semi granular particles, and blending the ingredients in a conch. Svehla chocolate requires tempering as a final step to finish the product.

As any good cook or baker will tell you, there are certain tricks of the trade that set a good product apart from a good product. The trick of the chocolate trade is the blending, also known as conching. The conch is a large rotary blender that blends the chocolate mass for hours on end at a temperature of 140°F. Depending on the recipe, the chocolate may be conched for over 12 hours in order to fully homogenize the ingredients. Lecithin, an emulsifier, is added to help blend the ingredients. Conching releases any bitter aromas and flavors in the liquefied chocolate, and allows all the remaining delicious chocolate flavors and aromas to fully mature and develop into a symphony of chocolaty taste.

If the chocolate is being sold as liquid chocolate, no further processing is required. Industrial chocolate is shipped to the manufacturing customers in a heated transport, in which a constant temperature of 112°F is maintained to prevent solidification or hardening. Customers are typically bakeries, ice cream manufacturers or candy makers who will further process the chocolate.

Solid chocolate must be tempered after conching in order to give it its luster. In the tempering process, the chocolate is heated to 113°F, quickly cooled, and slightly heated to 100°F. Now the tempered chocolate is ready to be molded into any variety of forms: large 50 pound cubes, 25-pound bars, or consumer sized chocolate drops.

With this overview, let us examine the issues that confront kosher chocolate making.

**Ingredients**

As with any manufactured food product, all ingredients require strict kosher certification. Kashrutim travel to cocoa bean plantations around the world, from Cenom on the Ivory Coast to Venezuela in South America. All the additional ingredients require kosher certification, but they are pretty straightforward.

Interestingly, ingredients used in European chocolate processing present many more challenges than in domestic chocolate production. In Europe today, genetically modified raw materials are strictly avoided. One essential product in chocolate manufacturing is lecithin, which, as previously mentioned, serves to emulsify and blend the ingredients being conched. Lecithin is made from soybean. Nearly all soybean crops worldwide have been genetically modified. Consequently, lecithin has come under European fire.

Alternatives to lecithin were researched, and a seemingly innocuous product called ammonium phosphatide was suggested. This product itself posed no kashrus problems. However, the one company in Denmark that manufactures ammonium phosphatide was a totally non-kosher facility, thereby requiring a massive kosherization. Due to the need of kosher ammonium phosphatide, the company agreed to become kosher certified.

Another ingredient issue confronting the European kosher chocolate manufacturer is traced butter oil. Butter is a commodity item in Europe, meaning that butter can be sold by the government for various applications for a cheaper controlled price. Chocolate manufacturers that supply chocolate to bakeries, cookie manufacturers, and ice cream companies, could use the subsidized butter oil and would pay a reduced commodity price for this ingredient. However, chocolate manufacturers supplying chocolate to other types of companies would be charged the full non-commodity price for the butter or butter oil. In order to ensure that the manufacturer is not using the butter oil for other applications, the law requires butter oil manufacturers to put a minute amount of ingredients, called tracers, into the mixture to literally track the use of the butter oil. Some of the tracers are innocuous colors or synthetic flavors. However, others contain triglycerides that could come from animal or vegetable sources. Therefore, reliable kosher traced butter oil requires strict kosher supervision.

It goes without saying that the vegetable fats used to manufacture kosher compound chocolate must have reliable kosher certification because these vegetable fats can be produced in the same facilities as tallow or lard.
The Sweetest Fruit of Them All

Kashering a Conch

What is the greatest nemesis to chocolate? Just ask any balabusta who uses melted chocolate in homemade recipes. Water, when mixed with chocolate, even minimally, causes the chocolate to solidify almost instantaneously into a solid block that can’t be remolded! Consequently, chocolate manufacturers passionately avoid the introduction of water into their facilities at all costs. Recognizing this problem, how do kosher chocolate manufacturers overcome the issue of compatible conches that may be used indiscriminately for pareve and dairy chocolates without using water?

One possibility is to dedicate conches exclusively for dairy and pareve productions. This method is used in certain chocolate production facilities because sufficient amounts of both pareve and dairy products are manufactured to justify the separation. However, many companies do not keep their conches separate. Furthermore, there are companies that produce cholov Yisroel chocolate for this growing market. Since these products are made in non-cholov Yisroel facilities, the non-cholov Yisroel conches would require kosherization. How can the conches be koshered without the introduction of water?

This problem has plagued chocolate manufacturers for many years. The solution is to kosher the conches with liquid dark chocolate, or in terms of the halacha, sha’ar mashkim, literally “other liquids.” The Shulchan Aruch poses the question whether liquids other than water may be used for kosherization. The Remah is opposed to using sha’ar mashkim and forbids the use of sha’ar mashkim for kosherization. However, the Remah permits kashering with sha’ar mashkim if one has already done the kosherization post facto, b’dieved. The Star-K, does not kosher with sha’ar mashkim. However, in some hashkafic agencies in the U.S. and among the Rabbinate in Europe, the prevalent view is to rely on the lenient position, even though the Shulchan Aruch frowns upon that method of kashering.

Another interesting caveat to this question is whether liquid chocolate, or more specifically cocoa butter, which is a solid at room temperature, may be considered a liquid and therefore be used as a kashering liquid. Interestingly enough, when the Mishna Berura discusses the issue of egg matzah, the Chofetz Chaim indicates that fats are categorically considered a liquid, sha’ar mashkim, and would be permitted to be used as a kashering liquid for those who allow this type of koshertization.

What Bracha do we make on Chocolate?

As we saw through our tour of chocolate manufacturing, the cacao bean is the fruit of the Forestaro and Criollo trees. However, the cacao bean is indistinguishable in its chocolate form. The question is: Does a fruit product that has been pressed into a paste, such as dates into date paste or apricots into fruit leather, retain its borei pri ha’etz status because the original product in its pressed version is recognizable? The Shulchan Aruch concludes that since the fruit product retains its original status, the bracha does not change. However, the Remah explains that this is not the case regarding a fruit that totally loses its original form. Therefore, the proper blessing for chocolate would be shehakol. However, another halachic opinion posits that since the cacao bean was grown for the purpose of making chocolate, this is the essence of the fruit. In spite of the fact that it loses its original identity, the bracha should be borei pri ha’etz.

In the case of chocolate-covered nuts and fruits such as peanuts, almonds or raisins, does the combination of chocolate with nuts or fruits affect the bracha? Most definitely! However, there are many opinions regarding the proper bracha. The Mishna Berura views the fruit as the dominant ingredient, and the chocolate that sweetens the fruit as secondary. The bracha on chocolate-covered fruits and nuts would follow the item that the chocolate is sweetening; in the case of fruit or nut, borei pri ha’etz, and in the case of peanuts, borei pri hoadama. However, others reason that the bracha is subjective and would follow the item that is more desirable. Still others maintain that the item that is more plentiful would be the dominant ingredient, while some halachic authorities maintain that one should make two brachos on chocolate-covered products because both are of equal importance.

Interestingly enough, the bracha borei pri ha’etz would suffice, b’dieved, for a chocolate and fruit combination because, in any event, the bracha on chocolate may be borei pri ha’etz, as we mentioned earlier. Rabbi Moshe Heinemann, Shi’it’a, Rabbincic Administrator of the Star-K, maintains that the bracha is subjective. If the chocolate is more desirable, the bracha would be shehakol; and if the raisin is more desirable, the bracha on a chocolate covered raisin would be borei pri ha’etz.

King Solomon, Shlomo Hanameleh, when extolling the virtues of Bnei Yisroel, Torah, and mitzvos exclaims metaphorically “Vayaoschul pri megadav,” “and he ate His delectable fruits.” Indeed this verse could certainly apply to the delights of chocolate, the most delicious fruit of the world.
Soft drinks below are recommended only when produced in the U.S., and refer to both regular and diet versions. All are pareve unless otherwise indicated.

A & W Cream, Rochester Orange, Root Beer
Adirondack (when bearing OU)
Aquafina Essentials Pineapple, Sunfruit, Tangerine Watermelon, Wildberry
Arizona Iced Tea (when bearing OU)
Barry's Cream, French Vanilla Cream, Red Creme, Red Rattler, Root Beer
Bawls (when bearing Star-K) Guarana, Guaranaex
Bier Mayim Bier's (when bearing OU)
C & C (when bearing OU)
Canada Dry - The following is a partial listing of the most common.
Canada Dry Ginger Ale Regular, Cherry, Cranberry, Cream, Lemon
Canada Dry Seltzer Unflavored, Cherry, Grapefruit, Lemon Lime, Mandarin Orange, Peach, Raspberry, Raspberry Lime, Strawberry, Tonic, Tropical
Canada Dry Soda Birch Beer, Black Cherry Wishnak, Cactus Coolie, Island Lime, Peach, Pineapple, Root Beer, Sweet & Sour, Vanilla Cream, Wild Cherry
Canfield (when bearing CRC - Note: Grape is not certified.)
Capri Sun (when bearing OK)
Central Grocers - (when bearing CRC)
Club Soda any unflavored
Coca Cola Coke, Caffeine Free, Classic, Cherry Coke, Coke with Lemon, Coke with Lime, Vanilla Coke
Cornell (when bearing OU)
Cott Cherry, Cola, Cream, Grape, Half & Half, Lemon Up, Orange, Quinine, Root Beer
Country Delight (when bearing CRC)
Country Time Regular Lemonade, Pink Lemonade. All Powders are certified when bearing OK.
Crush Birch Beer, Cream, Grape, Lime, Orange, Peach, Pineapple, Pink Grapefruit, Red Cream, Red Licorice, Spruce Beer, Strawberry, Tropical Punch
Crystal Light Liquids & Powders are certified when bearing OK.
dnL Dad's Root Beer
Dasani Mandarin Orange, Pear Cucumber, Wildberry, Unflavored
Diet Rite Cola, Golden Peach, Kiwi Strawberry, Lemonade, Red Raspberry, Tangerine, White Grape
Dr. Brown's (when bearing Kof-K)
Dr. Pepper Regular, Red Fusion
Fanta Banana, Birch Beer, Blue Cherry, Blue Raspberry, Blue Vanilla, Ginger Ale, Grape, Kiwi-Strawberry, Orange, Red Licorice, Strawberry, Super Sour Apple, Super Sour Cherry, Super Sour Watermelon, Vanilla, Watermelon, White Cherry, Wild Cherry, Yellow Cherry
Faygo (when bearing OU)
Frapuccino - (Starbucks - only in bottles with a KD (dairy, non-cholov yisroel) caramel, Coffee, Double Shot, Egg Nog, Hazelnut, Love Bust Brew, Mocha, Mocha Amaretto, Mocha Light, Vanilla
Fresca Fresh Samantha (when bearing KHV)
Frutopia (when bearing OU)
Giant (when bearing OU)
Ginger Ale any plain
H20! Berry, Lemon Lime, Orange, Plain
Hansens (when bearing OU)
Hawaiian Punch Sizes: 12 oz. cans, 20 oz. plastic bottles, 2 liter bottles; Flavors: Blue Tropical, Fruit Juicy Red, Grape, Orange, Red Chillers, Strawberry, Surfin' Strawberry
Hershey's Box Milk Drink (when bearing OUD (dairy, non-cholov yisroel))
Hires Cream, Root Beer
Honest Tea (when bearing OU)
IBC Root Beer, Black Cherry, Brown Cream, Cherry Cola, Cream Soda
Icy Splash (when bearing Star-K)
Inka-Kola Jeff's (when bearing OUD (dairy, non-cholov yisroel)) Egg Cream
Jewel (when bearing CRC)
Jones (when bearing Star-K) Berry Lemonade, Blue Pop, Blue Bubblegum, Cherry, Chocolate Fudge, Club, Cream, Crushed Melon, Fruit Punch, Fufu Berry, Fun, Grape, Green Apple, Happy, Lemon Lime, Orange & Cream, Peachy Keen, Root Beer, Sour Lemon, Strawberry & Cream, Strawberry-Lime, Turkey & Gravy, Upside Down Pineapple, Vanilla Cola
Jones, Natural Jones (when bearing Star-K) Root Beer
Jones, Slim Jones (when bearing Star-K) Black Cherry, Cream, Fufu Berry, Ginger Ale, Lime Cola KMX
Kool Aid Liquids & Powders are certified when bearing OK.
Le Village (when bearing Star-K) French Lemonade, Lemonade, Orangeade, Pink Lemonade
Lipton Brisk Tea Diet Lemon with Caffeine, Green Tea with Passion Fruit, Iced Tea, Lemonade, Peach, Pink Lemonade, Plain, Raspberry, Southern Style, Sweet, Sweetened with Lemon, Sweetened No Lemon, Unsweetened No Lemon
Lipton Iced Tea Diet Lemon, Green Tea with Passion Fruit, Lemon Sweet, Peach, Plain, Plain Sweet, Raspberry, Tea & Lemonade
Lipton Iced Tea Southern Style Lemon, Sweet No Lemon, Extra Sweet No Lemon
Master Chill Brusin Berry, Cherry Limeade, Red Licorice, Sour Blue Raspberry, Sour Green, Sour Strawberry, Creme
Master Pour Popeye's Boyou Blast
Maylim Chaim
Mellos Yellow
Minute Maid Limeade, Yellow Lemonade
Minute Maid Soda Blue Cherry, Blueberry, Cherry, Fruit Punch, Grape, Grape Medley, Lemonade, Mixed Berry Fruit, Orange, Passionfruit Orange, Peach, Pineapple, Pink Lemonade, Raspberry Lemonade, Sour Blue Raspberry, Strawberry
Mirinda Grape, Grapefruit, Green Cream, Fruit Punch, Orange, Strawberry
Mitzi (when bearing B'Datz)
Mountain Dew AMP, Regular, Caffeine Free, Blue Shock, Code Red, LiveWire
Mr. Pibb
Mug Cream, Root Beer
Nantucket Nectars (when bearing OU)
Naturel 99 (when bearing OU)
Nestea Iced Tea Lemon Sweet, Peach, Premium, Raspberry, Sweetened Southern Style, Unsweetened Southern Style
Nestea Cool Iced Tea Plain, Peach Freezer, Raspberry Cooler
Nieh Blue Cream, Fruit Punch, Grape, Lemonade, Orange, Peach, Root Beer, Strawberry, Wild Red Cherry
Patio Ginger Ale, Orange, Red Cherry, Root Beer, Strawberry Cream, Strawberry
Pepsi Cola Regular, Caffeine Free, Pepsi Blue, Pepsi
Powerade Americus Stream, Arctic Extreme, Arctic Shatter, Berry Blitz, Black Cherry Lime, Dark Brown Burst, Fruit Punch, Grape, Green Squall, Infrared Freeze, Jagged Ice, Lemon-Lime, Lite Andean Chill, Melon Papaya, Pineapple, Mountain Blast, Orange, Tangerine, Tidal Burst RC Cola
Red Flash Safeway Select (when bearing CRC)
Schweppes Ginger Ale Regular, Raspberry, Dry Grape
Schweppes Soda Lemon Lime, Grapefruit
Seagrams Ginger Ale
Seagrams Seltzer Lemon Lime, Mandarin Orange
Seltzer any unflavored
7-Up Regular, Cherry
Shasta (when bearing OU)
Sierra Mist Slam Fruit Punch, Grape, Orange, Strawberry
Slice Cherry, Cherry Lime, Dr. Slice, Fruit Punch, Grape, Orange, Peach, Pineapple, Pink Lemonade, Slice Cola, Slice Red, Strawberry
Snapple (when bearing OK)
Solo Mr. Green
Sonic Sprite Regular, Berry Clear, Sprite Remix, Tropical Sprite Remix
Squirt Regular, Ruby Red
Stewart's (when bearing OU)
Suburban Sunnyslope
Sunkist Cherry, Cherry Limeade, Fruit Punch, Grape, Lemonade, Orange, Peach, Pineapple, Strawberry
Sunny Delight (when bearing Kof-K)
Tab Tang Powder (when bearing OK)
Tropicana Fruit Punch, Yellow Lemonade, Light Lemonade, Pink Lemonade, Peach Papaya, Strawberry, Melon
Vermont Vess (OV) Black Cherry, Blue Raspberry, Cherry Cola, Club Soda, Cola, Diet Caffeine Free Cola, Diet Cream Soda, Ginger Ale, Mountain Vess, No Salt Seltzer, Peach, Pinola Colada, Pineapple, Red Cream, Root Beer, Strawberry, Tonic, Whistle Orange
Vintage Seltzer Lemon Lime, Mandarin Orange, Raspberry, Wild Cherry
Waist Watcher (when bearing OU)
Welch's Soda Lemonade, Orange, Peach Soda, Pineapple, Strawberry
White Rock (when bearing OU)
Wildwood (when bearing CRC)
Wink Grapefruit
## New Under Star-K Kosher Certification

### Industrial/Institutional Products (continued)

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<th>Company</th>
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<td>Plumsteadville, PA</td>
<td>Particle Reduction</td>
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<td>Dale Foods</td>
<td>Troy, MI</td>
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<td>Danang Agricultural Produce &amp; Foodstuffs U/E Co.</td>
<td>Da Nang, Vietnam</td>
<td>Juice &amp; Juice Concentrates</td>
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<td>Elsan Sugar</td>
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<tr>
<td>Eternal Trading Co.</td>
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<td>H&amp;H Bagels</td>
<td>New York, NY</td>
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<td>Heavenly Flavours</td>
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<td>Hebei Xingtai Metallurgy Magnesium Co.</td>
<td>Hebei, China</td>
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<td>Hubei, China</td>
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<td>Fujian, China</td>
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<td>Jiangsu Pizhou Tian Zheng Bioengineering Co.</td>
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