

KOSHER STANDARD



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KOSHER STANDARD



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ABOUT US

The Kosher Alliance is unique among all other kosher organizations, as it is part of a non-profit communal organization, so that it can maintain the highest levels of integrity without any possible conflict of interest.

The Kosher Alliance is one of the world's largest and most widely recognized kosher certification organization, certifying over thousands of products all over the world. The Kosher Alliance does much more than ensure the highest standards of kosher certification.

The Kosher Alliance kosher certification programs immediately and universally enhances your product, raising the perception of its quality, and increasing its marketability.

The Kosher Alliance Rabbinic Field Representatives, located all over the world – from Europe to Australia, from China to South Africa—are proficient in modern food production techniques and chemical and biological processes, no less than the intricacies of Jewish law.

Our staff consists of over 50 Rabbinic Coordinators who serve as account executives for The Kosher Alliance certified companies, supplemented by a roster of ingredient specialists, flavor analysts and other support staff.

The Kosher Alliance computer system stores and tracks over thousands of products information and ingredients. Many of the food industry's most recognized brands, large and small, choose the Kosher Alliance for their kosher certification.

1 TERMS

1.1 Alef Beis

Hebrew letters Alef and Beis. ABC basics of something. Alef Beis of Hashgocho means basics of supervision.

1.2 Bazaar / Bossor

Refers to meat and any meaty products. Fleishig for the Yiddish usual equivalent.

1.3 Bedikeh

Hebrew - "inspection" or "search". The search the shochet does of the internal organs to insure the animals fitness for consumption.

1.4 Cholov Yisroel

Refers to milk and any dairy product that is produced under constant rabbinical supervision from milking through packaging stages.

1.5 Cholov Tribe

Milk which meets the official national set of requirements, whose controls are considered sufficient to prevent any mixing of cow's milk with milk from a non-Kosher animal, and therefore considered Kosher. Cholov Stam milk production is not supervised by a rabbi.

1.6 Fleishig

Yiddish word for "of meat" or meaty. Used to identify meat products, utensils and equipment. One of the three major food groups: Meat, dairy and neutral.

1.7 Glatt Kosher

Refers to the status of meat which is determined to be in accordance with the highest standards of Kashrut. Kosher animals which have been properly slaughtered, whose lungs are free of questionable lesions, and whose Kashrut status has never been doubted can be referred to as glatt. Glatt Kosher applies to Meat from animals, not to poultry or any other food product.

1.8 Hechsher

Kosher supervision. Also, the copyrighted symbol that appears on a products, attesting to its Kosher status. Each mark indicates the endorsing rabbinical authority. Currently there are nearly four hundred rabbinical supervision authorities that provide "hechsher" services.

1.9 Kashrut / Kashrus

General reference to the subject of Kosher food and Kosher supervision.

1.10 Kosher For Passover

In addition to meeting the year round requirements for Kosher, foods must also meet the Passover dietary laws, which prohibit the use of any fermented grain products (Chametz), during the entire Passover holiday. Many of the products that are Kosher all year, require additional supervision for Passover.

1.11 Kosher

Hebrew means "proper" or "fit" for use, particularly applying to food. Food prepared according to a set of often complicated Rabbinical and Biblical dietary laws. e.g. meat and dairy may not be eaten together etc.

1.12 Koshering /Kashering

To make something (food, utensil, equipment) Kosher by using proper procedures prescribed by Jewish Law.

1.13 Mashgiach

The person that supervises, inspects, and monitors the production of Kosher food.

1.14 Matzoh /Matze

matzoh: Unleavened bread eaten at Passover when leavened bread is not permitted. The grain is often used to make balls served in soup.

1.15 Milky

Yiddish word for "of milk"; used to identify any dairy product, utensil and equipment. One of the three major Kosher food groups: Meat, dairy and neutral.

1.16 Pareve

Refers to "neutral" - a status of Kosher food which is not considered either meat, poultry, or dairy, and is prepared on or with "neutral" equipment. One of the three major Kosher food groups: Meat, dairy and neutral.

1.17 Shechito

Hebrew - "slaughtering". Kosher slaughtering of animals.

1.18 Shochet / Schoihet

Hebrew - "slaughtering". Hebrew - "slaughterer". A person highly skilled in the anatomy of animal and Laws of Shehito. He is trained in the rituals of slaughter, and is allowed to perform shechito.

1.19 Shulchon Oruch

The last major codification of Jewish law agreed on by most of the authorities. Written in the mid 16th century by R. Joseph Karo and amended by R. Moses Isserles from Krakow.

1.20 Shuman /Shumon

Hebrew means "fat". The term for fat which is permissible to eat

1.21 Strain

Hebrew means "neutral". Describing food that contains neither milk nor meat. "Parve" or innocuous food

1.22 Talmud

Compilation of the Oral Law (Mishne) and the original rabbinic ruling on it (Gemoro).

1.23 Tahor /Tohor

Hebrew means "pure" or "ritually clean".

1.24 Tamei /Tomeh

Hebrew - "impure" or "ritually unclean".

1.25 T'refah / Treife /Treiyf

Hebrew from taraf "to tear". Unfit food. The opposite of Kosher. Food which would otherwise be Kosher can become treyf if certain certain rules of preparation are not followed.

2. REQUIREMENTS

2.1 SOURCE OF FOOD

2.1.1 Foods of Animal Origin

According to Judaism; the list of animals that are free to eat or forbidden to eat is given in the Torah. Accordingly:

- Animals that bring rumination and double-fingernails from those who live on land are free to eat, while those that do not have this feature are prohibited; in addition, pork, rabbit and camel meat are prohibited.
- It is forbidden to eat all kinds of insects, reptiles and rodents.
- It is forbidden to eat all but twenty birds mentioned in the Torah.
- It is forbidden to eat all but scaly and fin-like fish, shellfish (mussels, oysters) and octopus, squid, lobster, shrimp, crayfish, crabs, seaweed.
- It is forbidden to eat all kinds of products (except honey) such as eggs and milk from animals that are forbidden to be eaten.

The slaughter of animals that are free to be eaten must be carried out by an official named shohet, who has been trained and has knowledge of anatomy with a special cutting technique called martyr.

Not:

Slaughter made by the person who has not been trained in the martyr or without observing the rules of the martyr makes the meat of the animal trefa (murdar).

- The shohet who will make the cut must have received the necessary training and get to know the anatomy of the animal he will slaughter very well and have the diploma given by the Rabbinit in this regard.
- The animal to be slaughtered should be thoroughly examined, it should not have a disease, disability; for example, the animal that is missing an organ, leg, etc. is not slaughtered. If it's cut, it's bad. Again, the animal, which is understood to be sick from its posture, its gait, its general condition, is not slaughtered. The shohette should examine the animal from head to toe before slaughtering it.
- The knife from which the slaughter is made should be larger than the throat diameter of the animal, it should be very sharp, there should be no notches on it.
- The carotid artery and windpipe of the animal should be cut in a single blow; the knife should not be buried in the flesh of the animal. The slightest pause, a hesitation, makes the entire animal murky.

- After each cut, the blade should be checked, there should be no notches on it or garbage that will cause the installation, etc.
- The animal must be slaughtered in the name of God.
- The cutting shed opens the inside of the animal, checks the condition of the sac, liver and lung, opens and examines the tripe.
- The animal with the exploding sac is murky and not used completely.
- The liver and lung membranes are examined, even if it is the head of the pin, the slightest cyst, if you have it, the animal becomes murky, it cannot be used to eat anywhere in this animal, it is all murky.
- If metal foreign substances such as nails, needles, etc. are found in the tripe of the animal, the animal will be completely murky and cannot be used.
- The animal's hind thighs are separated, the sciatic nerve in them is removed in one piece by a specialist called menaker, since menakerism requires a very long training and there are no menakers in every city, most of the time these thighs cannot be used by Jews.
- Slaughter is also carried out under veterinary control, but if the veterinarian states that he will not renew the lynx in response to the edible expression, the meat of this animal is considered religiously murky.

For example; if you want to use A small piece of nail that can come out of the tripe of the animal does not pose a health problem, but it does form religiously.

- In order for a meat to be eaten, it is not enough to cut it only in accordance with the rules of the martyr. Meat needs to be completely purified from its blood because in Judaism, eating blood is a sin. For this, salting is required. A meat needs to be salted and decontaminated within 72 hours after cutting, and salting after 72 hours will not work. Within 72 hours, unsalted meat can only be used on barbecue and grill, but not as scalding.
- The meat to be salted is first left in a container filled with water (hot water cooks meat, not hot) in a container full of water (this container should not be used for any other work because at this stage the meat is still murky) the water should completely cover the meat.
- Every once in a while, it reverses the meat, allowing it to penetrate all over the water
- If the meat remains in the water for more than 24 hours, it will be murky because during this time the blood of the remaining meat in the water is fixed.
- After half an hour, the meat is removed, and if it is torn to pieces with a knife, these pieces need to be soaked again in the water.

- After shaking off excess water (it should not be completely dry), the meat taken from the water is salted with a medium-thick salt sprinkled on it, which is not too thin but does not have very thick grains.
- Salt should come all over the meat, there should be no unsalted part of the meat.
- Then the meat is placed only in a perforated strainer to be used for this work, but the meat should not prevent the holes from clogging, the filtered blood should be able to flow through the holes.
- Meat should not be freshly out of the refrigerator and frozen, it should be at room temperature.
- In this way, the meat is left in salt for an hour, the salt used is not used a second time, the perforated container used for this work is not used for any other work in the kitchen.
- The meat, which remains in the salt for an hour and whose blood is filtered, is taken to the second washing process.
- Meat taken from salting is washed three times in cold water, rubbed by hand and thoroughly purified from its salts and blood.

2.1.2 Genetically Modified Product

According to the Jewish Rules, the components obtained by genetically modifying or using non-kosher animals and plants, or foods and soft drinks containing genetically modified organisms (GMO) products and/or by-products obtained from non-kosher animals and plants, are not kosher.

2.1.3 Packaging Materials

- a) Packaging materials should not be made of any non-kosher substance.
- b) Packaging materials must be prepared, processed or manufactured using equipment that is not contaminated with non-kosher materials.
- 3) Food contact materials should be suitable for use in food and should not contain ingredients that are considered harmful to human health and not kosher.

3. Food Services and Facilities

Food services and facilities that meet the following requirements are considered kosher:

- a) The tools and equipment used during the delivery and sale of products must be completely separate and should only be used for kosher food,
- b) If a facility normally produces non-kosher, but kosher is designed to go into production, kosher must be cleaned according to Jewish rules before starting production. Production is not allowed to be converted into non-kosher production and then back into kosher production.

4. Food Processing

Processed foods that meet the following requirements are considered kosher:

- a) products or components must not contain non-kosher elements according to the Jewish Rules,
- b) the products must not contain any substance, any amount, which is not considered kosher according to the Jewish Rules,
- c) products and components must be reliable,
- d) the product must be prepared, processed or manufactured with equipment and tools that are not contaminated with non-kosher materials,
- e) during preparation, processing, packaging, storage or transportation; above a), b), c) and d) must be physically separated from other foods that do not meet the requirements in paragraph 1, or other non-kosher ingredients according to the Jewish Rules,
- f) food processing should be carried out by persons who are not involved in the processing of non-kosher foods. In case of switching from non-kosher production to kosher production, the persons concerned should be washed and cleaned according to the Jewish Rules, hygiene and sanitation rules.
- g) Food processing is not allowed to be converted into non-kosher processing and then back into kosher processing.

5. Machines, Tools, Production Lines

- a) Kosher food processing machines, tools, production lines and parts that will come into contact with the foodstuff should not be made of materials that are not considered kosher according to the Jewish Rules or should not contain such materials and should only be used for kosher foods.
- b) If a non-kosher product contaminated production line is converted to a kosher production line, it must be washed and cleaned according to Jewish rules, hygiene and sanitation rules. Once converted, the production line should only be operated for kosher food. The production line is not allowed to be converted first to non-kosher production and then back to kosher production line.
- c) The oils used during the maintenance of machines and devices in contact with food should be suitable for use in food and should not contain non-kosher components.
- d) Maintenance and calibration of measuring and experimental devices used in processes affecting the quality or health of the product should be carried out appropriately.

6. Storage, Display, Presentation and Transportation

- a) All kosher foods stored, displayed, sold or offered to the customer and in the case of transportation should be classified and defined as "kosher" and kept separate at every stage in order to prevent the mixing and contamination of non-kosher substances.
- b) Transportation should be carried out in accordance with the structure of the food. Transport vehicles must ensure hygiene and sanitation rules.

7. Hygiene, Sanitation and Food Safety

- a) Hygiene, sanitation and food safety are preliminary requirements of kosher food preparation.
- b) Preparation, processing, packaging, transportation and storage of kosher foods should be done in accordance with hygiene and sanitation requirements given in international standards.
- c) Chemicals and materials used for hygiene and sanitation should be suitable for use in the kosher food industry.
- d) All measures related to food safety should be in accordance with kosher food sector.

8. Validation and Validation

Controls and experiments for the evaluation of non-Kosher resources and content should be carried out in accordance with nationally and internationally recognized validated and verified control and testing methods.

The experimental methods for Kosher Conformity Verification analyses applied for the purpose of kosher food control should prove the following without any doubt:

- a) It is objectively defined that the food comes from kosher sources,
- b) According to the risk-based approach, food is free of non-kosher, non-necis components,
- c) That the requirements for the slaughter process in accordance with the Jewish Rules are met (where possible). It is recommended that validation methods (that is, methods that are validated with collaborations for related environments) be applied when appropriate and available.

9. Identification and Traceability

- a) Kosher food in the relevant places should be defined in appropriate ways at all stages of production. the condition of kosher food should be defined according to the monitoring and measurement requirements.
- b) Where traceability is required, the product must be checked and the product's unique identity must be recorded.
- c) ISO 22000, principles regarding the design and implementation of a food traceability system for kosher foods are given and the basic rules are specified. This system can be applied in organizations operating at any stage of the food chain.

10. Market Supply

- a) The way food products are packaged (the physical form of packaging), the content of their labels and advertisements (texts, images, drawings) should not conflict with Jewish morality and promote hostility and hatred.
- b) Food-related claims should not be disclosed or presented in a manner that is false, misleading or deceptive, or that may create a false impression in any respect of the properties of the food and should be justified. Labels should not damage other operators' products.
- c) Management must ensure that all activities are properly recorded. All documents and records must be maintained and traceable.

11. Packaging and Labeling

- a) Kosher foods must be properly packaged with packaging materials that meet the requirements.
- b) Packaging should be carried out in a clean and hygienic manner, in a healthy environment and at the appropriate temperature, which will maintain the reliability and quality of the product.
- c) It should be properly packaged with clean, new, robust and odorless packaging that will not have a negative effect on the quality and safety of meat.
- d) All Kosher products must be labeled as identifiable and distinguishable from non-kosher products. In some products sold without packaging, it is possible to mark at the point of sale.
- e) In addition to ISO 22000 requirements, each package must be marked legible and indelible with the information provided below, or a label containing this information must be attached to the packaging:
 - name of the product,
 - list of contents,
 - last consumption date,
 - clear content expressed in the metric system (SI units),
 - name and address of the manufacturer, importer and/or distributor and trademark,

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- code number indicating the date and batch number of the manufacture for traceability,
- country of origin,
- Instructions for use (where applicable),
- contents of animal origin; e.g. oils, fats, must be declared,
- If kosher marking is used, the license and document number must be on the product.

12. Legal Requirements

In addition to the requirements set out in this standard, the products must comply with other relevant legislation already in force in the country.

13. Logo Usage

Kosher food logo can be used for approved products. Approval must be obtained from the competent authority regarding the Kosher food logo.

