

The Kashrut Authority of Aust & NZ

Certifying kosher in Australia, New Zealand and the Asia Pacific region

ועד הכשרות דסידני והמדינה

The *Guide to Pesach*

5774 - 2014

פסח תשע"ד



Keeping kosher made easy

www.ka.org.au

Dear Kosher Consumer

Welcome to the Kashrut Authority Guide for Pesach 5774/2014.

This booklet contains a guide to kosher for Pesach products; a guide to cleaning your home for Pesach and a guide to kashering your kitchen. After following the directions and working hard making all the preparations, it also has a guide to the key mitzvot of the seder night and how those mitzvot should be properly fulfilled. In short everything you need to know for the coming festival is contained in these pages.

This booklet is the hard work of all of us at the KA, and has been meticulously checked by our Rabbis. We are confident as to the accuracy of the information contained therein, however it is always wise to check our website as we get closer to Pesach in case there are changes or alerts that are as a result of information that has come to hand after publication.

We would like to draw your attention to some key changes in the list since last year, the two most important being the change of status of carbonated waters that in the past have been allowed but this year we can only approve carbonated beverages that have been certified as kosher for Pesach. In the kashering section we now allow the kashering of Corian and similar materials. Please see the relevant sections in the directory.

If there are any items not covered in our booklet, or if there are specific questions you need answered please do not hesitate to "join the conversation" on our facebook page, or email directly either Rabbi Gutnick on rabbig@ka.org.au or Rabbi Groner on rabbigroner@ka.org.au

We also take this opportunity to thank both local and overseas Kashrut agencies that have shared with us information in relation to Pesach and year round matters, and in particular the OU, OK and CRC and locally Kosher Australia (especially for information on pet foods).

Most importantly we thank you our loyal kosher consumers. You are ultimately the driving force behind the formidable strength of kosher

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demand in our community. The more you purchase local kosher items; the more the market place knows of kosher consumers - the more products will become available and the more companies will want their products to be kosher.

All of us at the KA take this opportunity to wish all of you a:

Happy and Kosher Pesach - "This Year in Exile next year in Jerusalem with the Temple rebuilt"

Chag Sameach

The KA Team

Check our website www.ka.org.au or KA iKosher app for latest information and updates before Pesach.

follow us on facebook



www.facebook.com/KosherChat

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Approved Kashrut Endorsements
Only when bearing “Kosher for Pesach” identification

ISRAEL



Bais Din Tzedek of the Eida Hachareidis of Jerusalem



Bais Din Tzedek of Agudath Israel



Bais Din Tzedek of K'hal Machzikei Hadas



Rabbi M. Landau, Chief Rabbi for B'nei Brak



Chug Chasam Sofer



B'datz Mehadrin Rabbi Rubin Rehovot

SOUTH AFRICA



Kashrut Department of the Beth Din of Johannesburg and Cape Town -
except for products containing peanuts

UNITED KINGDOM



Kedassia - The Joint Kashrut Committee of England



Kashrut Division of the London Beth Din



Beth Din of the Federation of Synagogues London



Manchester Beth Din

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Gateshead Kashrus Authority

UNITED STATES



The OK Kosher Certification



The Union of Orthodox Jewish Congregations.



Kof - K Kosher Supervision



Star - K Kosher Certification



Star-D Certification - (non-chalav Yisrael)



K'hal Adath Jeshurun (Breuer's)



Beth Din Hameyuchud L'inyonei Kashrus of the Central Rabbinical Congress



Chicago Rabbinical Council



Rabbi Nuchem Efraim Teitelbaum (Volover Rav)



Rabbi Aaron Teitelbaum (Nirbater Rav)

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Igud Hakashrus of Los Angeles - (Kehillah Kosher)



Scroll K - Vaad Hakashrus of Denver



Vaad Hoier of Saint Louis



Rabbinical Council of California (RCC)



Cincinnati Kosher - (Vaad Hoier of Cincinnati)



Texas-K - Chicago Rabbinical Council (cRc)



Florida K and Florida Kashrus Services



New Square Kashrus Council

CANADA



Montreal Vaad Hair



Kashrut Council of Canada

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AUSTRALIA



The Kashrut Authority of Australia & NZ



Kosher Australia



Vaad HaKashrut of Adass Israel

TIMES FOR SYDNEY

April 2014 - Nissan 5774

To be safe, prohibited activity should cease 10 minutes before the stated time.

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
		April 1 Nissan 1	April 2 Nissan 2	April 3 Nissan 3	April 4 Nissan 4	April 5 Nissan 5
					Light candles 6.29pm	Shabbat ends 7.27pm
April 6 Nissan 6	April 7 Nissan 7	April 8 Nissan 8	April 9 Nissan 9	April 10 Nissan 10	April 11 Nissan 11	April 12 Nissan 12
					Light candles 5.20pm	Shabbat ends 6.18pm
April 13 Nissan 13	April 14 Nissan 14	April 15 Nissan 15	April 16 Nissan 16	April 17 Nissan 17	April 18 Nissan 18	April 19 Nissan 19
Search For Chametz After nightfall	Fast of first born Eating Chametz 10.02am *Remove, Sell & burn chametz 10.59am Light candles 5.16pm First Seder not before 6.04pm	First day of Pesach Second Seder not before 6.00pm Count sefirah 1	Second day of Pesach Yom tov ends 6.13pm Count sefirah 2	Chol ha Moed Pesach Count sefirah 3	Chol ha Moed Pesach Light candles 5.11pm Count sefirah 4	Shabbat Chol ha Moed Pesach Shabbat ends 6.10pm Count sefirah 5
April 20 Nissan 20	April 21 Nissan 21	April 22 Nissan 22	April 23 Nissan 23	April 24 Nissan 24	April 25 Nissan 25	April 26 Nissan 26
Chol ha Moed Pesach Light candles 5.09pm Count sefirah 6	Yom tov Light candles 6.07pm Count sefirah 7	Yom tov Pesach ends 6.03pm Count sefirah 8			Light candles 5.03pm	Shabbat ends 6.02pm
April 27 Nissan 27	April 28 Nissan 28	April 29 Nissan 29	April 30 Nissan 30			

* The 'Kol Chamira' should have been recited by this time.

To be safe, prohibited activity should cease 10 minutes before the stated time.

LATEST TIMES FOR PESACH

TIMES FOR	EATING CHAMETZ	REMOVAL, SELLING & BURNING
Jerusalem	10.30am	11.35am
Sydney	10.02am	10.59am
Melbourne	10.28am	11.23am
Adelaide	10.22am	11.18am
Brisbane	9.52am	10.50am
Perth	10.22am	11.17am
Canberra	10.10am	11.06am
Hobart	10.20am	11.15am
New Zealand		
Auckland	9.53am	10.50am

Section 1

Pesach product list

PESACH PRODUCT LIST 5774 - 2014

Please read the following carefully:

1 This section deals with food items and other products which may be used on Pesach. Pesach is a time when even the most remote possibility of a questionable ingredient should be avoided. As even simple items such as table salt, instant tea and fruit juices have been found to contain actual chametz, preference should always be given to products with recognised rabbinic endorsement. **Therefore it is customary, where possible to buy only products made under full rabbinic supervision.**

2 Due to the many additives and the sophisticated production techniques used in today's food industry, no processed food item, no matter how simple, should be used unless there is at least some kashrut investigation or supervision. All items must have at least a thorough investigation of ingredients and manufacturing techniques before they can be used. Many items can only be used if changes in ingredients or production techniques are made. Such items would then need full time supervision and may not be used without a reliable certification. Other simple items, once they have been found to be free of restricted ingredients, may be used without any further supervision. These items do not have full-time supervision, but thorough investigation indicates that they are acceptable for Pesach use if purchased in sealed packs. In order to eliminate even the remote possibility of even a minute amount of chametz which on Pesach itself cannot be nullified, all these products should be purchased before Pesach begins.

3 A wide range of local and imported products are produced under rabbinic supervision from other communities. The Kashrut Authority neither investigates nor necessarily endorses any such products. Only items with a "Kosher for Pesach" sign which also bears the name or symbol of the supervising authority printed on the package or tin should be used as proof of acceptability for Pesach. Past experience has shown that stickers bearing the words "Kosher for Passover" have been placed on articles which contain actual chametz. **It is the customer's responsibility to ensure that all articles purchased are indeed**

properly endorsed by a reliable authority. One should not rely on the shopkeepers however well intentioned they may be. Similarly Pesach sections in Supermarkets such as Coles or Woolworths etc may have chametz items inadvertently placed in them. ***“Buyers Beware”***

4. Some rabbinic authorities rely on leniencies not universally accepted in regard to Kitniyot, Shemittah and other areas of halachah. Please see point 5 below.

5. Ashkenazim customarily do not eat Kitniyot during Pesach due to its similarity to Chametz. This includes rice, corn, legumes - beans, peas and peanuts. One must therefore carefully read all food labels even with supervised products to ensure that the product does not contain Kitniyot. (This custom is not widely practised among Sephardim - consult your rabbi). The Kashrut Authority recommends the Pesach supervision of the overseas rabbinic bodies as listed on page 3 and their products are used at all Kashrut Authority establishments. Regarding other rabbinic endorsements please check with The Kashrut Authority.

6. The Kashrut Authority has supervised production of a number of Passover items and they are so identified. Supervised products bear the KA Kosher L'Pesach seal.

7. Matzah and matzah-meal are produced by many firms for year-round use and are **not always kosher for Pesach**. Please ensure that any matzah products used for Pesach bear a reliable rabbinic “Kosher for Pesach” endorsement, without which they must not be used on Pesach.

ABBREVIATIONS:

(P) - Pareve

(D) - Dairy

(D-CY) -Dairy/Chalav Yisrael

ALCOHOLIC BEVERAGES

Many alcoholic beverages acceptable through the year contain chametz and may not be used. This includes Beer, Whisky, Bourbon, Rum, Liqueurs, Flavoured Drinks, Spirits, Vodka and Wine Based Drinks

Alcoholic drinks which are kosher certified may still contain non-acceptable ingredients for Pesach

All alcoholic beverages must bear a kosher symbol specifically indicating that the product is "Kosher for Passover"(see page iii of this directory). Do not rely on shop keepers however well intentioned they may be.

A range of Kosher for Passover alcoholic beverages are available from
Gefen Liquor - ph: 02 9130 1933
Glick's on Hall - ph: 02 9300 8865
Goulburn Wines & Spirits - ph: 02 9264 8459
Krinsky's Kosher Supermarket - ph: 02 9386 9021

The following wines have been produced under the strict supervision of The Kashrut Authority and are kosher for Pesach Lemehadrin. Please note non-mevushal wines should be opened, poured and served by a Jewish person in order to retain their kosher status

Goose Bay - All Varieties - *Mevushal*

Levi's Wine - ph: 0407 226 602 - *Mevushal*
2000 Semillon

Harkham Windarra Winery - info@harkhamwine.com

Aziza's Chardonnay 2011 Preservative Free- *Non Mevushal*
Aziza's Chardonnay 2012 Preservative Free - *Non Mevushal*
Aziza's Chardonnay 2013 Preservative Free - *Non Mevushal*
Aziza's Shiraz 2011 Preservative Free - *Non Mevushal*
Aziza's Shiraz 2012 Preservative Free - *Non Mevushal*
Aziza's Shiraz 2013 Preservative Free - *Non Mevushal*
Cabernet Merlot - 2010 - *Mevushal*
Chardonnay 2010 - *Mevushal*
Chardonnay 2012 - *Mevushal*
Luminous Chardonnay 2011
Harkham Select 2010 - *Non Mevushal*
Old Vines Shiraz 2011 - *Non Mevushal*

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Reserve Shiraz 2009- *Non Mevushal*

Rose 2011 Preservative Free - Non Mevushal

Rose 2012 Preservative Free - Non Mevushal

Aziza's Rose 2013 - Preservative Free - Non Mevushal

Shiraz 2011 - *Mevushal*

Shiraz 2012 - *Mevushal*

Shiraz Nouveau Preservative Free - *Non Mevushal*

Lulu's Shiraz 2013 - Preservative Free

Harkham River Burgundee 2012

Reserve Shiraz 2009

Teal Lake - All Varieties - *Mevushal*

Altoona Hills - All Varieties - *Mevushal*

ARTS & CRAFTS

X Play Doh is chametz and is NOT PERMITTED to be played with during Pesach.

X Clag Paste is chametz and is NOT PERMITTED during Pesach.

Clag Hobby Glue (Arts & Crafts PVA Adhesive) is acceptable for Pesach.

Blu-Tack is acceptable for Pesach.

BABY FOOD

Parents of babies on special medically supervised diets, which contain chametz, must contact their rabbi for directions. Most chametz articles have substitutes which are acceptable for Pesach, and most normal babies can even thrive on a Pesach diet. Almost all manufactured baby foods contain chametz in one form or another and should only be used when bearing rabbinic supervision.

When the doctor instructs that a baby must be fed a particular kind of food, the practice not to use rice or leguminous vegetables is suspended. A rabbi should be consulted. The list below outlines acceptable baby foods for Pesach. If rice and the other restricted vegetables are used they should be served in separate utensils kept only for the baby. These utensils should be washed in a sink not used for Pesach utensils.

Isomil is approved and contains oils of leguminous vegetables and is to be considered Kitniyot but not chametz. Therefore babies under

doctor's orders may use Isomil if no other suitable formulae containing Pesach ingredients can be made at home. The Isomil should be used in separate utensils kept only for the baby and not washed in the Pesach sink. There are formulae available from Israel with rabbinic supervision for Passover. See below for a guide to feeding infants during Pesach. If a child is on a special formula, please consult your rabbi or The KA for advice.

Special care should be taken with regards to "corn starch" baby powder as it may be actual "wheat starch" and actual chametz. Only maize corn starch baby powder is acceptable (Kitniyot).

In general all "lotion or cream" products **not fit for human consumption** are permitted to be used on Pesach, even if containing chametz .

The KA has investigated the following baby formulae. When the baby cannot tolerate any other Pesach suitable formulae the following may be used. Utensils should be kept separate from any other Pesach utensils. If anyone needs to use a particular baby formula they should contact Rabbi Gutnick on rabbig@ka.org.au

Heinz

- D Nurture 1 Original Infant Formula (from birth)
- D Nurture 2 Original Follow-on Formula 2
- D Nurture Gold Follow-on Formula 2

NUTRICIA - Neocate

- D Infatrini
- P Neocate Active
- P Neocate Advance
- P Neocate LCP
- P Neocate Spoon

FEEDING OF INFANTS DURING PASSOVER

Adapted by Genevieve Michael B.Sc. Dip. Nut. & Diet MDAA.

In general, the mother's role in guiding a child's early eating experiences, is threefold:

1. To provide food which meets the child's nutritional needs.
2. To provide food in a form which is compatible with his/her developmental abilities.

3. To provide an atmosphere of learning by acquainting the child with new flavours and textures of a variety of foods to help them establish healthy eating habits.

During Passover, the normal diet for infants need only be modified to fulfill these requirements.

Most normal healthy babies can be fed on a formula using fresh whole milk in the proportion of 60 mls milk, 60 mls water and 2 teaspoons sugar, feeding the baby to appetite. **Note: this formula should only be used for the 8 days of Pesach and then the baby should be returned to its usual formula.**

The baby who has been prescribed a special formula for feeding by a doctor or infant welfare sister, which could be chametz may usually continue on this feeding. Medicines and vitamins, if ordered by the doctor, should continue to be given during Passover. (However, in all such cases one should first consult a rabbi).

Commercially produced baby foods which, incidentally, have no nutritional advantage over those properly prepared by the mother, are generally not permitted during Passover but can be substituted.

For the 3-6 months infant, small quantities (starting with half a teaspoon) may be given, of the following:

Matzah meal softened with hot milk

Mashed potato

Strained stewed fruit

Strained vegetables

Strained diluted orange juice (60 mls orange juice to 60 mls water)

At 6 months of age, an infant should be eating a variety of foods such as cereal, meat broth, vegetables, fruit and eggs. Include these foods daily in addition to breast or bottle-feeding:

Cereal - finely broken matzo softened with hot milk or formula, 1-2 teaspoons

Well mashed potato, 1-2 teaspoons

Soft or stewed fruit, 1-2 teaspoons

Strained meat broth with a little finely minced or strained meat, 1-2 teaspoons

Steamed or boiled fine textured fish

Egg

Strained and diluted orange juice - 60 mls orange juice to 60 mls water.

Salt or sugar generally should not be added to foods for babies during cooking nor at the table.

By the age of one year the child should be eating the same types of food as the rest of the family except where the meals are highly spiced or include large amounts of fried foods.

The following is a list of commonly used baby products that contain no chametz whatsoever and are suitable for Pesach:

BABY CARE

In general all shampoos, conditioners, powders (except for wheaten corn starch), soaps etc are acceptable due to them being inedible.

Bonjella - **NOT ACCEPTABLE FOR PESACH**

Infacol Drops (for Colic) are permitted for babies ONLY

*Orased Jel

*Panadol Original Baby Drops 1 month - 2 years

*Panadol Colourfree Baby Drops 1 month - 2 years

Items *asterisked contain non-kosher ingredients but NO chametz ingredient, and may be used for children.

Baby Wipes - All brands of alcohol free baby wipes may be used on Pesach.

BUTTER

The following pure butter is not made under continuous supervision but is produced chametz free. ONLY when bearing Reg No 528 or 1012. It must be purchased before Pesach.

Mainland Dairy - D Butter, D Butter Soft and D Butter Soft Less Salt.

Allowrie - D Butter, D Salt Reduced Butter, D Salted Butter and
D Unsalted Butter

Western Star - D Butter, D Salted Butter, D Salt Reduced Butter

Home Brand - D Salted Butter

Coles Smart Buy - D Salted Butter

You'll Love Coles - D Butter, D Salt Reduced Butter, D Unsalted Butter

No Frills - D Butter

Gippsland Gold - D Butter, D Salted Butter

B-D Farm Paris Creek - D Biodynamic Organic Unsalted Butter - *Does not require Reg No 528*

CATERERS & RESTAURANTS

The following caterers and restaurants will be kashering their premises for Pesach. Please ensure your take-away meal, flight or hospital meal has a “Kosher for Passover” seal and a “Kosher For Passover Kashrut Certificate”.

Airline & Hospital Meals

Lewis’s Continental Kitchen - +61 2 9365 5421 | www.lewiskosher.com

Caterers

Lewis’s Continental Kitchen - +61 2 9365 5421 | www.lewiskosher.com

Grunfeld Catering - + 61 2 9327 6468

Katzimoto Catering - 0414 894 519

Kosherlicious Catering - 0418 666 901 | E: dena.miller@hotmail.com

Institutions

The following institutions will be kashering for Pesach

Mandelbaum House

Shalom College

Wolper Hospital

Meals on Wheels

Contact the COA on +61 2 9389 0035.

CHEESE

LES PETITES FERMIERES - *ONLY when bearing OKp Logo - Not Chalav Yisrael*

NATURAL & KOSHER - *ONLY when bearing OK_D Logo and PASSOVER YEAR ROUND appears below the Logo - Chalav Yisrael*

COTTAGE & CREAM CHEESE - All commercial cheese contain ingredients not suitable for Pesach and may not be used.

TEMPO - *ONLY when bearing Adass Yisrael KLP Logo*

COCONUT

R SOLOMON & CO

P Fine ground coconut - 250g & 1kg

COFFEE BEANS

All brands locally manufactured and packaged. They may not be ground in a grinder used also for chametz.

CALIMA 100% COLUMBIAN SINGLE ORIGIN

Ph: 1300 155 033 | www.calimacoffee.com

When bearing a Diamond KA Logo

- P Arabica Coffee Beans
- P Organic Arabica Coffee Beans
- P Decaffeinated Arabica Coffee Beans

LA CASA DEL CAFFE

www.lacasadelcaffe.com.au

- P Fair Trade Organic Coffee Beans

COFFEE

Please use only those listed as some instant coffee contain added dextrins that may be chametz. The following are all chametz free but should be purchased before Pesach.

AROMA COFFEE - Ph: 02 9693 1009 | www.aromacoffee.com.au

- P Aromarabica
- P Brazil Destinations Range
- P Cremaroma
- P Ethiopia Destinations Range
- P Felice
- P Kilimanjaro
- P Organic

BRAVO COFFEE - Ph: 02 9560 7930 | www.bravocoffee.com

- P Bravo Supreme
- P Bravo Espresso
- P Bravo New Guinea
- P Bravo Mocha Harrar
- P Bravo Mocha Kenya
- P Bravo Kenya
- P Bravo Sumatra
- P Bravo Special Espresso
- P Bravo Excelsio
- P Bravo Classico

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P Bravo Fairtrade Supreme

P Bravo Haile Sellassie

P Bravo Decaf

BUSHELLS

P Granulated Instant Coffee

P Instant Coffee

CALIMA

P Arabica Ground Coffee

P Organic Arabica Ground Coffee

P Decaffeinated Ground Coffee

LA CASA DEL CAFFE Ground Coffee

P Double Espresso Pods

P Single Espresso Pods

P Columbian Blend

P French Blend

P Italian Blend

P Napolitano Blend

P Rainforest Blend

P Tropicano Blend

P Fair Trade Organic Blend

MAXWELL House Instant

NESCAFE Blend 43 and Blend 43 Stick Pack

P Mild Roast

P Espresso

ROBERT TIMMS Coffee

P Ground Coffee

NESPRESSO RANGE - Must be product of Switzerland

Classic - Ristretto, Arpeggio, Roma, Così, Volluto, Capriccio, Livanto, Deca Intenso, Decaffeinato, Special Club, Limited Edition, Dulsao Do Brasil, Indirya from India, Rosabaya de Colombia, Special Reserve.

Classic Lungo - Decaffeinato Lungo, Vivalto Lungo, Finezzo Lungo, Fortissio Lungo, Linizio Lungo.

Professional - Espresso Forte, Espresso Leggero, Espresso Decaffeinato, Lungo Forte, Lungo Leggero, Lungo Decaffeinato, Ristretto, Ristretto Origin India, Limited Edition, Special Club, Special Reserve.

CREAM

Pure fresh cream in bottles or cartons, may be used provided it contains no other ingredients (such as thickeners, sweeteners, flavours, milk solids or powders). Cream should be purchased before Pesach.

- Flavoured or Sweetened Cream is NOT ACCEPTABLE
- Thickened Cream is NOT ACCEPTABLE
- Sour Cream is NOT ACCEPTABLE (except for Tempo product below)

DAIRY FARMERS

D Pura Pure cream - *ONLY when PE follows use by date*

FARMERS UNION

D Pure Cream - *ONLY when PE follows use by date*

TEMPO

D-CY Fresh Cream

D-CY Sour Cream

CLEANERS

Chux Cloths

Chux Robuste

Chux Superwipes

Chux Heavy Duty Scourer Pad

Chux Heavy Duty Scourer Sponge

Chux All Purpose Scrub Sponge

Ecolab - Easi Oven & Grill Cleaner

Steel wool without soap is acceptable.

DISHWASHING DETERGENT

Only detergents with a reliable “Kosher for Pesach” endorsement should be used for dishes.

ACTICHEM POWERFUL CLEANING SOLUTIONS

Freecall 1800 108 800 | www.actichem.com.au

AP110 Rhino Degreaser

AP135 All Purpose Cleaner

AP205 Puraklenz - Sink Wash Detergent

AP210P Klenzmatic P - Special Auto Dishwashing Liquid

AP215P Ultramatic P - Special

AP220P Spotless P - Special Rinseaid

AP343 Hand Sani Soap - Sanitiser Soap

AP685 No Rinse Sanitiser - Sanitiser Spray

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AP863 Vegsan L

AP865 Powdered Chlorine Bleach - Chlorine Soaker

ASTORIA PAPER PRODUCTS

Automatic Dishwashing Powder and Liquid

G.P. Cleaner

Soap on Tap

CHEMICAL CLEANING - PH: +61 2 9789 3188

Big Chance

Blue Boy

Golden Wash

Sodium Hypochlorite

Kloroclean

Sani-Plus

Sani-San

Supreme

DIVERSEY AUSTRALIA - PH: +61 2 9757 0376

Divos 2

Divos 110

ECOLAB - PH: +61 2 8870 8227

Acidblend N450

Alkblend S300

Biochlor

Commercial Clorize 12.5%

Ecoshine

Geosystem 9000 Solid Fusion

Kitchen Pro Foaming Cleaning Destainer

Inspexx 125

Oxonia Active

Prochlor

Solid Power

Solid Power NP

Solid Power XL

Sureshot Fruit & Veg Treatment

Ultra San

Ultrasil 25

Ultrasil 75

Viva

FINISH

Dishwashing Tablets

FISH

Many have the custom to purchase whole fish for Pesach and to clean and fillet the fish in the Pesach kitchen using Pesach utensils. If fish is to be cleaned and filleted in the fish shop, this should preferably be done with a Pesach knife supplied by the customer on a clean and preferably covered counter. In all circumstances the fish should be thoroughly washed with cold water at home. Minced fish should be minced at home in Pesach utensils or at a shop under rabbinic supervision.

I & J - Hake fillets with skin are produced chametz - free. After defrosting, the fillets should be washed in cold water.

WALDOV: *The following products must bear the Diamond KA - Kosher for Passover seal/logo*

Tuna - 425g & 1.87kg

The following stores will be producing fish under The Kashrut Authority supervision. Only accept minced fish which has been sealed with Diamond KA Pesach seals. It is important that you ensure that your order bears the correct seals.

De Costi Seafoods @ Westfield Bondi Junction - 02 9369 3844

The One That Got Away - 02 9389 4227

FRUIT FRESH & DRIED

Dried fruits, both from tree and vine may contain preservatives, ingredients or oils that may not be fit for Pesach use. No dried fruits should be used unless bearing a reliable hechsher.

COUNTRY FOODS Pitted Prunes 12.5kg - Produced under the supervision of The KA and sealed with KA tape.

ECO FARMS Dates - ONLY when bearing diamond KA p logo

SAFARI Dried Fruits under the supervision of the Johannesburg Beth Din

VERITY Pitted prunes produced under the supervision of The KA and bearing a Diamond KA KLP label.

WALDOV Dried Mango and Dried Guava under the supervision of the KA and bearing Diamond KA Logo

THE FRUIT MAN www.thefruitman.com.au | Ph: 0403 258 921
Fresh fruit platters, Gift Baskets

JUICE

FRUIT JUICE

NUDIE FRESH

P Nothing but 21 Oranges (with Pulp) is certified kosher for Pesach under the supervision of The Kashrut Authority ONLY when bearing KLP near the use by date.

VEGETABLE JUICE

BOTANICA

Handcrafted cold pressed vegetable juice - available at Harris Farm

P Bondi Beach

P Botanica

P Sweet Beet

P Botanica Smooth

P Botanica Quencher

*** No other locally produced juice is acceptable, unless bearing reliable rabbinic supervision.**

HONEY

*** Honey and glucose blends contain actual chametz and are packed on the same lines as regular honey. Therefore only honey which has been investigated should be used.**

SUPERBEE - Pure Australian Honey only when bearing a Diamond KA Kosher for Passover numbered seal.

When honey with certification is unavailable, all Airborne Honey (Product of New Zealand) plain honey may be used.

KITNIYOT/NOT KITNIYOT

Kitniyot are customarily not eaten by Ashkenazim due to their similarities to Chametz when harvested or ground into flour and because they are often grown in close proximity to Chametz grains (such as wheat, barley, spelt, rye and oats).

THE FOLLOWING FOODS ARE KITNIYOT

Alfalfa Sprouts	Pea
Aniseed	Peanut
Beans - All	Poppy Seed
Buckwheat	Rice
Chickpea	Safflower Oil
Coriander Seed	Sesame Seed
Corn	Snow Pea
Cumin	Sorghum
Fennel Seed	Soy
Flax Seed	String Bean
Lentils - All	Sugar Snap
Linseed	Sunflower Kernel
Millet	Tofu
Mustard and Mustard Seeds	

THE FOLLOWING FOODS ARE NOT KITNIYOT

Allspice	Cauliflower
Almonds	Celery
Amaranth	Chia Seeds
Apples	Coconut
Apricot	Corn Stalks
Arrowroot	Cucumber
Asparagus	Custard Apple
Avocado	Dates
Bananas	Eggplant
Beetroot	Figs
Bok Choy	Garlic
Brazil Nuts	Ginger
Broccoli	Grapefruit
Brussel Sprout	Grapes
Cabbage - All	Hazelnut
Cantaloupe	Honeydew
Capsicum	Kiwi
Carrots	Leek
Cashew	Lemon
Tapioca	Lettuce - All

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Licorice Root	Pomegranate
Lime	Potato
Macadamia	Pumpkin
Mandarin	Quinoa
Mango	Radish
Marjoram	Raspberry
Mint - All	Rhubarb
Mushroom	Rosemary
Nashi	Sago
Nutmeg	Silverbeet
Onion - All	Spinach - All
Oregano	Squash
Paprika	Stevia
Parsnip	Strawberry
Passionfruit	Swede
Paw Paw/Papaya	Sweet Potato/Yam
Peach	Thyme
Pear	Tomatoes - All
Pecan	Tumeric
Pepper - Fresh	Turnip
Peppercorn	Walnut
Pine Nut	Watermelon
Pineapple	Zucchini
Plum	

STATUS OF THE FOLLOWING FOODS ARE DEPENDANT ON CUSTOM

Canola
Caraway Seeds
Cloves
Fenugreek
Pistachio
Pumpkin Seed
Saffron
Vanilla Bean

The following items containing kitniyot have been produced chametz free and may be used by those sephardim who eat kitniyot and Ashkenazim who have received Rabbinic dispensation to use kitniyot on

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Medical grounds. (Please consult your Rabbi). These items should be purchased before Pesach.

Real Foods - Rice Thins, Original Corn Thins

Mexico City - Taco Shells, Tortilla Wraps, Corn Chips (plain or triangle)

Carwari - Black Tahini, Organic Unhulled Tehina, Snow White Tehina

Pressed Purity by Proteco - Crunchy Peanut Butter, Smooth Peanut Butter

Proteco Pressed Purity Cold Pressed - Flaxseed Oil, Peanut Oil, Sesame Oil, Sunflower Oil.

LAUNDRY DETERGENTS

Ordinary laundry bar soap detergent powders and liquid detergents may be used for the laundry but customarily not for dishes. Many ironing-aids and sprays contain actual chametz and may not be used for Pesach. The following have been found to be chametz free.

Crisp

Fabulon

Fabulon Lemon

Preen

Sard Wonder Spray

Sard Nappy

Sard Soaker

Sard Soap

Sard Stain Stick

Napisan

MATZAH

With “Kosher for Pesach” Rabbinic endorsement only.

N.B. **Matzah** and **Matzah-Meal** are produced by many companies for year-round use and are not necessarily Kosher for Pesach. **All**

Matzah and **Matzah-Meal must bear a Kosher for Pesach sign or label,** otherwise they cannot be used on Pesach.

R Solomon & Co

Solomon’s Coarse Matzo Meal - ONLY when bearing Diamond KA Logo

Solomon’s Matzo Meal Fine - ONLY when bearing Diamond KA Logo

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Solomon's Super Fine Matzo Meal - ONLY when bearing Diamond
KA Logo

Solomon's Matzo - ONLY when bearing OUp Logo

Solomon's Wholemeal matzo - ONLY when bearing OUp Logo

Solomon's Tea Matzo - ONLY when bearing OUp Logo

ENRICHED MATZAH

Egg matzah, matzah made using fruit juice instead of water, chocolate matzah and other enriched matzah made using other ingredients beside matzah flour and water in the traditional way, cannot be used to fulfil the mitzvah of matzah. Furthermore they are customarily not eaten during Pesach by Askenazi Jews even when bearing a reputable "Kosher for Passover" endorsement. This is because there is a concern that if the juice used has water in it, the mixture will make the matzah chametz. This restriction does not apply to the elderly, sick or infants. Sephardim should consult their rabbi.

MEAT

Meat produced in kosher butchers for year round use is not suitable for Pesach use. Buy ONLY Kosher for Pesach meats and smallgoods.

EILAT AT HADASSA BUTCHERY - 11 O'Brien Street, Bondi.

Ph: +61 2 9365 4904

M & M POULTRY - Available at selected Coles, IGA and Woolworths.

Please ensure the meat bears a Kosher for Passover seal

MEDICINES

The KA publishes a full medicine list, a copy of which is enclosed with this directory and also on our website. The Kashrut Authority also has access to additional information that may not be on the list. Please email Rabbi Gutnick on rabbig@ka.org.au with any specific enquiry, and we will do our best to assist or follow us on facebook.

The following are guidelines for the uses of medication on Pesach for individuals who are ill:

1. Creams, non-chewable pills and injections may be owned and used on Pesach even if they contain *chametz*, since they are inedible. This covers most medicines used by adults.

a. It is permissible to grind pills and mix the powder into food items so that a child can take medicine on Pesach. However a doctor

must be consulted to make sure that the child is getting the correct dosage and that the potency of the pill is not compromised by grinding it up. If an equally effective *chametz* free alternative is available it should be used.

2. Liquid medicines, chewable pills and pills coated with a flavoured glaze are edible and contain chametz. Therefore:

a. If possible, they should be replaced - under the direction of a doctor - with a non-chewable, uncoated pill.

b. If substitution is not possible and the person is in a state of *sakanah* or *safek sakanah* (any possible danger to human life), they may own and consume the medication. The same applies if the condition is not yet a *safek sakanah* but may deteriorate. A rabbi should be consulted as to whether it is preferable to purchase the medicine before or on Pesach, and as to how to dispose of the medicine once the danger passes.

c. If substitution is not possible and a doctor determines that there is no possibility of *sakana* if the person does not take the medicine a rabbi should be consulted. He may be able to determine that the medicine does not contain chametz or he may decide that the medicine may be consumed due to the nature of the patients condition.

3. In most cases medicinal items which contain kitniyot are permitted for people who are ill. Questions on this issue should be directed to your local rabbi.

4. People should exercise extreme caution and consult with their doctor and rabbi before making any decision to not take a medicine.

MILK & MILK PRODUCTS

Pure full cream milk and pure skim milk in bottles or cartons may be used provided they contain no other ingredients such as milk solids or milk powders but must be purchased before Pesach.

Plain UHT Milk and Plain UHT Skim Milk - May be used provided no other ingredients other than milk are listed.

TEMPO Chalav Yisrael milk and skim milk is available from Krinsky's and must be ordered.

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GYMPY Chalav Yisrael full cream milk and skim milk are chametz free only when inkjetted K Adass in the best before panel.

HARVEY FRESH Chalav Yisrael UHT milk and skim milk are chametz free only when bearing Adass Yisrael Pesach stamp.

* **Skinny Skim milk is NOT ACCEPTABLE.**

* **Flavoured milk is NOT ACCEPTABLE unless bearing a reliable hechsher and specifically indicating Kosher le Pesach.**

NUTS

Only non-shelled or shelled **unprocessed** (i.e. unsalted, uncoated, unroasted, unground) almonds, walnuts, macadamia nuts and hazelnuts may be used. As some nuts may be coated or treated with Kitniyot or chametz coatings, consumers must ensure that shelled nuts have no coatings. If in doubt purchase only those with a reliable hechsher. The Kashrut Authority has supervised the milling of shelled nuts and these are available bearing the Authority's seal. Please check label carefully

* **N.B. Peanuts are kitniyot and therefore customarily not used on Pesach.** *(In South Africa this custom is not widely practised especially in relation to peanut oil. However the practice of Australian Jewry has been not to use peanuts on Pesach. Contact your own Rabbi.)*

R. Solomon & Co when bearing The Diamond KA - Kosher for Passover seal.

Shelled and Ground Walnuts

Ground Almonds

Ground Hazelnuts

OIL

R Solomon & Co

Cottonseed Oil *only when bearing Diamond KA Kosher for Pesach logo.*

Pure Extra Virgin Olive Oil from Europe is suitable for Pesach but must be purchased before Pesach. However it is preferable to purchase extra virgin olive oil with a hechsher. Pure extra virgin olive oil bearing an OU for year round use is ALSO suitable for Pesach even without a 'P'. Only cottonseed oil bearing a reliable rabbinic endorsement should be used for Pesach.

The following oils, Product of Australia, are not made under

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continuous supervision but are produced chametz free. These should be purchased before Pesach

Alto Olives

Premium Australian Cold Pressed Extra Virgin Olive Oil
Robust, Delicate and Lemon Infused

Macadamia Oils of Australia

Macadamia Oil

Benevita

100% Natural Extra Virgin Olive Oil

Coorong

100% Natural Extra Virgin Olive Oil

Olio

Cold Pressed Extra Virgin Olive Oil - Fresh and Fruity
Cold Pressed Extra Virgin Olive Oil - Mild & Mellow

Ozolio

100% Natural Extra Virgin Olive Oil

Proteco Pressed Purity Cold Pressed - Almond Oil, Apricot Oil, Avocado Oil, Macadamia Oil, Olive Oil, Walnut Oil.

Prochef

Extra Virgin Olive Oil Spray

The Big Olive

100% Natural Extra Virgin Olive Oil

PAINT, INK, SHOE POLISH

All inedible products may be used for Pesach.

PAPER & PAPER GOODS

Paper and paper goods (plates, paper towels, paper serviettes, etc.) produced in Australia may contain wheat starches that are chametz.

However in accordance with the letter of the law authorities consider starch in the making of paper plates as non-food nullified before Pesach and allow their use. Further more Shulchan Aruch discusses the use of starches in the making of utensils and considers that after two months the starch loses its ability to be able to leech into food products. As such if the manufacture date of the paper goods is older that two months in accordance with the letter of the law there is no problem.

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However as with all things on Pesach, where we are often stricter than the letter of the law many do not use paper plates in contact with food unless they have a kashrut endorsement. Similarly recycled paper products are subject to this stringency, as they may be made with recycled paper pulp that contains wheat starch.

Coated paper plates produced in the United States that may contain maize cornstarch, according to most authorities are not even subject to any stringency due to maize corn-starch being only of a kitniyot origin.

All Aluminium foil rolls produced in Australia are produced in a manner that allows their use on Pesach. Aluminium foil containers, however, may be coated with either non-kosher or chametz lubricants.

In general plastic tablecloths, plastic bags, plastic plates, plastic bowls, plastic cups, plastic cutlery, expanded polystyrene (foam) cups and paper cups (hot or cold) available in Australia are produced chametz-free. Note however that some plastic tablecloths and some plastic bags do come with a fine powder film and this is quite common; care should be taken as the powder may be chametz.

For those wanting to observe this stringency the following branded and non-branded products have been investigated and found to be chametz-free based on information supplied by the manufacturer. They have not been produced under supervision.

Alpen Catering Collection - Napkins

Bi-Lo - Oven Bags

Capral - Aluminium foil

Caprice - Serviettes, Table Covers, Paper Towel

Carter Holt Harvey/SCA Hygiene Australasia - All Paper Products

Cast Away - Easy Bake

Cling Wrap - All acceptable.

Confoil, Kaal, Kingfoil - Semi-rigid Aluminium foil containers are now produced with kosher lubricants and are not required to be washed. However, some of the ingredients used in the kosher lubricant may be made in vessels that have had chametz in them and therefore it is

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praiseworthy but not obligatory to wash these containers before Pesach use.

Cost Saver - Paper Towel

Creative Expressions - All products

Deeko - All Paper and Tissue products

Dragon Fly (Ph:02 9697 2499) - Beta Bake Premium non stick baking and cooking paper.

Gilbert Foil - Aluminium Foil

Glad - Oven Bags and Baking Paper, all Plastic Bags, Freezer, Go Betweens

Handee - All products

Hygenex - All Paper and Paper Towel and Tissue products

Kaal - Aluminium Foil

Kleenex - Paper Towel, Tissue

OSO - Oven Bags

Parego - Serviettes

Purex - All Paper products

Scott - Tissues & Paper Towel

Special Occasions - All products

Sorbent - All paper products

Thick & Thirsty - Paper & Towel

Viva - Paper Towel

“RUBBER” GLOVES

Latex and vinyl gloves are usually lined with wheat starch or other powders that are of chametz origin. **Powder free gloves should be used ONLY**

Ansell - Gloves - Powder free

PET FOOD

Canaries/Budgies

Pannicum seed

Plain canary seed

Fish

Brine shrimp

Daphnia & tubifex (live or frozen).

Cat

P Advance Dental, Chicken

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- P Advance Hairball Chicken
- P Advance Indoor, with Tuna
- P Advance Kitten Growth, Chicken
- P Advance Light, Chicken
- P Advance Mature, with Fish
- P Advance Total Wellbeing, Chicken
- P Advance Total Wellbeing, Fish
- P Hills Science Diet Adult Hairball Control – Dry
- P Hills Science Diet Adult Hairball Control Light – Dry
- P Hills Science Diet Adult Indoor – Dry
- P Hills Science Diet Adult Optimal Care™ Ocean Fish & Rice Recipe – Dry
- P Hills Science Diet Adult Optimal Care™ Original – Dry
- P Hills Science Diet Adult Oral Care – Dry
- P Hills Science Diet Adult Sensitive Skin – Dry
- P Hills Science Diet Kitten Healthy Development Original – Dry
- P Hills Science Diet Mature Adult Hairball Control – Dry
- P Natural Choice TINNED FOOD VARIETIES

Dog

- P Advance Active All Breed, Chicken
- P Advance Dental Large + Breed, Chicken
- P Advance Dental Small Medium Breed, Chicken
- P Advance Dermocare All Breed, Tuna & Rice
- P Advance Mature Dog All Breed, Chicken
- P Advance Puppy Plus Growth All Breed, Chicken
- P Advance Puppy Plus Growth Large+ Breed, Chicken
- P Advance Puppy Plus Rehydratable Toy Small Breed, Chicken
- P Advance Total Wellbeing All Breed, Chicken
- P Advance Total Wellbeing All Breed, Lamb & Rice
- P Advance Total Wellbeing Large + Breed, Chicken
- P Advance Toy Small Breed, Lamb & Rice
- P Advance Toy Small Breed, Turkey & Rice
- P Advance Weight Control All Breed, Chicken
- P Advance Weight Control Large + Breed, Chicken
- P Advance Weight Control Toy Small Breed, Chicken
- P Hills Science Diet Adult Active – Dry

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- P Hills Science Diet Adult Large Breed – Dry
- P Hills Science Diet Adult Light – Dry
- P Hills Science Diet Adult Light Large Breed – Dry
- P Hills Science Diet Adult Light with Liver – Canned
- P Hills Science Diet Adult Oral Care – Dry
- P Hills Science Diet Adult Sensitive Skin – Dry
- P Hills Science Diet High Energy – Dry
- P Hills Science Diet Mature Adult Active Longevity™
Original – Dry
- P Hills Science Diet Mature Adult Large Breed – Dry
- P Hills Science Diet Puppy Healthy Development Original –
Dry
- P Hills Science Diet Puppy Large Breed – Dry
- P Hills Science Diet Puppy Small Bites – Dry
- P Natural Choice Lite
- P Natural Choice Puppy - Chicken & Rice Formula
- P Royal Canin Chihuahua
- P Royal Canin Dachshund Adult
- P Royal Canin Shih Tzu

POTATO FLOUR

Potato flour must bear a rabbinic Kosher for Pesach label.

R.Solomon & Co - Only when bearing The Diamond KA - Kosher for Passover seal

SALT

R Solomon & Co - only when bearing The Diamond KA - Kosher for Passover seal - Fine Salt

Cerebos salt - all packs

Saxa salt - all packs except for Picnic Pack

*** Saxa Lite Salt is NOT ACCEPTABLE**

Kooka - cooking salt

Mermaid salt - all packs

All brands of plain cooking salt (i.e with no free flow agent or other ingredients)

These must be purchased before Pesach.

SOFT DRINKS

Natural Still Mineral Waters (unflavoured only) - Product of Australia, are produced chametz - free but should be purchased before Pesach.

While we have approved carbonated mineral waters and soda water in the past, production methods for the manufacture of commercial carbon di-oxide has changed. Carbon di-oxide is now manufactured as a bi-product of the growing ethanol industry including ethanol produced from wheat. While there is one authority that still permits carbon di-oxide made from chametz the vast majority do not. As such The KA recommends that only carbonated drinks where the source of CO₂ have been verified as chametz free should be used.

BELOKA WATER

Beloka Water has been produced with carbon di-oxide specially obtained from a non-chametz source. It is freely available in stores and supermarkets

P Naturally Still

P Lightly Sparkling

DJ&A ORGANIC AUSTRALIA Pure Australian Mountain Spring Water - Only when bearing Diamond KA Logo with KLP

FIJI Mineral Water - OUp Logo

SAPPE Aloe Vera Drink

Only when inkjetted ESKP and כשלייפ עייב after best before date.

P Peach Flavour with Aloe Vera Cubes

P Grape Flavour with Aloe Vera Cubes

SPICES

Spices may contain “aids to production” or other ingredients that are *chametz*; therefore only spices with a reliable Hechsher may be used. The following items have been packed & produced under The Kashrut Authority - bearing The Diamond KA - Kosher for Passover seal.

R Solomon & Co

American Sweet Paprika

Crushed Chilli

Crushed Garlic

Crushed Ginger

Dried Parsley

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Freshly ground Cinnamon
Freshly ground Pepper - Black, White
Horse Raddish Relish - White, Red
Onion - Powder, Flakes
Peppercorn - Black, White

SUGAR

During the milling and refining of sugar, various ingredients are used that may be chametz. These are filtered out during the final refining of the sugar and therefore halachically the sugar remains permissible. However sugar may be packed on the same lines as actual chametz.

The Kashrut Authority has supervised the production of special batches of sugar bearing the following batch numbers on the closing flap.

Sunshine White Sugar - in 2kg retail sizes

#13311

Sunshine White Sugar - in 3kg retail sizes

#12293

Refined White Sugar - in 25kg bags

#12293

#13311

It contains only Kosher Le Pesach ingredients and is Kosher for Pesach Le-Mehadrin and relies on no leniencies.

If supervised sugar is unavailable then the leniency may be used and any white sugar or caster sugar may be used. All sugar must be purchased before Pesach.

Warning: Pure Icing Sugar and Icing Sugar Mixture may contain actual chametz and may not be used for Pesach.

SUGAR SUBSTITUTES

Hermes

Hermesetas Saccharin Sweeteners Tablets Only (P)

SYRUPS

Agave Syrup and Maple Syrup that has been investigated should be used and must bear a reliable kosher for Pesach certification.

TEA

All brands of plain pure unflavoured tea and plain unflavoured tea bags are produced chametz-free but must be purchased before Pesach.

WARNING: Instant Tea should not be used.

Herbal Teas - with OUp Logo

VEGETABLES

It is customary not to eat rice, maize (sweet corn) and leguminous (pulse) vegetables such as all beans and peas (including string beans) because of their similarity to the five grains (wheat, barley, oats, rye and spelt) which are actual chametz. These are called “KITNIYOT” (This custom is not widely practised amongst Sephardim -ask your rabbi for guidance. See Kitniyot section on Page 13). Fresh raw vegetables must be washed and thoroughly checked for insects.

Fresh Raw Cut Vegetables

The Fruit Man - www.thefruitman.com.au | Ph: 0403 258 921
Vegetable Platters, Gift Baskets

Quinoa -

Rabbi Amar, the Chief Rabbi of Israel permits Quinoa for Ashkenazim under the following conditions.

1. It should be checked three times for foreign grains.
2. While he considers that *m'ikar hadin* it is not Kitniyot a process called “Chalita” should be employed - ie the quinoa should be dropped into boiling bubbling water and cooked in that manner. “Chalita” is a method that was once used to prevent grain or flour from becoming chametz and helps to obviate the issues surrounding kitniyot. While some authorities do not permit quinoa, never the less The KA is of the view that the view of the Chief Rabbi may be relied upon

Chefs Choice

- P Organic Black Quinoa
- P Organic Red Quinoa
- P Organic White Quinoa
- P 3 Mix Organic Quinoa

VINEGAR

R. SOLOMON & CO

Imitation Vinegar

COSMETICS & TOILETRIES

GENERAL NOTE: READ CAREFULLY

Many cosmetics and toiletries, particularly liquids, contain perfumes and other ingredients manufactured from chametz grain derivatives, which are chametz. In general, all talcum, baby, face and foot powders, eye shadow, hand lotions, cold cream, eye liner, mascara, blush and rouge, and similar “solid” or “lotion” or “cream” products that are not fit for human consumption are permitted to be used on Pesach, even if containing chametz. However one must be certain that they are not fit for human consumption. They do not have to be unfit for animal consumption.

Perfumes and liquids such as cologne, hair spray, deodorants, etc., usually contain alcohol, which is usually chametz and may indeed be edible. Therefore unless the inedibility of the final product can be determined they may not be used.

Special care should be taken in regards to “corn starch” powder as it may be actual “wheaten corn starch” and actual chametz. Only maize corn starch powder is acceptable (Kitniyot).

Some people have the custom not to rely on the inedibility of a product and use only products that contain no chametz whatsoever. The following groupings list such products that according to information provided by the manufacturers are found to be chametz free (whether inedible or not).

COSMETICS

All the products of the following brands contain no chametz whatsoever unless indicated otherwise. This list comprises perfumes and colognes, make-up, make-up remover, lipstick and nail-care products. They are permitted whether inedible or not.

EYE PRODUCTS

All products are acceptable

LIP PRODUCTS

Almay - Ideal Lipcolor, Ideal Lipgloss, Ideal Lipliner, Pure Blends
Naturals Lipgloss, Truly Lasting Lipcolor

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Cover Girl - Continuous Color Lipstick, Outlast Lipstain, Wetslicks Fruit Spritzers, Wetslicks Amaze Mint

Clinique - Almost, Different, Colour Surge, Vitamin A Lip Smoothie.

Revlon - *Colorstay*: Ultimate Suede Lipcolor

FACIAL PRODUCTS

All products are acceptable

Shain Dee Cosmetics: Shain Dee brand name cosmetics are chametz free and have been approved by Star K certification and are available from Shoshana Berkovits on 0414 940 297

PERFUMES:

Anais Anais - All perfumes

Aramis - All perfumes

Chanel - All perfumes

Charlie - Concentrated Cologne Spray, Red Cologne Spray, White Cologne Spray

Ciara - Concentrated Cologne Spray - 80 strength, 100 strength, 200 strength

Clinique - All perfumes

Fire & Ice - All perfumes

TOILETRIES

CONTACT LENS CARE

All products are acceptable

HAIR CARE PRODUCTS

All products are acceptable

HAND CARE PRODUCTS

All products are acceptable

PERSONAL HYGENE PRODUCTS

DEODORANTS - ROLL ON - All products are acceptable

DEODORANTS - SPRAY

Addidas: Action 3 - Control, Fresh, Intensive

Brut: Endurance, Raw Energy, Invisible Force, Original

Charlie - Body Spray

Coles: Coolfresh for Women, Sensitive for Women, Classic for Men, Extreme sport for Men

Dove: Original, Pure

Dry Idea for Men: Sport

Free & Easy: Aluminium Free, Regular

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Lynx Dry: Africa, Anarchy, Dark Temptation, Excite, Twist

Mitcham Advance Control: Unperfumed

Mum: Active, Cool Pink, Original Pure

Nivea: Dry Confidence

Nivea for Men: Dry Impact

Norsca: Enduro Sport, Forest Fresh, Ice Active, Instant Adrenaline

Rexona Woman: Cotton Fresh

Spray Fresh: Active High Energy, Men - Extra Power, Soft

TOOTH CARE

Toothpaste with a Kosher for Pesach hechsher should be used. Where these are unavailable, authorities permit the use of other toothpastes that are not suitable for human consumption. The following dental products have been produced chametz free.

TOOTHPASTE

Sensodyne

P Original Toothpaste is chametz & kitniyot free

DENTAL FLOSS

Johnson & Johnson - Reach

P Dentotape Waxed

P Waxed

DENTURE CARE

Steradent

P Ultra 3 Fixative Cream

P Extra Strength Tablets

P Active Plus Tablets

P Active Plus Powder

Polident

P All products

A photograph of a kitchen with white cabinetry and a light-colored countertop. A stainless steel sink with a faucet is visible on the right. A small potted plant sits on the counter. A wooden floor with a patterned rug is in the foreground. The text is overlaid in the center.

Section 2

*A Guide to
Kashering a
Pesach Kitchen*

KASHERING THE PESACH KITCHEN

In the weeks before Pesach, the house and particularly the kitchen and eating areas must be thoroughly cleaned to remove all trace of Chametz. Stoves, eating utensils, etc., which have been used for Chametz the whole year through, cannot be used on Pesach. They must be thoroughly cleaned and steps taken to ensure they will not be used inadvertently. Some can be “kashered” if need be, so that they can be used on Pesach as well.

This section deals with preparing the kitchen and “kashering”. It is not a complete coverage of the many laws of Pesach and should only be used as a basic guide.

Questions arising out of circumstances not covered by this guide should be directed to your rabbi, or to The Kashrut Authority.

All kashering, etc., must take place before the time for removal of Chametz on the day before Pesach.

THE KITCHEN

Cupboards and Pantry

1. All Chametz utensils and all Chametz food that will not be eaten before Pesach and will not be disposed of but will be sold, should be locked away in a designated cupboard or room, which should be locked or sealed with tape so that its contents are not accidentally used during Pesach. (See Selling the Chametz)

2. All shelves should be thoroughly cleaned and preferably lined.

Counter-Tops & Kitchen Table

These may be kashered by pouring boiling water directly from a pot or kettle over the entire surface after thorough cleaning.

The following material may all be kashered: Granite, Marble, Metal, Wood, Laminex, Formica, Caesar Stone, Quartz Resin and Corian. (While in the past The KA has not recommended the

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kashering of Caesar Stone and the like in accordance with the view of the “Yad Yehuda”, many authorities argue with the Yad Yehuda including the poskim of the OU and CRC. As such The KA has reviewed its position and we allow the kashering of these materials).

However some authorities opine that Laminex, Caesar Stone, Corian and other resin based surfaces as well as plastic surfaces may not be kashered, those who wish to be strict should cover those surfaces.

Refrigerator

1. All removable parts must be removed and thoroughly cleaned. The interior must be cleaned thoroughly.
2. Preferably shelf surfaces should be lined taking care to allow the free flow of air through the refrigerator.
3. Refrigerator cleaner that contains ethanol as an ingredient may not be used as the ethanol is likely to be chametz derived.

STOVES AND OVENS

Gas Stoves

1. All moveable parts must be removed and thoroughly cleaned. The body of the stove must be cleaned to remove all traces of grease and food particles.
2. For convenience the grates on which the pots and pans actually rest and the catchment areas should preferably be changed for new ones that are only used on Pesach.
3. If new parts cannot be acquired, the grates upon which the pots actually rest, can be “kashered” by the “glowing process”, i.e. they should be made to glow red hot. This can be done either by using a blow torch on the pieces to be glowed, or else by rotating them slowly over the actual flame of the gas stove until they glow in the dark. If this will damage the grates, some authorities permit the “light glowing” method for the grates as outlined in 4a.

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- 4a. The catchment areas, etc., should be kashered by the “light glowing” method, i.e. the metal should be heated on the side facing the food until the other side of the metal becomes hot enough to scorch paper.
- 4b. Alternatively stove top and catchment areas (not the grates) may be kashered by the “scalding process”. The stove should not be used for 24 hours. A few nuts and bolts or rocks should be heated until red hot and placed on the stove top and boiling water poured all over the surface moving the heated bolts over the entire area.
5. A practical way to achieve 3 and 4 above is as follows: **After a thorough cleaning of the parts to be “kashered”, the stove should be reassembled and all gas jets turned on full. A sheet of metal the size of the top of the stove should then be placed over the flames. The heat thus generated under the metal sheet after about five minutes is sufficient to “kasher” the stove. This method achieves “light glowing” for the catchment areas and usually even “full glowing” for the grates.**
6. The solid parts of the stovetop and the back plate of the stove (i.e. any part that can come in contact with pots or pans) should be kashered as in 4a, 4b above and/or covered with a double layer of strong aluminum foil. If this foil tears it should be replaced immediately. (It is wise to keep a few pieces of ready cut foil handy in case some is needed during Yom Tov.)
7. Stove knobs, etc., should be thoroughly cleaned and preferably covered or replaced.
8. Many authorities do not permit the kashering of enamel. Therefore, enamel stovetop and enamel catchment areas should preferably be covered with two layers of foil or a Pesach Blech, after kashering. If this is not possible, the “light glowing” method will suffice. Enamel parts should not be kashered by the scalding method.

Electric Stoves

1. The tops and the catchment areas etc. should be “kashered”

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in the same manner as the gas stove.

2. The rings should be turned on to full heat allowing them to become red hot.
3. The centre knob should also be made red hot or else, after cleaning, carefully cover the knob with a double layer of aluminum foil.
4. Be careful that any foil used on electric stoves does not come in contact with exposed wires, elements, sockets etc.

Corningware Stove Top

1. Turn to the highest setting for ten minutes.
2. Boiling water should be poured on the portions of the stove between the burners, and areas between burners should be covered with a Pesach Blech or 2 layers of aluminum foil.

Glass top Stove Top

This should be kashered by turning on full for a half hour , pouring boiling water on the surface around the embedded elements, and then covering the area around the elements with a double layer of silver foil. The place of the element can be left uncovered as the full heat will kasher the glass directly on top of the element.

Induction Style Stove Tops

Where the surface on top of the element does not become hot – this should be kashered by pouring boiling water on the entire surface of the stove top. One should then cover as much of the stove top as possible with silver foil. If the particular model will allow the element to work while covered with silver foil – this should be done. If this can not be done - as it is the custom of Ashkenazim not to kasher glass , preferably the stove top should not be used. In circumstances of need – please contact Rabbi Gutnick for further instruction.

Ovens

1. It is preferable to clean the oven and not use it at all during the eight days of Pesach, due to the difficulty associated in cleaning

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the oven as well as the oven materials.

2. If the oven must be used it should be “kashered” as follows: All removable parts, & the interior walls must be thoroughly cleaned.
3. The oven, with the shelving inside, should be turned on to maximum heat for an hour.
4. If one wishes to be scrupulous the grates or shelves should be “Kashered” by the “glowing process”. This can be done by placing them on the top of the stove and turning on the gas flames and then allowing the grates to become red hot.
5. A griller tray or any surface upon which food was placed directly, not by means of a pan or baking tray, can only be kashered by the full “glowing” process.
6. Many authorities do not permit the kashering of enamel for Pesach and therefore require that the enamel walls of an oven be covered with foil or an insert.

Pyrolitic Oven

1. A Pyrolitic Oven that undergoes a cleaning cycle is considered fully kashered.
2. The racks which are not in the oven during the cycle must be kashered seperately as in “Ovens” points 3 & 4 above.

Microwave Ovens

1. These should preferably not be used.
2. If necessary, the oven should be cleaned of all surface dirt and not used for 24 hours. A glass of hot water should then be placed in the oven, and the oven turned on so that the water boils and spreads steam throughout the entire oven.
3. The oven should then be turned off and wiped down with a clean cloth and cold water.
4. Any trays upon which food is actually placed should be

covered with a double layer of Glad Wrap after kashering.

WARMING TRAY

Metal electric warming tray (Israeli style Shabbat Platter), Glass top warming tray, – this should be kashered by cleaning, turning on full for at least one hour , and then covering with two layers of silver foil. Some glass tops may crack if covered with silverfoil so care must be taken.

SINKS

Metal Sinks

1. The whole sink and particularly the drain area should be thoroughly cleaned and not used for warm or hot liquids for 24 hours prior to “kashering”. All kashering must take place before the time for removal of Chametz on the day before Pesach.
2. If the crevice where the drain sieve is attached to the sink cannot be thoroughly cleaned, the “light glowing” method should be used at the crevice. (see Gas Stoves 4a. Above).
3. Bleach should be poured into the sink and allowed to sit in the crevice around the drain as well as in the drain pipe. Wait about ten minutes then rinse thoroughly.
 - 3a. *A few nuts and bolts or small pieces of rock should be heated on a fire and then placed in and on the sink. Boiling water should then be poured over the entire area of the sink and draining area as well as on the taps. The hot stones or metal should be moved around the surface as they serve to raise the temperature of the poured water back to the point necessary to “kasher” the sink. The sink and draining area should then be washed down with cold water.*
 - 3b. If at all times only liquid chametz was poured into the sink it may also be kashered using boiling water from a kettle ensuring an unbroken stream of water from the kettle.
4. The small strainer on the end of the tap should be removed or replaced for Pesach.

5. Methylated spirits, etc., should not be used for kashering.

Porcelain & Earthenware Sinks

1. These sinks cannot be “kashered”. They must be covered and bowls used for washing up or metal inserts constructed to fit inside the sink.

APPLIANCES

Dishwashers

Dishwashers should not be kashered for Pesach. In case of need consult your rabbi or The Kashrut Authority.

Mixers and Kitchen Whizzes

1. These should preferably not be used.
2. If necessary, beaters, blades, bowls etc must be purchased new.
3. The body of the machine must be spotlessly cleaned and then covered.

Electric Rotisseries, Broilers

These should not be kashered for Pesach. In case of need consult your rabbi or The Kashrut Authority.

Nespresso/Coffee Machines

If you have a Nespresso coffee machine, using your machine over Pesach is possible, only using the kosher le Pesach Nespresso coffee blends (product of Switzerland) as seen in our Pesach Product Guide – and here’s how:

Firstly, it’s important you thoroughly clean all surfaces and storage containers, then, pop into a Nespresso Boutique to purchase a “Descaling Kit” (\$17 for two kits). Descale as per the express instructions, including final rinses, then leave for 24 hours. Then, fill your water container twice and run through your machine twice. Next, your milk warmer needs to be dipped in boiling water, however, if it has its own element, bring water to the boil in it, and over the edges. Finally pour boiling water from the kettle directly over the spout.

(Confused in any way? Call 1800 623 033 for Nespresso technical assistance). And voilà - kosher le Pesach coffee! (Note, if your machine is not made by Nespresso, don't despair, best to call our office on 1300 KASHRUT or 02 9365 2933).

KITCHENWARE

Kitchenware not being kashered should be stored away and sold with the Chametz. (See Selling the Chametz)

Dishes

Porcelain, earthenware or china dishes; or utensils which may be ruined when immersed in boiling water; cannot be "kashered" and must be stored away and not used on Pesach.

Enamelware

Enamel pots and pans should be treated as Earthenware and should not be kashered for Pesach. In case of great need they may be kashered with the light glowing method. Enamel baking dishes should not be kashered.

Glassware and Corelle

1. *Glassware used only for cold or luke-warm food may be made fit for Pesach use by the "soaking method". The glassware must be completely immersed in cold water for at least 24 hours and then the water replaced for a total of 3 x 24 hours.*
2. Glassware, Pyrex and Corelle used for hot Chametz foods and liquids or for strong Chametz beverages such as whisky, cannot be "kashered" for Pesach in this manner and must be stored away and not used.

The Sephardi community has differing customs in regards to glassware. Please contact your Rabbi for advice.

Metalware, Cutlery, Pots & Pans etc.

1. Metal utensils - except for those used for baking or frying - may be "kashered" by the "scalding process". All articles to be "kashered" should be thoroughly cleaned and not used for 24 hours

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before. Care should be taken that baked-on grease, etc., be removed. Kashering must take place before the time of removal of Chametz.

2. A large pot should be filled with water and brought to the boil. If one uses a Chametz pot to Kasher, it should be kashered first.
3. The utensils should be immersed in the boiling water by means of a piece of string or a string bag. A large utensil may be rotated part by part until its entire surface has been immersed. It is preferable that the water continues to boil while the utensils are being immersed; however, if the water ceases to boil they should remain in the water till it begins to boil again. They should then be removed while the water is still boiling (Do not leave them in the pot and then pour out the water). Immediately after removal utensils should be rinsed with cold water.
4. If a pot is too large to immerse into another pot of boiling water, then water should be boiled in the pot to be kashered itself, and then a large stone, previously heated on a fire, should be dropped into the pot of boiling water thus allowing the boiling water to run down the rim and outside of the pot. Care should be taken to ensure that the boiling water spills over the entire rim of the pot. The pot should be emptied and rinsed with cold water.
5. The lids of pots and pans should be kashered by immersion in boiling water after they have been thoroughly cleaned. All handles and knobs should be unscrewed before cleaning and kashered separately. If handles cannot be unscrewed, then the joint should be thoroughly cleaned, and boiling water poured over the joint and the entire handle.
6. Metalware with joints or engravings on the inside of the utensil (i.e. where it comes into contact with Chametz on a continual basis) need first to have meticulous care taken to get into the crevice and clean it thoroughly and be kashered at the point of the engraving or crevice by the 'light glowing' method. The crevice needs to be heated on the side where it comes into

contact with food until the other side of the metal becomes hot enough to scorch paper.

7. Similarly a pot with a tightly curled rim needs to be thoroughly spotlessly cleaned at the rim and then the “light glowing” method employed on the rim. This can easily be done by slowly rotating the rim of the pot over the stove fire. The hinge of a hinged pot cover also needs to be thoroughly cleaned and the “light glowing” method used on the hinge.
8. After kashering is complete, it is customary to re-kasher the pot in which the kashering took place.
9. Alternatively to the “scalding method”, the light glowing method may be used.

Baking Tins, Frypans, Rotisseries and Spits

All cooking utensils usually used without liquids or very little liquid, cannot be kashered by the “scalding process” but must be caused to glow red hot. As this would normally damage the tin or pan, it is advisable not to attempt to “kasher” such items but to acquire separate ones for Pesach.

Frypans that are always used for deep frying with oil & never used for baking or “dry” frying may be kashered with either the “scalding” or “light glowing” method.

Non-Stick Frypans and Pots

These cannot be Kashered for Pesach, because the required kashering usually ruins the surface. (However the coating on such non-stick pots and pans is Kosher for Pesach use.)

Plastic

1. It is preferable to purchase new plastic utensils for Pesach use as these are relatively inexpensive. However, plastic utensils that have not been used in direct contact with something that had actually been cooking on the stove may be kashered as follows:

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2. If the utensil has been used with very hot liquids or foods, it should be thoroughly cleaned and “kashered” by the “scalding process”. If this may damage the plastic, it is sufficient to pour the boiling water in an unbroken stream directly from the pot or kettle, over the utensils to be “kashered”, making sure that the water covers all surface areas of each utensil.
3. If the utensil is used only to store cold food and liquids for longer than 24 hours at a time, it should be kashered by the “soaking process” as outlined under Glassware.
4. If the plastic utensil is used for both hot and storing cold, both methods, (2) and (3) must be employed.
5. Plastic utensils with scratches and cracks which cannot be cleaned properly, cannot be “kashered”.

Wood

Wooden utensils can be “kashered” by the “scalding process” outlined above for Metalware, but they must be thoroughly clean, and if necessary, sanded.

Garbage Bins

These should be cleaned before the time of removal of Chametz on the day before Pesach. If the garbage has not been collected by this time, the bin should be left outside one’s property and its contents deemed to be absolutely ownerless and included in the “Kol Chamira” before the hour of the removal of Chametz. Do not forget to empty your vacuum cleaner bag!

Tea Towels, Ovenmitts and Potholders

After thorough laundering, and provided they are not embroidered are permitted for use for Pesach. However, it is preferable to obtain a new set.

Tablecloths

Tablecloths, which have been used for Chametz and are not embroidered, can be laundered and used for Pesach. Embroidered tablecloths cannot be kashered for Pesach. It is however preferable to

purchase tablecloths for Pesach.

N.B. Starch is usually Chametz.

Stoneware

Utensils made of actual whole stone may be treated as metalware and may be kashered; however, glazed stoneware (which is made from ground stone) may not be kashered.

Sieve

A sieve or strainer may not be kashered for Pesach.

Section 3

The Mitzvah of Disposing of Chametz

THE MITZVAH OF DISPOSING OF CHAMETZ

Besides the prohibition of eating Chametz on Pesach, there is a Biblical obligation to remove all Chametz from one's possession. The following is a guide to the fulfillment of this Mitzvah.

Pre-Cleaning the Home For Pesach

Before Pesach the home must be thoroughly cleaned and Chametz removed. The following is a checklist of some of the places to look for Chametz.

Arts and crafts supplies (sometimes made with chametz, e.g. noodles, barley, play-doh)

Attic

Baking supplies (baking pans, etc.)

Bar

Basement

Bathrooms

Bedrooms

Behind furniture (See 1)

Benchers (Grace After Meals booklets) (See 2)

Bicycle baskets

Bird cage

Bird food

Biscuit tin

Books (See 2)

Bread box

Briefcase

Broom (shake out)

Cabinets

Cake tin

Candle sticks and tray

Car (between and under seats, boot, glove compartment, ash trays, baby seat, under car mats, in station wagon)

Carpet (underneath if not wall-to-wall or if torn)

Carpet sweeper

Clothing (pockets, cuffs)

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Crawl space	Play room
Cook books	Pockets
Cosmetic bag, drawer, shelf	Porch
Cot	Pram
Cuffs	Purse
Cupboards	Radiator (behind and under)
Desk drawers	Refrigerator (See 1)
Detergent shelves (where detergents are kept)	Safe
Dining room	School bags, books, locker & desk
Dining room buffet	Sefarim (books) (see 2)
Dining room table, chairs	Shelves
Dishwasher	Shopping cart
Drawers	Sink (behind and under)
Electric broom (check bag)	Stairs (between and under)
Factory	Storage bin, room
Fish tank	Storage shed
Freezer	Store
Garbage	Stove
Garbage cans (outside)	Stroller
Hallway	Study
Handbags	Suitcases
High chair	Tallit bag
Jewellery box	Travel bags
Kitchen	Toy cars, wagons and riding toys
Kitchen table, chairs	Toy furniture
Locker	Toys, toy chests
Lunch box	Truck, see: Car
Mailboxes	Wallet
Medicine chest	Window sills
Milkbox	Work bench
Office	Work shop
Oven	Vacuum cleaner bag (empty out)
Pantry	Zemirot booklets
Perfumes	
Pet food	
Pet house	
Playpen	

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1. Furniture or appliances, which cover Chametz (eg. refrigerator, stove) and can be moved - should be moved. If you will be unable to move it during the Bedikah (search for leaven) on the night of erev Pesach, you may rely on the moving and cleaning done before the Bedikah. Nullification, however, is required.

2. Some authorities hold that Sefarim and books require Bedikah (searching) or locking away. Others hold that although Bedikah is not required, one should not bring to the table on Pesach a volume, which may have been used around Chametz. Benchers and Zemirot booklets cannot be cleaned properly from Chametz and should not be used during Pesach. They should be put away with the Chametz which is sold to a non-Jew.

SELLING THE CHAMETZ

Chametz must not remain in one's possession over Pesach. People who possess stocks of Chametz, which cannot be removed or destroyed before the festival, may arrange for their Chametz to be sold to a non-Jew. Any area in the home, or any article such as clothing, dishes, etc., may be locked or closed up in a way that is not accessible on Pesach, and without any further cleaning, sold "as is". This is especially useful in times of need such as pregnancy, or illness, where one may not be able to fulfil the usual pre-Pesach routine.

The sale of Chametz is not just a mere ritual, but is carried out in a legal manner by a rabbi. The rabbi is empowered to conduct this sale on behalf of any individual wishing to sell Chametz. This should preferably be done in person, but may be done by means of an agent, or by sending a power of attorney to the rabbi. The empowering of the rabbi must take place before the time of prohibition on the Eve of Pesach, by which time the rabbi must have arranged the sale of all Chametz to a non-Jew. After Pesach the non-Jew is approached to sell the Chametz back to the original owners.

The Chametz, which is sold, must be stored away and locked up in such a manner that it should not come to be accidentally used. The rabbi should be informed of the places where the Chametz lies. In the

bill of sale we give the non - jew permission to enter our premises and take the Chametz if he so chooses. The cupboard or room is also legally rented to the non-Jew over the Pesach period, so that his Chametz does not lie in the Jew's property.

Please note that business premises, offices, factories, etc., belonging to a Jew must also be cleaned and all Chametz disposed of or sold.

A Sale of Chametz form is attached to this booklet or may be obtained from The Kashrut Authority or downloaded from our website.

SEARCH FOR AND REMOVAL OF CHAMETZ - BEDIKAT & BITUL CHAMETZ

The final search for the Chametz by candlelight takes place on the evening before Pesach, immediately after nightfall. The search must be conducted in all seriousness and the house given this one final check for Chametz, even though a thorough cleaning has been carried out beforehand.

It is customary to place ten small pieces of Chametz around the house. (Care should be taken that they should not crumble). Some have a custom to wrap them in paper. A candle is taken and the special blessing recited. (Details can be found at the beginning of a Haggadah). The search then begins; during the search the ten pieces of Chametz are customarily swept into a paper bag by means of a feather. Only Chametz to be used the next morning can be left and put aside in a secluded and guarded spot. After the search a statement is recited that nullifies and makes ownerless all undiscovered Chametz. This is an important statement and negates any possibility of inadvertently possessing Chametz over Pesach. It should be read in any language that one understands.

It reads as follows:

“All manner of leaven (Chametz) that is in my possession that I have not seen or have not removed, or have no knowledge of, should be null and disowned as the dust of the earth.”

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Chametz may not be eaten after mid-morning on the day before Pesach. Then all leftover Chametz should either be disposed of by destroying it or by selling it to a non-Jew (through the rabbi - see above). The Chametz not sold should be burnt or otherwise effectively disposed of so that it no longer exists, together with the ten pieces and other remnants of Chametz found in the previous night's search. After disposing of the Chametz the following statement is recited with all sincerity.

"All manner of leaven (Chametz) that is in my possession that I have seen or have not seen, that I have removed or have not removed, shall be null and disowned as the dust of the earth."

REMEMBER:

Always burn the Chametz in a safe manner. Keep children a safe distance from the fire and never throw flammable liquids directly onto a fire. The fire should remain under adult supervision until it is completely burned out.

Section 4

The Mitzvah of the Seder Night

The Mitzvot of Seder Nights

The Seder nights hold a unique place in our religion. They are celebrated in one way or another, even by those who otherwise show little commitment to our traditions. It is only right, though, that the experience should be a genuine and meaningful one.

THE RECITAL OF THE STORY OF THE EXODUS

The Seder is not merely a social gathering. It must allow the opportunity for all to fulfil the command to recite the story of the Exodus of our people from Egypt. Therefore the Haggadah should be read and its contents understood. At the very minimum, the three paragraphs describing the meaning of Pesach, Matzah and Marror should be read in the language understood by all present. Everyone should also fulfil the Rabbinic ordinance of saying verses of praise (the “Hallel”) which is also found in the Haggadah.

THE MATZAH

Minimum Requirements

The Torah commands us to eat Matzah on Pesach night. One is therefore required not just to “nibble” Matzah but to “eat” it. This is defined as eating a piece “the size of an olive,” ie. The equivalent volume of 29 cubic cm of water. This translates to approximately 19 grams of matzah. This should be eaten in a time span of four minutes and while reclining to the left “in the manner of free men”. (It is the practice to eat more than this minimum amount - see the chart following this article.) This is approximately 1/3 of a hand made shmurah matzah of 2/3 of a machine matzah.

Shmurah Matzah

Normal machine-made Matzot, even if produced for Pesach under reliable supervision, are almost always supervised only from the time of the milling of the flour.

“Shmurah Matzah” (meaning “guarded” Matzah) has been supervised and protected from moisture, which could make it Chametz, already from the time of harvesting the grain. It is best to use “Shmurah Matzah” at the Seder, at least when eating the minimum amount necessary to fulfil the obligation of eating Matzah on Pesach night. This

is in keeping with the Biblical verse, “and you shall guard the Matzah”.

MARROR - THE BITTER HERBS - (must be checked for bugs)

Minimum Requirements

The eating of the Marror together with the Pascal lamb on Pesach night was a Biblical command. Today, the eating of the Marror on its own is an ordinance of the sages. The minimum amount of Marror to be eaten, can therefore be taken as a somewhat smaller quantity: approximately 19 cubic cm. If lettuce leaves are used (see below), this is the amount of leaves which would cover an area of approximately 20 cm x 25cm. By eating this amount in a time span of preferably 4 minutes (but if necessary, up to 7 minutes), one has fulfilled the obligation of “eating” Marror.

What can be used as Marror (Bitter Herbs)

The Mishna Pesachim (39a) lists five types of plants which are considered as the “bitter herbs” to be used at the Seder. The commentaries can properly identify only three of these species today:

1. Romaine Lettuce stalks or leaves (Cos variety)
2. Pure horseradish stalks or leaves
3. Endives (escarole)

If horseradish, endives and the Romaine lettuce variety are unavailable, the next preference should be given to ordinary lettuce (the “crisp head” or “iceberg” variety).

In reality it is lettuce that is the preferred type of Marror, even if it is not bitter. The fact that it may not have been as commonly used as horseradish was for the practical reason that lettuce was difficult to find in Europe at Pesach time, and also because, when found, it was very difficult to remove the worms and insects on it. The usual custom is to eat a proportionate mixture of both of these varieties (lettuce and horseradish) though, of course, either one alone is perfectly acceptable.

The bitter herb used must be absolutely pure. It may not be mixed or preserved with anything, such as vinegar, which can affect its natural taste. Commercially produced horseradish relish, even if produced for Pesach, contains other vegetables and vinegar. This is true even of white

horseradish relish. The blessing over the Marror may not be recited over such a mixture, as one has not fulfilled the obligation of eating Marror.

If none of the above mentioned herbs is available, then any bitter vegetable may be used in order to obtain a bitter taste, but as one does not really fulfil one's real obligation in this manner the blessing for Marror may not be recited.

THE FOUR CUPS OF WINE

Minimum Requirements

Our sages decreed that at four different stages of the Seder it is necessary to drink a cup of wine. The obligation is to "drink" the wine, not merely to sip or taste it. "Drinking" is defined as at least a half a cup of wine each time - the cup having a volume of at least 87mls. The wine should be drunk each time without interruption while leaning to the left "in the manner of free men" (though, if necessary, one may take up to 4 minutes to complete each cup).

What can be used as "wine" for the four cups

All wines, grape juice and other beverages mentioned below must, of course, bear a reliable rabbinic endorsement that they are Kosher for Pesach (not just kosher).

1. The best wine to use is a red wine (unless one has a white one of superior quality). It should preferably not be sweetened with sugar (i.e. it should be naturally sweet or "dry") so that one tastes the natural taste of pure wine.
2. If one finds it too difficult to drink wine the next preference is to use wine diluted with grape juice, so long as the stronger alcoholic taste of the wine is still discernible.
3. If one still finds this too difficult, the next preference is wine diluted with water to as much as one part wine to 2 1/2 parts water.
4. The next preference should be pure grape juice.
5. The next preference is grape juice diluted with water - again in the proportion of 2 1/2 parts water to one part of grape juice.
6. As a last resort, such products as raisin wine or any other Kosher for Pesach alcoholic beverage may be used.

WHAT TO DO ON THE SEDER NIGHTS

The following chart outlines the normal requirements if the Haggadah is followed faithfully. **All amounts and volumes mentioned are the absolute minimum amounts and are based upon “Shiurei Torah” by Rabbi A. Ch. Noeh.**

What?	When?	How Much?
Four cups of wine	<ol style="list-style-type: none">1. For Kiddush2. After Ga'al Yisrael3. After Birkat Hamazon4. Before Nirtzah	The Seder cup should hold at least a Reviyit i.e. 87 mls of wine. It is preferable to drink the whole cupful, without interruption, all four times. However if this is too hard, one need only drink the majority of the first three cups, and a complete cupful only the fourth time. If one cannot drink wine one may use grape juice.
Matzah	<ol style="list-style-type: none">1. After reciting Hamotzi and Al Achilat Matzah	Preferably two Rabbinic k'zeitim, i.e. 26gm are needed, one from the upper matzah and one from the middle of the three matzot, i.e. almost approx 13gm from each of the top two matzot. (However, if absolutely necessary, one may fulfil one's obligation by eating just over 19gm

	<p>2. For the Afikoman</p>	<p>(1 Biblical K'zayit matzah.) It is preferable to eat 26gm. If the Afikoman is not large enough, one may combine it with other matzah to make up the required measure. If it is too difficult to eat the entire 26gm one may eat just 13gm.</p>
	<p>3. For Korech</p>	<p>At least 13gm of the (Hillel's Sandwich) bottom of the three matzot should be used.</p>
<p>Maror - If you use only pure grated horseradish</p>	<p>After reciting Al Achilat Maror and for Korech</p>	<p>Preferably one "Biblical K'zayit" i.e, 29cm² (approx. 30gms). If this is too difficult, one may eat 19cm² of the horseradish</p>

NB Do not use commercially produced jars of chrein for the mitzvah of maror.

<p>If you use only Romain Lettuce</p>	<p>After reciting Al Achilat Maror and for Korech</p>	<p>One "K'zayit" i.e, enough Romaine lettuce to cover completely at least an area measuring 26 x 14cm.</p>
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It is customary to use a proportionate mixture of both horseradish and Romaine lettuce.

SHIUREI TORAH

The mitzvot of the Seder require that Matzah and Maror be “eaten” in appropriate quantities and not just nibbled. The minimum requirement for eating a food is a “**Czayit**” (=size of an olive). This must be eaten preferably within 4 minutes but if necessary in up to 7 minutes. A “**Czayit**” is approximately the size of 1 fluid oz or 29 cubic centimeters of water. The weight of 29cm³ of water is 29grams. Therefore most of the guides (including previous editions of the Kashrut Authority Pesach Handbook) state that a “**Czayit**” of matzah is 1oz or 29grams of matzah. According to most opinions this is incorrect.

In general all Torah measurements are established by volume rather than by weight. Therefore one “**Czayit**” of matzah is equivalent to the amount of matzah that takes up the ‘volume’ of 29 grams of water or 29ml. In reality the ratio of volume to weight of matzah compared to water is no more than 2/3. This means that the Shiur of a “**Czayit**” for the fulfillment of biblical mitzvot is approximately 19 grams of matzah, (not 29 grams) which is approximately 1/3 of a hand made shmurah matzah or 2/3 of a machine matzah. This amount is considerably less than the usually recommended amounts. Furthermore, the requirement for a “**Czayit**” for a Rabbinic Mitzvah is only 2/3 the above measure. Therefore a “**Rabbinic Czayit**” is only 13 grams of matzah.

Therefore for Korach (the sandwich) all that is required is one rabbinic “**Czayit**” a quarter of a Shmurah Matzah or half a machine matzah. When eating the customary two “**Czaytim**” for Afikoman all that is required to be eaten is 26 grams of matzah (2 rabbinic “**Czaytim**”) i.e; 1/2 a shmurah matzah or 1 machine matzah. Similar measurements apply to maror.

The above information allows us to ascertain the appropriate requirements of matzah and maror with realistic amounts, able to be consumed relatively easily by all the seder participants.

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Chag sameach
HaShana B'Yerushalayim
Habenuyah

Delegation of Power for Sale of Chametz

Fax to 02 9365 0933 or email to info@ka.org.au

I, the undersigned fully empower and permit Rabbi Moshe D. Gutnick to act in my place and stead, and on my behalf to sell all Chametz possessed by me, knowingly or unknowingly, as defined by the Torah and Rabbinic law (eg Chametz, possible Chametz and all kinds of Chametz mixtures). Also Chametz utensils and Chametz that tends to harden and adhere to inside surfaces of pans, pots or cooking and useable utensils, and all kinds of live animals and pets that have been eating Chametz or mixtures thereof. He is empowered to lease all places wherein the Chametz owned by me might be found, particularly in the premises located at

.....

.....

..... and elsewhere.

Rabbi Moshe D. Gutnick has full right to appoint any agent or substitute in his stead and said substitute shall have full right to sell and lease as provided herein. He also has the full power and right to act as he deems fit and proper in accordance with all the details of the Bill of Sale used in the transaction to sell all my Chametz, Chametz mixtures etc., as provided therein. This power of attorney to sell the Chametz shall be deemed to be in conformity with all Torah, Rabbinic and civil laws.

Name in BLOCK LETTERS:

Signed:.....

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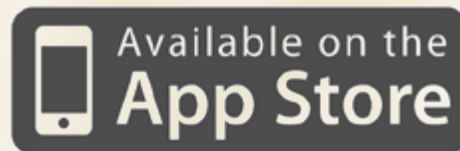
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