

Kashrus

Information and
awareness for

**TU
B'SHIVAT
2022**



Issued by the
Kashrus Division
of HISACHDUS HARABBONIM

sponsored by:



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Guidelines for Fruits

All dried fruit needs a reliable hashgacha due to the flavors that are added and because of the equipment that is used for drying the fruit.

Even fruits with a reliable hashgacha can get infested after packaging, and therefore one must be very careful with the following situations:

1

Fresh: are free of infestation.

Dried: Those from California are mostly free of infestation. Red blotches are not a sign of infestation. As a hiddur, it is recommended to inspect some apricots from every package by opening the fruit and checking inside for bugs. If they are found to be clean, it may be assumed that the rest of the batch is also clean. However, if an insect is found in any apricot, all the apricots must then be inspected. One who is medakdek checks all the apricots before eating.

Turkish: may contain bugs; therefore, it is important to open and inspect each one for any insects that may be found within.

2

The peels are often infested with scales. There is a concern about the kashrus of the coatings used on the fruit. Therefore, the peels should not be used unless the outermost layer is peeled off.

When juicing unpeeled with a juicer, worms that may be present in the peels can find their way into the juice. To filter out these insects, one should strain the liquid with a shirt-like cloth. Alternatively, a thin outer layer of the fruit can be peeled off before juicing.

3

It tends to be very infested. The insects are mostly found inside the fruit. One must first inspect the outside for signs of infestation, such as webbing, a lot of



crumbs, or holes. If the outside looks clean, the carob should be broken up into small pieces, and the inside should be checked. If any of these signs of infestation are found, the entire carob should be discarded.

4

One should peel pears before eating or cooking/baking concerning the kashrus of the coatings used on pears.

Bosc (brown) pears don't need to be peeled since the coating is not used on these pears.

5

Whether fresh or frozen, even if they are of excellent quality, all types are often infested at the crown. In addition, scales can be found on the outer skin; therefore, they should not be eaten.

Those with the hashgacha of the CRC are carefully inspected by professional mashgichim and are free from insects.

6

All types, whether fresh or frozen, are very infested. It is impossible to inspect them properly; therefore, they should not be eaten.

The raspberry products under the hashgacha of the CRC are produced from raspberry juice which has been thoroughly filtered and should be clean from infestation.

7

Fresh: are free of infestation.

Dried: the ones from California can be infested; therefore, one should check them for any sign of worm, webbing, or small brown crumbs, which, if found, should not be eaten. (White crumbs are dried sweetness and not a sign of worms).

Those from Tunisia and Pakistan are often infested and should not be

eaten. The Medjool from America and Eretz Yisroel are usually clean.

8

All kinds, from any country of origin, **are often infested**. Therefore, each cluster should be divided into smaller groups, which should then be thoroughly rinsed three times under a strong stream of cold water. One should rinse each grape entirely and strongly.

If one wants to eat them on Shabbos or Yom Tov, it should lechatchila be washed before Shabbos or Yom Tov to avoid the issur of borer.

When making wine or juice, the juice should be filtered with a shirt-like cloth after juicing the grapes.

9

They are free of infestation, but they should be cut out if there is a rotten area due to a worm concern.

Rarely, insects may be found near the pit, especially if the pit is split. Therefore, some people are machmir to cut it open and inspect them.

Due to the concern about the kashrus of the coatings used on fruit, it is a hiddur to wash them with soapy water before using. One is not obligated to peel them.

Prunes: High- quality dried prunes (dried plums) are free of infestation.

10

Whether fresh or frozen, all types of strawberries **are very infested** and should not be used.

The only way strawberries may be consumed is by following the steps outlined: One should trim the leaves off the top, along with a thin slice of the strawberry, being careful not to create a hole in the top of the berry. The strawberry should then be entirely peeled until the surface is smooth, without any dents, and

washed under a strong stream of water while rubbing with the fingers.

Frozen strawberries with the hashgacha of the CRC have been carefully inspected by professional mashgichim and are free of insects.

11

Fresh: can have worms on the outside. One should rinse it under a strong stream of water, rub on every fig, cut it in half, and remove the bottom part opening.

Dried: Are very infested in the flesh between the seeds. Because it's difficult to see the worms, many people refrain from eating them.

12

The peel and leaves are very infested. Pineapples should be peeled carefully, ensuring that no brown dots that are part of the peel remain on the fruit itself and then should be thoroughly rinsed.

If the leaves are used for ornamental purposes, they must be wrapped in plastic.

Pineapple products under the hashgacha of the CRC are produced with great care, ensuring that only the inner, clean part of the fruit is used.

Canned pineapple under the hashgacha of the CRC is packed with syrup, not pineapple juice.

13

All types and colors are very infested. The insects stick to the grapes while still in the fields. There is no way to clean them properly; therefore, raisins should not be used.

Products & baked goods under the hashgacha of the CRC are made only with currants, which appear like raisins, but are free of insects.

14

Free of infestation

Guidelines for Nuts

Even nuts with a reliable hashgacha can get infested after packaging, and therefore one must be very careful with the following situations:

In a scenario where nuts have been laid away for a long time, for about 4 weeks, in a warm place, it is often infested,

and one is obligated to inspect whether it has worms or any of the three signs of insects or mites. Medakdim will always inspect nuts before eating.

The three signs of infestation are:

1. A web: when you pour nuts out of the container and it sticks one to the other or with a thread-like web, it's infested. When only single nuts stick to the container, it's static electricity and not a web.
2. Clusters: if, when dividing the clusters, the nuts break down to crumbs like salt\ sugar, then it's a sign of infestation. If it was stored in the refrigerator, the same thing may happen from moisture and not from worms.
3. Many crumbs: of the same size and appearance.

 <p>האדמה 3</p> <p>Pumpkin Seeds</p>	 <p>העץ 3</p> <p>Macadamia Nut</p>	 <p>העץ 3</p> <p>Almonds</p>	 <p>העץ 1</p> <p>Walnut</p>	 <p>העץ 3</p> <p>Hazelnuts</p>	 <p>העץ 3</p> <p>Brazil Nut</p>
 <p>העץ 4</p> <p>Chestnuts</p>	 <p>העץ 3</p> <p>Pecans</p>	 <p>העץ 1</p> <p>Cashews</p>	 <p>העץ 1</p> <p>Pistachios</p>	 <p>האדמה 2</p> <p>Peanuts</p>	 <p>האדמה 5</p> <p>Sunflower Seeds</p>

1

Is usually free of infestation, and one is not obligated to inspect them; however, it is preferable to inspect them by opening each nut.

Roasted or fried, or if they have a flavor or seasoning, must have a reliable hashgacha.

2

There is no kashrus or bishul akum concern with unshelled, even if salted, and they are also free of infestation.

Shelled are also free of infestation, but if they are roasted or fried, they must have a reliable hashgacha.

3

Roasted or fried, or if they have a flavor or seasoning, must have a reliable hashgacha.

These are usually free of infestation, and one is not obligated to inspect them. If there is a hole in a nut, it should be opened and checked. It should not be used if one notices worms or any of the three signs of infestation (listed above).

4

Is often infested and can only be used by cutting them in half and inspecting them. They can also be inspected after cooking. If it looks eaten away

or appears spoiled, it is a sign of infestation and should not be used.

Cooked chestnuts under the hashgacha of the CRC are bishul Yisroel and free of infestation.

5

Unshelled, even salted, are not bishul akum.

However, there may be a kashrus concern regarding flavoring and even possibly chalav akum.

Occasionally insects may be found; therefore, it is advisable to check them.

Unshelled, must have a reliable hashgacha

Newly CRC Certified

Companies and Facilities

Artisanal Crust

Sourdough Baked Goods | 845 -459-2457

Banners

Smoked Fish | 718-449-1400

Bredz

Sourdough Baked Goods | 347-786-2390

Complete Natural

Quinoa\Natural Products | 514-274-7352

Crisp N Fresh

Peanut Chews etc. | 917-426-8090

Elite Gourmet

Raviolis | 917-680-1288

Glizze

Gift Arrangements | www.glizzegifts.com

Heaven Chocolate

Chocolate Logs | 347-598-0602

Kosher CBD

CBD Products | 718-954-1557

Kosher Fresh Pizza

Pizza by Wholesale | 718-614-7161

Lechem Bakery

Sourdough Baked Goods | 718-812-3951

Mediterranean Balance

Vitamins | 718-853-0644

Melta

Vitamins | 646-699-1100

Michyoo

Pita & Wraps by Wholesale | 845-548-0458

No. 1 Meatery

Jerky \Charcuterie\ Meat Boards | 347-875-0623

Nutti Gelato

Gelato | 754-444-1945

Pure Spice

Spices | 514-587-9967

Smiling Herbs

Vitamins | Info@smiling-herbs.com

Star Bakers

Bakery Distributor | 347-997-2911

Newly CRC Certified

Local Stores

Froots | Checked Fruits\ Vegetables

2 Garfield road. | **Kiryas Yoel**

Sprinkles | Ice Cream & Chocolates

194 Wallabout Street. | **Williamsburg**

Shloimy's | Bakery

@ Hatzlacha 744 Bedford Ave. | **Williamsburg**

Cedar Market - 646 Cedar Lane | **Teaneck**

Aron's Kissena Farms - 72-15 Kissena Blvd | **Queens**

Seasons - 330 Central Ave | **Lawrence**

Bagel & cheese | Pizza Store

1304 Ave. M | **Flatbush**

The Chocolate Gallery | Chocolate

1533 RT 9 | **Lakewood**

Black and white | Bakery

@ Island Kosher 2200 Victory Blvd. | **Staten Island**

@ Seasons 711 Cedar Bridge Ave | **Lakewood**

Leshem Lechem | Bakery

101 Steamboat Road. | **Great Neck**

Desert Jewish Center | Take Out

250 E Palm Canyon Drive | **Palm Springs, California**

Heimish Delicacies | Shabbos Food

347-645-8705 | **Miami, Florida**

Matamim | Catering

845-500-5553 | **Monticello**



SHMITA ALERT | Fruits and Vegetables from Eretz Yisroel

Since it's the year of Shmita (2021/22) there are many issues in addition to the usual concerns of **טבל**. There are harsh concerns about **שמור ונעבד** and **ספיחי שביעית** which therefore one needs to make sure not to buy any fruits or vegetables originating from Eretz Yisroel, No matter if it's fresh or dried UNLESS it has a reliable Hechsher.

When buying fruits or veggies, mainly from not Heimish stores, you need to scrutinize the packaging sticker to ensure it doesn't come from Eretz Yisroel.

If accidentally, you did buy- one should ask a Dayan how to deal with it.

The **בית הוראה** phone number is 718.596.0700



CRC KASHRUS

A division of The Central Rabbinical Congress

Since 1955



מערכת הכשרות

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ניסד תשט"ו

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