



KASHRUS KURRENTS

WINTER 5782 - 2022 | VOLUME 45 NO. 1

FROM THE PRESIDENT'S DESK



Global Brands Team Up with STAR-K in Israel

**AVROM POLLAK**

PRESIDENT, STAR-K KOSHER CERTIFICATION

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 Israel¹. 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.

¹ See "Mashke Yisroel: Liquor l'Mehadrin comes of Age: A Behind-the-Scenes Interview with STAR-K Israel's Director of Kashrus, Rav Ahron Haskel," *Kashrus Kurrents*, Fall 2020.

CONTINUED ON PAGE 2

FROM THE STAR-K BMG CHABURA

First Aide:

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

**RABBI YAAKOV HEINEMANN**ROSH KOLLEL, STAR-K BAIS
MEDRASH GOVOHA HALACHA
CHABURA

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 Yeinum: 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.

CONTINUED ON PAGE 6



Global Brands Team Up with STAR-K in Israel

CONTINUED FROM PAGE 1

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 *Yoshon*.

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

SOME NEWLY STAR-K CERTIFIED ISRAELI CONSUMER BRANDS:

- *Bonduelle* Vegetables
- *Delicious* Premade Meals
- *Kafu Zan* Pizza
- *Nestlé* Cereals
- *Osem* Dips & Spreads
- *Shimrit* 'Squeez' Batter Pouches
- *Taim* Stuffed Vine Leaves
- *Tivol* Gourmet Bowls
- *Thomy* Condiments
- *Tnuva* Alternative Gouda-Style *Ptitim*
- *Vitaminchik* Vitamin Pouches





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 - *Ardberg, Cardhu, Glemorangie, Johnnie Walker, M&H, Royal Lochnagar, Talisker, Wild Turkey 101*



SUSHI

THE BIRTH OF A YIDDISHE MEICHEL



RABBI TZVI ROSEN
STAR-K KASHRUS ADMINISTRATOR
EDITOR, KASHRUS KURRENTS

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 *cholopsbkes* 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 Dovid 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 skinned 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. South Africa enjoys a fruitful grape season; that which falls off the vine and not turned into wine is used to make ethyl alcohol. Alternatively, alcohol from South Africa can also be made from sugar. Often, there is a foregone conclusion that raw fish is automatically

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 are reliably kosher certified.

When we supervise fish production in a common facility, we segregate production and *kasher* 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 45°C. 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 malting 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 50°C.

Upon completion of this first drying process, the nori is separated from its shaping boxes and transported to a computerized optisorter that inspect 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 80°C 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'hakol* 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. ☆

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 shenis’aleim min ha’ayin* issue³.

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 shenis’aleim min ha’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 ayin*⁴.

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 *meirsis*. *Meirsis* 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 tampering⁵.

A variation of this *meiris* would be to instruct the *aino Yehudi* to not take any meat and to install a security camera in your kitchen⁶. 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 eat⁸. 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 *l’hatchila* 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 *keilim*, the *keilim* may become *treif*⁹.

Optimally, 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’nichmas*) 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:

1. *Chasnus* – minimizing socialization.
2. That we should not come to drink wine which was poured for *avoda zara* (idolatrous libations)¹⁰.

3 Ibid.

4 Y.D. 63:1.

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 *meirsis* would be over.

7 Heard from *R’ Moshe Heinemann shlit”a*.

8 Y.D. 122:9.

9 Ibid., 113:16

10 *Chochmos Adom* 75:1.

11 Ibid., 75:10.

12 Ibid., 76:7.

13 *Even Ha’ezer* 22:1.

14 Ibid., 22:9.

15 Ibid.

16 Ibid.

17 Y.D. 118:10.

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 yeinum*¹¹.

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 *meirsis* 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. ☆



NEW UNDER STAR-K

CONSUMER PRODUCTS

Only when bearing STAR-K symbol

ALASKA PRAKMATYA 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

Union City, NJ
OLIVES

FOODLE NOODLE CO LTD

Thailand
PASTA/RICE PRODUCTS

GREEN FIELD PRODUCTS LLC

Los Angeles, CA
PASTA/RICE PRODUCTS

INGLES MARKETS

Black Mountain, NC
WATER

JACQUET BROSSARD

France
CAKE & PASTRY PRODUCTS

MCCLURE'S PICKLES LLC

Detroit, MI
PICKLED PRODUCTS

MOTHER EARTH ESSENTIALS

La Canada, CA
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

INDUSTRIAL PRODUCTS

Refer to letter of certification

AGRO HUB INTERNATIONAL

Pakistan
SALT PRODUCTS

AMAZE SPECIALTY FOODS

India
GRAIN PRODUCTS/NUTS & SEEDS

ANHUI HEGENG BIOTECH ENGINEERING CO LTD

China
SWEETENERS

ANHUI JOINTFREE BIO-SCITECH

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 COCONUT MILLS (PRIVATE) LIMITED

Sri Lanka
COCONUT PRODUCTS

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

GUANGDONG SPRING YOUNG BIOTECHNOLOGY CO LTD

China
SWEETENERS

JIANGSU NEW-BIO BIOTECHNOLOGY CO LTD

China
PROBIOTICS

JIANGSU ZISHAN FOOD AND TECHNOLOGY CO LTD

China
CANNED VEGETABLES

J'S INTERNATIONAL TRADING

South Korea
VEGETABLE/SEED OILS

JUPITER FOOD PRODUCTS (I)

India
HERBAL EXTRACTS

LANXESS INDIA PRIVATE LIMITED

India
INDUSTRIAL CHEMICALS

MAT SRL

Argentina
OLIVE OILS

OLIPHENOL LLC

Hayward, CA
NUTRITIONAL SUPPLEMENTS

PETE LIEN & SONS

Frannie, WY
INDUSTRIAL CHEMICALS

PETROTEK GENERAL TRADING LLC

United Arab Emirates
LUBRICANTS

PIRAMAL PHARMA LIMITED

India
VITAMIN COMPONENTS

PT PFS UTAMA INDONESIA

Indonesia
COCONUT PRODUCTS

RK AGROEXPORT PRIVATE LIMITED

India
COFFEES

SANTOS ENTERPRISE FOOD BV

Netherlands
NUTRITIONAL COMPONENTS

SARACA LABORATORIES LIMITED

India
NUTRITIONAL COMPONENTS

SENSIENT 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

TAIJUAN TIANHE FOOD GROUP

China
NUTS AND SEEDS

THE MARYLAND CHOCOLATE FACTORY

Baltimore, MD
CANDY & CONFECTIONERY ITEMS

TIANJIN DACHENG IMP & EXP CO LTD

China
NUTS AND SEEDS

UNFI INC

Providence, RI
PASTA PRODUCTS

UNIL OPAL

France
LUBRICANTS

UNIVAR SOLUTIONS USA INC

Downers Grove, IL
INDUSTRIAL CHEMICALS

VANDANA ORGANIC TRADE PVT LTD

India
VEGETABLE/SEED OILS



**NEW UNDER
STAR-D** Only
when bearing STAR-D
Dairy symbol

STAR-D is a kashrus symbol of the National Council of Young Israel (NCYI). STAR-K, in its relationship with NCYI, administers the kashrus of STAR-D. All STAR-D products are cholov stam (dairy, non-cholov Yisroel).

CONSUMER PRODUCTS

GIANT EAGLE INC

Pittsburg, PA
CAKE & PASTRY PRODUCTS

INNOPHOS, LLC

East Hanover, NJ
DRY MIXES

OTIS FOODS LLC

Hudson, OH
BEVERAGES & DRINK MIXES

VENTURA FOODS, LLC

Waukesha, WI
DAIRY PRODUCTS

STAR-K CERTIFICATION, INC.
122 Slade Avenue, Suite 300
Baltimore, Maryland 21208-4996

NON PROFIT ORG
US POSTAGE PAID
BROOKLYN, NY
PERMIT #7379

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.



Rabbi Genack giving the shiur.



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



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

FOUNDING EDITOR

A.J. Levin

EDITOR

Rabbi Tzvi Rosen

MANAGING EDITOR

Mrs. Pes Herskovitz

COPY EDITOR/

CREATIVE DIRECTOR:

Ms. Adina Michelsohn

DESIGN

AMF Creative

Phone: 410.484.4110 | Fax: 410.653.9294 | info@star-k.org | www.star-k.org

Download our STAR-K app on your Android and Apple Smartphones.
Available on the App Store, Google Play, and Amazon Kindle.

Receive late breaking kashrus news and alerts in your email.
Send an email to alerts-subscribe@star-k.org or visit www.star-k.org/alerts

This publication is dedicated to the memory of
Mr. and Mrs. M. Leo Storch
of blessed memory, through a grant from the Storch Family.

© 2022 STAR-K Certification, Inc. All rights reserved. May not be reproduced in any form without permission of STAR-K Certification, Inc.

SUBSCRIPTIONS

\$10 (USD) annually for 4 issues - USA & Canada

\$15 (USD) annually for 4 issues - Overseas

Kashrus Kurrents is also available online at
www.star-k.org/kashrus-kurrents.

To receive an email when the most recent issue has been uploaded,
please send your request to kashruskurrents-subscribe@star-k.org.
(The STAR-K Passover Guide is not included in your subscription.
It is available for purchase in Jewish bookstores after Purim.)

NAME _____

ADDRESS _____

CITY _____ STATE _____ ZIP _____

PHONE _____

Please send your tax deductible checks made payable to:

KASHRUS KURRENTS
c/o STAR-K Certification, Inc
122 Slade Avenue, Suite 300
Baltimore, MD 21208-4996