The Tell-Tail Sign

Star-K World-Wide Fish Production

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Our Rabbis in their sage understanding of human nature tell us, “A tistakel b’hanan elah b’nah sheyaish bo.” Do not look at the outer receptacle, look at its inner contents. This adage has often been loosely translated into the famous American adage, “Don’t judge a book by its cover.” In the case of kosher fish supervision, in order to determine whether the fish is, indeed, kosher it has to be judged by its cover.

The Torah states clearly how one is to determine whether or not a fish is kosher. If the fish has “snapir v’kaskeses”, fins and scales, the fish is kosher. Fish that have only fins, such as catfish, or totally smooth skin, such as cel, or are crustaceans such as lobster, are non-kosher.

Fish production is an active global enterprise. Nile perch from Nairobi, tuna from Fiji, farm-raised salmon from Chile, and flounder from China arrive daily to fish companies and processors around the globe. What steps must a kosher certification agency take to ensure the kosher consumer that he or she is buying kosher fish, with certainty and confidence?

Kosher fish come in many shapes and sizes: fresh from the market, frozen fillets, fully cooked and processed, smoked, pickled, jarred and canned. There are specific simanim (signs) concerns that are unique to each production, while there are also similar hechshar requirements that are shared by all types of fish production.

Common to all of the above is the need for a mashgiach to see the fins and scales of the fish to determine whether the fish is kosher. In a kosher fish market, where the fish arrive whole, the issues are minimal. However, if the fish comes to the fish market filleted from a factory without proper hashgacha, in order to determine whether the fish is, indeed, kosher it has to be judged by its cover.

The Star-K policy does not make this exception. Further, even if the wholesaler insists that this fillet is unique, and no non-kosher species of fish look like this fillet, his claim does not hold water. Some kosher certifications make an exception in the case of salmon fillets, however, Star-K policy does not make this exception.

Interestingly, even though the claim is made that salmon is unique, the claim is questionable. In fact, there is a known fish manufacturer who holds the patented method to color other less expensive fish to look exactly like salmon. Another method of coloring fish is to feed the fish carrots. In Mexico, it is a practice to soak fish in red color. The great Posek Hador, R’ Moshe Feinstein, writes in his responsa that the proper way to give kosher certification to fish productions is for the mashgiach to see every fish. Therefore, Star-K certified salmon, as well as all other fish varieties, have a mashgiach t’mid who examines every fish during production.

Much of the fish that we enjoy is pre-processed in large factories by fish processors outside the U.S. Masghiachim travel world-wide with great mesiras nefesh, one mashgiach survived a monsoon in Fiji, another a blistering summer in Thailand.
What are some of the common methods of supervision in these plants? When a producer ships fresh fish fillets, the fishery may be required to leave a piece of skin with fresh fish fillets, the fishery may be supervised in these plants? When a producer gains control of the fish, he may be checked by a mashgiach in the U.S., who knows what to look for when it arrives from overseas. An alternative method is for the mashgiach from oversea to seal the fillets in boxes with two seals to ensure the kashrus of that production. The benefit of the latter method is that it is easier for the producer. The drawback is that in the event the container is not opened by a consumer, the fish may be exposed to unsanitary conditions.

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Similarly, in a frozen fish facility the mashgiach must make sure that the fish container is double sealed, just as in the case of meat or poultry; one seal for fish is not sufficient. Today, much of the frozen fish production takes place overseas in China and other countries that are halfway around the world. Imagine if the frozen blocks of fish were sealed improperly. There would be no way of identifying one block of frozen fish from another. Therefore, it is imperative to do this correctly.

Canned tuna is a basic staple in many households. What is required to ensure the kashrus of this popular product? Does tuna production require full-time supervision? Some certification agencies permit tuna fish production without full-time supervision in facilities that claim that they only deal with kosher varieties of fish. The certification agency reasons that the company does not want to put non-kosher fish in the can, and workers and government inspectors would discard the foreign fish before canning. However, other poskim strongly take exception to this position. They maintain that relying on the company, and only having intermittent inspections does not fulfill the requirement of certifying the fish as kosher. Consequently, they maintain that certification cannot be granted without a mashgiach present. In addition to this fundamental problem there are other halachic concerns that must be addressed. One such concern is bishul akum, eating a product that would be served at a banquet or a state dinner cooked by an aino Yehudi. When tuna arrives into a production plant, it is first washed and gutted and then put on trays and cooked before further processing. At this stage, the fish are cooked to the degree that they are “oleh al shuham melachim”, meaning that the fish is fit to be served at a state dinner or a wedding. The law of bishul akum states that if an aino Yehudi cooks such a dish without the assistance of a Yehudi, it is forbidden to use the product. The Shulchan Aruch states that, ehu, smoking, does not fall into the category of bishul akum. These fish are cooked in steam, which is similar to smoking. This may be true, however, there are differing opinions amongst the poskim whether the din of ehu refers to cold smoking or hot steaming, as well. In the case of tuna, the fillets are cooked in an oven with hot steam. Furthermore, once the fish is cut and canned, the cans are retorted in cookers, a regular cooking process. Since fish is a variety of food that is “oleh al shuham melachim”, a food that is served at a state dinner or wedding, bishul akum would be a problem with fish in any form, canned tuna not withstanding.

It is the Star-K policy to require a mashgiach t’midi to inspect every single fish during every production of canned tuna. Since the tuna fish factory is used for non-supervised tuna fish production, and the fish was cooked by an aino Yehudi, the mashgiach must first kosherize the entire factory — the ovens, pans, retorts and fillers — from bishul akum. The factory is then ready for a kosher fish production. The mash- giach has to position himself strategically in order to be able to see all the fish before the skin is removed. Having the workers check each fish individually is not sufficient, as the mashgiach must set up a system which ensures that each fish is inspected by him. Recently, a company that produces canned anchovies in Tangiers applied to the Star-K for certification. The company employs 450 women whose job is to individually inspect every fish. The company insisted that no fish other than anchovies might be processed, and any foreign fish would be discarded. They even agreed to have a mashgiach t’midi; however, there was one drawback. The fish enter the plant through multiple portals making it impossible for one mashgiach to see each fish, resulting in the need for many mashgiachim.

Thus, we were not able to certify the company at a reasonable cost to the consumer. Once the fish arrive, they are cleaned, scaled and gutted. They are then laid on trays and are ready to be cooked. To meet the requirements of bishul Yisroel, the mashgiach puts on the steam after the fish has been rolled into a cold oven. All of the additional ingredients used for flavoring the fish, including the oil and spices, must be kosher certified. After the fish is chunked, canned and cooked it is ready for coding and labeling. After cooking, the mashgiach must be present for the canning and labeling. In addition to the can code, a specific kosher code is added as a siman that the fish was produced and canned in the presence of a Star-K mashgiach. The producer’s labels, complete with the certification symbol, have to be in the possession of the mashgiach so that they would not be inadvertently used for a non-supervised run.

Herring is another difficult overseas production. Herring is brined in barrels in far away regions, such as Scandinavia. Furthermore, herring is commonly flavored with wine vinegar. It goes without saying that all the ingredients must be 100% kosher. If the herring is produced with its skin still on, most kashrus agencies do not require full-time supervision at production because the fish is jarred with its skin intact, where the impression of the scales remain on the skin. It is the Star-K policy to have a mashgiach t’midi present to check each fish during the production, even when the herring is not skinned. When a product is certified kosher, the consumer assumes that every aspect of the production has been addressed by the hechsher, including the examination of each fish.

Today, one can find many specialty retail fish productions on the supermarket shelves; cooked fishcakes, breaded fish fillets and fish sticks, to name a few. Again, these products must be produced under hashgacha t’midis in order to ensure that the equipment was koshered, that the breading is pas Yisroel, and that the product is bishul Yisroel. These products must be boxed in a double siman retail box. In order to fulfill double seal requirements, the retail box should be sealed with an additional shrink-wrap cover. When retail frozen fillets are sold in cryovaced plastic bags, the top is sealed with an additional Star-K seal.

CONTINUED FROM PAGE 1
Cleaning the Crop:

Now the cans are ready to be sealed. Empty cans are filled and capped and are conveyed to the retorts. A retort is a large pressure cooker that cooks the vegetables for a controlled length of time and pressure to create a bacteria-free environment in the can so any microorganisms that may cause spoilage will be killed.

Retorts, like any other piece of machinery, varies from the simple to the sophisticated. The old standard basket retort looks like a large horizontal tunnel that opens up to accept large baskets of cans in its cavity. Cars load the retort such as May-lo, have the cans drop into a bed of cold water to cushion prior to steam. Once the cooker is filled with cans, the water is released from the cavity so the cans can be steamed. A Sterilimatic Continuous Cooker has the cans rotate on the inside wall of shell via a system of welded can tracks, thus cooking the cans as they move along the track. A Hydrostatic Retort is a six story building of rotating shelves that can cook over 25,000 cans at one time when filled to capacity. Furthermore, today’s Hydrostatic cookers can have multiple separate shelving systems moving at different speeds. It is not unusual to have two types of vegetables that require different cooking time that are retorted at the same time in a hydrostatic cooker; quite a difference from the couple of hundred cans cooked in a basket retort.

After retorting and cooling, the cans are palletized and stored until they are ready for labeling. This is known as bright stacking. Since all cans look alike in their unlabeled state, each company employs their own unique coding system, labeling the lids with a code before capping the can. For years, it was common practice to emboss the lid with the coded product and production information. Today, laser coding is fast replacing the old cumbersome embossing systems. Computerized laser printing is far more versatile and can be used as an effective tool for pre-programmed kosher labeling so that labeling errors can be avoided.

Diversify Your Pack:

It goes without saying that any production facility is at the manufacturing mercy of many factors, including machine breakdowns, personnel problems, and quality control. Canning plants also have to contend with the fickle feelings of mother nature. Simply put, if it is rainy, you cannot can what can’t be harvested. Similarly, during a non-growth season, you cannot can what does not grow. What’s a canning plant to do?

Some plants will can many different varieties of vegetables to minimize down time. For example, a facility will can yams from August through December and potatoes from May through July. However, it doesn’t take much to see that even with two varieties there are still many dormant months to address. Some plants maintain an abbreviated production year and utilize the off-season for maintenance and repair. Other companies add a whole new dimension to their canning venue... dry pack.

Canning dry pack beans is prudent and convenient because the product is not governed by season or weather. Dry pack can have a production life of its own and be packed for long periods of time or be used as a fill-in on rainy days during a harvest season. Dry beans are...
CONTINUED FROM PAGE 3

easily re-hydrated. After soaking for several hours they are then treated as a fresh vegetable. Dry pack is very versatile and in its versatility lies the major kashrus concerns of a canning company. Amongst the many varieties of canned dry pack beans are the American favorites, pork and beans, and bacon and beans.

When producing pork and beans, the common canning practice is to put a small amount of pork in each can of pork and beans. Some companies use automatic meat depositors or flumes which automatically calibrate the meat proportion to the bean ratio; others still use the hit or miss hand deposit system. No matter what the system, the amount of meat is minuscule. Yet, to the question that was once posed to a canning manufacturer, “Since you put only one tiny piece of meat in the pork and beans, what is the real purpose for the meat?” “For the label,” was the reply.

Truthfully, in order to avoid being regulated by the USDA, a canning company must keep the amount of meat per can below 2%! Indeed, in most cases, this small meat quantity may be bitul (nullified) in the can because the meat quantity is less than 1/60 of the total volume of the can’s content. This principle holds true in the vast majority of can sizes from the 15 oz. can up to the 128 oz. size. In the single portion smaller sized cans, 10 oz. and smaller, the pork may not be bitul.

What difference would bitul make? The small piece of pork would always remain non-kosher. Who cares if the pork is bitul bishul Yisroel or not? Obviously the concern is not for the product itself, but for maintaining the kosher integrity of the Kosher food plant. When a kosher consumer picks up a can of corn that does not bear the Kosher food plant. When a kosher consumer puts down a can of pork and beans, what is the real purpose for the meat? For the label,” was the reply.

Furthermore, another large grey area would present itself in the private label sector. The store brands, generic label, or food service label can be made in many different facilities. Productions are moved from place to place, depending upon production availability and low price. There would be no way of knowing whether the corn or string beans are made in a totally kosher facility, or in a plant that produces both kosher and non-kosher on the same equipment. Here again, the hechsher on the can gives the consumers the ability and confidence to separate the grey into black and white.

Specialty productions: In order to reach the widest kosher consumer base, canning manufacturers have become attuned to the needs and requirements of a growing kosher consumer base. For example, more and more kosher consumers demand that their canned potatoes and yams not only be kosher but bishul Yisroel, as well. There is a question among Halachic authorities whether a canned product requires bishul Yisroel. Bishul Yisroel is required for food items that are fit to be served at a fancy affair or banquet. The term that is used in the Shulchan Aruch is whether the food item is fit for the king’s table, oleh al shulchan melachim. If the food item meets the criteria, a yehudi has to participate in a significant or meaningful way in the cooking of the product. An example of a significant act would be turning on the oven or placing the product into the oven to cook.

Since more and more kosher consumers demand that their canned potatoes and yams are bishul Yisroel, some kosher certifying agencies require that certified potato and sweet potatoes be bishul Yisroel. Typically, bishul Yisroel is achieved in a canning plant or factory, when the mashgiach (kosher field supervisors) turns on the boilers that provide the steam for the boilers and retorts. The mashgiach turns on the boiler at the commencement of the canning season and monitors the boiler throughout the season to make sure that the bishul Yisroel standard is not compromised.

Passover productions require full-time supervision and kosherization of the facility. Although most canning facilities do not can chametz-based products, the facility is treated as though chametz has been processed on the equipment and full kosherization is implemented. Moreover, care must be taken that any stray bean, corn or peas not be inadvertently mixed into the totes holding Kosher for Passover vegetables.

Foreign productions: Today, in our growing global economy, more and more specialty canning productions take place overseas. Today, a full array of imported quality kosher canned specialty items have been made available to the kosher consumer, including baby corn, hearts of palm, olives, peppers, and even stuffed dolmas (vine leaves), are but a few. China, Turkey, Holland, Spain, Greece and Israel are just a few countries where kosher canning abounds. Productions are worldwide. Many of the issues that face the kosher canning industry in the United States are not relevant abroad. Pork and beans is an American product for the U.S. market and is typically not produced in foreign canning facilities. Bishul Yisroel is a relevant issue for many of the specialty items such as stuffed vine leaves. Those productions would require a full-time supervisor. Since vine leaves are stuffed with rice and other ingredients, full-time supervision would be required to oversee the production.

China is fast becoming the frontrunner in all aspects of kosher food production; canning is no exception. One vegetable that has challenged the kosher canning industry is mushrooms. Mushrooms are grown in open fields, unlike their U.S. or Holland counterparts. Due to open field growth, the mushrooms are susceptible to tolayim infestation. Even productions that have had full-time supervision had to be cancelled, due to the fact that raw mushrooms were infested and could not be adequately cleaned. So, too, is the case with canned artichokes from Spain. Artichokes can house tolayim in the folds of the quarters. Since they are also susceptible to infestation, certification is limited to artichoke bottoms.

The Best Buys:
In the past, it was assumed that canned vegetables, such as corn or peas, were overwhelmingly produced in an all-vegetable, non-problematic, kosher environment. That being the case, the kosher consumer had the right to assume that these vegetables whose labels did not bear kosher certification can be purchased without special kosher certification, unless there is evidence to the contrary. All bean products are produced by companies that specialize in dry pack bean productions, where...
there is a great likelihood that pork and beans or other meat productions are taking place. Therefore, the following bean products must be purchased with a hechsher: canned lima beans, kidney beans, chick peas, garbanzo beans, great northern beans, black-eyed peas, purple hull and navy beans.

However, today with the ever increasing need for optimizing production and a quest for product diversification, the same set of previous assumptions for corn and peas may not be the case. Bearing these facts in mind, in an unprecedented hechsher inter-agency policy decision, all varieties of canned vegetables, including corn and peas, are now approved for use by all the major kosher certification agencies only when bearing reliable kosher certification. Of course, if the determination can be made that a canned vegetable variety has been produced in an all kosher plant, the canned vegetable would be approved sans hechsher. However, this determination is often hard to make. The same rule of thumb holds true to canned tomato products which have similar concerns as canned vegetables. Foreign canned products require reliable kosher certification, as well.

It is our hope that this article will enhance each kosher consumer’s understanding of this fascinating industry and help give a renewed appreciation of the ongoing research of kosher certification agencies on behalf of the kosher consumer.

*The Tell-Tail Sign*

**Star-K World-Wide Fish Production**

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Smoked salmon, otherwise known as lox, is another popular retail product. Unlike most hashgochas, the Star-K requires a mashgiach t’midi to oversee the entire operation, not just the smoking. The duties of the mashgiach include ensuring that all the brining tanks, knives, cutting boards, tables and equipment were used exclusively for processing kosher fish and, of course, to examine each fish for scales. All labels must be under the mashgiach’s lock and key. Not all smoked salmon is cold smoked. Some varieties of salmon may be hot smoked. Smokers have the capacity to both cold smoke and hot smoke salmon. If one is of the halachic opinion that hot smoking is cooking, the mashgiach must turn on the smoker to avoid problems of bishul akum.

Another issue that a kosher smoked salmon company must address is whether or not it can purchase farm-raised salmon fillets from salmon farms located as far away as the mountains of South America. One might argue that since salmon farms only raise salmon, there is no issue regarding the presence of non-kosher fish. The Star-K would not be able to certify the salmon farm without a mashgiach t’midi. Consequently, we could not certify the salmon farm.

We are often asked whether or not fish may be purchased from a fish store that sells and cleans kosher and non-kosher fish. The answer is not simple. If a community has a kosher fish market, it is proper to purchase fish from a kosher market so that problems with cross-contamination of knives and cutting boards may be avoided. Alternatively, in a community that does not have a kosher fish market, the knives and cutting boards used to clean kosher fish in a non-kosher fish market would have to be completely free of any non-kosher fish oil. Just rinsing off the equipment is not sufficient, and a Rabbi should be consulted.
**STAR-K RECOMMENDED**

**SLURPEE List 2006**

**SLURPEE ALERT:** Pina Colada, Tropicana Grape Wild Strawberry, and Tropicana Twisted Black Cherry Lemonade Slurpees are NOT certified kosher.

This list applies specifically to these flavors of the SLURPEE brand sold in 7-Eleven stores in the United States. Other similar products may not be kosher.

The following SLURPEES are kosher pareve unless otherwise indicated.

- **BARQ’S**
  - French Vanilla Cream
  - Red Crème
  - Root Beer

- **COCA COLA**
  - Cherry Coke
  - Coca Cola Classic
  - Vanilla Coke

- **CRYSTAL LIGHT**
  - Passionfruit
  - Peach Mango
  - Raspberry Lemonade

- **DR. PEPPER**
  - Dr. Pepper
  - Cherry Vanilla

- **FANTA**
  - Banana
  - Birch Beer
  - Blackberry
  - Blue Blunder Berry/Gullywasher
  - Blue Cherry
  - Blue Raspberry
  - Cherry
  - Ginger Ale
  - Grape
  - Green Lemon Lime
  - Green Melon
  - Kiwi Strawberry
  - Mango Melon
  - Orange
  - Orange Crème
  - Pineapple
  - Red Licorice
  - Super Sour Apple
  - Super Sour Cherry
  - Super Sour Watermelon
  - Vanilla
  - Watermelon
  - White Cherry
  - Wild Cherry
  - Wild Cherry–Reduced Calorie

- **FRAWG APPLE**
  - (made by Pepsi)

- **FRUIT WORKS**
  - Blue Raspberry Freeze
  - Red Cherry Freeze
  - White Cherry

- **HAWAIIAN PUNCH**
  - Regular
  - Green Berry Rush
  - Lemon Berry Squeeze

- **IBC**
  - Root Beer

- **LAFFY TAFFY**
  - Mango Melon

- **MASTER CHILL**
  - Bruisin Berry
  - Sour Green

- **MELLOW YELLOW**
  - Regular

- **MINUTE MAID**
  - Blueberry
  - Blue Cherry
  - Cherry
  - Grape
  - Lemonade
  - Orange
  - Passionfruit Orange
  - Peach
  - Pineapple
  - Raspberry Lemonade
  - Strawberry

- **MOUNTAIN DEW**
  - All flavors are Kosher

- **MYSTERY AIRHEADS**
  - Blue Raspberry
  - Yellow

- **PEPSI**
  - Diet Pepsi (Kosher Dairy, non-Cholov Yisroel)
  - Pepsi (Pareve)

- **SIERRA MIST**
  - Shrekalicious

- **SPRITE**
  - Tropical Remix

- **SUNKIST**
  - Orange

- **TROPICANA TWISTER**
  - Blue Raspberry Rush

- **TWIZZLER**
### Consumer Products

**New Under Star-K Kosher Certification**

- **DAIRY FRESH FOODS**
  - Taylor, MI
  - Bagels
- **DAWN FOOD PRODUCTS, LTD.**
  - Etobicoke, Canada
  - Bakery Supplies
- **ELEMENT H2O**
  - Chantilly, VA
  - Oxygenated Water
- **FINE FOODS NORTHWEST, INC.**
  - Seattle, WA
  - Fruit
- **FOOTOWN, INC.**
  - Johnson City, TN
  - Canned Vegetables
- **HAPPY HERBERT’S FOOD COMPANY, INC.**
  - Jersey City, NJ
  - Popcorn
- **HIKARI MISO CO., LTD.**
  - Nagano, Japan
  - Soy Products
- **SMART & FINAL STORES, INC.**
  - Commerce, CA
  - Dried Fruit, Nuts & Seeds
- **SAM’S CLUB U.S.**
  - Bentonville, AR
  - Dried Fruit, Nuts & Seeds
- **SAM’S CLUB MEXICO**
  - Bentonville, AR
  - Dried Fruit, Nuts & Seeds
- **SOBEY’S NATIONAL MERCHANDISING GROUP**
  - Mississauga, Canada
  - Dried Fruit & Snack Foods
- **SWISSMAR IMPORTS, LTD.**
  - Richmond Hill, Canada
  - Spices & Seasonings
- **THE PAMPERED CHEF**
  - Addison, IL
  - Flavors & Extracts
- **TRADER JOE’S COMPANY, INC.**
  - Manrovia, CA
  - Fresh Packaged Fruit
- **TRADER JOE’S**
  - Richmond, CA
  - Oils/Olive Oils
- **TREE OF LIFE, INC.**
  - St. Augustine, FL
  - Tofu Products
- **VINEALD SPECIALTY FOODS**
  - Westville, NJ
  - Frozen Dough, Pastry, Breads, Bagels
- **ZAHLER’S**
  - Brooklyn, NY
  - Lactation Success Supplement

### Industrial/Institutional Products

- **AGROMAYAL BOTANICA S.A.**
  - Torreon, Mexico
  - Vitamins, Supplements & Nutritional
- **ANHUI HUAHENG BIOENGINEERING CO., LTD.**
  - Hefei, China
  - Amino Acids
- **CHANGDE HUI MEI FOODS CO., LTD.**
  - Hunan, China
  - Canned Fruit
- **CHEMSTATION-PITTSGBURGH**
  - Pittsburgh, PA
  - Detergents & Cleaners
- **CHEMSTATION-BOSTON**
  - Weymouth, MA
  - Detergents & Cleaners
- **FATIMA VALLEY, S.A.**
  - Cordoba, Argentina
  - Oils/Olive Oils
- **FINE CHEMICAL OF SOUTH CHINA UNIVERSITY OF TECHNOLOGY**
  - Guangzhou, China
  - Soy Products
- **FINE FOODS NORTHWEST, INC.**
  - Seattle, WA
  - Dried Fruit
- **HAICHENG HOUYING BIOLOGIC ENGINEERING CO., LTD.**
  - Haicheng City, China
  - Soy Products
- **HEBEI CHENGUANG NATURAL ENGINEERING CO., LTD.**
  - Handan City, China
  - Food Colors, Spices & Seasonings
- **HIKARI MISO CO., LTD.**
  - Nagano, Japan
  - Soy Products
- **HONAM PETROCHEMICAL**
  - Dongjak-Gu, South Korea
  - Industrial Chemicals
- **KOSTA SAFE FOOD PRODUCTS**
  - Kioto, Greece
  - Dried Fruit
- **LAIWU TAIHE BIOCHEMISTRY CO., LTD.**
  - Laixiu, China
  - Citric Acid/Citrate
- **LULIANG YUNDA-TONGFA PHARMACEUTICAL CO.**
  - Qujing City, China
  - Vitamins, Supplements & Nutritional
- **MACARICO, S.A.**
  - Praia De Mira, Portugal
  - Olives
- **NUTRILITE S DE RL DE CV**
  - Minicipio De Toliman, Mexico
  - Dehydrated Fruit & Vegetables
- **PARIS FOODS CORP.**
  - Trappe, ME
  - Frozen Vegetables
- **PEARLCHEM CORP.**
  - Parsippany, NJ
  - Flavor Chemicals
- **P.T. GUMINDO PERKASA INDUSTRY**
  - Serang, Indonesia
  - Vegetable Gum
- **R.M.O. RAINFOREST FRUITS**
  - Long Beach, CA
  - Acaci Extract
- **SHANDONG WONDERFUL INDUSTRIAL GROUP CO., LTD.**
  - Dongying, China
  - Soy Products
- **SHANGHAI QZU BIOSCIENCE & BIOTECHNOLOGY CO., LTD.**
  - Songjiang County, China
  - Nucleotides & Phosphates
- **SUKHANS CHEMICAL PVT., LTD.**
  - Maharashtra, India
  - Catalysts
- **TANHOY PHARMACEUTICAL, LTD.**
  - Dalian City, China
  - Oils
- **TERRAPIN COURT ENTERPRISE, INC.**
  - Baltimore, MD
  - Bagels
- **TRUE WORLD FOODS, INC.**
  - Elizabeth, NJ
  - Vinegars

**Establishments**

- **EDEN AT OYWINGS MILLS JCC**
  - Owings Mills, MD
  - Dairy Restaurant/Take-Out
- **EDEN AT PARK HEIGHTS JCC**
  - Baltimore, MD
  - Dairy Restaurant/Take-Out
- **GRAMERCY PARK CATERERS OF QUEENS, LLC**
  - New York, NY
  - Caterer

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**New Under Star-D**

**Viscochem Co., Ltd.**
- Iran, China
- Cellulose

**Yantai Meiju Foodstuffs Co., Ltd.**
- Laiyong, China
- Dried Fruit

**Yunnan Chuxiong Sun Pharmaceutical Co., Ltd.**
- Chuxiong City, China
- Vitamins, Supplements & Nutritional

**Zhangzhou Fuxing Foods Co., Ltd.**
- Zhangzhou, China
- Frozen Vegetables

**Zhejiang Haining Fengming Chlorophyll Co., Ltd.**
- Haining, China
- Industrial Chemicals

**Zundieck Konserve**
- Dondurulmus Gida Ltd.
- Salihli, Turkey
- Canned Fruits & Vegetables

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**New Under Star-D (only when bearing Star-D)**

**EcoMeal**
- Brooklyn, NY
- Dairy & Organic Products

**Key Food Stores Cooperative, Inc.**
- Staten Island, NY
- Ice Cream & Novelties
Star-K Opens Virtual Kosher University

Those who are clueless but curious about kosher, now have the opportunity to access the only formal on-line interactive introductory classes about kosher on the web. Star-K’s Virtual Kosher University will allow the kosher novice to learn the basics—whether you live in Calabasas, California or Caracas, Venezuela! Regardless of the schedule you keep, the world of kosher is now open as never before, at your own pace, in the comfort of your own home.

Virtual Kosher University classes will cover such Why? What? How? topics as: The Kabbalistic/Spiritual “Reasons” for Kosher; Setting Up a Kosher Kitchen; Kashering; Meat and Milk; Fish; Vegetarian Restaurants; Items That Do Not Require Certification; The Process of Kosher Certification; and Navigating the World of Kosher Symbols. They will be discussed in multimedia presentations by Star-K’s expert Kashrus Administrators. Students will have the opportunity to test their knowledge with optional self-quizzes. They may also post their comments and questions about kosher on a forum, and chat with a Star-K rabbinic staff member.

Look for more information about these tuition-free classes on Star-K Online, www.star-k.org, or go directly to www.kosherclasses.org.

Star-K Kosher Certification
A non-profit agency representing the Kosher consumer in promoting Kosherness through Education, Research and Supervision.

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(The Star-K Passover Book, not included in this subscription, is available for purchase in Jewish bookstores during the Passover season.)

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