Recognizing the high demand for popular brand name food imports with a Mehadrin hashgacha in Israel was the impetus three years ago for opening our STAR-K Israel office. We felt uniquely qualified to begin working with Israel's largest food distributors due to our reputation of always maintaining a high degree of professionalism, our food technology expertise, and worldwide presence in the global marketplace.

STAR-K was fortunate in teaming up with Rabbi Ahron Haskel who, with his many years of experience, accepted our offer to become director of STAR-K Israel. Along with his keen understanding of the intricacies of the Israeli food market and the high regard that both kashrus professionals and food distributors have for Rav Haskel, he was the perfect choice for this newest STAR-K venture. Distributors such as Israel Beer Breweries Ltd (IBBL)/Coca-Cola, Osem/Nestlé, Strauss, and Tnuva were equally pleased with the new opportunities to import Mehadrin products for the Israeli public.

Something to Drink To!

STAR-K has also been very active in providing the Israeli Mehadrin-seeking public with a variety of alcoholic beverages. We are now working with three of Israel’s newest distilleries: Milk & Honey Distillery (Tel Aviv); Thinker’s Distillery (Yerushalayim), which produces fine vodkas, gins, and bourbon; and Oak and Ash Distillery (Beit Shemesh), which produces a line of liquors that includes apple brandy, gin, rum, and vodka, and also brews beer and hard cider.

STAR-K’s assistance was also a key factor in overseeing Milk and Honey Distillery’s first-time-ever production of a high-quality whiskey aged in sherry casks sporting a Mehadrin hashgacha. STAR-K’s policy regarding aging whiskey in sherry casks dictates that only new sherry casks may be used.


FROM THE STAR-K BMG CHABURA

First Aide: Addressing the Halachic Challenges of Domestic and Special Needs Aides in the Home

Many families find themselves caring for aging parents or a special needs child and require additional assistance. Hiring a live-in, an aide, or full-time cleaning help who is an aino Yehudi can create many real halachic concerns. Here are some of the issues we address in this article:

Basar Shenis’aleim Min Ha’ayin: Meat which has been left out of the watch of a Yehudi.

Yichud Keilim and Bishul Akum: Kosher utensils which have been left unattended with an aino Yehudi and their change in status when used by an aino Yehudi.

Stam Y einum: Wine which may have been handled by an aino Yehudi in a way that would forbid a Yehudi from drinking it.

Yichud: If a Jewish man or woman is left alone with a person of the opposite gender.

Basar Shenis’aleim Min Ha’ayin

The Gemara addresses a concern called basar shenis’aleim min ha’ayin about a bird that may have switched a piece of kosher meat which was not being watched with a non-kosher substitute1. In our day, that concern is expressed about an aino Yehudi who may have taken kosher meat and possibly replaced it with a non-kosher piece2.

A basar shenis’aleim min ha’ayin concern is valid only when an aino Yehudi who took the kosher meat would feel obligated to replace it. For example, if a cleaning lady wanted the last piece of meat in your fridge and she was

1 Chullin 95B.
2 Yoreh De’ah 118:10.
Rabbi Haskel describes the long road facilitating and administrating this certification: “Over the last twenty years I visited over one hundred distilleries in Scotland and Ireland, beginning at a time when most kosher consumers drank whiskey without certification, or without direct knowledge that a particular spirit was researched by competent kashrus experts and found to be free of any kashrus concerns, such as aging whiskeys in previously used non-kosher sherry casks to enhance the taste of their distillate. This practice of course raises serious kashrus concerns.”

With the direction of Rav Haskel, Milk and Honey, whose entire product line is kosher, engaged wineries in Israel, Spain, France, and elsewhere to make a special production of sherry, wine, and cognac for the sole purpose of being able to procure new casks for subsequent distillations.

From Distilleries to Breakfast Foods
STAR-K’s Mehadrin presence in Israel extends as well to the world of breakfast cereals. Special Mehadrin productions of a number of the most popular American cereals (e.g., General Mills’ Nestlé’s Honey Nut Cheerios, which is licensed in Israel to Osem/Nestlé) are made weekly for the Israeli market that are not only pareve but also Pas Yisroel and Yo sheh. Osem/Nestlé’s Business Executive Officer Nahum Seeman explains, “Osem/Nestlé – founded by religious Jewish people – has kosher in its DNA. It wants to ensure the products it sells are genuinely kosher and will do the job 100 percent. Our basic approach is to aim for the maximum level of kosher a product can achieve.

“When Osem was acquired by Nestlé, it provided the opportunity to import branded Nestlé products produced in factories in the U.S., Europe and Asia to Israel. The initial process of educating each new factory about kosher requirements and supervision, in addition to reviewing formulas and production processes, is complicated and a huge investment for Osem and the factory. For a new factory it can be a bit intimidating at the start of the process. Our kosher partner needs to know how to communicate with factories so they do not get scared off. We need strong kosher partners who are very professional and confident about keeping the kosher requirements, because this reflects on our reputation, too.

“In the kosher world, you need to find solutions to issues and ways of bridging gaps. This requires not only an understanding of the food industry and food technology, but flexibility, innovative thinking, and new ideas while keeping the kosher requirements. Rabbi Aharon Haskel and his team at STAR-K Israel really helped us improve the kosher stability and kosher opportunities in our existing factories – and they facilitate the opening of new ones.”

Another key player on the Israeli import forefront is Tnuva, an Israeli food creation and marketing company. It is the largest food producer in Israel. Tnuva works with quite a few suppliers and kosher organizations, but it knows that when it comes to STAR-K, they are aware that their collaboration with us is unique and positive. According to Tnuva CEO Iram Graiver, the fact that STAR-K is an international company with a presence in 102 countries means they have quick access to a host of professional mashgichim anywhere around the globe whenever needed, thus saving the company a great deal in travel expenses.

Additionally, Mr. Graiver noted that STAR-K not only certifies plants and products and issues kosher certificates, but assists...
companies in finding suppliers and alternatives for the raw materials they need for their productions, and helps companies to come up with kosher solutions to any challenge that may arise. They credit this much appreciated support to STAR-K’s team of kosher professionals that does its job so incredibly well. Tnuva is known for its high-quality requirements, just as STAR-K is known for its high standards and exacting policies, and STAR-K’s professional team manages to combine all of the above with amazing results.

The Gelatin Revolution

Another significant contribution for the Israeli food industry which presented many challenges was the making of kosher gelatin from fish skins for a special Mehadrin run. Rabbi Haskel and his team, with their expertise in the kashrus of complex ingredients used by food manufacturers, oversaw an especially challenging African production of this vital raw material.

Rabbi Haskel explains, “Lake Victoria, which is near the countries of Kenya, Uganda, and the province of Wanja in Tanzania, contains mostly kosher fish, and many companies market the fish to kosher fish consumers around the world.

“STAR-K was engaged by Genesis Bio Limited, which decided to launch a special project for the benefit of the Mehadrin public, to take on the task of certification. This was further complicated by restrictions during COVID. One of the special tools we built for the project is called the ‘Entebbe Menorah,’ which performs libun chamur to kasher the equipment according to the highest kosher standards.” Those equipment standards were developed by Rav Heinemann. Furthermore, the Rav established STAR-K’s fish checking policy that states that each fish is required to be individually inspected for the presence of kosher simanim (fish scales). This standard is universally applied to all STAR-K-certified fish productions, and was meticulously adhered to during the gelatin run. Rabbi Haskel continues, “For five consecutive weeks, four mashgichim supervised the production of gelatin.” They were inspecting every single fish for simanim!

Guy Peleg, CEO of Genesis Bio, provides a behind-the-scenes look. “The STAR-K guides, accompanies, and gives us a kosher direction for all stages of the project, and is responsible for the highest level of kosher food in the world. The transparency and full trust built between Genesis Bio and STAR-K is the secret of our success. We see ourselves as shluchei mitzvah and we have a responsibility to supply our gelatin with the highest kosher standard.”

What’s Next

As STAR-K Israel moves ahead to meet the increasing demand by Israeli Mehadrin consumers for food and beverage imports, we anticipate that the growth of STAR-K Israel will continue to flourish and bear new ‘fruit.’

STAR-K CERTIFIED MEHADRIN LIQUORS:

• Gin - Tanqueray, Thinkers
• Tequila - Don Julio, Espolon, Volcan
• Vodka - Smirnoff
• Whiskey - Ardbeg, Cardhu, Glenmorangie, Johnnie Walker, M&H, Royal Lochnagar, Talisker, Wild Turkey 101
Our numerous sojourns through Galus not only defined and influenced the minhagim emerging from those foreign lands, but also infused our cuisine with bursts of ethnic diversity – pierogi and cholopshkes from Poland, couscous and harira from Morocco, goulash and strudel from Austro-Hungary, and gravlax from Scandinavia. Our seudos feature dips from around the world – schug from Yemen, hummus from the Levant, guacamole from Mexico, and matbucha from Morocco. As our migration advanced to the shores of the goldene medina, kosher restaurants sprang up that offered consumers a bevy of ethnic choices, from Chinese won ton soup and Italian calzones to Persian kebabs and Lebanese shawarma. The latest entry to that diverse menu is the proliferation of sushi – a traditional dish from Japan – that has been wildly embraced by Jewish communities everywhere and is now nearly as popular as apple pie (or potato kugel). It has found a place of prominence in virtually every kosher restaurant, wedding smorgasbord, and even the local pizza shop. Grocery stores, too, now carry sushi supplies, and with the establishment of a vibrant global marketplace, we can now purchase reliably kosher certified ingredients for the preparation of sushi from Tennessee to Taiwan, and all points in between.

A sushi roll, or maki, is a unique combination of rice, seasoned rice vinegar, and thinly sliced raw fish and vegetables, tightly rolled in black sheets of seaweed called nori. The four articles that follow touch on the kashrus implications of the main components of maki – tuna, rice vinegar, and nori – along with the proper brachos to make before partaking of this delicacy.

I. SOMETHING FISHY ABOUT TUNA
Rabbi David Jubiler, Cape Beth Din Kashrus Administrator, South Africa

While sushi and sashimi don’t get along too swimmingly with gefilte fish and schmaltz herring, we see these delicacies at many simchas. These Japanese foods are becoming increasingly popular in the Kosher market, but few people know just what takes place behind the scenes.

We might think that because fish used in sushi is raw and uncooked, what could go wrong? Well, on the “scale” of things allow me to enlighten you about sushi fish production.

Yellowfin Tuna (Thunnus albacares), a popular sushi delicacy, is mainly caught in Southeast Asia and is sold predominantly from Chinese fishing boats. They employ long-line fishing in contrast to a net method. When tuna is not designated for canning, this method is used in order to minimize bruising. Packed in chipped ice flakes, tuna is sold on auction to the highest bidder. Severe shortages of this overfished species and huge demand from the Japanese market drive the price up considerably.

These factors of supply and demand contribute to the perpetration of industry fraud. There have been recorded cases of other fish being substituted and sold as tuna. There have been instances where the accepted method of pas kaskeses, leaving a skin patch on the deboned and skirted fillet, has been adulterated.

These skilled perpetrators have cleverly developed a method of sticking scaled skin patches onto the cuts. The enzymes in the meat/skin and the subsequent freezing of the cuts cause the skin patch to appear to have been grown on the fish. In order to beat these scallywags at their own game, we check the tuna when it arrives at the factory – whole, unskinned, and fresh. We check that there is no other fish accessible in the plant at the time of kosher processing, and we confirm that what is packaged is certified kosher tuna.

As an imported product, the US FDA is extremely strict, testing that there are no nasty germs, histamines or parasites in this raw product. Did you know that after the tuna has been skinned and cut it is particularly prone to infection? Therefore, to help the product pass customs inspection with a clean bill of health, the manufacturer will soak the fish in an antibacterial preservative solution which contains chemicals and disinfectants. The mixture (a powder mixed with water) also may act as a firming agent and flavor enhancer. The tuna is immersed in these solutions for a prescribed amount of time to ensure that the meat of the fish is penetrated sufficiently to do its job. We make no assumptions! We carefully check that these solutions are reliably kosher certified, in spite of the fact that the certified product is more costly.

Another cost-saving method of germ prevention is ethanol. Ethanol can be made from a variety of source materials that will be converted into alcohol. In South Africa, the manufacturer will use the cheapest starter material available. The raw product used to make alcohol is seasonal, and the cheapest one is the one that is most plentiful at the time.

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Kosher for Passover (KFP). Similarly, it is assumed that sugar-based ethanol is KFP. This may not be the case. To process sugar cane into sugar, amylase enzymes are used to break down the sugar cane cells so that there is greater yield for the alcohol manufacturer. This enzyme may be kitniyos, or even chometz!

When certifying a KFP sugar production, we ensure that the enzymes used are all KFP and that the enzyme starter materials are strictly KFP. In the case of Passover-certified tuna, we see that the sugar-derived alcohol has KFP enzymes in it when it is produced and that the ethanol is certified as KFP. Once all Passover conditions are met, we can then also certify the tuna as KFP.

Another issue that we often confront when processing kosher fish is cross-contamination with treif fish. Furthermore, do you know that the nice smoked red color on your tuna sashimi (with a skin-patch) may be due to a red dye bath of carmine (a brilliant color stable red derived from crushed beetles)? We make sure that all colorants arekosher certified.

When we supervise fish production in a common facility, we segregate production and kosher the factory and equipment to ensure that the plant is dedicated to kosher fish production. We confirm that nothing is produced on Shabbos. When Bishul Yisroel is necessary, we light the smokers and make sure that there is no cross-contamination with treif fish in the smokers.

Clearly, there are many operators who will happily cut corners by spinning you a line. Don’t fall hook, line and sinker for the scam. Be an educated consumer and buy only kosher certified products!

II: CREATING RICE VINEGAR

Rabbi Amos Benjamin, STAR-K Kashrus Administrator, Director of Far East Operations

One of sushi’s basic components is rice vinegar. Rice vinegar serves two purposes – it imparts flavor and it serves as a preservative so that the sushi will not spoil. Unlike grain vinegar or apple cider vinegar that uses grain alcohol in the process, rice vinegar uses alcohol from a rice wine popularly known as sake. In order to convert the rice into alcohol, a mold known as koji is used in the fermentation process.

Are there any kashrus concerns in the manufacturing of the koji mold, a basic component in the production of rice vinegar? Let’s first take a look at what is involved in koji production in Japan.

The first stage of the koji process is to mix raw rice and cold water. The rice is then transferred to a pressure cooker, where it is par cooked. The rice at this stage is barely edible. It still has a low moisture content and is nowhere near being fully cooked, so there would be no issues of bishul akum. After cooking, the rice is ready to be converted into the koji mold.

The rice is seeded with koji extract, which comes from a previously grown koji mold. The culture uses only rice, Aspergillus oryzae (a fungus which is inoculated into the rice), and water. The koji extract propagates the par cooked rice to create more koji. The rice is seeded with the koji extract, transferred to wooden trays and left to culture for five to seven days at a temperature of 45ºC. Now the koji mold has spread and is ready for the next step.

The molded rice is dried for two days with warm air. The completed product is known astanakoji. In order to produce the other finished product, koji-kin, the molded rice is passed through a sifter to separate the mold spore from the rice. The spore powder is blended with potato starch and is packed and ready to be used to convert the rice into sake (rice alcohol), which provides the basis for rice vinegar.

In a rice vinegar fermentation process, the rice’s natural starch is converted into a sugar, similar to the melting process of barley; this occurs when the rice is mixed with water. The koji is then added to the malted rice syrup along with other enzymes. The rice fermentation process converts the sugars into rice alcohol.

The sake alcohol is then separated from the solid rice. The liquid sake is then ready for a second fermentation process, whereby bacteria converts the alcohol into acetic acid (concentrated vinegar) – in this case, rice vinegar. The concentrated vinegar is diluted with water to 4.3% acidity and is ready to be mixed with sushi rice.

The bottom line: there is no issue of bishul akum with the fermentation of rice and the production of rice vinegar molds.

III: THE MAKING OF NORI

Rabbi Tzvi Rosen, STAR-K Kashrus Administrator / Editor, Kashrus Kurrents

What is nori? Let’s begin with a dictionary definition: NO-RI/- an edible seaweed eaten either fresh or dried in sheets.

Nori is a form of algae, a simple organism that grows in the water. Nori, in fact, starts its life on land, where the nori seeds are sprouted, before being taken by the nori grower out to sea to grow on nets. As the nori grows in the sea nets, it is possible for unwanted sea creatures (e.g., seahorses) to get caught in the nori or in the nets. Once grown to maturity, the nori is then harvested. This harvested nori is then brought into a manufacturing facility where it first undergoes a visual inspection to remove any hidden marine life or unwanted seaweed.

Next, the nori is washed and filtered to remove sand and other debris. After the nori is softened, it goes through a second filter. The seaweed is cut, shaped, and pressed down into shaping boxes. It is pressed to remove excess water and is formed into sheets, whereupon the nori is dried for two hours at 50ºC.

Upon completion of this first drying process, the nori is separated from its shaping boxes and transported to a computerized optisorter that inspects the sheets for abnormalities in color and texture. If an unwelcomed seahorse were to pass through the filtration systems and baking process, it would be spotted by the optisorter on the line and the nori sheet would be discarded. It should be pointed out that the optisorter is not infallible. Kosher nori requires a mashgiach’s trained eye to spot unwanted crustaceans. Once the nori passes inspection, the sheets are boxed for a second drying in an electric oven at 80ºC to toast them for a crisper finish.

IV. BRACHOS ON SUSHI ROLLS

Rabbi Mordechai Frankel, Director, Insights from the Institute

The general rule for a dish with numerous ingredients is to recite a bracha on the primary ingredient (the ikar) and not on the secondary ones (the tafel). If the dish does not contain any of the five types of grain, the ingredient of which there is the largest quantity will generally be considered to be the primary ingredient. In the case of sushi, that ingredient would be the rice; but the more prestigious ingredient is clearly the fish, which is considerably more expensive than rice. As such, the fish would also be considered a primary ingredient.

In addition, the filling and rice are not cooked together, and they remain distinct. Thus, both the filling and rice are considered primary ingredients, and both necessitate a bracha. The vegetables or fruit (such as avocado or mango) in the sushi roll are tafel to the other ingredients and do not require a bracha. Similarly, the nori does not require a bracha.

For this reason, Rav Heinemann shlit’a paskens that one should first recite Mezonos on the rice, and then She’chakel on the fish. A suggested way to do this would be to unroll one of the rolls and make the separate brachos on the rice and fish.

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nervous you might confront her by asking, “Where is the meat that I left in the fridge?” then, obviously, she would feel it necessary to replace it. This creates a basar sheni’alemin min ba’ayin issue¹.

On the other hand, if a friend or relative left meat at your front door, there is no concern of replacement, because if someone wanted the meat they would just take it. In this case, there is no issue of basar sheni’alemin min ba’ayin.

If one recognizes the meat left in the fridge, it is called t’vias ayin (eye recognition) and the meat is allowed to be eaten. An extension of this concept is if the food configuration in the freezer looks like it did previously. This, too, can be considered t’vias ayin⁴.

Can a system be put in place to assure the kosher integrity of the meat? If the aino Yehudi is worried that a Yehudi may catch him doing something he is not supposed to be doing, the aino Yehudi will refrain because of the fear factor of being caught. This fear factor is called meisis. Meisis is created by telling the aino Yehudi that he may not take any meat and that you will be back soon. The concern of the Yehudi’s imminent return would discourage touching or tampering⁶.

A variation of this meisis would be to instruct the aino Yehudi to not take any meat and to install a security camera in your kitchen⁸. This would create a constant worry by the aino Yehudi that you’re watching.⁷

Yichud Keilim and Bishul Akum

The Shulchan Aruch tells us to be careful not to leave kosher keilim (e.g., plates, pots, cutlery) unattended due to the obvious concern that the aino Yehudi might use them with non-kosher hot foods which are forbidden to eat⁴. Included in the concern of unattended keilim are microwaves, toaster ovens, waffle maker, etc.

Furthermore, one must realize that certain foods that are 100% kosher batkola may render your cookware treif when used by an aino Yehudi. For example, if eggs, fish, rice, or potatoes were cooked by an aino Yehudi (defined as bishul akum) in your kosher kitchen, the keilim may become treif⁵. Ongoing, the most effective way to deal with this problem is to address the issue head on and set up a system of oversight in the kitchen. This might include intermittent visits to the kitchen (yotzei v’nichnas) or a security camera connected to your phone. Anytime an aino Yehudi is involved in food preparation in your kitchen, the do’s and don’ts need to be clearly stipulated.

Stam Yeinum

Chazal forbade a Yehudi from drinking wine which was handled by an aino Yehudi for two reasons:
2. That we should not come to drink wine which was poured for avoda zara (idolatrous libations)¹⁰.

It is important to understand that the prohibition of stam yeinum applies only to wine that was not cooked (aino mevushal). Cooked wine, commonly known as mevushal, doesn’t have any issue of stam yeinum¹¹.

The exact concerns of Chazal were that an aino Yehudi might:
• Lift an open bottle and shake it.
• Drink from the bottle.
• Touch the actual wine and shake his finger even slightly¹².

The problem arises in the following scenario. If aino mevushal wine and the aino Yehudi were left unsupervised for hours in a Jewish home, we have no way of knowing what he/she may have done to the wine while no one was looking. Therefore, we need to treat the situation as if the wine was touched, and the wine is forbidden.

Today, quality non-mevushal wines abound in Jewish homes. How do we resolve this very real dilemma? Again, the optimal way is, as mentioned previously, to create a meisis by telling the aino Yehudi that he/she may not touch these wines and then have someone walk in occasionally or to install a security camera.

Purchasing only mevushal wines will definitely eliminate many halachic questions. Other possible solutions include: to double-seal the aino mevushal wine; to lock the bottles away; or to employ a recent invention of placing a cap lock on the top of the bottle which can only be removed if the code is known.

Yichud

There is an issur for a man and woman not married to one another to be secluded by themselves at any time¹³. A typical scenario is of an elderly man with a female nurse or aide left alone in the house; this could pose a real halachic problem.

Some solutions to avoid yichud include:
1. Leaving the front door open at all times. The screen door may be kept closed¹⁴.
2. Installing a camera¹⁵. Note that the camera is only halachically effective if the patient is always in the camera’s field of vision.
3. Establishing an understanding of open entry. It is clear that someone else has access to the house and can enter it at any time¹⁶.
4. If the parent is elderly and unwell, however, a Rav must be consulted because various factors have to be weighed and addressed.

Final Recommendations

It is strongly recommended never to indicate to an aino Yehudi that you will be out for a specific amount of time, for example by stating, “I’ll be back in an hour.” It is more preferable to just say, “I’ll be back soon,” giving the aino Yehudi the impression that your imminent return is likely¹⁷. As always, in each individual case, a halachic authority should be consulted. •

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3. Ibid.
5. Ibid., 118:10
6. Some people have asked whether they could install a decoy camera instead, making the aino Yehudi believe they are being watched on their phone, even though they’re not. This should be asked to your Rav. The opinion of Rav Moshe Heinemann shlit’a, is that you can do so for a short period of time, but the aino Yehudi eventually would likely figure out it’s a dummy and the meisis would be over.
7. Heard from R’ Moshe Heinemann shlit’a.
9. Ibid., 113:16
11. Ibid., 75:10.
12. Ibid., 76:7.
15. Ibid.
16. Ibid.
CONSUMER PRODUCTS
Only when bearing STAR-K symbol

ALASKA PRAKMAYA LTD
Israel
PICKLED PRODUCTS

ALEXANDER SA
Veria, Greece
CANNED FRUIT

AMERICAN UNIVERSITY
Washington, DC
RESTAURANT/TAKE OUT

AMJR EQUITY
Chatsworth, CA
MEAT/POULTRY PROCESSOR

BIDFOOD LIMITED
New Zealand
DRIED FRUITS/VEGETABLES

BREAD AND BATTER
Brooklyn, NY
COOKIES

CLYDE WHISKEY LTD
United Kingdom
ALCOHOLIC BEVERAGES

COOP CF
Mexico
COFFEE BEANS

ELDINAR GIDA
Turkey
JUICE & JUICE CONCENTRATES

EVERGREEN USA LLC
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TEAS

OLEENA NATURAL FOODS PVT LTD
Sri Lanka
COCONUT PRODUCTS

PARADISE GREEN FOOD INC
Los Angeles, CA
DRIED FRUIT

PEPSI BEVERAGE COMPANY
Newport News, VA
BEVERAGES

PLAYA BOWLS
Baltimore, MD
RESTAURANT/TAKE OUT

PLEASANT TREE INDUSTRIES LLC
Chagrin Falls, OH
CBD PRODUCTS

PRAWN SEAFOODS
Miami, FL
CANNED FRUIT

REVIVE HEALTH
Finksburg, MD
JUICE & JUICE CONCENTRATES

SAPPHIRE APPLIANCES
Weston, FL
SABBATH MODE APPLIANCES

SCHIFF FOOD PRODUCTS CO INC
Totowa, NJ
CREAM OF TARTAR

SOUTHERN FLAVORING CO INC
Bedford, VA
FLAVORS & EXTRACTS

SUSHI SAKURA
Baltimore, MD
RESTAURANT/TAKE OUT

ULINE
Pleasant Prairie, WI
PARCHMENT PAPER

VITARGO INC
Fountain Hills, AZ
SPORTS & NUTRITIONAL DRINKS

WAKEFERN FOOD CORP
Keasbey, NJ
ICE CREAM & NOVELTIES

WORLD FINER FOODS INC
Bloomfield, NJ
CANNED VEGETABLES

AGRO HUB INTERNATIONAL
Pakistan
SALT PRODUCTS

AMAZE SPECIALTY FOODS
India
GRAIN PRODUCTS/NUTS & SEEDS

ANHUI HEGENG BIOTECH ENGINEERING CO LTD
China
SWEETENERS

ANHUI HEGENG BIOTECH
China
SWEETENERS

ASALYA FOOD INGREDIENTS
India
GRAIN PRODUCTS/NUTS & SEEDS

AVANTNATURE FOODS PVT LTD
India
DRIED FRUIT/VEGETABLES

AZYMUS TROPICAL FOODWORKS INTERNATIONAL INC
Philippines
NUTS AND SEEDS

BADUWATTA DESICCATED
Sri Lanka
COCONUT MILLS (PRIVATE) LIMITED

BANWARI CHEMICALS PVT LTD
India
CHEMICALS FOR FLAVORS & FRAGRANCES

BAVARIA CORPORATION
Apopka, FL
NEUTRACEUTICALS

CI TOP THIN OIL PRODUCTS
Colombia
VEGETABLE & SEED OILS

CARAVAN INGREDIENTS INC
Lenexa, KS
FOOD CHEMICALS

CHEMFOOD CO LTD
South Korea
SWEETENERS

GIANGDONG SPRING YOUNG BIOTECHNOLOGY CO LTD
China
SWEETENERS

JANGSU NEW-BIO
China
BIOTECHNOLOGY PRODUCTS

JANGSU ZISHAN FOOD AND TECHNOLOGY LTD
China
CANNED VEGETABLES

J’S INTERNATIONAL TRADING
South Korea
VEGETABLE/SEED OILS

JUPITER FOOD PRODUCTS (I)
India
HERBAL EXTRACTS

LANEXX INDIA PRIVATE LIMITED
India
INDUSTRIAL CHEMICALS

MAT SRL
Argentina
OLIVE OILS

OLIPHENOL LLC
Hayward, CA
NUTRITIONAL SUPPLEMENTS

PETE LIEN & SONS
Frankie, WV
INDUSTRIAL CHEMICALS

PETROTEK GENERAL TRADING LLC
United Arab Emirates
LUBRICANTS

PIRAMAL PHARMA LIMITED
India
VITAMIN COMPONENTS

PT PF'S UTAMA INDONESIA
Indonesia
COCONUT PRODUCTS

RK AGROEXPORT PRIVATE LIMITED
India
COFFEEES

SANTOS ENTERPRISE FOOD BV
Netherlands
NUTRITIONAL COMPONENTS

SARACA LABORATORIES LIMITED
India
NUTRITIONAL COMPONENTS

SENSIERT INDIA PVT LTD
India
FLAVORS & EXTRACTS

SHANXI DAOYI BIOLOGICAL TECHNOLOGY CO LTD
China
VITAMIN COMPONENTS

SILK ROAD WHOLESALER & DISTRIBUTORS
Fair Lawn, NJ
HERBS/SPICES & SEASONINGS

TAIYUAN TIANHE FOOD GROUP
China
NUTS AND SEEDS

UNIFI INC
Providence, RI
PASTA PRODUCTS

UNO OPAL
France
LUBRICANTS

UNIVAR SOLUTIONS USA INC
Downers Grove, IL
VEGETABLE/SEED OILS

VANDANA ORGANIC TRADE PVT LTD
India

AGRO HUB INTERNATIONAL
Pakistan
SALT PRODUCTS

AMAZE SPECIALTY FOODS
India
GRAIN PRODUCTS/NUTS & SEEDS

ANHUI HEGENG BIOTECH ENGINEERING CO LTD
China
SWEETENERS

ANHUI HEGENG BIOTECH
China
SWEETENERS

ASALYA FOOD INGREDIENTS
India
GRAIN PRODUCTS/NUTS & SEEDS

AVANTNATURE FOODS PVT LTD
India
DRIED FRUIT/VEGETABLES

AZYMUS TROPICAL FOODWORKS INTERNATIONAL INC
Philippines
NUTS AND SEEDS

BADUWATTA DESICCATED
Sri Lanka
COCONUT MILLS (PRIVATE) LIMITED

BANWARI CHEMICALS PVT LTD
India
CHEMICALS FOR FLAVORS & FRAGRANCES

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NEUTRACEUTICALS

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WINTER 5782
STAR-K Welcomes the OU to Baltimore

STAR-K warmly welcomed Rabbi Menachem Genack, OU CEO, and Rabbi Moshe Hauer, OU Executive VP, to its Baltimore office on December 16. Rabbi Genack gave a shiur to STAR-K rabbonim and staff on the kashrus of gelatin.

Pictured L - R: Avrom Pollak, STAR-K President; Rabbi Genack; Rav Moshe Heinemann, STAR-K Rabbinic Administrator; and Rabbi Moshe Hauer.

Rabbi Genack giving the shiur.

Rabbi Genack conversing with Rav Heinemann and Rabbi Hauer.

STAR-K KOSHER CERTIFICATION
A non-profit agency representing the kosher consumer in promoting kashrus through education, research and supervision

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