



Dear all,

Gad Dairy and Remilk are excited to announce a groundbreaking initiative – a fusion of tradition and innovation that has led to a dairy revolution: The New Milk “**Hachalav Hachdash**” **Mehadrin Pareve**.

Please note – the product contains a milk allergen but is not derived from cow's milk.

After over six years of development and an investment of around \$150 million, we are proud to introduce for the first time: **Hachalav Hachdash** – Mehadrin Pareve.

Imagine a rich meat-based meal, followed by a delicate dessert and a cappuccino – all completely pareve. Now, it's possible.

How can it be pareve and still contain a milk allergen?

The term "Pareve" is a strictly halachic (Jewish legal) designation.

Hachalav Hachdash is under halachic supervision from the very first stage of developing the strain from which the protein (BLG) is produced, through the entire production process, and up to the final product – to ensure it contains no dairy components or any other animal-derived ingredients.

Therefore, the product is **pareve and lactose-free**.

However, since the BLG protein is identical to the protein found in cow's milk, it is a **milk allergen**.

Super Kosher Pareve Certification

Hachalav Hachdash is certified as Mehadrin.pareve by the Badatz Igud Rabbonim (BIR) founded by Rabbi Osher Yaakov Westheim Zt'l.

This is what the kosher symbol looks like





Passover Kosher Certification

For Passover, a dedicated production will be carried out:

- * Badatz Igud Rabbonim – for year-round use
- * Badatz Beit Yosef – for those who eat kitniyot on Passover

About the Kosher Certification Authority

Badatz Igud Rabbonim was founded decades ago by Rabbi Asher Yaakov Westheim z”l, one of the world’s leading kosher authorities. Today, it is headed by his son-in-law, Rabbi Landa shlita, who is considered an international expert in the field of kosher supervision.

This kosher authority was chosen for its extensive experience in global supervision and is closely involved in overseeing the production of the protein and the Hachalav Hachdash at leading facilities worldwide.

It is a widely recognized certification body, and its symbol appears on many select international brands such as: Oreo, Loacker, XL drink, BLU energy drink, and many more

Questions about the Kosher Certification?

We’ll be happy to assist with any questions or clarifications.

The kosher certification is overseen by Rabbi Shmuel Eidelman, a highly experienced kashrut authority who has been involved in the process from the very beginning.

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Best regards,

Management of Gad Dairy and Remilk

In partnership on a shared journey – tradition and innovation in the evolving world of dairy.