

NON-SPICY/NON-CHARIF SOAKING: 24 HOURS OR MORE

Non-Spicy/Non-Charif Soaking: Transfers Taste to Utensil/Container

A non-spicy/non-charif liquid or food with any liquid (enough to pour, but that may be even one drop) that sits for 24 hours or more will transfer dairy or non-kosher status to its container.

SITUATION Dairy or meat liquid-containing food is in pareve container.

STATUS Container will become dairy or meat (regardless of intention).

EXAMPLES

- Milk sitting in a pareve mug for 24 hours or more would make the pareve mug dairy.
- Chicken soup sitting in a pareve stoneware bowl for 24 hours or more would make the bowl meat.

NOTE This does not apply to any type of cold glass container and the food and the container remain kosher.

Non-Spicy/Non-Charif Non-Kosher Soaking: Makes Kosher Food Non-Kosher

Any non-spicy/non-charif, non-kosher food that soaks (in water or any other liquid) with kosher food for 24 hours or more will render the kosher food non-kosher.