

The Kashrut Authority of Aust & NZ

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

ועד הכשרות דסידני והמדינה

Guide to Pesach

Fully revised and updated for Pesach 5777



26th edition

Keeping kosher made easy

www.ka.org.au

5777 - 2017





We are delighted to work in partnership with Woolworths to bring all-things-kosher to valued customers. The Kashrut Authority has worked closely with the Woolworths team for a long time and applauds the commitment shown to introduce new KA labelling in Woolworths St. Ives and Double Bay. With helpful KA shelf tags, this collaboration will ensure that it's never been so easy to locate kosher goods.

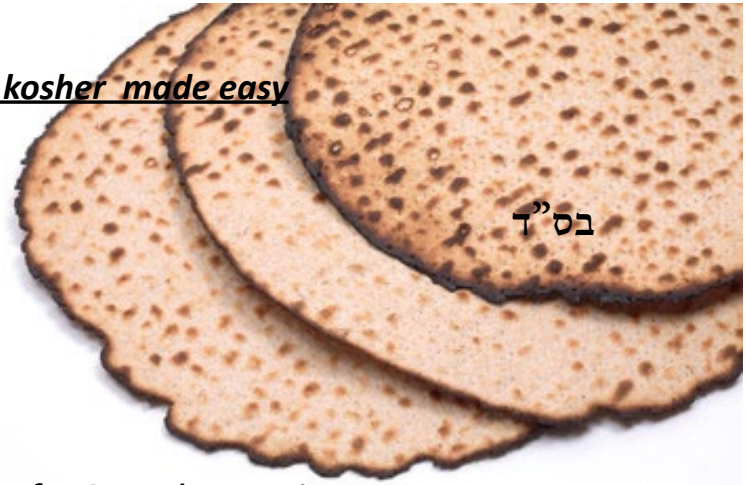
On behalf of all who purchase kosher products, we thank you!

Rabbi Aaron Groner

Assistant Rabbinic Administrator
The Kashrut Authority of Australia
and New Zealand



The fresh food people



Dear Kosher Consumer

Welcome to the Kashrut Authority Guide for Pesach 5777/2017.

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 please 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 remind that we now only recommend carbonated drinks that have been specifically approved for Pesach.

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 our colleagues at Kosher Australia .

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

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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 for latest information and updates before Pesach.

follow us on facebook



www.facebook.com/groups/221124927937142/

**PO Box 7206, Bondi Beach NSW 2026
Australia**

Tel: 1300KASHRUT (1300 527 4788) | +612 9365 2933

Fax: +612 9365 0933 | Email: info@ka.org.au

KA kashering service








**If you wish to have your home kashered for
Pesach, please call the KA office on
02 9365 2933 or email office@ka.org.au**












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

Israel	
	Beis Din Tzedek of the Eida Hachereidis of Jerusalem
	Badatz Mehadrin – Rabbi Rubin Rehovot
	Rabbi Moshe Landau – B’nei Brak
	Chug Chasam Sofer
	Beis Din Tzedek of Agudath Israel
	Beis Din Tzedek of K’hal Machzikei Hadas
South Africa	
	Kashrut department of the Beth Din of Johannesburg and Cape Town. Except for products containing peanuts









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United Kingdom	
	Kedassia – The joint kashrut committee of England
	Kashrut division of London Beth Din
	Manchester Beth Din
	Gateshead Kashrus Authority
	Beth Din of the Federation of Synagogues London
United States	
	The OK kosher certification
	The Orthodox Union
	Kof-K kosher supervision
	Star-K kosher certification

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	<p>Star-D certification – Non chalav yisrael</p>
	<p>K'hal Adath Jeshurun (Breuer's)</p>
	<p>Beth Din Hameyuchud L'inyonei Kashrus of the Central Rabbinical Congress</p>
	<p>Chicago Rabbinical Council</p>
	<p>Rabbi Nuchem Efraim Teitelbaum (Volover Rav)</p>
	<p>Rabbi Aaron Teitelbaum (Nirbarter Rav)</p>
	<p>Igud Hakashrus of Los Angeles (Kehillah Kosher)</p>
	<p>Scroll K – Vaad Hakashrus of Denver</p>
	<p>Vaad Hoier of Saint Louis</p>
	<p>Rabbinical Council of California (RCC)</p>
	<p>Cincinnati Kosher – Vaad Hoier of Cincinnati</p>

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	Texas-K
	Florida K and Florida Kashrus Services
	New Square Kashrus Council
Canada	
	Montreal Vaad Hair
	Kashrut Council of Canada
Australia	
	The Kashrut Authority of Aust & NZ
	Kosher Australia
	Vaad HaKashrut of Adass Israel

TIMES FOR PESACH

April 2017 - Nissan 5777

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

SYDNEY

Nissan ~ April		5777/2017				
	Monday	Tuesday	Wednesday	Thursday	Friday	
						1 Shabbat ends 7.32pm
2 Day light saving ends	3	4	5	6	7 Light Candles 5.25pm	8 Shabbat Hag- adol Shabbat ends 6.19pm
9 Search for chametz after nightfall	10 Fast of first born Eating Chametz 10.02am *Remove, Sell & burn cha- metz 10.59pm Light candles 5.21pm First Seder not before 6.00pm	11 First day of Pesach Second Seder not before 6.15pm Light candles After 6.15pm Count sefirah 1	12 Second day of Pesach Yom tov ends 6.14pm Count sefirah 2	13 Chol ha Moed Pesach Count sefirah 3	14 Chol ha Moed Pesach Light candles 5.16pm Count sefirah 4	15 Chol ha Moed Pesach Shabbat ends 6.10pm Count sefirah 5
16 Chol ha Moed Pesach Light candles 5.13pm Count sefirah 6	17 Shevii Shel Pesach Light candles 6.08pm Count sefirah 7	18 Acharon Shel Pesach Pesach end 6.07pm Count sefirah 8	19 Count sefirah 9	20 Count sefirah 10	21 Light candles 5.07pm Count sefirah 11	22 Shabbat ends 6.02pm Count sefirah 12

* 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	10.32am	11.36am
Sydney	10.02am	10.59am
Melbourne	10.27am	11.24am
Adelaide	10.23am	11.20am
Brisbane	9.53am	10.51am
Perth	10.23am	11.20am
Canberra	10.10am	11.07pm
Hobart	10.20am	11.16am
Darwin	10.49am	11.48am
New Zealand		
Auckland	10.23am	11.20pm
Wellington	10.30am	11.26am
Christ Church	10.39am	11.35am

Section 1



PESACH PRODUCT LIST 5777 - 2017

Please read the following carefully:

1 For the seven days of Pesach (eight days in the diaspora) the Torah forbids Jewish people to consume or even possess chametz. “Chametz” that one is not permitted to eat is any food that is made up of or contains any of the five grains - wheat, barley, spelt, oats and rye - that has been mixed with water and has been allowed to stand longer than 18 minutes. Food in this prohibition range from bread to any beverage distilled from these grains and includes mixtures that have the smallest amount of “chametz” including media used in the laboratory in growing cultures.

2 This section deals with food items and other products which do not contain chametz and may be used on Pesach. Pesach is a time when even the most remote possibility of a questionable ingredient should be avoided and in line with the Code of Jewish Law (Shulchan Aruch) customarily Pesach is a time to be strict. **Therefore it is customary, where possible, to buy only products properly certified as Kosher for Pesach.**

3 Due to the many additives and the sophisticated production techniques used in today’s food industry, any food item, no matter how simple, may be problematic for Pesach and should not be used unless there is at least some kashrut investigation or alternatively supervision has taken place. Indeed some products may require full time kosher supervision in order to be acceptable for Pesach.

4 There are a number of general categories of Kosher for Pesach products:

a. Raw unwashed fruits and vegetables and similar unprocessed items that are all chametz free. These require no special supervision.

b. Products that are universally or inherently produced chametz free. These do not have specific certification but may still be used. It should be noted that while these products are indeed chametz free

many people have the custom of only buying products specifically investigated and certified.

c. The third category are products that are not always produced chametz free but in this case have been investigated and found to be chametz free - though they are not formally certified.

d. The final category are products that have been specifically produced with kosher for pesach formal certification.

We will throughout the booklet identify into which category listed products belong. We will also attempt to explain “what could be wrong?” with a particular product rather than just state it should not be used, in order to better educate consumers. Understanding leads to a greater commitment.

5 There is a wide range of local and imported products which 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. **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, Woolworths or IGA etc may have chametz items inadvertently placed in them. ***“Buyers should always Beware”***

6 Ashkenazim customarily do not eat Kitniyot during Pesach due to its similarity to Chametz. This includes rice, corn, legumes - beans, peas and (according to our custom) peanuts. Ashkenazim must therefore carefully read all food labels even with supervised products to ensure that the product does not contain Kitniyot and are not kosher certified just for sephardim.

The Kashrut Authority wishes to emphasise that the custom practiced by many Sephardim not to prohibit kitniyot does not represent any leniency in relation to Pesach observance for Sephardim. Sephardim should be and are as meticulous as Ashkenazim in Pesach observance

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and in all other areas the KA treats Sephardim and Ashkenazim equally. There is one Torah for us all.

The Kashrut Authority recommends the Pesach supervision of the overseas rabbinic bodies as listed on page 4 and their products are used at all Kashrut Authority establishments. Absence of a supervision does not necessarily mean that it is not acceptable. Regarding such other rabbinic endorsements please check with The Kashrut Authority.

7 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.**

8 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, even those kosher certified , are distilled from grain which is chametz and may not be used. In some, chametz yeasts may be used in the fermentation process. This includes Beer, Whisky, Bourbon, Rum, Liqueurs, Spirits, Vodka and Wine Based Drinks.

Therefore 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 only on shop keepers however well intentioned they may be.

A range of Kosher for Passover alcoholic beverages are available from 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*

Harkham Windarra Winery - info@harkhamwine.com

Aziza’s Chardonnay 2011 Preservative Free- *Non Mevushal*

Aziza’s Chardonnay 2013 Preservative Free - *Non Mevushal*

Aziza’s Chardonnay 2014 - *Non Mevushal*

Aziza’s Chardonnay 2016- *Non Mevushal*

Aziza’s Rose 2016 - *Non Mevushal*

Aziza’s Semillon 2015 - *Non Mevushal*

Aziza’s Semillon 2016 - *Non Mevushal*

Aziza’s Shiraz 2015

Aziza’s Shiraz 2016 - *Non Mevushal*

Cabernet Merlot - 2010 - *Mevushal*

Chardonnay 2012 - *Mevushal*

Hark Angel Semilon 2015 - *Non Mevushal*

Hark Angel Shiraz 2015 - *Non Mevushal*

Harkhamtage 2014

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Harkham River Burgundee 2013

Harkham River Chardonnay 2012

Harkham Select Shiraz 2010 - *Non Mevushal*

Luminous Chardonnay 2011

Lulu's Shiraz 2013 - Preservative Free

Old Vine Shiraz 2011 - *Non Mevushal*

Primeur Shiraz 2016 - *Non Mevushal*

Rose Nouveau 2011 - *Non Mevushal*

Reserve Shiraz 2009- *Non Mevushal*

Shiraz 2012 - *Mevushal*

Shiraz 2014 - *Mevushal*

Shiraz Nouveau 2011 - *Non Mevushal*

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

The feeding of an infant on Pesach is a complex matter that needs careful assessment together with your baby's doctor and nutritionist, especially as wheat from which matza is made can easily become an allergen early in life. If necessary seek advice from both your doctor and Rabbi. The Rabbi will at all times take into account the halachic dictum that the health of the baby is paramount.

Parents of babies on special medically supervised diets, which contain chametz, must contact their rabbi for directions. Again the Rabbi will at all times take into account the halachic dictum that the health of the baby is paramount. If a child is on a special formula, please also consult your rabbi or The KA for advice.

Almost all manufactured baby foods contain chametz in one form or

another and should only be used when bearing rabbinic supervision.

In general, when necessary, the practice not to use rice or leguminous vegetables (kitniyot) is suspended. A rabbi should be consulted. 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.

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).

Parents of infants should not panic, Jewish families have been successfully keeping Pesach without any ill effects for literally thousands of years.

The KA has investigated the following baby formulae and these may be used if required. 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

APTAMIL

- D Gold + 1
- D Gold + 2
- D Gold + 3
- D Gold + 4
- D Profotura + 1
- D Profotura + 2
- D Profotura + 3
- D Profotura + 4

BELLAMY'S ORGANIC

- D Follow On
- D Infant Formula
- D Toddler Milk Drink

HEINZ

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

NUTRICIA - Neocate

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

BABY CARE

In general all shampoos, conditioners, soaps, powders, lotion or cream etc are acceptable due to them being inedible. Wheaten corn starch is edible and must NOT be used. It must be sold with the chametz.

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.

BEVERAGES - POWDERED

BLACK GOLD CACAO

- P Drinking Chocolate

BUTTER

The following pure butter is not made under continuous supervision but is produced chametz free. It should be purchased before Pesach.

Absolute Organic - D Organic Salted Butter, D Organic Unsalted Butter

B-D Farm Paris Creek - D Biodynamic Organic Unsalted Butter

Coles Smart Buy - D Salted Butter

Gippsland Gold - D Butter, D Salted Butter

Home Brand - D Salted Butter

Macro Organic - D Butter

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

ONLY when bearing Reg No 528 or 1012.

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

ONLY when bearing Reg No 528 or 1012.

Woolworth Select - D Butter, D Salt Reduced Butter

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

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/Take-away

Coles - Westfield Bondi Junction

F - Baked BBQ Chicken - ONLY when bag is sealed with a KA Kosher for Pesach numbered seal. Orders taken by Coles BJ - 8383 4800

Good Food Inc - 0400 130 003

Grunfeld Catering - + 61 2 9327 6468 | www.grunfelds.com.au

Katzimoto Catering - 0414 894 519 | www.koshercateringsydney.com

Kosherlicious - 0418 666 901

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

Mila's Catering - 0414 999 810

Rimon Catering - 0403 258 931 | www.rimoncatering.com.au

Institutions

The following institutions will be kashering for Pesach

Mandelbaum House

Wolper Hospital

Meals on Wheels

COA home delivered kosher meals

ph: +61 2 9389 0035 | www.coasydney.org

CHEESE

Cheese may be coagulated using both microbial rennet and cultures that are grown on chametz media. Therefore all cheese products must bear a reliable hechsher.

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

TEMPO - ONLY when bearing Adass Israel Logo and Kosher for Passover

COTTAGE & CREAM CHEESE

TEMPO - ONLY when bearing Adass Yisrael Logo & Kosher for Passover

COCONUT

Dessicated coconut may contain a chametz free flow agent and as such should not be used without a hechsher.

SOLOMON'S

P Fine ground coconut - 250g & 1kg

COFFEE BEANS

All brands locally manufactured and packaged are chametz free. 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

COFFEE

Please use only those listed as instant coffee may 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
- P Bravo Fairtrade Supreme
- P Bravo Haile Sellassie
- P Bravo Decaf

BUSHELLS

- P Granulated Instant Coffee
- P Instant Coffee

CALIMA 100% COLUMBIAN SINGLE ORIGIN

Ph: 1300 155 033 | www.calimacoffee.com

- P Arabica Ground Coffee
- P Organic Arabica Ground Coffee
- P Decaffeinated Ground Coffee
- P Arabica Biodegradable Coffee Capsules
Suitable for use in a Nespresso
- P Organic Arabica Biodegradable Coffee Capsules
Suitable for use in a Nespresso
- P Decaffeinated Biodegradable Coffee Capsules
Suitable for use in a Nespresso

MAXWELL House

- P Instant

NESCAFE - *Product of Australia ONLY*

- P Blend 43
- P Mild Roast
- P Espresso
- P Blend 43 Decaf
- P Gold Original
- P Gold Rich Roast
- P Mild Roast

ROBERT TIMMS Coffee

P Ground Coffee

NESPRESSO RANGE - *Must be product of Switzerland*

Classic - Ristretto, Arpeggio, Roma, Cosi, Volluto, Diavolluto, Altissio, Voltesso, Stormio, Odacio, Melozio, Elvazio, Capriccio, Livanto, Kazaar, Dharkan, Half Caffeinato, Vivalto Decaffeinato, Volluto Decaffeinato, Arpeggio Decaffeinato, Deca Intenso, Decaffeinato, Special Club, Limited Edition, Dulsao Do Brasil, Indirya from India, Rosabaya de Colombia, Special Reserve.

Lungo Range - Decaffeinato Lungo, Vivalto Lungo, Finezzo Lungo, Fortissio Lungo, Linizio Lungo, Bukeela Ka Ethiopia.

Professional - Espresso Forte, Espresso Leggero, Espresso Decaffeinato, Espresso Origin Brazil, Lungo Origin Guatemala Ristretto, Lungo Leggero, Lungo Decaffeinato, Ristretto Forte, Intenso, 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 added 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)

The following have been investigated notwithstanding the above:

DAIRY FARMERS

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

PURA

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

TEMPO

ONLY when bearing Adass Logo and Kosher for Passover on lid.

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.

DETERGENT

Detergents and soaps are generally not edible and therefore not subject to the prohibition of chametz. Never-the-less it is a widespread custom that only detergents with a reliable “Kosher for Pesach” endorsement 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 Diswashing Liquid
AP215P Ultramatic P - Special
AP220P Spotless P - Special Rinseaid
AP343 Hand Sani Soap - Sanitiser Soap
AP685 No Rinse Sanitiser - Sanitiser Spray
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

EARTH CHOICE

P Dishwashing Powder

P Dishwashing Liquid - Lemon

P Dishwashing Liquid - Aloe

FINISH

Dishwashing Tablets

MORNING FRESH - Product of Indonesia ONLY

P Dishwashing Liquid All In 1 Gel Sparkling Fresh

P Dishwashing Liquid Antibacterial Green Tea & Eucalyptus

P Dishwashing Liquid Antibacterial Tea Tree & Orange

P Dishwashing Liquid Citrus Fresh

P Dishwashing Liquid Hydrate

P Dishwashing Liquid Lemon Fresh

P Dishwashing Liquid Lime Fresh

P Dishwashing Liquid Original Fresh

P Dishwashing Liquid Spring Fresh

TRIX

P Dishwashing Liquid - Apple, Lemon, Mint

FISH

Out of concern for the possibility of cross contamination in the fish store, many have the custom to purchase only whole fish for Pesach and to clean and fillet the fish in the Pesach kitchen using Pesach utensils. Alternatively 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 rinsed. Minced fish should be minced at home in Pesach utensils or at a shop under rabbinic supervision.

Bulk commercial raw kosher skin on fish fillets are suitable, but should be purchased before Pesach. It is preferable that after defrosting, the fish should be rinsed in cold water.

KIRKLAND SIGNATURE:

Frozen Atlantic Salmon is Kosher for Passover even without OUp

The following store 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.

The One That Got Away - 02 9389 4227

FRUIT FRESH & DRIED

Raw unprocessed fresh fruit is kosher for Pesach without any supervision but must be checked for infestation.

Dried fruits, both from tree and vine may contain oils or anti-oxidants that may not be fit for Pesach use. Drying boards may be dusted with chametz starch. Therefore no dried fruits should be used unless bearing a reliable hechsher.

ABSOLUTE ORGANIC

P **Organic** Dried Figs

ECO FARMS

P Dates - ONLY when bearing diamond KA p logo

SAFARI

P Dried Fruits under the supervision of the South African Beth Din

VERITY

P Pitted prunes - 375g produced under the supervision of The KA and bearing a numbered Diamond KA KLP seal.

P Australian 40/50 Pitted Prunes 12.5kg - Produced under the supervision of The KA and sealed with KA tape. (Food Service and distributed by R. Solomons ph: 02 9698 1544)

WALDOV

P 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

P Fresh fruit platters, Gift Baskets

T & F ALL STATES

The KA is supervising a production of peeled and washed fruits and vegetables. If kosher consumers are interested they need to place their orders by Friday 31 March. Please contact Dean Floody on 0425 254 026 or email him on deanf@tandfallstates.com.au and orders@tandfallstates.com.au

FRUIT FROZEN

THE BERRY MAN - Ph: 02 9907 9600 | e: greg@berryman.com.au

P Apricots Halves

P Cherries

P Black Genoa Figs

P White Genoa Figs

P Mango Cheeks

P Blueberries

P Blackberries

P Boysenberries

P Raspberries

P Mixed Berries

P Strawberries

P Passionfruit Pulp

SUNSHINE TROPICAL - Food Service 07 5441 1920

P Blackberries

- P Blueberries
- P Cherries
- P Cranberries - Product of USA
- P Mango Cheeks
- P Mixed Berries
- P Raspberries
- P Red Currants
- P Strawberries

JUICE

FRUIT JUICE

BOTANICA LIVING FRESH

ONLY when bearing diamond KA Logo. *Juices available at all Harris Farm stores except Edgecliff.*

- P Cold pressed lemonade - 370ml & 1L
- P Cold pressed orange juice - 370ml, 1L
- P Cold pressed watermelon - 370ml & 1L

NUDIE

P Orange juice - All containers can be taken as Chametz free. However it is preferred that only containers with a G next to the Use By Date be used as this represents a plant with a generally dedicated line. Nudie Juice is also being produced under Hashgacha with a mashgiach present - the gold standard - but not before we have gone to print. We will announce details of this production once it has occurred.

VEGETABLE JUICE

BOTANICA LIVING FRESH

Handcrafted cold pressed vegetable juice - available at Harris Farm - Bondi Beach, Broadway, Boronia Park, Potts Point, Manly, Bowral, Willoughby)

- P Bondi - 370ml & 1L
- P Beetroot - 370ml & 1L
- P Cold pressed botanica green - 370ml & 1L
- P Cold pressed carrot - 370ml & 1L
- P Sweet Beet - 370ml

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

HONEY

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

PAULS HEALTHY HONEY COLLECTION

Order online - www.paulshoney.com | Ph: 0412 804 036 |

email: paulshealthyhoney@gmail.com

P Organic - 500g - ONLY when bearing diamond KA Logo

SUPERBEE -

ONLY when bearing a numbered Diamond KA Kosher for Passover seal.

P Pure Australian Honey - 500g jars

P Pure Australian Honey - 3kg pail (available from Solomons.

Ph: 02 9698 1544)

While honey with certification is preferred, all plain Airborne Honey (Product of New Zealand) may be used (Please note Honey Dew Honey NOT ACCEPTABLE).

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). Those Sephardim who eat rice and legumes must hand check grain by grain 3 times before Pesach for foreign grains.

THE FOLLOWING FOODS ARE KITNIYOT

Alfalfa Sprouts

Aniseed

Beans - All

Buckwheat

Chickpea

Coriander Seed

Corn

Cumin

Fennel Seed

Flax Seed
Lentils - All
Linseed
Millet
Mustard and Mustard Seeds
Pea
Peanut
Poppy Seed
Pumpkin Seed
Rice - *Raw or organic, white or brown rice varieties (no additives)*
Safflower Seed
Sesame Seed
Snow Pea
Sorghum
Soy
String Bean
Sugar Snap
Sunflower Kernel
Tofu

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

The following are all kitniyot and permissible for those who eat Kitniyot on Pesach

Real Foods - Rice Thins, Original Corn Thins

Mexico City - (Ph: 02 9570 3025) Nixtamal Taco Shells, Nixtamal Mini Taco Shells, Nixtamal Corn Tortillas 4", 6", 10" - 6pack or 12pack, Tostadas, Par-baked Natural Corn Chips - rounds, strips or triangle

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

Pressed Purity - Crunchy Peanut Butter, Smooth Peanut Butter

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

THE FOLLOWING FOODS ARE NOT KITNIYOT BUT SOME CUSTOMARILY DO NOT USE THEM

Canola
Caraway Seeds
Cloves
Fenugreek
Garlic
Pistachio
Pumpkin Seeds
Saffron
Vanilla Bean

NOT KITNIYOT

The following foods, fresh fruit, raw vegetables and raw nuts are suitable for Pesach but should be checked for infestation prior to eating.

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

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

LAUNDRY DETERGENTS

Ordinary laundry bar soap detergent powders and liquid detergents may be used for the laundry purposes, but customarily are not used for dishes without being found to be kosher for Pesach. Many ironing-aids and sprays contain actual chametz (starch or chametz ethanol) 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.

SOLOMON’S

- P Solomon’s Coarse Matzo Meal - ONLY when bearing Diamond KA Logo
- P Solomon’s Matzo Meal Fine - ONLY when bearing Diamond KA Logo
- P Solomon’s Super Fine Matzo Meal - ONLY when bearing Diamond KA Logo
- P Solomon’s Matzo - ONLY when bearing OUp Logo
- P Solomon’s Wholemeal matzo - ONLY when bearing OUp Logo
- P 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 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.

KOSHERWORLD - 11 O’Brien Street, Bondi.

Ph: +61 2 9365 4904

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

Please ensure the meat and poultry bears a Kosher for Passover seal

MEDICINES

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 may 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. Medicinal items which contain *kitniyot* are permitted for people who are ill. Questions on this issue should be directed to your local rabbi.

4. While all the above rules apply, some authorities urge that when possible kosher for Pesach medications be used and this is the practice in many communities that publish detailed Pesach medicine lists. The KA also publishes a full medicine list, a copy of which is available by contacting the KA office and also on our website. The KA 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 .

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, skim milk and Chocolate milk is available from Krinsky's and must be ordered.

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

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

MILK ALTERNATIVE

INSIDE OUT

P Almond Milk unsweetened
Must be purchased before 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.)

SOLOMON'S when bearing The Diamond KA - Kosher for
Passover seal.

P Shelled and Ground Walnuts

P Ground Almonds

P Shelled Almonds

THE NUT SHOP

P Raw Cashews - 200g

P Raw Brazil nuts - 200g

P Raw Macadamias - 200g

P Raw Pecans - 200g

P Blanched Almond ground meal - 200g

P Almond meal

P Slivered Almonds - 200g

P Raw Walnut meal - *ONLY when KA kosher for Passover seal*

P Raw Cashew meal - *ONLY when KA kosher for Passover seal*

OIL

SOLOMON'S

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

Pure Extra Virgin Olive Oil from Europe only is suitable for Pesach but must be purchased before Pesach. However it is preferable to purchase even 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. This is because anti-oxidants that are used in production may be chametz.

The following oils, Product of Australia, are not made under continuous supervision but are produced chametz free. These should be purchased before Pesach

ABSOLUTE ORGANIC

P Extra Virgin Coconut Oil

MACADAMIA OILS OF AUSTRALIA

P Macadamia Oil

BANABAN

P Extra Virgin Coconut Oil

P Virgin Coconut Oil

COBRAM ESTATE

P Arbequina Extra Virgin Olive Oil

P Fresh & Fruity Extra Virgin Olive Oil

P Rich & Robust Extra Virgin Olive Oil

P Novello Extra Virgin Olive Oil

P Pictual Extra Virgin Olive Oil

P Premier Extra Virgin Olive Oil

COLES

P Australian Extra Virgin Olive Oil

COORONG

P Extra Virgin Olive Oil

OLLO

P Cold Pressed Extra Virgin Olive Oil - Fresh and Fruity

P Cold Pressed Extra Virgin Olive Oil - Mild & Mellow

OZOLIO

P 100% Natural Extra Virgin Olive Oil

PRESSED PURITY Cold Pressed

P Almond Oil

P Apricot Oil

P Avocado Oil

P Macadamia Oil

P Olive Oil

P Walnut Oil.

THE BIG OLIVE

P 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 than two months in accordance with the letter of the law there is no Pesach problem.

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 any stringency due to maize corn-starch being only of a kitniyot origin.

All Aluminium foil rolls are produced without question in a manner that allows their use on Pesach.

While Aluminium foil containers used to be coated with either non-kosher or chametz lubricants this appears to now no longer be the case and all foil containers may be used. If one wishes to be strict they should be rinsed before use. Foil containers product of the USA are according to the OU all ok.

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 starch.

For those wishing to be stringent 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, Table Cloths

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.

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

Kirkland - all paper and aluminium products with an OU

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

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Pannicum seed

Plain canary seed

Fish

Brine shrimp

Daphnia & tubifex (live or frozen).

Cat

P Advance Chicken and Liver Medley

P Advance Chicken and Salmon Medley

P Advance Delicate Tuna

P Advance Dental Adult

P Advance Hairball

P Advance Indoor Adult

P Advance Kitten Growth Chicken

P Advance Kitten Plus Growth

P Advance Light Adult

P Advance Mature Cat

P Advance Succulent Turkey

P Advance Tender Chicken Delight

P Advance Total Wellbeing Adult

P Advance Total Wellbeing Chicken

P Advance Total Wellbeing Fish

P Artemis Osopure Grain Free Feline

P Canidae Felidae All life stages Formula Canned

P Canidae Felidae Chicken and Rice Canned

P Canidae Grain Free Pure Steam Dry

P Canidae Grain Free Pure Sea Dry

P Canidae Grain Free Pure Sea Canned

P Canidae Grain Free Pure Ocean Dry

P Canidae Grain Free Pure Elements Dry

P Canidae Grain Free Pure Elements Canned

P Hills Science Diet Adult Hairball Control – Dry

P Hills Science Diet Adult Indoor – Dry

P Hills Science Diet Adult Optimal Care™ Original – Dry

P Hills Science Diet Adult Oral Care

P Hills Science Diet Perfect Weight Chicken and Vegetables

P Hills Science Diet Adult Sensitive skin – Dry

P Hills Science Diet Kitten Healthy Development Original –

Dry

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- P Hills Science Diet Mature Adult Hairball Control – Dry
- P Hills Science Diet Mature Adult Longevity Original - Dry
- P Hills Science Diet Vet Essentials Feline Adult
- P Hills Science Diet Vet Essentials Kitten
- P Iams Pouch Active Maturity
- P Iams Pouch Adult Chicken
- P Iams Pouch Adult Multi Pack
- P Iams Pouch Adult Salmon
- P Iams Pouch Adult Tuna
- P Iams Pouch Kitten
- P Natural Choice Wholesome Essentials - Chicken
- P Natural Choice Wholesome Essentials - Salmon
- P Natural Choice Wholesome Essentials Kitten

Dog

- P Advance Active All Breed Chicken
- P Advance Adult All Breed Chicken, Turkey, Rice
- P Advance Adult All Breed Casserole Lamb
- P Advance Adult All Breed Chicken, Salmon, Rice
- P Advance Dental Large + Breed Chicken
- P Advance Dental Small Medium Breed Chicken
- P Advance Dermocare All Breed
- P Advance Mature Dog All Breed Chicken
- P Advance Puppy Plus Growth All Breed Chicken Rice
- P Advance Puppy Plus Growth All Breed Lamb Rice
- P Advance Puppy Plus Growth Large Breed Chicken
- P Advance Puppy Plus Rehydratable Toy Small Breed
Chicken
- P Advance Sensitive All Breed Chicken, Rice
- P Advance Sensitive All Breed Tuna, Rice
- P Advance Total Wellbeing All Breed Chicken
- P Advance Total Wellbeing All Breed Lamb & Rice
- P Advance Total Wellbeing All Breed Turkey & 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 Rice
- P Advance Weight Control Large Breed Chicken
- P Advance Weight Control Toy Small Breed Chicken

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- P Artemis Osopure - All
- P Canidae All Life Stages Formula Canned
- P Canidae Grain Free Pure Elements Canned
- P Canidae Grain Free Pure Land Canned
- P Canidae Grain Free Pure Sea Canned
- P Canidae Grain Free Pure Sea Dry
- P Canidae Grain Free Pure Sky Canned
- P Canidae Life Stages Bakery Snack - Turkey and Quinoa
- P Canidae Grain Free Pure Heaven Biscuits - Salmon and Sweet Potato
- P Canidae Grain Free Pure Heaven Biscuits - Duck and Chickpea
- P Canidae Large Breed Puppy - Chicken, Duck and Lentil Formula (Canned)
- P Canidae Large Breed Adult - Chicken, Duck and Lentil Formula (Canned)
- P Canidae Platinum Canned
- P Eukanuba Dermatitis Dried Canned
- P Eukanuba Veterinary Diet Restricted Calories
- P Hills Science Diet Adult Active
- P Hills Science Diet Adult Large Breed – All
- P Hills Science Diet Adult Light - All
- P Hills Science Diet Adult Oral Care – Dry
- P Hills Science Diet Adult Sensitive Skin
- P Hills Science Diet Mature Adult Large Breed
- P Hills Science Diet Puppy Healthy Development Original and Bites
- P Hills Science Diet Puppy Large Breed
- P Hills Science Diet Vet Essentials Puppy
- P Hills Science Diet Large Breed
- P Natural Choice Adult Dog Can - Chicken & Rice
- P Natural Choice Adult Dog Light Can - Lamb & Rice
- P Natural Choice Adult Dog Sensitive Skin Fish & Rice Formula - Dry
- P Natural Choice Adult Dog Weight Management - Lamb & Rice
- P Natural Choice Adult Dog Wholesome Essentials - Lamb & Rice

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P Natural Choice Adult Dog Wholesome Essentials - Chicken & Rice

P Natural Choice Puppy Wholesome Essentials - Chicken & Rice

P Natural Choice Puppy Large Breed Chicken & Rice

Guinea Pigs & Rabbit

Courtesy of Star-K

They should be fed pure alfalfa pellets. Make sure it is pure alfalfa since it is common to add grains. Dried alfalfa may also be given. This can be supplemented with a mixture of cut-up fruits and vegetables - carrots, broccoli, grapes, apples, melon, kale, parsley, oranges, celery, sunflower seeds, hay and cabbage.

Guinea Pigs especially will benefit from kale, parsley and oranges

Hamsters especially will benefit from apples.

POTATO FLOUR/STARCH

Potato flour must bear a rabbinic Kosher for Pesach label.

SOLOMON'S

- Only when bearing The Diamond KA - Kosher for Passover seal

SALT

All pure salt and cooking salt product of Australia is acceptable provided there is either no free flow agent or free flow agent 554 listed in the ingredients. Natural Rock Salt and Himalayan Rock Salt is acceptable.

These must be purchased before Pesach.

*** *Saxa Lite Salt is NOT ACCEPTABLE***

Many have a custom to use only salt with a klp hechsher:

SOLOMON'S - only when bearing The Diamond KA - Kosher for Passover seal - Fine Salt

Various US brands with OU-P or equivalent Hechsher

SOFT DRINKS

Natural Still Mineral Water and Water - bottled at source (unflavoured

only) - are all produced chametz - free but should be purchased before Pesach.

Carbon di-oxide can now be manufactured in Australia as a bi-product of the growing ethanol industry including ethanol produced from wheat. While there is one rabbinic 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 the CO₂ has been verified as chametz free should be used.

SODA STREAM

The soda stream machine has to be thoroughly cleaned and boiling water must be poured over those parts that come in contact with the beverage. Soda stream gas is chametz free

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

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.

SOLOMON'S

P American Sweet Paprika

P Crushed Chilli Paste

P Crushed Garlic

P Garlic Powder

P Crushed Ginger Paste

P Freshly ground Cinnamon

P Freshly ground Pepper - Black, White

P Onion - Powder, Flakes

P Peppercorn - Black, White

SUGAR

During the milling and refining of sugar, various ingredients such as enzymes may be used that may be chametz. These are filtered out during the final refining of the sugar and therefore halachically the sugar remains permissible .

All CSR white sugar, raw sugar and caster sugar are produced without enzymes.

Many people prefer to use only sugar manufactured for Pesach under supervision. The Kashrut Authority has supervised the production of special batches of sugar bearing the following batch numbers on the closing flap. It contains only kosher le Pesach ingredients and is Kosher for Pesach Le-Mehadrin and relies on no leniencies.

Sunshine White Sugar - in 2kg retail sizes

#13311

#14329

#15328

Sunshine White Sugar - in 1kg retail sizes

#14330

#16329

Sunshine Refined White Sugar - in 25kg bags

#14329

#15328

#16329

Sunshine Caster Sugar - in 25kg bags

#14329

#15328

#16329

Warning: Pure Icing Sugar may, and Icing Sugar Mixture does contain actual chametz starch and may not be used for Pesach. Brown sugar should not be used for Pesach unless made under reliable supervision.

SUGAR SUBSTITUTES

Hermes

Product of Switzerland only

P Classic, Mini Sweeteners, Original

SYRUPS

Agave Syrup and Maple Syrup must bear a reliable kosher for Pesach certification.

ABSOLUTE ORGANIC

P Date Syrup

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 may not be used.

Herbal Teas come in two forms. The first is pure leaf with no additives such as pure chamomile or pure mint leaves. These are acceptable for Pesach. (Many people have a custom to use only tea made under supervision.) Herbal teas that come with multiple ingredients including flavours should not be used for Pesach unless under a reliable kosher certification.

VEGETABLES

Of course all raw vegetables contain no chametz. However 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 16). Fresh raw vegetables must be washed and thoroughly checked for insects.

Many companies provide cut and peeled vegetables or washed salad vegetables. These should not be used without reliable investigation as potentially chametz anti-oxidants such as citric acid are often added to the wash water. Preservatives such as sodium metabisulphate are kosher for Pesach.

FRESH RAW CUT VEGETABLES

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

QUINOA

Quinoa is subject to significant Halachic debate. Some authorities opine that Quinoa is not kitniyot at all. Others maintain that even if it is not Kitniyot there is a common practice to cover harvested Quinoa with barley that may be chametz. This is a serious concern and as such we can now only recommend Quinoa that comes with a reliable kosher for Pesach certification such as an OU-P or Star K -P or any other reliable hechsher can be used. We do not consider Quinoa Kitniyot but it must come with reliable supervision.

HEMP SEED

LARIESE PURELY ORGANIC

P Raw Hulled Hemp Seed

VINEGAR

Vinegar may be distilled from ethanol that is chametz and may be distilled using chametz yeast. Only vinegar or imitation vinegar with a reliable certification should be used.

SOLOMONS

P Imitation Vinegar

YOGHURT

Yoghurt is milk that has been cultured and the culture may be chametz. Sometimes starch is also added to yoghurt as well as flavours. Therefore only yoghurt with a reliable hechsher should be used.

TEMPO

ONLY when bearing Adass Israel logo and Kosher for Passover inkjetted on lid.

- D-CY Raspberry Flavoured Yoghurt
- D-CY Strawberry Flavoured Yoghurt
- D-CY Cherry Flavoured Yoghurt
- D-CY Vanilla Flavoured Yoghurt
- D-CY Apricot Flavoured Yoghurt
- D-CY Coffee Yoghurt

D-CY Low Fat Natural

D-CY Natural

COSMETICS & TOILETRIES

GENERAL NOTE: READ CAREFULLY

Many cosmetics and toiletries, particularly liquids, contain ethanol and other ingredients manufactured from 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 and au de perfume usually contain ethanol and may indeed be edible. Therefore unless the inedibility of the final product can be determined they may not be used. Deoderants and Hairsprays , while maybe containing ethanol , are almost certainly inedible.

Special care should be taken in regards to “corn starch” powder as it may be “wheaten corn starch” which is 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 - Colour & Cair Liquid Lip Balm, Liquid Lip Balm, Pure Blends Naturals Lipgloss, Smart Shade Lip Butter Lipstick, Truly Lasting Lipcolor

Clinique - Almost Lipstick, Butter Shine Lipstick, Brush-On Cream Liner, Cartridge Pencil for Lips SPF15, Chubby Stick Baby Tint Moisturizing Lip Color Balm, Chubby Stick Intense Moisturizing Lip Color Balm, Chubby Stick Moisturizing Lip Color Balm, Colour Surge Butter Shine Lipstick, Colour Surge Velvet Lipstick, Defining Liner for Lips, Different Lipstick, Full Potential Lips Plump & Shine, High Impact Lip Colour SPF 15, Lip Balm SPF 15, Long Last Glosswear, Long Last Glosswear SPF15, Long Last Soft Matte Lipstick, Quick liner For Lips, Vitamin A Lip Smoothie, Vitamin C Lip Smoothie

Estee Lauder - All products

MAC - All products

Revlon - Colorburst Balm Stain, Colorburst Lacquer Balm, Colorburst Lip Butter, Colorburst Lipcolor, Colorburst Lipgloss, Colorburst Matte Balm, Matte Lipstick, Moon Drops Frost Lipstick, Moon Drops Lip Conditioner, Moon Drops Moisture Creme Lipstick, Super Lustrous Creme Lipcolor, Super Lustrous Creme Velvets Lipcolor, Super Lustrous Frost Lipcolor, Super Lustrous Lipcolor, Super Lustrous Lip gloss, Super Lustrous Matte Lipstick, ultra HD lip Lacquer, Ultra HD Lipstick

Revlon Colorstay - Always Sienna, Boundless Brandy, Endless Spice, Enduring Iris, Everlasting Rum, Faithful Fawn, Forever Pink, Infinite Apricot, Infinite Raspberry, Keep Blushing Bare Maximum, Neverending Nud, Perennial Peach, Perennial Plum, Sheer Blossom, Sheer Petal.

FACIAL PRODUCTS

All products are acceptable

PERFUMES:

Anais Anais - All perfumes

Aramis - All perfumes

Boss - All perfumes

Calvin Klein - All perfumes

Cerruti - All perfumes

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Chanel - All perfumes
Cloe - All perfumes
Clinique - All perfumes
David Beckham - All perfumes
Davidoff - All perfumes
Estee Lauder - All perfumes
Marc Jacobs - All perfumes
Revlon - All perfumes

TOILETRIES

CONTACT LENS CARE

All products are acceptable

HAIR CARE PRODUCTS

All products such as shampoo and conditioners are acceptable

HAND CARE PRODUCTS

All inedible creams lotions and gels are acceptable

PERSONAL HYGENE PRODUCTS

The following deodorants are acceptable whether edible or not.

Addidas: 6 in 1, Action 3, Action 3 pro level, Fresh

Brut: Endurance, 24 Hour Ultra Dry, Stamina aerosol
deodorant body spray for men

Body Crystal: Crystal Mist (Body Spray)

Dove: Cucumber, Invisible Dry, Original, Pink, Pomegranate

Dove Men+Care: Aqua impact, Clean comfort, Extra fresh,
Invisible dry

Dry Idea: Baby Powder, Sensitive Aloe Vera, Sport for men

Femfresh: Feminine

Lynx Deodorant Spray: Africa, Anarchy

Mum Dry: Active, Cool Pink

Nivea: Cool Kick, Cool Pink, Double Effect White Senses, Dry for
Men, Invisible for Black & White, Pearl & Beauty, Pure
Invisible for Women, Sensitive Protect, Silk Touch, Silver
Protect for Men, Stress Protect

Norsca: Baby Powder, Clear Passion Flower, Sport, Ice Active, Zero

Norsca Men: Forest Fresh, Instant Adrenalin

Radox: Active Fresh, Baby Powder, Pure Clear

Radox Men: Fresh, Sport

Rexona Woman: Classic, Delicious, hypoallergenic, Invisible Dry Aqua, Invisible Dry Black & White, Invisible Dry Pure, Powder Dry, Sexy Bouquet, Shower Fresh, Sport, Stress Control

Rexona Men: Adventure, Aquashield, Essentials, Extreme, Ice Cool, Invisible Dry Black + White, Original, Quantum, Sensitive, Sport, Turbo, Williams Racing, Xtracool

TOOTH CARE

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

TOOTHPASTE

Sensodyne

P Original Toothpaste is chametz & kitniyot free

DENTAL FLOSS

Reach

P Dentotape Waxed

P Dental Floss - Waxed

DENTURE CARE

Steradent

P Denture Fixative Cream Sensitive

P Denture paste

P Ultra 3 Denture Fixative Cream

Polident

P Denture Cleaner Tablets

P Overnight Denture Cleaner

P Partial

P Smokers Denture Cleaner

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. Shulchan Aruch records and instructs that the “people of Israel” are particularly “Holy” and remove even the tiniest insignificant amounts of chametz.

Stoves, eating utensils, etc., which have been used for Chametz the whole year through, unless kashered cannot be used on Pesach. They must be thoroughly cleaned and steps taken to ensure they will not be used inadvertently.

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.

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The following material may all be kashered: Granite, Marble, Metal, Wood, Laminex, Formica, Caesar Stone, Quartz Resin and Corian. (In the past The KA has not recommended the kashering of Caesar Stone and the like in accordance with the view of the “Yad Yehuda” who compares these materials that are a mixture of ground stone and resin to earthenware. 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.)

Some authorities opine that Laminex, Caesar Stone, Corian and other resin based materials 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

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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.

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” 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 the oven walls as well as the oven parts.
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 separately 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

A metal electric warming tray (Israeli style Shabbat Platter), or Glass top warming tray, – should be kashered by cleaning, turning on full for 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. This helps to destroy any food residue.
 - 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

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may also be kashered using just 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. The reason being that one may have accidentally dipped the end of the faucet into chametz during the year.
5. Methylated spirits, etc., should not be used for kashering.

Porcelain & Earthenware Sinks

1. These sinks cannot be “kashered”. Boiling water should be poured over them and then 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 because they are too difficult to clean especially around the drain and seals. 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 preferably 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". 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 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 two more times 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 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:
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, these 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. Most stoneware utensils available are in fact made from ground stone and cannot be kashered.

Sieve

A sieve or strainer may not be kashered for Pesach.

A photograph of a bonfire. In the foreground, several round, golden-brown loaves of bread are burning brightly, surrounded by other debris and flames. The background shows a gravel path and some greenery. The text is overlaid on the image.

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	

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 or legal fiction, 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. Many have the custom that 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.

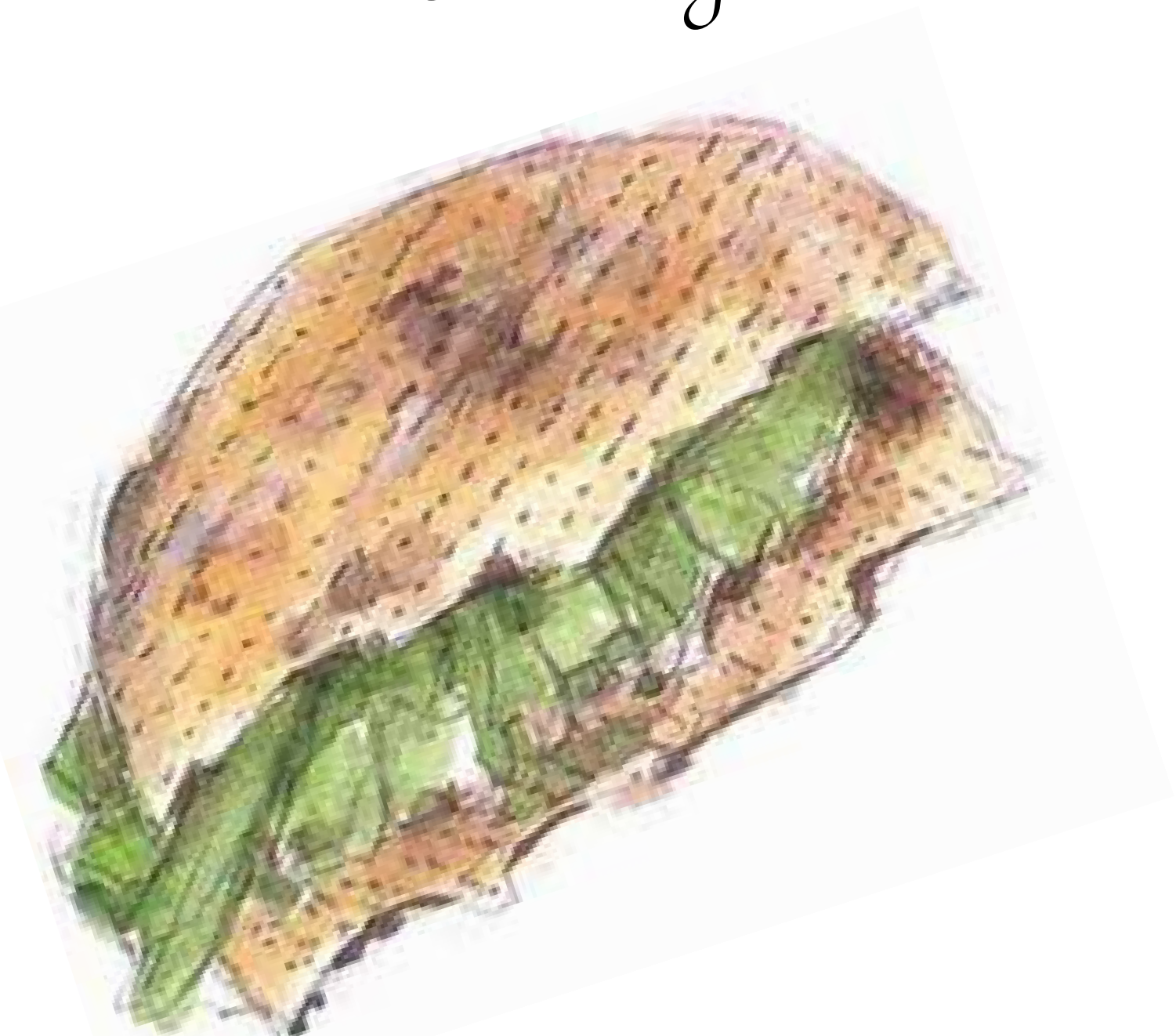
"All manner of leaven (Chametz) that is in my possession that I have seen or have not seen, that I have removed or have not removed, shall be null and disowned as the dust of the earth."

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. Any burn should be immediately treated by being placed under cold water for twenty (yes twenty) minutes. Seek medical advice.

Section 4

The Mitzvah of the Seder Night



The Mitzvot of Seder Nights

The Seder nights hold a unique place in our religion and for our People. They are celebrated in one way or another. Performing the key Mitzvot in the properly prescribed manner makes the evening that so much more special.

The following are the key mitzvot of the night:

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 four questions should be asked followed by the answer - that we were slaves in Egypt and the Almighty freed us from our bondage. In addition the three paragraphs describing the meaning of Pesach, Matzah and Marror should be read in the language understood by all present. Everyone should also try and 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 minimum requirement 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”. Shmura Matza can be either handmade or machine made. Many have the custom to use only hand made shmura for the seder.

MARROR - THE BITTER HERBS

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) - (this should be carefully checked for insects.)
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 romaine 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.

Having the correct amount of Romaine lettuce fulfils the mitzva. When one has too small an amount of horseradish one does not fulfil the mitzva at all.

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, nor can it be soaked in water for longer than 24 hours. 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 because it reminds us of

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the spilled blood of the jews as well as the miracle of blood. 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. The next preference should be pure grape juice.

4. If one still finds this too difficult, the next preference is grape wine diluted with upto 50% water.

5. The next preference is grape juice diluted with water - again in the proportion of upto 50% water.

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?
<p>Four cups of wine</p>	<ol style="list-style-type: none"> 1. For Kiddush 2. After Ga'al Yisrael 3. After Birkat Hamazon 4. Before Nirtzah 	<p>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.</p>
<p>Matzah</p>	<ol style="list-style-type: none"> 1. After reciting Hamotzi and Al Achilat Matzah 	<p>Preferably two Rabbinic k'zeitim, i.e. a total of 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</p>

	<p>2. For the Afikoman</p>	<p>eating just over 19gm (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 Marror 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, as taught by the Rabbis of the Talmud, 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 earlier editions of the Kashrut Authority Pesach Handbook) state that a “**Czayit**” of matzah is 1oz or 29grams of matzah. However 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.

PESACH RECIPES

Pecan Crusted Chicken

Ingredients:

4 chicken cutlets, pounded thin

1 egg white, lightly beaten

Oil for frying

Coating:

$\frac{3}{4}$ cup chopped pecans

4 tablespoons potato starch

$\frac{1}{2}$ teaspoon salt

Method:

Dash pepper

Place beaten egg white into a shallow bowl. Combine coating ingredients in a second shallow bowl

Dip cutlets into beaten egg white, then into pecan mixture to coat.

Heat oil in a skillet over medium flame and fry.



Tricolor Sorbet

Ingredients:

Strawberry Layer

450gms frozen strawberries

1 cup sugar

1 cup orange juice

Mango Layer

450gms frozen cut mango

½ cup sugar

1 cup orange juice

Kiwi Layer

5 fresh kiwis, peeled cubed and frozen for 2 hours

1 cup sugar



Method:

Blend in a food processor separately, frozen strawberries with sugar and orange juice until smooth and keep aside. Then blend frozen mangoes with sugar and orange juice until smooth and keep aside. Then blend partially frozen kiwis with sugar and keep aside.

Pour strawberry layer into a 9 x 13" pan or popsicle and freeze. Pour over the frozen strawberry layer the mango layer and freeze again. Then finally pour over the kiwi layer and freeze.

When set, cut into bars and serve.

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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

Rabbi Moshe D Gutnick

Rabbinic Administrator

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.



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