

THE DAF HAKASHRUS



A MONTHLY NEWSLETTER FOR THE OU RABBINIC FIELD REPRESENTATIVE

DAF NOTES: The following is the policy of the OU regarding temperature levels concerning several Kashruth and Shabbos issues, based on the Psokim of the OU's Poskim. It is taken from OU Document M-5 of the OU's collection of Kashruth Documents. The present document refers to other sources taken from this same collection (e.g. A-112 = OU Document A-112).

MASTER LIST OF TEMPERATURES

MINIMUM REQUIRED TO
MAINTAIN BISHUL OR PAS YISROEL

176° F

SOURCE—A-112

APPLICATIONS

- A Jew modified the flame in an oven to avert a problem of *bishul akum* or *pas paltar* and that flame was subsequently extinguished and relit by a non-Jew. The food cooked in the oven after the fire was relit, is only *bishul* or *pas yisroel* if the oven chamber was at least 176°F during the entire time the flame was off.
- A Jew modified the flame in a boiler to avert a problem of *bishul akum* and, some time later, the company turned off the boiler for 8 hours in order to service it. If the boiler maintained a minimum temperature of 176°F during the hours that it was off, a non-Jew may relight the boiler and the food will still be considered *bishul Yisroel*.

HAG'ALAH AND PEGIMAH

212° F

SOURCES—K-1, 2, 3, 93, 177, 253 & M-2:21ff

APPLICATIONS

- Equipment which requires *hag'alah* must be kashered in water which is at least 212° F even if the non-kosher food cooked in the equipment never reached that temperature.
- Non-kosher oil was heated to 350° F in a deep fryer. The deep fryer can be kashered with water which is 212° F even though the oil was hotter than that.
- The temperature of the water must be 212° F and it is irrelevant if the water is boiling or not. Therefore:
 - *Hag'alah* can be done with water which is 212° F even if the water isn't "boiling" because it is under pressure.
 - *Hag'alah* cannot be done with water which is less than 212° F even if the water is "boiling" because it is in a vacuum.
 - *Hag'alah* cannot be done with liquids (e.g. alcohol) which are less than 212° F but are "boiling" because their boiling point is less than that of water.
- All of the aforementioned rules also apply to one who is being *pegem* equipment in anticipation of kashering it before it is *aino ben yomo*.

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KASHRUTH advisory!

FRESHWATER FISH MARKETING CORPORATION

Products of Freshwater Fish Marketing Corporation (FFMC), located in Winnipeg, Alberta, Canada have been certified by the Orthodox Union for many years. This facility, which only processes kosher fish, has been carefully reviewed and accepted by many respected kosher certifying agencies worldwide.

Recent irresponsible and false claims have been published concerning the integrity of the hashgacha as it was administered more than seven years ago, under a previous mashgiach A"H (who is no longer living), alleging that non-kosher fish was sold as kosher. It should be noted that the writer of the piece was identified by the newspaper as "a former fish marketer who believes the FFMC's monopoly should be broken."

OU Kosher urges everyone to realize that charges leveled in print can be, and often are, false. The Orthodox Union urges the kosher-consuming public to recognize such spurious innuendo for its true nature.

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FISH COMPANY LATEST VICTIM OF UNSUBSTANTIATED KASHRUS RUMORS

New York... At least a half dozen companies, including several kosher restaurants, have become victims of the new age in communications, including the extensive reach of some blogs, when their kashrus status was thrown into question almost overnight albeit that there was nothing wrong with their kashrus. The latest victim was Freshwater Fish Marketing Corporation (FFMC), located in Winnipeg, Canada. While the circumstances were different in each case, all were maligned as having a problem with their kashrus when in fact they may have only changed certifications or had no change at all. This time the accusations against Freshwater, said the Orthodox Union (OU), were "irresponsible and false." According to the OU the charge that non-kosher fish was sold as kosher by the company was written by a "writer who was identified by the newspaper as a former fish marketer who believes the FFMC's monopoly should be broken." The OU statement sharply rebuked the sources that spread the false rumor. Many of the kashrus agencies reached by KosherToday said that the public can be assured that if there is a real kashrus problem that the agencies themselves would issue a kashrus alert. They urged kashrus newsletters and blogs to check with the agencies before potentially destroying someone's business based on a false rumor.

TEMPERATURES

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There are limited situations where hag'alah and pegimah may be done at lower temperatures but only after the situation is evaluated by a kashering expert and weighed by the Rabbinic Coordinator.

MINIMUM BAKING TEMPERATURE WHICH DEMANDS LIBUN GAMUR

200° F

SOURCE—K-182 & 313

APPLICATION

- A dryer which processes non-kosher breakfast cereal at less than 200° F may be kashered with *libun kal* (or *hag'alah*) even though the cereal is dry and the flame is very close to the drying chamber.
 - There are limited cases where *libun gamur* is not necessary even if the temperature is somewhat higher than 200°. Such situations require a specific ruling from Rav Belsky or Rav Schachter.

LIBUN GAMUR FOR A THIN ITEM OR IF APPLIED FOR AN EXTENDED AMOUNT OF TIME

900° F

SOURCE—K-118 & 285

APPLICATIONS

- A thin belt which comes in direct contact with non-kosher pastries in the oven can be kashered by heating the belt in a bank of flames to 900° F for a few seconds (using the procedure outlined in K-285 to prevent it from buckling).
- A baking pan or frying pan which was used to bake or fry a non-kosher item can be kashered by allowing them to go through an oven's entire self-clean cycle since the pans will be heated to 900° F for many hours.
- A pizza oven was used to bake non-kosher food which came in direct contact with the floor of the oven. Momentarily heating the oven to 900° F is insufficient to kasher it. That method was only permitted for thin items.

LIBUN KAL PERFORMED WITHOUT A DIRECT FLAME

Temperature of the equipment itself as opposed to the air in the equipment

1 hour at **550° F** or 1.5 hours at **450° F** or 2 hours at **375° F**

SOURCE—K-203 & 255

APPLICATIONS

- Non-kosher bread was baked in an oven on pans. After the oven is cleaned, the chamber (as opposed to the pans) can be kashered by heating it until the walls, floor and ceiling of the oven reach 550° F and then this temperature must be maintained for one hour. Alternatively, the walls etc. can be heated to 450° F for 1.5 hours or to 375° F for 2 hours.
- A spray dryer can be kashered by heating its walls to 550° F and maintaining that temperature for 1 hour, to 450° F and maintaining that temperature for 1.5 hours or to 375° F and maintaining that temperature for 2 hours. Special care must be taken to ensure that even the coldest portions of the spray dryer reach the required temperature.
 - In many of the above cases, the equipment's temperature measuring device will measure the temperature of the air in the chamber. This temperature should be ignored because



libun kal requires that the equipment reach the required temperature.

- *Mishnah Berurah* 451:33 notes that *libun kal* can remove residual issur left in the cracks and crevices of a utensil. That *libun kal* requires a direct flame as described below; *libun kal* without a flame at the temperature described above would not be effective.

LIBUN KAL PERFORMED WITH A DIRECT FLAME

160° F

on the backside of the equipment

SOURCE—K-203

APPLICATIONS

- A stainless steel worktable/counter was used for hot non-kosher meat. The counter can be kashered by slowly passing a blowtorch over every inch of the top of the counter until the entire underside of the counter reaches 160° F (i.e. *yad soledes bo*).
- The same procedure can be followed for a drum dryer heated by steam (as opposed to one heated by a flame or electric element which would require *libun gamur*).

YAD SOLEDES BO – MINIMUM

120° F

SOURCE—K-185 & X-1:17

APPLICATIONS

- Non-kosher patties come out of the oven and get transferred onto a series of belts. Those belts which come in contact with patties which are hotter than 120° F must be kashered before they are used for kosher products. Those belts which come in contact with patties which are cooler than 120° F do not have to be kashered, but must be thoroughly cleaned.
- A heat exchanger is used to keep warm non-kosher products from getting too hot. If the products never get hotter than 120° F and all remnants of the non-kosher product have been removed, the heat exchanger can be used for kosher products without *hag'alah*.
- A non-Jew curdles cheese in a temperature-controlled vat and produced whey as a byproduct. If the vats get hotter than 120° F, the whey is forbidden because it has absorbed taste from the *gevinas akum*. Otherwise, the whey is kosher.
- On Shabbos, one may place a cold liquid next to the fire if it is impossible for the liquid to become heated to above 120° F even if left there the entire Shabbos.

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TEMPERATURES

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– There are limited cases where one may consider *yad soledes bo* to be 125° F after consulting with Rav Belsky or Rav Schachter.

**FOR WINE OR GRAPE JUICE
TO BE CONSIDERED MEVUSHAL**

175° F

SOURCE—A-18 & 128

APPLICATION

- Wine or grape juice cannot become forbidden as *stam yayin* after it was pasteurized to 175° F.

YU PARTICIPATES IN HARRY H. BEREN VISIT OU PROGRAM



(L to R) Standing: Rabbi Eric Goldman, YU Sgan Mashgiach
Seated: Rabbi Menachem Genack, Rabbinic Administrator and CEO
of OU Kosher and Rabbi Yosef Grossman Director of Kashruth Education

Dear Rabbis Genack and Grossman,

Thank you so much for opening up the OU doors to the Yeshiva University students. All who attended were fascinated by the presentations (fish, vitamins, medicine, oils, eggs etc.) They were exposed to issues that they new little or nothing about. I personally want to thank you also for making planning this trip so effortless. You were flexible and welcoming and with just a couple of phone calls you had an entire program for us. May the OU always continue its great work.

Sincerely,

Rabbi Ely Bacon
Coordinator of Clinical Pastoral Services
Sgan Mashgiach Program Yeshiva University

MAZAL TOV TO ...

our dedicated Group Leader and Rabbinic Coordinator **RABBI YOEL SCHONFELD AND HIS WIFE** on the engagement of their daughter Shira to Naftali Buchwald son of Rabbi and Mrs. Ephraim Buchwald of NYC. Rabbi Buchwald is Founder and Director of NJOP. Mazal Tov as well to the kallah's grandparents Rabbi and Mrs. Fabian Schonfeld. Rabbi Schonfeld is the Rav of Young Israel of Kew Gardens Hills, NY.

our devoted RFR in Antwerp, Belgium **RABBI YITZCHOK STERLING AND HIS WIFE** on the engagement of their youngest daughter Yocheved to Eliyahu Perlstein from Jerusalem.

KASHRUTH alert!

WELSH FARMS CHOCOLATE ICE CREAM (UPC #078766501246) and **NEAPOLITAN ICE CREAM** (UPC #078766501437) produced by Welsh Farms Inc. – Ronkonkoma, NY bear an unauthorized © symbol. Consumers spotting these products are requested to contact the Orthodox Union at 212-613-8241 or via email at kshalerts@ou.org.

HOMEBAKE ASSORTED SCOOP & BAKE COOKIE DOUGH VARIETIES produced by 1st Products Inc., - Golden Valley, MN and sold at Target Stores, are missing the © dairy designation. Please see below for product specific details. Future packaging will be revised.

Peanut Butter – contains dairy ingredients as listed on the ingredient panel.

Chocolate Chip – manufactured on dairy equipment.

Chocolate Fudge – manufactured on dairy equipment.

HAMAKUA PLANTATIONS HAWAII MACADAMIA NUT BRITTLE (UPC #7-07178-10005-0) produced by Hamakua Macadamia Nut Company, Kawaihae, HI is certified © and its ingredient panel lists dairy ingredients. The product label was inadvertently applied in such a fashion as to cover the “D” designation. Corrective action is being taken.

I CAN'T BELIEVE IT'S NOT BUTTER! MEDITERRANEAN BLEND produced by Unilever, Englewood Cliffs, NJ had some mismatched packaging: I Can't Believe It's Not Butter! Mediterranean Blend (**REGULAR**) is © kosher certified. I Can't Believe It's Not Butter! Mediterranean Blend - **LIGHT** is not kosher certified. A limited amount of Light product was incorrectly packed in Regular tubs (identifiable by the green stripe/ribbon on packaging) which bear the © symbol. The affected product does bear the correctly labeled Light lid (identifiable by the blue stripe/ribbon on packaging) and only mismatched product is affected. Corrective action is being taken. Please note that the Regular (not Light) variety remains certified © kosher. Consumers spotting the mismatched product are requested to contact the Orthodox Union at 212-613-8241 or via email at kshalerts@ou.org.

ROCKY MOUNTAIN CHOCOLATE FACTORY WHITE CANDY CANE BAR UPC: 7 51269 00702 5 produced by Rocky Mountain Chocolate Factory – Durango, CO contains dairy ingredients as listed on the ingredient panel but the © designation has been omitted. Future packaging will be revised.

PUBLIX GUMMY WORMS, GUMMY BEARS, JELLY BEANS distributed by Publix Super Markets, Inc. – Lakeland, FL and sold in Publix Supermarkets erroneously bear an unauthorized © symbol and have been withdrawn from the marketplace. Consumers spotting these products are requested to contact the Orthodox Union by phone at 212-613-8241, or via email at kshalerts@ou.org.

CONDOLENCES TO...

our devoted RFR in Atlanta, GA **RABBI DAVID REZNICK AND FAMILY** on the loss of his father Mr. Moses Reznick Z'l of Charleston, SC.

♦ המקום ינחם אתכם בתוך שאר אבלי ציון וירושלים ♦



LOOK FOR THE CERTIFIED ®
ON APPLE & EVE JUICE PRODUCTS
Most of our products are certified, but some are not.

KOSHER PRODUCTS	NON-KOSHER PRODUCTS
100% Apple Juice	Apple Grape
100% Pomegranate Juice	Black Cherry
Apple Cranberry Juice	Blueberry Acai
Bert & Ernie's Berry Juice	Concord Grape Cocktail
Big Bird's Apple Juice	Cranberry Grape
Cookie Monster's Orange Tangerine	Cranberry Grape Light
Cranberry Apple Juice	Cranberry Wildberry
Cranberry Cocktail	Grover's White Grape
Cranberry Juice & More	Mango Tangerine
Cranberry Peach Mango	Organic Cranberry Blueberry
Cranberry Raspberry Juice	Organic Mango Strawberry
Cranberry Light	Organic Peach Mango
Cranberry Raspberry-Light	Organic Pomegranate
Elmo's Punch	Organic Vintage Grape
Fruit Punch Cocktail	Pomegranate Blueberry
Fruit Punch Juice	Pomegranate Blueberry Cocktail
Guava Nectar	Pomegranate With Cranberry
Lemonade	
Mango Nectar	
Mango Passion Juice	
Natural Style Apple Juice	
Naturally Cranberry Juice	
Orange Carrot	
Orange Juice	
Orange Mango Cocktail	
Organic Apple Juice	
Organic Lemonade	
Paradise Punch	
Peach Mango	
Pineapple Cocktail	
Pineapple Orange Banana	
Ruby Red Grapefruit Cocktail	
Strawberry Kiwi	
Strawberry Mango Passion Juice	
Very Berry Juice	

Feel free to call us at 1-800-969-8018 with any questions or concerns.
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