

KASHRUT: MISCELLANEOUS ITEMS

KASHRUT: ALCOHOLIC BEVERAGES

Pure Alcohol

Pure alcohol is kosher if not derived from any grapes or any other non-kosher source.

Fermented Fruit Juices

Kosher supervision is recommended for fermented non-grape fruit juices (apple cider or fermented pomegranate, cherry, etc.) even if they do not have any additives and contain only pure juice.

Beer

All beer in the USA is kosher and does not need supervision. Many beers in other countries are also kosher even without supervision, but the status should be checked with local kashrut authorities.

SITUATION Some beers have lactose added.

STATUS If the lactose is less than 1/60th of the total volume, the beer is not considered to be dairy.

Wine

The principal difference between kosher wine (or grape juice) and non-kosher wine (or grape juice) is that the kosher wine must be produced and handled only by religious Jews. However, once the wine or grape juice has been cooked (“mevushal”), it may be handled by anyone, including people who are not Jewish, and it will still remain kosher. Pasteurization may be sufficient to be considered “cooking” for this purpose.

NOTE Many good-quality wines are NOT mevushal and when those bottles are opened must not be handled by anyone who is not a shomer Shabbat Jew.

Whiskies

Almost all whiskies are kosher, but check the source to be certain.

Liquers

Many liquers are kosher even without supervision, but many are not kosher and a reliable source should be checked before drinking any liquers.

NOTE Some liquers are kosher when produced or bottled in one country but are not kosher when produced in other countries.

Drinks from the Five Grains Owned by a Jew during Passover

All beverages that contain alcohol made from any of the five grains (wheat, barley, oats, rye, and spelt), and which were owned by a Jew during the Passover holiday, are not kosher.

KASHRUT: BREAD

Bread

Bread made in not-kosher bakeries can be assumed to be kosher ONLY if:

1. It has no ingredients other than flour, water, yeast, and salt. French baguettes and some other breads are OK, as are many breads baked in other countries of the same type.
2. It is baked on a hearth and not in a pan.

NOTE On a hearth, any non-kosher ingredients from other baked foods get burned up.

KASHRUT: LANOLIN

Lanolin Not Kosher

Lanolin is not kosher.

KASHRUT: MANUFACTURING AIDS

Why Simple Reading of Ingredients Not Enough

Even though foods manufactured and sold in the USA are required to list their ingredients, a simple reading of ingredients may not be sufficient to determine the kosher status of some foods because:

- They are not required to list “manufacturing aids” such as oil, and
- The manufacturing equipment may be non-kosher.

KASHRUT: MITTS (OVEN)

Separate Oven Mitts for Dairy and Meat

Use separate oven mitts for each gender.

REASON Oven mitts assume the gender of any hot food that spills on them. This could make them non-kosher and cause future utensils to become non-kosher.

KASHRUT: MODIFIED SUBSTANCES

Modified Non-Kosher

A non-kosher substance becomes kosher once it is modified and no longer has the original taste.

EXAMPLE Animal bones are burned for charcoal to filter cane sugar from molasses in order to make white sugar. The bones are not only not non-kosher, they are pareve.

NOTE Rabbinic supervision is required to ensure that the bones have been completely burned.

KASHRUT: NUTRITIONAL SUPPLEMENTS

Kashrut and Non-Kosher Nutritional Supplements

If kosher supplements are not available or are not as good as the non-kosher ones, you may use non-kosher nutritional supplements, including non-kosher gelatin capsules:

- If you are sick (disease, headaches, weakness....), or
- To improve your health if you have deficient nutrition

NOTE You may not take non-kosher supplements to prevent disease.

KASHRUT: OIL

Oils and Kashrut Supervision

You may not use vegetable oil that has been processed in non-kosher equipment.

REASON The main problem can arise from deodorization of the oil, which is done in hot vessels.

Virgin Olive Oil

Virgin and extra virgin olive oils (which have not been deodorized and still smell like olives) are usually kosher without needing supervision.

NOTE A hechsher is recommended anyway due to occasional adulteration.

Non-Olive Oil Oils

Other vegetable, nut, seed, and grain oils normally require kosher supervision to be considered kosher.

NOTE Oils that are cold-pressed, not deodorized, and still smell like their source-fruit or seed require kosher supervision because they may be filtered through the same filter as non-kosher oil.

KASHRUT: PET FOOD

Pet Food

Regular pet food is not asur b'hana'a except if it contains milk and meat that were cooked together. Pet food containing chametz is forbidden to be owned or used on Passover.

KASHRUT: SOAP

Kashrut: Non-Certified Soap

Soap must be considered non-kosher unless it is certified kosher. Soap without kosher supervision should not l'chatchila be used on food utensils--even if you use cold water and even on glass--because a soap residue adheres to the surfaces, even after careful rinsing.

Soaps/Detergents

Bar soap is generally made from animal fat. Since all soaps do have taste and might be edible by a dog, they might not be nifsal for a dog and therefore cannot be used on eating utensils.

NOTE However, a dish remains kosher b'di'avad if washed with cold water and non-kosher soap made from non-kosher fat.

Kashrut: Non-Certified Dishwashing Liquids/Powders

Dishwashing detergents may be assumed to be kosher unless known to be non-kosher.

KASHRUT: SUBSTANCES NOT SWALLOWED

Non-Kosher Mouthwash

You may use non-kosher mouthwash, even if you may swallow some residual mouthwash, as long as you do not intend to swallow the mouthwash.

NOTE On Passover, you may not use chametz mouthwash.

KASHRUT: TRIVETS

Trivets for Dairy and Meat

Use separate trivets for each gender.

REASON A trivet assumes the gender of any hot food that spills on it. This may make it non-kosher and cause future utensils to become non-kosher.