PASSOVER - PESACH
APRIL 2020 - NISAN 5780
**CHOMETZ ON PESACH**

Chometz is any substance from one of five cereal grains (wheat, barley, oats, spelt, or rye), that contains leavening, caused by its prolonged contact with water or other liquids. It is important to note that Chometz/Se’or does NOT translate into “yeast”. It refers to leavening: namely self-rising from a sour-dough starter type of process. The prohibition of Chometz on Pesach includes “Chometz Gomur” (unadulterated Chometz) and “Ta’aruvas Chometz” (a mixture containing real Chometz). There are three areas with which we must be concerned when evaluating Chometz. First, there is “Isur Hana’ah”. This means that one may not derive any pleasure or benefit whatsoever from Chometz (e.g. feeding Chometz to one’s pets, etc.). Secondly, a Jew may not own Chometz. This prohibition extends to possession of Chometz anywhere in the world (such as in a boat, office, mountain retreat, etc.). Thirdly, there is a prohibition against having Chometz in one’s possession. One must be careful to remove all Chometz, not sold, from their premises. Chometz that was sold should, preferably, be stored in an inaccessible area. Jews may not leave unsold Chometz in their possession on Pesach, even if they do not intend to use it. One should be careful not to send a package which contains Chometz too close to Pesach, as it may arrive during Pesach. Due to the severity of Chometz many have the custom to not sell their Chometz for Pesach, but prefer to dispose of it instead. The following are actual Chometz: bread, cake, cereal made from wheat, oats or barley, cookies, farfel mix, some licorice, pasta, pretzels, rolled oats, wheat gluten, wheat protein. Some have the same custom concerning beer and whiskey.

**STANDARDS OF KASHRUS**

With over 1,000 Kosher certifying agencies and individuals competing in the Kosher certifying business, it is expected that standards will vary. While most keep to a basic acceptable standard, some do not. We still see gelatin from non-Kosher animals being used, (often listed as “k-Gelatin”), corn syrup as an ingredient in Passover products (with a long reference attempting to legitimize it), carmine (from bugs) used as red coloring, as well as many other questionable ingredients. With the vast number of products being certified by reliable agencies and individuals, it would seem to be much less tempting to allow for these lenient opinions to lessen our observance of Pesach. Additionally, some establishments only offer “Kosher style” products for Pesach, while the lenient word “style” is missed by many. Some food establishments offer a Passover taco bar, ham on Matzah special and Passover “challah”, among other things. The only protection as far as the government is concerned is from Assembly Bill 295, section 1329.29, passed in March of 1993. It states: “No person shall do any of the following: Make any direct statement, either orally or in writing, display the words “Kosher”, “Kosher style”, “Kosher type”, “Kosher for Passover”, “Jewish”, or “Hebrew” in any language or display any insignia, six pointed star, or other mark that might reasonably be calculated to deceive or lead a reasonable person to believe a product is “Kosher” or sanctioned by Orthodox Hebrew religious requirements, if it is not”. Obviously one needs to be vigilant in carefully watching for proper certification.

**KITNIYOS**

Due to the stringency of the prohibition of not eating Chometz on Pesach, Ashkenazic Jews, as well as many Sephardim, have developed a custom not to eat kitniyos (legumes) on Pesach other than for infants and under other special circumstances provided that the foods are prepared in separate utensils. Kitniyos includes beans, soy, rice, peas,
and corn among others: (see below). Sephardim, whose minhag (custom) permits them to eat rice on Pesach, must be careful to determine that the rice is additive-free. Many Sephardim have the minhag to check the rice three times, as well as to check for other grains that may be mixed in. In any case, open bins in stores should not be used. This year, again, the Star-K Kashrus organization is certifying Carolina Mehadrin Rice for use for Sephardim on Pesach.

Ashkenazim refrain from eating peanuts as well. However, this restriction regarding peanuts may not include peanut oil (according to the opinion of Rav Moshe Feinstein ZTL.) Legumes are permitted for some Sephardic Jews who, for various historical reasons, did not adopt this custom of refraining from kitniyos consumption on Pesach. A reliable source of acceptable products following this Sephardic custom is the Sephardi division of the J.S.O.R. at (732) 531-4872 or WWW.JSOR.ORG (be aware that a number of lists exist for Sephardim that are extremely misleading and erroneous).

For this reason the Kosher consumer is confronted every year around Pesach time with a confusing array of Kosher certifications found on candy, jam, mustard and other products containing legumes. In reality, these products are edible on Pesach by only certain groups of Jews. Many, but not all, will state “Leochlei Kitniyos - only for those who eat kitniyos”. Some examples of this are sunflower seeds, canned vegetables, halva etc. Every Jew, however, is permitted to derive benefit from kitniyos (such as pet food, glue, baby formula etc.).

The following are considered kitniyos or treated as kitniyos according to many opinions: Alfalfa Sprouts, Anise, Ascorbic Acid (May be Chometz), Asparatame (Nuttasweert), Beans, Black Eyed Peas, Buckwheat, Calcium Ascorbate, Canola Oil, Caraway, Citric Acid (May be Chometz), Chickpeas, Confectioners’ Sugar with corn starch, Coriander, Corn, Corn Syrup, Cumin, Dextrose, Fennel, Fenugreek, Flax Seeds, Hemp (unchecked), Hydrolyzed Vegetable Oil, Kasha, Kimmel, Lecithin, Lentils, Licorice, Lucerne, Lupine, Malto Dextrins (Chometz or kitniyos-derived), Millet, MSG, Mustard, Peanuts, Poly-sorbates (May be Chometz), Papcorn, Poppy Seeds, Pumpkin Seeds, Rice (Vitamins added may be Chometz), Sesame Seeds, Snow Peas, Sodium Citrate (May be Chometz), Sodium Erythorbate (May be Chometz), Sorbitol (Could be Chometz if outside the U.S.), Soy Oil, Corn Oil, Soy, String Beans, Sunflower Seeds, Tofu (from soy), Vitamin C (may be Chometz), Wild Rice, Xanthan gum (May be Chometz). NOTE: Flax seed, chia and Hemp seed are not actually kitniyos and can be used after checking for other grains.

GOING AWAY FOR PESACH

One must sell his/her Chometz regardless of where they are for Pesach. This is the case even if one left home 30 days before Pesach and no one will be in the house during Pesach. It is necessary to inform the Rabbi selling your Chometz as to the location of the Chometz and to your location during Pesach so that he can know the proper time zones of selling and buying back the Chometz for you.

If a person leaves home before Pesach, within 30 days of Pesach, the night before his/her departure should do a regular Bedikas Chometz without a Bracha and recite “Kol Chamira” for the Chometz found in the house. Note: Kol Chamira should always be said in a language that one understands, as this is not a Tefilla, but a declaration. The alternative to an early Bedika is to appoint a Shaliach (messenger) to do a regular Bedikas Chometz with a Bracha on the proper night of Bedikas Chometz.

A guest in a hotel, who has Chometz in the hotel on the night of Bedikas Chometz should conduct themselves as they would at home, performing a full Bedika with a Bracha. It is the minhag to carefully put out pieces of Chometz before beginning the Bedika.

It is preferable to empty a stocked hotel fridge of beer, cookies etc. before Pesach begins. If this is not possible, minimally, the fridge should be taped or locked shut. The guest should inform the hotel that they do not accept responsibility for those items.

A guest for Pesach at a relative’s house should hear the Bracha from the owner of the house and then make his/her own Bedika in their room.

BITUL (ANNULMENT) OF CHOMETZ

During the year, any non-Kosher ingredients which are inadvertently mixed with Kosher ingredients may be Halachically (according to Jewish law) fit to eat. The reason for this leniency is that they are declared “Batel Beshishim” (annulled in sixty i.e. the Kosher food is at least sixty times greater than the non-Kosher, thus making the non-Kosher food annulled). This rule is true regarding Chometz on Pesach only if the mixture was made before Pesach. During Pesach, the laws of “bitul” are not applicable. In other words, during the week of Pesach, if even a tiny amount of Chometz falls into a large amount of “Kosher for Pesach” food, it renders the food, as well as the pot, unfit for use on Pesach. As in all such Halachic questions, a competent Rav should be consulted.

Note: Lactaid drops may contain Chometz. Therefore, they should be added to milk before Pesach to have the Chometz annulled in sixty times the amount of milk, applesauce etc.
CONSUMPTION OF CHOMETZ

Since the prohibition of eating Chometz on Pesach applies not only to Chometz itself, but to any derivatives of Chometz or to any product that may contain Chometz, one should make certain that all food products that are bought for Pesach should have a certification by a reliable Kashrus organization or Orthodox Rabbi.

HANA’AH (BENEFIT) FROM CHOMETZ

During Pesach, we may not derive any sort of benefit from Chometz. Therefore, Chometz may not be sold or used, even in business transactions or as pet food. Even some cosmetics must be Chometz-free. Generally, there is no problem with the following products if they are not organic in nature, and do not contain any grain by-products: Acne Aid, Mineral Oil, Baby Cream, Baby Oil, Eye Liner, Mascara, Rouge (Powder), Nail Polish, Talcum Powder, Stick Powder Deodorant, and Vaseline.

MECHIRAS (SELLING OF) CHOMETZ

“Mechiras Chometz” is the sale of Jewish owned Chometz to a non-Jew before Pesach. One must sell Chometz which is in their regular home, vacation home, office etc. If one cannot sell their Chometz through their local Rabbi, numerous sites on-line will facilitate this transaction. This transfer of Chometz to a non-Jew is a legal and binding sale, complete with contract. This sale is transacted through a Rabbi, who acts as a legal agent to sell the Jew’s Chometz to a non-Jew. The Rabbi enters into an agreement with the non-Jew for the sale of this Chometz. The Chometz that has been sold must be placed in an area which is completely sealed off, and must remain there throughout the holiday of Pesach. One must be careful to inform the Rabbi if they intend to be in a different time zone for Pesach. They do not want to have their Chometz bought back if it is still Pesach where they are (i.e. overseas, etc.) If one leaves home within 30 days of Pesach and will not return before Pesach, they should either check for Chometz the night before they leave or appoint someone to check for them on the regular night of B’dikas Chometz. If the checking is done before the bdikah night one does not say a Bracha. A person can sell all the Chometz in their home before leaving and check only one room for Chometz. Regardless, a person needs to say the Bittul (annulment) of Chometz at its regular time of Ereiv Pesach.

EIRUV TAVSHILIN

This year, the first two days of Yom Tov are followed immediately by Shabbos. This presents a challenge as to when we may cook for Shabbos. Normally, we are prohibited from cooking from one day of Yom Tov for the next, and likewise, from Yom Tov for Shabbos. Recognizing the difficulty of cooking three days in advance for Shabbos, Chazal came up with an alternative. This consists of beginning the cooking process for Shabbos before Yom Tov, and concluding the preparations on Yom Tov Ereiv Shabbos. The official start of Shabbos cooking is done Wednesday, Erev Yom Tov, by cooking an egg or other small part of a meal and setting it aside with a Matzo, which preferably should be eaten at Shalosh Seudos. We then recite the Brocho and declaration as stated in the Siddur for Eiruv Tavshilin. If a person forgot to do this on Erev Yom Tov, they should ask their local Rabbi what to do.

CHOMETZ SHE’AVAR ALAV HAPESACH (BUYING CHOMETZ AFTER PESACH)

Due to the severity of the “Issur” (prohibition) of Chometz, Chazal reinforced the sale of Chometz with a fine. This fine was levied on any Jews who kept Chometz in their possession or ownership during Pesach. This is called “Chometz She’avar Alav HaPesach.” Jewish law requires that if a Jew owns Chometz on Pesach, no Jew is allowed to eat that food, even after Pesach. Therefore, we are also prohibited from buying in stores which are Jewish owned, if they have not sold their Chometz. It is important to note that although we may not buy Chometz from such Jewishly owned stores that did not sell their Chometz, we may purchase non-Chometz food products from these stores. Actual Chometz products that are prohibited in these stores would be pasta, cereal from grain, bread, beer, cookies/crackers, malt, maltose, pretzels, soy sauce, wheat germ, wheat protein, whiskey, dog/cat food containing grain etc.

Some common products that one may assume are Chometz, but are actually not, and therefore may be purchased in a store that did not sell their Chometz are the following… baker’s yeast, cosmetics, dry cake mixes, kitniyos, glue containing Chometz, ketchup, mayonnaise, mustard, pickles, medicine containing Chometz, maltodextrin, maltose, malt flavoring, food coloring, flour, extracts, raw pearled barley, vanilla and vitamins/medicine containing Chometz.

Rav Moshe Feinstein ZT”L, in his sefer “Igros Moshe”, states that if a Jew sold his Chometz for Pesach, and then kept his store open during Pesach and continued to sell items of Chometz, one is nevertheless allowed to buy from that store after Pesach.
A JEW MAY BUY FROM THE FOLLOWING STORES IMMEDIATELY AFTER PESACH:

7-Eleven  
99 cent store  
Albertsons  
BevMo  
Big Lots  
Bristol Farms  
Coffee Bean  
Costco  
CVS  
Dollar Tree  
Erewhon  
Food4Less  
Fresh & Easy  
Gelson's  
Jetro/Restaurant Depot  
Jon's  
K-Mart  
Nuts & More  
Petco  
Petsmart  
Ralphs/Kroger  
Rite Aid  
Sadaf  
Safeway  
Sam's Club  
Smart & Final  
Smith's  
Target (in California)  
Trader Joe's,  
Vons / Pavilions  
Walgreens  
Walmart  
Wine & Liquor Depot  
Whole Foods

AND ALL RELIABLY KOSHER CERTIFIED STORES ARE FINE TO SHOP IN FOR CHOMETZ AFTER PESACH. RELIABLY CERTIFIED KOSHER STORES ALL SELL THEIR CHOMETZ BEFORE PESACH.

Note: Rabbi Elmaliach, the Rabbi in charge of Kashrus at Ben Gurion airport, reports that the stores at area D7 in the airport are clear of Chometz She'avar Olav Hapesach. There is a restaurant in the Ben Gurion airport called “Aroma Espresso Bar”, under Chug Chosom Sofer Hashgacha and it is fine to eat there after Pesach. The other stores in other areas of the airport, had their Chometz sold but were open on Pesach and continued to sell Chometz during Pesach. Some poskim allow purchases from such establishments after Pesach, while some do not.

KASHERING

(MAKING UTENSILS KOSHER)

Utensils that are used during the year for Chometz may not be used to prepare food for Pesach unless they are properly Kashered.

Cloth tablecloths (not plastic) and towels used year round should be washed thoroughly and may then be used for Pesach.

Surfaces upon which only cold Chometz has been placed during the year, such as refrigerators and pantry shelves, should be thoroughly washed and rinsed to prepare them for Pesach use. Surfaces which are used for hot Chometz during the year, in addition, whenever possible must be Kashered by pouring hot water on them. Surfaces that cannot be Kashered (such as formica and ceramic tiles etc.) should first be cleaned thoroughly and then covered with non absorbent material (i.e. contact paper, cardboard or multiple layers of aluminum foil).

THE DIFFERENT LEVELS OF KASHERING:

Libbun Gomur - torching or making the metal glow.

Libun Kal - heating the metal until it can burn paper on the other side.

Hagolo - dipping in boiling water.

Eruy Roschim - pouring boiling water. (Note: steamers usually do not work)

The general rule is that we undo as we did. If something uses straight dry heat (i.e. bbq) we need to torch it or use self clean in an oven which is the same. Soup pots are used with liquid so they are kasheried with liquid in boiling water etc.

TO KASHER:

Electric range, first scour it thoroughly. Then, turn it on to the highest temperature setting for 15 minutes, or until it gets red hot.

Enamel glazed stove tops should be covered during Pesach.

Gas grates should be put in the oven for Kashering or torched.

Glass-top stoves can be Kashered in the area of the burners. They should be turned to high for 15 minutes. The areas in between cannot be Kashered. Some find it practical to change the entire glass top for Pesach.

A non self-cleaning oven should be cleaned with a special solution, such as “Easy Off” and not used for 24 hours. After this time, it should be turned on to the maximum setting for one hour. This will Kasher the oven, but not the broiler.

The broiler pan cannot be Kashered, therefore, it is usually not used for Pesach. If the broiler pan is replaced, the broiler can be Kashered in a similar fashion as the oven. If one desires to Kasher it, “Libbun” (glowing hot) is required (i.e. by using a torch).

A self cleaning oven needs only to go thru one self clean cycle. It can be on the shortest cycle of your self-cleaning oven.

Many microwave ovens (those whose walls do not exceed 120 degrees during cooking) without browning elements or convection can be Kashered by first cleaning them and not using them for 24 hours, and then putting a new glass tray, or cardboard on the bottom. Afterwards, a cup or bowl of water should be boiled inside.

A barbecue must be Kashered with “Libun Gamur” which includes torching any surface that food
comes in contact with, in addition to cleaning and burning out the rest of the barbecue. In addition, the coals or lava rock should be replaced. Often, it is more practical to purchase a new one for Pesach.

A **stainless steel sink** is Kashered after it has first been cleaned, and then kept free from hot water usage for 24 hours. Then boiling water must be poured over its entire surface. Porcelain sinks, however, may not be Kashered. They should be fully lined with a tin insert, contact paper, aluminum foil, or a Pesach basin insert.

**Dishwashers** may be Kashered only if they have a stainless steel interior. All racks must be changed. After waiting 24 hours, run a complete cycle with soap. All rubber or plastic parts must be replaced as well.

**Metal utensils** that are used with liquid (soup pots, etc.) may be Kashered by first cleaning them, not using them for 24 hours, and finally, completely immersing them in a Kashered pot full of boiling water for 15 seconds, followed by rinsing them in cold water immediately upon removal. They should be Kashered one at a time. An alternate method, particularly useful for larger pots, is to set aside the pot for 24 hours, after which time it should be filled with water and then be brought to a boil. A glowing hot item, such as a rock, should then be placed inside, allowing the hot water to spill over the sides.

**Braces, bite plates and retainers** should be brushed thoroughly before Pesach.

**Countertops that cannot be Kashered:** Formica, Silestone, Composite Stone and Corian counter tops may NOT be Kashered for Pesach, and therefore, should be covered.

Caesarstone countertops may NOT be Kashered for Pesach according to many opinions, as they are composed of only 93% stone.

**Countertops that may be Kashered:** Granite, Marble, metal, stone, or Stainless Steel counter tops may be Kashered by pouring boiling hot water (not steam) on them (Eirui). **wood can be kashered with sanding.**

The following materials are subject to differing opinions if they can be Kashered: China, Corelle, Corian, Cork, Corningware, Duralex, Earthware, Enamel Coated Formica, Melmac, Nylon, Plastic, Porcelain, Pyrex, Synthetic Rubber, Teflon Coating. Some of the above are agreed upon that they cannot be kashered. Ask your local rabbi.

**Note:** **STEAM CLEANERS** often may not be used for Kashering purposes, as Kashering must be done with boiling water (212F) as steam in insufficient.

**Water filter** - change the filter.

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**KITCHEN ITEMS THAT MAY NOT BE KASHERED:**

- Arcolac
- Bread Machines
- China
- Collanders (plastic)
- Corelle
- Corning Ware
- Crockpots
- Graters (any)
- Knives with Plastic Handles
- Melmac
- Mixers
- Pasta Maker
- Plastic
- Porcelain
- Porcelain Enamelled Pots
- Pyrex
- Sandwich Maker
- Silverstone
- Stoneware
- Synthetic Rubber
- Teflon
- Toaster/Toaster Oven
- Waffle Iron

These items should be washed thoroughly and be put away in a completely sealed off area until after Pesach.

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**EREV PESACH**

**Bedikas Chometz:** The search begins Tuesday night, 4/07. Many have the Minhag to place ten pieces of bread or crackers in a bag out before the search is started.

**Fast of the First Born:** This year the fast falls on Wednesday, 4/08.

**Siyum:** Males who are first born and do not wish to fast on Wednesday should attend a Siyum in the morning and eat at the meal following it. This meal is called a Seudas Mitzvah. It is generally held right after Davening.

**Biur Chometz:** The burning of the Chometz left in one’s possession, including the Chometz found the previous night, must be burned by the end of the fifth hour on Wednesday morning (4/08). Please see time chart for the exact latest time.

**Selling of the Chometz:** This must be done by Wednesday morning 4/08, no later than the time of Biur Chometz.

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**EATING ON EREV PESACH**

Consumption of Chometz is prohibited on Erev Pesach, from a third of the day and after- this is usually counted four proportional hours from daybreak (see times to remember). It is also forbidden to eat Matzo or anything baked with Matzo on Erev Pesach. This prohibition includes egg Matzoh. This is in order to ensure that one will eat the Matzo at the Seder with a “heartly appetite”. This prohibition includes cakes and cookies made from matzo meal. However, cooked Matzo products, such as knaidlach (Matzo balls) are permitted. Non-Gebrochts products are suitable for this time period. All foods should only be eaten in moderation from the ninth hour in the day and on in order to have
an appetite for the Seder. Imitation Matzo made from Tapioca and Potato ingredients is fine for Erev Pesach.

**SELECTED LAWS & CUSTOMS**

One should prepare everything (for the first Seder) on Erev Pesach in order that the Seder should begin immediately upon arriving from Shul. This includes setting the table, etc. It is a custom that pillows should be prepared for leaning on during the Seder. Women are not required to lean, however, male children are. It is also a custom among some that the head of the household wears a Kittel during the Seder. In most places, the custom is that only the head of the household has a Seder plate and the three Matzos. Some, however, have a Seder plate and Matzos for each man present at the Seder. When only the head of the household has a Seder plate, he must provide for everyone at the Seder from his plate. Since there is usually not a sufficient amount of Matzo, Maror and wine to ensure that everyone present (male and female alike) has the required amounts during the Seder, additional Matzo, Maror and wine should be placed on the table for supplementary use.

**THE SEDER PLATE**

One may not use MARROR (to fulfill the Mitzvah of Maror) that was soaked for 24 hours or longer. Soaking this long is called pickling and is Halachically considered cooking. One may only use uncooked vegetables for Maror. (Do not lean when eating Maror.)

CHAROSES can be made of ground apples, pears, pomegranates, dates, figs, walnuts, almonds, ginger and cinnamon, to which wine is added. Recipes may vary according to tradition.

KARPAS is any vegetable upon which a Brocho of “HaAdama” is made, that may be dipped in salt water or vinegar, and that may be used on Pesach. Parsley, celery, and potatoes are often used as Karpas.

ZROA is a piece of meat which is roasted over the fire. Most people use a chicken neck or wing for this purpose.

BAITZA is an ordinary hard boiled or roasted egg. If one forgot to roast the Zroa or Baitza on Erev Pesach, and had to do it at night, he must eat the egg before sunset of the next day.

**THE ARBA KOSOS**

(FOUR CUPS OF WINE)

It is preferable that the wine used at the Seder be red in color. For those who cannot drink wine, grape juice may be used (consult your Rabbi). If one must drink grape juice the 64 oz glass bottles that say on them Non-Mevushal are preferable. Nevertheless, one should make every effort to drink wine at the Seder. It is preferable to add at least some wine to the grape juice.

Each cup of wine should contain at least 3.3 fluid ounces. It is preferable to drink the entire cup, or at least half of it, for each of the four cups. Due to this one should not use a very large cup as this will necessitate drinking a large amount for each cup.

Men must consume all cups of wine while reclining on their left side. If one drank either of the first two cups without reclining, he must drink again without a Brocho.

Note: Many Kosher wines (and some brands of grape juice in the 64oz. bottles) are not cooked and state “Non-Mevushal.” Therefore, care must be taken as to who handles them. (Most bottles that are cooked say “Mevushal” in English or Hebrew on the label).

Note: Many low-alcohol wines are now available. Some are pure wine while others are a mixture of wine and grape juice as indicated.

**MATZO**

Only Shmurah Matzo (guarded Matzo), which is made of grain that has been guarded against fermentation from the time of harvest, should be used for the Mitzva of eating Matzo at the Seder. Both hand and machine Shmurah Matzo are acceptable. Over the past many decades there have been many opinions given as to the merits of hand versus machine Matzoh. Most use either one with proper Hashgocho.

Shmurah Matzo has been watched in most cases from the time of cutting of the wheat to protect from unwanted moisture, which may make it rise.

Eighteen minute Matzo is run on machines that are cleaned every 18 minutes to prevent any possibility of the dough rising.

Regular Pesach Matzo has been baked on a machine in under 18 minutes, but the machine will run all day without cleaning in between runs.

Matzo Ashira is any Matzo that contains products other than flour and water, such as grape juice or apple juice. The consumption of Matzo Ashira is prohibited for most people throughout Pesach. Included in this category are: Matzo which was kneaded with fruit juice, egg matzo, tea matzo, honey and spice Matzo and some chocolate covered Matzo. However, this prohibition does not apply to infants or people who are ill. When in doubt, consult your Rabbi.

Even one who is allowed to eat Matzo Ashira, cannot fulfill their Mitzvah of Achilas Matzo (eating Matzo) with it.

Gluten Free Matzo A limited amount of Oat and
Spelt Matzo is produced as Shmura and regular (non-Shemura) for those who cannot tolerate wheat Matzo for medical reasons. One can fulfill the Mitzvah of eating Matzo at the Seder with such Shmura Matzo. More information concerning this product can be found at www.Glutenfreeoatmatzos.com or call (732) 364-8757.

Gluten Free Shehakol “Matzo Style” This product is made from tapioca with a bracha of “Shehakol”. It has no relation to Matzo other than artificially made to “look” like a Matzo. Gefen and Yehuda Matzo companies, as well as some others, manufacture imitation Matzo. This is an excellent product to eat Erev Pesach and any other time one does not wish to consume Matzo. (it is also a wonderful imitation Matzo that can be eaten out of a Sukkah since it is not real Matzo). Obviously, this product cannot be used as a substitute at any time for real Matzo.

MEDICINE

Most prescriptions can be filled with Kosher for Pesach medicine. For information on the Kosher status of your medicines, contact your local reliable Rabbi.

Rabbi Bess of Los Angeles has compiled the most detailed reliable list in the U.S. He can be reached at (323) 933-7193. Rabbi Bess together with the Star-K publishes the Passover Directory with this information. Since some prescriptions, unfortunately, are not available with Kosher certification, we will mention some guidelines for those who must take medicine on Pesach.

1. If one suffers from an illness through which one’s life may become endangered, one may eat Chometz on Pesach and may use any medication needed to avoid a life-threatening situation. This Chometz should be owned by a non-Jew.

2. If someone is ill, but his life is not endangered, he may not eat Chometz on Pesach. However, he may take Chometz medicine under certain circumstances as long as he does not take it in the normal way (i.e. a pill without a cup of water). A Rabbi should be consulted if the need for such medication should occur.

3. Generally speaking, cough syrups and other liquid medicines may contain grain alcohol, and may not be used on Pesach. When one must take medicine during Pesach, his/her doctor should be asked to prescribe medicine without alcohol or capsules.

Many over the counter medicines require no special certification to be used on Pesach. Consult your Rabbi for specific questions. For a complete listing of this year’s Kosher for Pesach vitamins (as well as year-round vitamins) go online to www.koshervitamins.com.

TOILETRIES

Rabbi Bess lists the following ingredients as possible Kashrus issues connected to Pesach:


FROZEN VEGETABLES

There are many issues concerning the use of frozen vegetables for Pesach. Most large companies, such as S&W, Green Giant and Bird’s Eye, purchase their vegetables from many different processors. Due to increased competition in this industry from Mexico and Guatemala, many packers are processing pasta and vegetables in the same blanching equipment when it is not being used for pure vegetables. This is done at temperatures between 100 to 200 degrees, thus making the machinery Halachically unacceptable for Pesach use. However, some companies use steam blanchers, which are not usable for pasta. Bodek, Garden Pure, as well as others carry many frozen vegetables which are certified for Pesach.

FRESH VEGETABLES

In general, fresh vegetables do not pose a special concern for Pesach. However, fruits and vegetables from Israel require that Terumos and Maasros be taken. Leafy vegetables require the same level of inspection for insects as during the rest of the year. This is a particular concern for many who use romaine lettuce for the Mitzvah of Marror. To avoid this problem, some choose to use romaine stalks only, which are easier to rinse and check for insects. There are romaine lettuce stalks and other produce certified for Pesach that are not checked for insects. One needs to make sure that the Hechscher covers both the Pesach and insect issues. This year additional care must be taken that no Shmitta issues exist.
When determining whether a type of soda is Kosher for Pesach, there are three major ingredients with which we are concerned. They are: brominated vegetable oil, flavorings and sugar.

Corn syrup, which is made from Kitniyos, is a common sweetener in soda. The other ingredient, “flavoring,” is also a source of concern, since there are thousands of flavors, many of which are not Kosher, and others that are derived from Chometz. Therefore, even Sephardim who normally consume Kitniyos on Pesach should seek only those products reliably certified to be Chometz-free.

Generally speaking, flavoring is the key to a product’s success in the food market. Therefore, its formula is always a highly guarded secret of the company. Even a minuscule change in the formula of a product where flavoring is concerned can prove to be disastrous. Therefore, it is not surprising that these companies guard their flavorings very carefully making it necessary to have a Mashgiach (supervising Rabbi) go to the plant to personally check the flavorings being used. In regard to Pesach, it is also important to note that even within the same company (Coke, Pepsi, etc.) any individual bottling plant throughout the country may choose to use corn syrup as a sweetener. For this reason as well, it is essential that a reliable Mashgiach be on the premises during production. There are thousands of flavorings used by the food industry, not all of which are Kosher (let alone for Pesach). Some, such as ambergis (from whale intestines) and civit absolute (from cats) are, of course, never Kosher. Even if an individual knows that a soda is reliably certified Kosher for Pesach in one particular city, this does not mean that the same brand of soda is Kosher elsewhere.

Note: Commonly, Coke and others will be reliably certified for Pesach. The bottle, however, may list “corn syrup/sugar” as an ingredient. As long as the product bears a reliable Pesach certification, the soda has been reformulated to meet all Pesach concerns.

Note: Coke is being produced for Pesach in California this year. Coke will be available in Boston, Baltimore-Washington, Miami and Atlanta as well. All the Passover Coke items will be marked with a distinctive yellow cap in addition to the O/UP symbol on the cap or shoulder of the bottle.

EGGS

It is best to buy eggs that were laid before Pesach. This is due to the fact that chickens are usually given feed which is Chometz. Therefore, there is a minhag (custom) not to eat eggs which were laid on Pesach.

Note: Eggs do not require a Hechscher, even when pasteurized.

MILK

Due to the modern pasteurizing processes used in the milk industry, many nutrients are inadvertently removed.

Governmental regulations dictate that Vitamin D, and in some cases, Vitamin A be added to milk before its sale. The amounts added are very minute. Inasmuch as Vitamins A and D are often derived from Chometz or kitniyos, and since mixtures of even small amounts of Chometz on Pesach are not “batel” (annulled), we must be cautious concerning milk which contains these additives.

Another matter of concern is the processing equipment. Milk companies often produce chocolate milk on the same equipment that they use for their plain “white” milk. The chocolate milk may contain malt, which is made from grain. In order to avoid these problems, two steps are necessary. First, it is necessary to make sure that the dairy company whose milk we purchase for Pesach processes only plain “white” milk and not chocolate milk. Secondly, the milk that we need for all of Pesach must be bought before Pesach. By doing so, the vitamins in the milk are deemed “batel” (annulled) from before Pesach (since Bitul works if the mixture occurs before Pesach), and therefore, may be used on Pesach. Whenever possible, certified Kosher for Passover milk is preferable.

MILK SUBSTITUTES

Many people i.e. infants, elderly, those who are ill etc. often warrant consuming kitniyos but not Chometz. The following products (partial list) are free of actual Chometz:

Infant Formula - Alsoy, CVS, Enfamil, Enfapros, Enfapro, Giant, Heinz Nurture, Isomil, Mother’s Choice, Nestle Good Start, New Step, ProSobee, Rite Aid, Safeway Select, Similac, Target, Walgreens, Wegmens'.

Soy Milk - 365 Everyday Value (original, Light and Unsweetened), Fit & Active, Hy-Vee, Market Basket (unsweetened), Meijer, Nature’s Place, Nature’s Promise Organic, Shop Rite, Stop & Shop.

Almond Milk - 365 Everyday Value, Kroger, Market Basket, Meijer, Nature’s Place, Ralphs, Shop Rite, Trader Joe’s.

Rice Milk - Original Clearly Organic, Harris Teeter, Krasdale Organic, Meijer, Nature’s Promise, Rice Dream (unsweetened only), Shop Rite.

Note: all of the above are best in liquid form and bought before Pesach.

OIL

Oil from olives, palm, coconut and walnuts are
acceptable for Pesach with a proper Kosher for Pesach Hashgacha. This is because the fruits they are extracted from is not kitniyos. Minchas Yitzchok (Ill:138:2) suggests that cottonseed oil is kitniyos, but in a subsequent teshuva (IV:113:3), he reconsideres this position. In the U.S., cottonseed oil is generally not considered to be kitniyos but in Eretz Yisroel there are those who refrain from using it.

Extra Virgin Olive Oil with reliable Hashgacha (year-round) Is recommended for Pesach use, even without special Pesach certification.

SUPERMARKETS

One of the major conveniences that is enjoyed in many parts of the United States, is being able to shop in our large National supermarket chains for Kosher items all year and in particular, for Pesach. Along with this convenience, however, comes a responsibility to check well for the Pesach certification on each item we buy. It is not uncommon for non-Pesach items to be found on the Pesach designated shelves.

MARSHMALLOWS & GELATINS

Although many “Kosher for Passover” marshmallows are presumably made without Chometz ingredients, nevertheless, they may contain an ingredient which is highly controversial (for year round use), namely, gelatin. The main sources of gelatin are cattle and hogs. The process of making gelatin is as follows: the collagen in the bones and skins of the animals is converted by soaking 2” x 3” strips of hide in hydrochloric acid until it turns into ossein. This is then soaked in lime for about a month. It is then washed in sulfuric acid to obtain the gelatin.

In 1912, Rav Chaim Ozer Grodzenski ZT”L sent a response to the Royal Gelatin Company concerning the methods of obtaining Kosher gelatin from non Kosher hides. Additionally, in 1950, Rav Lazer Silver vehemently opposed the hechsher on a well known gelatin product. In 1966, Rav Moshe Feinstein ZT”L, and Rav Aaron Kotler ZT”L both opposed all gelatins that were not obtained from a Kosher source. Kosher gelatin, from Kosher slaughtered animals, tends to be too expensive for large companies to produce. This is the reason that the O/U, O/K, Star-K and other reliable certifying agencies insist upon a gelatin substitute in products which would otherwise need gelatin. Marshmallows are a prime example of such a product. Some acceptable substitutes for gelatin are: Japanese gelatin, Japanese insinglass, agar agar, Chinese moss, Irish moss, carrageenan. Surprisingly, there is even one marshmallow product being sold which states “Kosher Beef Gelatin” which is produced from dried beef bones from India, which were not Kosher slaughtered. There is a new type of fish gel that is presently being used in pharmaceuticals and some food products certified Kosher. Fortunately, a truly reliable certified Kosher gelatin obtained from Glatt Kosher hides is being produced under the supervision of the O/U. This gelatin is used by Tzali’s, Golden Fluff, Manischewitz and Granny’s marshmallow brands.

Today, much of the gelatin produced in the U.S. is made from the skin or hides of pigs, since It is much cheaper than making gelatin from cow bones. Fish gelatin, therefore is the most commonly-used Kosher gelatin in modern times. The Gemorah Pesachim 76b says that it is dangerous to eat meat and fish together. Nevertheless, many Poskim allow fish marshmallows with meat since the amount of gelatin (fish based) is very little and considered to be “Batel”. Therefore, it is common today to find Kosher Marshmallows with Kosher “fish” gelatin, under reliable Hashgachas.

PET FOOD

One of the many challenges of Pesach is finding Halachically permissible pet food. There are two separate Kashrus issues about which one should be aware. One is related specifically to Pesach, and the other related to the rest of the year as well. The year round problem concerns the mixing of milk and meat. It says three times in the Torah “Lo Sevashel Gedee Bachalav Imo”. Literally, this is a prohibition against cooking milk and meat together. However, from the fact that the Torah states this three times, and uses the term Gedee (kid), the Gemorah (Talmud) in Chulin (113A 115B) explains this to mean that milk from any Kosher species and meat from any Kosher species (i.e. beef mixed with cow’s milk or goat’s milk etc.) are forbidden to: a) be cooked together, b) be eaten together, c) derive benefit or pleasure from them. These prohibitions (from the Torah) do not apply to poultry or venison. In order to avoid confusion, the Rabanan (Rabbis) extended the prohibition of eating milk and meat together to include poultry and venison. However, deriving benefit from poultry mixed with milk was not included in this decree. Therefore, chicken with whey, milk or cheese is permissible in pet food.

Commonly, dog and cat foods contain milk and meat mixtures, and therefore, are forbidden to Jewish pet owners all year round. There is an additional problem for a Jew who is a pet owner during Pesach. The basis for this problem is that Chometz carries with it three “Isurim” (prohibitions) a) Hanaah (benefit), b) Ownership, c) Baal Yimatze (it must be completely removed from a person’s premises). A person who owns a pet is obligated to feed it in a timely manner, and due to the prohibition of deriving any pleasure or benefit from Chometz, we are not permitted to use or
own pet food containing any type of Chometz on Pesach. Therefore, it is important to be aware of the prevalent use of the five grains: wheat (germ, cracked, flour, gluten, ground, grouts, middlings, starch), rye, barley (cracked flour), oats (flour, grouts, hulled) & spelt in dog and cat foods today. Other Chometz ingredients are Brewer's Yeast, Gluten, Malt, Pasta, Starch and Xanthan Gum. Almost all dry pet foods list wheat or oats as their first ingredient. This is true for fish food and bird foods as well.

Note: Only clay or wood-based Kitty Litter may be used on Pesach, as others may contain Chometz.

Additional Animal-Related Concern: Often the products that one may purchase at a local zoo to feed the animals contain Chometz and should not be purchased or fed to the animals on Pesach.

**CAT FOOD**

Blue Freedom Grain Free (canned): Chicken for Kittens, Chicken for Cats, Fish, Flaked Chicken in Tasty Gravy, Chicken for Mature Cats.

Evanger's: When bearing cRc Passover approval.

Friskies (canned): Pate Chicken and Tuna Dinner, Pate Classic Seafood Entrée, Pate Turkey and Giblets, Pate Country Style Dinner, Pate Mariners Catch, Pate Salmon Dinner

Kirkland: (Costco) (dry): Healthy Weight Indoor Adult, Maintenance Chicken & Rice, Natures Domain Salmon Meal & Sweet Potato.

Kosher Paws - Turkey & Chicken Cat Food (No Kitniyos or Gebrokts - O/UP)

Merrick Grain Free Limited Ingredient Diet (canned): Real Chicken, Real Duck, Real Salmon, Real Turkey, Real Tuna.

Merrick Purrrfect Bistro Grain-Free (dry): Adult (Healthy Weight, Real Chicken and Sweet Potato), Healthy Senior, Healthy Kitten
Merrick Purrfect Bistro Grain-Free (canned): Chicken Casserole Morsels, Chicken Divan, Morsels Salmon Pate, Tuna Pate.

Prescription Diet: a/d, d/d except duck, m/d canned only, r/d, s/d, t/d, z/d.

Wellness Core Grain Free (dry): Adult, Indoor, Kitten, Original

Wellness Core Grain-Free Classic Pate (canned): Indoor, Kitten, Whitefish & Salmon & Herring.

DOG FOOD


Blue Freedom Grain Free (canned): Duck & Chicken Grill, Salmon & Chicken Grill, Beef & Chicken Grill.

Blue Wilderness Grain Free (canned): Duck & chicken grill, salmon & chicken grill, turkey & chicken grill.

Evangers: When bearing cRc Passover approval.

Kirkland (Costco) Nature’s Domain (dry): Salmon Meal and Sweet Potato, Turkey Meal and Sweet Potato.

Kosher Paws - Turkey and Chicken Dog Food (No Kitniyos or Gebrokts - O/UP)

Mighty Dog: (canned - no gravy): Chicken Egg & Bacon Country Platter, Chicken & Smoked Bacon Combo, Hearty Beef Dinner, with Lamb and Rice.

Wellness Core Grain Free (dry): Ocean, Original, Reduced Fat, Small Breed.

Wellness Core Grain Free (canned): Beef & Venison & Lamb, Puppy, Turkey & Chicken Liver & Turkey Liver, Whitefish & Salmon & Herring

Wellness Core Grain Free Ninety Five Percent (canned): Beef with Carrots, Chicken with Broccoli, Turkey with Spinach.

FISH FOOD

Fish food and vacation blocks often contain chometz. The following are acceptable fish food for Pesach:

Zoo Med Laboratories Giant Plankton Banquet Block Feeder and Tetra Tropical Slow Release Gel Feeders (Tetra Weekend 5 days and Tetra Vacation 14 days). Goldfish and tropical fish can be fed the following (provided they do not contain fillers): Tubular worms, frozen brine shrimp and freeze dried worms.

GECKO

Repashy Crested Gecko Meal Replacement Powder.

BIRDS

(Parrots, Parakeets, Cockatiels, Canaries and Macaws)

Millet, canary grass seed and sorghum as main diet.

Peanuts, sunflower seeds and safflower seeds

Larger birds such as parrots can eat pure alfalfa pellets (make sure it is pure alfalfa since it is common to add grains) or dry dog approved dog food.

Smaller birds can also have pure alfalfa pellets, crush before feeding

Can supplement with cottage cheese, rice cakes (birds like these), small pieces of lean meat, matzah, berries, eggs, canned baby fruits. All large food should be shredded before serving. And these items should be given sparingly.

For minerals, can only have oyster shells (calcium) or mineral block.

HAMSTERS, GUINEA PIGS, GERBILS & RABBITS

It is best to feed pure alfalfa pellets to these animals. Make sure the pellets are pure alfalfa since it is common to add grains. Dried alfalfa may also be given.

One can also supplement with mixture of cut-up fruits and vegetables such as: carrots, broccoli, apples, melon, kale, parsley, oranges, celery, dry corn, sunflower seeds and cabbage. One can also give Matzah. If the animal is not used to eating any of these items, give sparingly.

Guinea pigs, rabbits & chinchillas especially will benefit from greens, oranges, Timothy hay, grapes, apples and melons. Guinea pigs will particularly benefit from kale, parsley and oranges.

Hamsters especially will benefit from apples.

Guinea pigs will especially benefit from kale, parsley and oranges as well as vitamin C added to their diet.

Mice and rats will eat sunflower seeds, greens, vegetables and potatoes.

MORE PET FOOD INFORMATION

Mixes sold in stores often contain chometz. It is advisable for pet owners to slowly wean their pets off their regular chometz pet food diet. This is best accomplished by mixing regular and Pesach food between one and two weeks before Pesach before switching completely to Pesach food. The ratio of regular and Pesach food should be changed slowly to get the animal used to the new diet. Check with your vet before changing your pet’s diet. Also, pure Timothy Hay is NOT chometz and may be used.

Note: One may shop at Petco and Petsmart stores immediately after Pesach.
ITEMS THAT MAY BE USED WITHOUT PESACH CERTIFICATION (FOR 5780-2020)

**Abdominal Discomfort** - Alka - Seltzer, Gelusil tablets, Diclegis (for nausea and vomiting of pregnancy - COR), Metamucil (original texture regular flavor - powder only, not wafers or Fibar), Phillips Milk of Magnesia (unflavored), Di-Gel (Kitniyos), Pepsic, Pepto Bismol (Original Liquid, Chewables, Caplets), Rolaid (animal glycerin and Kitniyos), Bicarbonate of Soda, Zantac (not liquid), Imodium, Gas-X

**Agave** - Health Garden Organic Raw Agave Sweetener (O/K)

**Air Freshener** - All

**Alcohol** - All Isopropyl

**Alcoholic Beverages** - Patron Silver Tequila, Vinprom-Troyan Brandy - apple, apricot, pear and plum (Star-K)

**Almond Milk Original** - (Kitniyos - To be used only for the infirm and children who need an alternative to standard milk on Pesach. Utensils used for this product should be washed separately) 365 Everyday Value (O/U), Almond Breeze Original & Unsweetened (O/U), Almondsense (O/U), Cal-Pure Almond Meal Blanched-Raw (O/U), Essential Everyday (O/U), FredMeyer (O/U), Fresh & Easy (O/U), Friendly Farms (O/U), Full Circle (O/U), Golden Orchard (O/U), H-E-B (O/U), Hy-Vee (O/U), Laura Lynn (O/U), Market Basket (O/U), Meijer (O/U), Natural Direction (O/U), Nature’s Place (O/U), Paramount Farms Meal (O/U), Price Chopper (O/U), Roundy’s (O/U), Shop Rite (O/U), Silk (O/U), So Delicious Unsweetened (O/U), Sunnyside Farms (O/U), Tree of Life (O/U), Winn-Dixie (O/U).

**Almond Flour/Meal:** Blue Diamond Growers Fine and X-Fine Blanched and Natural Almond Flour (O/K)

**Aluminum Foil and Pans** - All uncoated without release agent

**Ant & Roach Spray** - All

**Antacid** - Tums (Kitniyos), Zantac, Pepsic, Rolaid (contains animal glycerin and Kitniyos)

**Ammonia** - All

**Aluminum Disposable Containers** - All uncoated without release agent

**Baby Formula** - (should be prepared in separate utensils, away from Pesach kitchen area, as they contain Kitniyos) 365 Everyday Value, Ameribella, America’s Choice For Baby, Babies R Us, Baby Basics, Baby’s Choice, Carnation Alsoy, CVS, Earth's Best, EnfaCare, Enfamil, Gerber Good Start, Giant, Heinz Nurture, Isomil, Meijer, Mother’s Choice, Next Step, Prosobee, Similac, Stop & Shop, Target, Walgreens, Wegmans

**Baby food** - Gerber (O/U): Carrots, Squash. For those permitted Kitniyos: Green Beans, Peas

**Baby Oil** - All pure

**Baby Ointment** - All (according to the O/U)

**Baby Medicine** - Pedialyte, Pedia-Sure, Tempran Drops & Tablets

**Baby Powder** - All pure Talcum Powders (such as Johnsons) - Any not listing oat flour as an ingredient.

**Baby Wipes** - All without alcohol (such as Johnson’s Baby Washcloth)

**Baby Carrots** - see vegetables

**Bags** (paper and plastic) - All

**Baking Soda** (NOT Baking Powder) - All pure bicarbonate

**Baking Pans** (aluminum) - All uncoated without release agent

**Balloons** - Without any powder

**Band Aids** - All (including medicated)

**Bleach** - All

**Bird Food** - (see above “Pet Food” section)

**Blush** (make up) - All powdered

**Body Wash** - All

**Boric Acid** - All

**Bowl and Tub Cleaners** - All

**Breath Strips** - Require Kosher for Pesach certification - Kitniyos

**Buckwheat Airline Pillows** - Kitniyos, not Chometz

**Candles** - All pure unscented

**Cat Food** - see Pet Food article.

**Cardboard** - All

**Carpet Cleaners** - All

**Charcoal Briquettes** - (for a barbeque) - All (including flavored)

**Cheesecloths** - All

**Chia Seeds** - Any raw without additives (check seeds before Pesach for any other grain that may be mixed in). Navitas (Earth K) is one example

**Cleansers** - All (i.e. Ajax, Bab-O, Fantastic,)

**Cocoa Powder** - Any domestically-produced 100% pure cocoa, with no additives, may be used.

**Coconut Aminos/Crystal** - Coconut Secret (Star-K)

**Coconut Chips/Flakes** - Arya (Star-K) Coconut Chips, Aunt Patty’s (Star-K), Cocozia (Star-K), Epicurex (Star-K), Trader Joes Flakes & Chips (Kosher Check) (unsweetened)

**Coconut Cream** - Trader Joes

**Coconut Crystals** - Coconut Secret (Star-K)

**Coconut Flour** - Coconut Secrets (Star-K), Cocozia (Star-K), Epicurex (Star-K), Trader Joes (Kosher Check) (unsweetened)
Coconut Milk - Requires Hashgacha for Pesach. But, for the infirm and children who need an alternative to regular milk on Pesach if Coconut Milk with Hashgacha is unavailable the following may be used: Coconut Dream Original Variety (O/U), Trader Joes (reduced fat and regular)

Coconut Oil (see “oils”) - All O/U Virgin Coconut Oils need no special Hashgacha for Pesach.

Coconut (shredded) - All Unsweetened & Unflavored

Coconut Sugar/Nectar - Coconut Secrets Crystals (Star-K) Health Garden (O/U), Navitas (Earth K), Sweet Tree (Earth K)
Coconut Vinegar - Coconut Secret (Star-K)

Coffee (Beans/Ground) - Regular only - NOT Decaffeinated Do not require special Passover certification. However, the grinder must be cleaned well.

Coffee (Instant - Regular Unflavored) - Folgers, Nescafe Taster’s Choice (O/U), Via (O/U)

Coffee (Instant - Decaffeinated Unflavored) - Folgers Decaf (O/U)

Coffee K-cups - Follows general rules of all coffee. Some examples: Barista Prima Coffeehouse Colombia (O/U), Caribou Colombia, Mahogany, Obsidian & Sumatra K-Cup - unflavored, not decaf (O/U), Coffee People 100% Colombian, & Morning Blend - Unflavored and not decaf (O/U), Donut House (O/U), Dunkin’ Donuts (with O/U symbol only), Eight O’clock (with O/U symbol only), Green Mountain Vista, Holiday Blend, Breakfast Blend, Dark Magic & Guatemalan Huehuetengan O (O/U), Hanna K (with O/U symbol only), Newman’s Own Organic (O/U), Peet’s Big Bang, Holiday Blend, Nicaragua Adelante & Yosemite Organic - unflavored not decaf (O/U), Private Selection (with O/U only), Seattle’s Best (with O/U symbol only), Seattle’s Best Coffee Portside Blend & Post Alley (O/U), Starbucks regular (with O/U symbol only) i.e. Breakfast Blend, Tim Hortons Premium Blend (O/U), Timothy’s World Coffee Salvador, Breakfast Blend, Morning Blend, Tully’s Breakfast Blend, Colombia, Hawaiian Blend, Kona Blend & Italian Roast K-Cup - unflavored, not decaf (O/U) Note: A dedicated-for-Pesach coffee brewing machine is necessary.

Coffee Nespresso Capsules - This product is under Basel Kosher Commission (Rabbi Levinger) year-round and does NOT require a special certification for Pesach. This product-line includes Nespresso Classic (NC) Range, Nespresso Professional (NP) Range and Nespresso Vertuo

Coffee (freeze dried, regular unflavored, not Decaf or Chicory) Folgers (O/U), Nescafe Taster’s Choice, National Brands (Star-K), Starbucks Via (O/U)

Coffee (Iced/Cold Brew) - Dunkin Donuts Dark Roast Iced Coffee (O/U), The Chosen Bean (ORB)

Coffee Filter - All unflavored

Cold Medication - Children’s Cold Tylenol, Excedrin Sinus, Vicks Nyguil & Dayguil Cold/Flu, Vicks 44 (including 44D, 44E, 44M), Chapstick Cold Sore Therapy, Triaminic - HCTZ, Blistex, Neosporin, Claritin, Afrin Nasal Spray

Conditioners - All

Contact Lens Fluid - All

Cooking Spray - Pompeian Avocado & Grapeseed Oil (Star-K)

Copper Cleaner - All (i.e. Hagerty (O/U) etc.)

Cork - All

Cosmetics (except possibly lipstick) - All (according to the O/U)

Cough Medicine - Corricidin, Scot-Tussin

Cream of Tartar - Gel Spice (O/U), Spiceco (O/U), Saratoga (O/U), Pacific Natural Spices (O/U)

Crockpot Liner - All

Cups - All paper, plastic or styrofoam

Cupcake Holders (foil) – All

Cupcake Holders - Paper - Paperchef (Star-K)

Deli - Empire, Solomon’s Company Buffalo (O/U)

Dental Floss - All unflavored brands (waxed or unwaxed)

Denture Cleaners - Polident, Fixodent, Super Poligrip

Deodorant – All powder and solid stick powder may be used. i.e.: Arid Extra Dry, Secret, Sure, Jean Nate, Tom’s, Right Guard Aerosol - (not sport original), Old Spice body spray

Detergent (Clothes) - All (i.e. Amway & Shaklee (Basic G Germicide, Basic H Concentrate Organic Cleaner, Get Clean Basic H2 Organic Super Cleaning Concentrate, Get Clean Basic H2 Organic Wipes, Get Clean Scour Off Heavy Duty Paste), Ajax, Tide, All, Fab, Windex etc.)

Dish Detergent – Ajax, Amway, Cascade, Dawn, Ivory, Joy, Mr. Corn, Palmolive

Diswasher Detergent - All (with reliable Kashrus symbol)

Diapers - All

Dog Food - (See “Pet Food” article)

Drain Openers - All

Dried Fruits – Albertson’s Raisins, Aunt Patty’s (Star-K), Dole Raisins, Gocmez (Apricots & Figs - Star-K), Happy Apricots (Star-K), Kirici (Star-K), Kroger Raisins, Natural Food Source (Star-K), Nimeks (Star-K), Ralph’s Raisins, Sereno (Star-K), Smart Harvest (Star-K), Sunny Fruit (Star-K), Sensational Fruits (St ar-K), Sunrose (Star-K), Trader Joe’s (Raisins, Bing Cherries, Fancy Dried Nectarines, Fancy Dried Pears)

Eggs – All (including eggs with Omega 3, citric acid and egg salted egg yolks) - Although eggs have been exposed to Chometz chicken feed, the water/
mineral cleaning solution removes the Chometz before Pesach. It is therefore, preferable to purchase already/cleaned eggs before Pesach.

Egg Products - All
Eye Drops - All
Eye Shadow / Eye Liner - All brands without grain ingredients
Fabric Protectors - All
Fabric Softener - All
Face powder - All
Fireplace Log - All unscented brands
Fish (Raw, Frozen) - All raw fish (not coated or ground) is best purchased with a Kosher for Pesach Hechsher (due to possible glazing). However, in the absence of Certified for Pesach fish that is easily available, all fresh or frozen fish, except for ground, are acceptable after washing before Pesach. Some examples are: Kirkland Signature Frozen Skinless Boneless Farmed Atlantic Salmon Portions (O/U), Kirkland Frozen Skinless Boneless Wild Sockeye Salmon Portions (O/U, Levittown (Star-K) Note: raw fish always requires good kosher certification or at least to still have some scales attached to it.

Flax Seed - (Check seeds thoroughly before Pesach for any possible mixed-in grains).

Fruit (Frozen) - All without additives i.e. citric acid or ascorbic acid. This applies to fruits that do not have bug issues (such as strawberries etc.). Those may be used only when bearing approved Kosher supervision. No additional Pesach symbol is required.

Fruit (Packaged - Dried) - Aunt Patty’s (Star-K), Calavo Pitted and Whole Dates, Gocmez Apricots (Star-K), Happy Apricots (Star-K), Kirici (Star-K), Natural Food Source (Star-K), Nimeks (Star-K), Safari Dried Fruit, Smart Harvest (Star-K), Sunny Fruit (Star-K), Sunsational Fruits (Star-K), Sunrose (Star-K), Sun World Pitted or Whole Dates, Sunglow Pitted or Whole Dates, American Eagle Apricots, Sun-Sational Snacks (apricots), Sunny Fruit (Star-K), Trader Joe’s - raisins, bing cherries, fancy dried nectarines, fancy dried pears, Zoria Dried Apples & Mixed Fruit

Furniture Polish - All
Garbage Bags - All
Gasoline - All (even Ethanol with corn)
Glass Cleaner - All
Glue - Elmer’s White glue (not paste), Krazy glue, Ross glue
Goji - Navitas Natural Goji Berries (with no additives - Earth K)
Goldenberries - Navitas Naturals Goldenberries (with no additives - Earth K)
Grains - Flax and hemp (whole grains only) may be used on Pesach. They should be purchased from manufacturers that do not process Chometz grains also. These grains should also be carefully checked before Pesach for any residue.

Hair Gels, Mousse - All
Hair Removers/Treatments - All
Hairspray - All
Hand Sanitizers - Due to Coronavirus concerns, this year any may be used. It should be purchased before Pesach (according to Star-K)

Headache/fever - Advil (not film coated), Bayer aspirin, Motrin Caplets or Tablets, Tylenol tablets or Caplets

Hemp - Check thoroughly for any possible mixed-in grains

Household Cleanser - All (i.e. Fantastic, Glass Plus, Lysol, Sunlight etc.)
Hydrogen Peroxide - All

Ice - Unflavored - All

Infant formula O/U certified (contains Kitniyos not Chometz - O/U has identified these brands as halachically acceptable for infants and those who are ill. These products must bear an O/U or O/Ud symbol) 365 Everyday Value, Babies R Us, Baby Basics, Baby’s Choice, Bear Essentials, Belecta (regular and premium), Berkeley & Jensen, Bright Beginnings, CVS, Cottontails, Daily Sour Discount Drug Mart, Earth’s Best, Enfagrow, Enfamil, Food Lion, Full Circle, Gerber Good Start, Giant, Hannaford, H-E-B, Heinz Nurture, Hy-Vee, Isomil, Kirkland Signature, Kuddles, Laura Lynn, Life Brand, Little Ones, Meijer Baby, Member’s Mark, Mom To Mom, My Organic Baby, Nature’s Place, Nestle Good Start, Next Step, Nutraenfant, O Organic Baby, Parent’s Choice, President’s Choice, Price Chopper, Publix, Rite Aid - Tugaboos, Shopko, Similac, Simply Right, Stop & Shop, Supervalu, Target, Top Care, Topco, Up and Up, Walgreens, Wegman’s, Well Beginnings, Western Family

Insect Sprays - All
Isopropyl Alcohol - All
Jewelry Polish - All

Juice (frozen) - Any brand 100% pure white grapefruit (not pink) or orange frozen juices, without sweeteners, additives, preservatives or enrichments (i.e. calcium) added may be used. All other frozen juice products require reliable KFP certification. For Example: Cascadian Farm Organic Orange Juice Frozen Concentrate (with O/U symbol only), Kroger 100% Juice Orange Frozen Concentrated with Pulp (with O/U symbol only)

Lactaid Capsules - May contain Chometz and may not be used on Pesach.

Lactaid Milk may be used on Pesach if purchased BEFORE Pesach due to Bittul (may contain small amounts of actual Chometz)

Lactaid Drops - (NOT Tablets) If needed, it must be added to milk or other dairy products before
Pesach.

**Laundry Detergents** - All

**Lemon Juice** - Real-Lemon Juice (O/U)

**Lip Balm/Conditioner** - All

**Lime Juice** - All

**Liquor/Liqueur** - Vinprom-Troyan (Star-K)

**Liver (broiled)** - excluding ground. Birdsboro Kosher Farms

**Lotion** - All

**Mascara** - All (without grain ingredients)

**Meat** - All raw meats (not coated or ground) are best purchased with a Kosher for Pesach Hechsher. However, in the absence of Certified for Pesach meat that is easily available, all meats, except for ground, are acceptable after washing before Pesach (NOT over a Kosher for Pesach sink). Alle/Meal Mart andSolomon's do not need washing, even without Pesach certification. Anash Raw Meat (O/U Glatt) when raw & in original manufacturer's packaging, Solomon's Glatt Kosher Beef and Lamb Meat Raw, including ground beef (1 lb. square blocks, 3 x 1 lbs square blocks and 5 lbs in clear vacuum bag (O/U Glatt) when raw & in original manufacturer's packaging, Teva Meat (O/U Glatt) when raw & in original manufacturer's packaging

The following are brands of meat in Manufactured Packaging that are Kosher for Pesach without special Pesach Certification…

A.D. Rosenblatt Beef and Lamb - unprocessed, including ground meat (O/U), Aaron's Best (Raw, unprocessed, excluding ground meat) O/U, Alle/Meal Mart (O/U Glatt) excluding ground, Beth Yosef Raw Beef excluding ground (O/U Glatt), Birdsboro Kosher Farms including ground (O/U Glatt), Black Hill Farms (Star-K), Glatt Ranch - (Ground Beef requires a “P” designation for Passover use: Glatt Ranch whole meat requires Passover certification or the meat needs to be rinsed before using on Pesach) (Star K Glatt), Grow & Behold - Lamb, Rose Veal, Beef (This product is certified Kosher only when packaged with the inner and outer label or seal bearing the Star-K symbol. All Grow & Behold products under the Star-K are certified Chalak Beit Yosef when marked /Beit Yosef (Star K Glatt), D. Gruenspecht excluding ground (O/U Glatt), Heartland Kosher (including ground) (O/U Glatt), Kol Foods Raw Meat, including ground, are Kosher for Pesach with no additional marking required (Star-K), Lamm's Raw Beef (including ground meat) (O/U Glatt), M&D Glatt (Star-K), Prime (Star-K), Regal Foods (ground beef Kosher L'Pesach) (Star-K), Romanian (beef and lamb - including ground) (O/U Glatt), Rosenblatt (meats & ground beef usable for Passover if purchased after Feb. 10, 2020 with no special Kosher for Passover label necessary), Schreiber Raw Beef excluding ground (O/U Glatt), Shor Habor (raw unprocessed excluding ground meat), Solomon's (all Solomon's ground beef, in the original packaging, including ground) (O/U), Teva Meats (O/U Glatt - including ground), Yaakov's Premium Meats including ground (O/U Glatt)

**Medical Supplements/Kitniyos** (O/U - Only For Those who are Halachically Permitted) - Ensure Complete Nutrition Shake, Ensure Healthy Mom Shake, Ensure High Calcium Shake, Ensure High Protein Shake, Ensure HN, Ensure Homemade Shake, Ensure Plus, Ensure Plus HN, Ensure Plus Next Generation, Ensure Shake, Ensure Twocal, Nutrisource Benefiber, Resource Milk Shake Mix

**Milk** - It is preferable to buy Kosher for Passover milk, otherwise any brand purchased BEFORE Pesach from a company that does not process chocolate milk on the same machinery may be used on Pesach as long as it doesn’t contain monodiglycerides or dextrose. Those companies from which we can buy milk in the Los Angeles area before Pesach are: Alta Dena, Formost, Jerseymaid, Knudson, Ralph’s, Stater Brothers, Vons Pavilions. Note: Milk certified Kosher for all year is certified for Passover only when indicated.

**Milk Dry/Powdered** - Nonfat without additives before Pesach.

**Mineral Oil** - All

**Moisturizer** - All

**Mouthwash** - Colgate, Listerine (plain, Zero, and Listermint), Scope, Tom’s of Main, Amway (not the Amway Glister Anti Plaque Flouride), Colegate

**Nail Polish/Remover** - All

**Napkins** - All

**Nuts** - All raw, whole or chopped almonds, walnuts, pine nuts, without BHA, BHT or other additives, or preservatives are approved for Pesach use. However, if the label states that it is processed in a plant that processes Kitniyos or Chometz, then it requires a reliable Kosher For Pesach certification. Whole pecans and half pecans do NOT require Kosher for Pesach certification. However, pecan pieces and midget pecans must bear a Kosher for Pesach symbol due to processing. All dry roasted nuts and ground nuts require reliable KFP certification.

The following are some Star-K Nuts that may be used without special Pesach certification (only Star-K): Allmac Hazelnuts , Atlas Walnut, Cascade Hazelnuts, Nature's Original, Pacific Gold Nut Co., Poindexter Nut Walnuts, Stahmann's (Star-K)

The following are some O/U Nuts that may be used for Pesach without special Pesach certification (only O/U required): Ashdon Farms (brazil nuts), Cal-Best (walnuts), Cal-Pure (almond meal blanched-raw), Cal-Wal (walnuts), California Royale (almonds), CVS Abound (walnuts), Diamond and Diamond of California (almonds, mixed nuts, walnuts), Elizabeth's Naturals (brazil nuts, cashews,
pistachios), Emerald (walnuts), Golden Kernel (brazil nuts), Golden Orchards (almond meal blanched - raw), Great Value (almonds), Kirkland Signature (raw walnuts), Paramount Farms (pistachios diced unsalted-raw)

The following are some O/K Nuts that may be used for Pesach without special Pesach certification: Blue Diamond Growers blanched, diced, whole and broken Almonds

**Nut Flour/Meal** - Barneys Basics Almond Flour (O/U), Cal-Pure Almond Meal Blanched-Raw (O/U), Golden Orchard Almond Meal-Raw (O/U), Paramount Farms Almond Meal-Raw and Pistachio Meal Unsalted - Raw (O/U)

**Oil (Avocado)** - Chosen Foods (O/U), De La Rosa (Star-K), Pompeian (Star-K)

**Oil (Coconut)** - Note: All O/U certified Virgin Coconut Oils need to special Hashgacha for use on Pesach) Some examples are: Agrilife (O/U), Alofa (O/U), Aunt Patty's (O/U), Bali'Sun (O/U), Betterbody Foods (O/U), Ciabara (O/U), Crescent (O/U), Enviro (O/U), Fairway (O/U), Food Club (O/U), Full Circle Market (O/U), GNC Superfoods (O/U), Hain Pure Foods (O/U), Happy Belly (O/U), Harvest Bay (O/U), Harvest Farms (O/U), Healthy Origins (O/U), Island Fresh (O/U), Kirkland Organic (O/U), Laura Lynn (O/U), Lowes Foods (O/U), Lucky Vitamin (O/U), Natural Value (O/U), Nutiva Organic (O/U), O Organics (O/U), Organic Fields (O/U), Richard's Signature Provisions (O/U), Rockwell's Organic (O/U), Roland (O/U), Shurfine (Topco) (O/U), Simply Nature (O/U), Simply Truth (O/U), Sorrento (O/U), Spectrum Organic (O/U), Spectrum Culinary (O/U), Thai Coco (O/U), The Fresh Market (O/U), Thrive Market (O/U), Velma (O/U), Viola (Star-K), Viva Naturals (O/U), Vita (O/U), Vitacost (O/U), Viva Naturals (O/U), Wellsley Farms (O/U) Western Family (O/U)

**Oil (Grape Seed)** - De La Rosa (Star-K), Pompeian (Star-K)

**Oil (Olive- Extra Virgin Only)** - The O/U policy is that all extra Virgin Olive Oils with an O/U do not require special Pesach certification. Star-K policy agrees only with certain brands, such as: Ahold USA (Star-K), Apollo (O/U), Atlas (O/U), Aunt Patty’s (Star-K), Baci de Oliva (Star-K), Bella Vina (Star-K), Bellissimo (Star-K), Bivona (Star-K), Botticelli (Star-K), Casale (Star-K), Clover Valley (O/U), Cora (Star-K), De Profundis (Star-K), Donio (Star-K), . Egremio (Star-K), Essential Everyday (Star-K), Estepa Virgen (Star-K), Fragata (O/U), Giannoulis (Star-K), HEB (O/U), La Brea (O/U), Liohori (Star-K), Loreto (O/U), Maestro Oleario (Star-K), Mario (O/U), Meijer (O/U), Molivo (O/U), Natural Earth Products (Star-K), Oleo Jabalon (Star-K), Oleostepa (Star-K), Piggly Wiggly (O/U), Pirolio (Star-K), Pompeian (Star-K), Santa Stefano (Star-K), Spectrum Organics (Star-K), Star (O/U), Toscani (Star-K), Via Italia (O/U), Villa Blance (O/U), Virginia (Star-K), Weis (O/U), Winn Dixie (Star-K), Zoe (Star-K)

**Oil - Palm** - Unrefined Nutrivia Red Palm (O/U)

**Oil Spray** - Glicks Vegetable Oil Spray (O/U), Pompeian (Star-K)

**Onions frozen chopped** - Any pure or fresh chopped refrigerated Ready Pac Brand

**Oven Cleaner** - All (i.e. Easy Off and Shaklee)

**Oven Cooking Bag** - Best Choice Slow Cooker Liners (O/U), Everyday Chef Slow Cooker Liners (O/U), Reynolds microwave bags’

**Pain Medication** - Ast Tabs, Aleve (Caplets - Blue Pill), Bayer Aspirin (Tabs, Low-Dose Chewables 81 mg. (cherry, orange), Bufferin, Excedrin (plain, migraine & sinus), Motrin, St. Joseph adult chewable, Tylenol (Regular Strength Tablets, Extra Strength Caplets & Children’s Suspension (Cherry, Infants Oral Suspension (Grape), j

**Paintball** - contains no Chometz

**Paper Bakeware** (i.e. cupcake holders etc.) - Hanna K Signature (O/U), Lilac (O/U), Paperchef (Star-K), Reynolds (O/U)

**Paper Cups** - All styrofoam, plastic or cardboard. Georgia Pacific (O/U), Publix 8 oz. Paper Hot Cups (O/U), Solo 8 oz. Hot Cups (O/U), Solo 9 oz. Cold Drink Cup (O/U), Solo 16 oz. DSP Paper Cups (O/U), Solo 16 oz. SSPHot Cups (O/U),

**Paper Doilies** - Hanna K. Signature Elements (O/U - pareve)

**Paper (Freezer)** - Everyday Chef (O/U), H-E-B (O/U), Meijer (O/U), Reynolds (O/U)

**Paper - Pan Lining Paper** - Reynolds Wrap (O/U)

**Paper (Plate/Bowls)** - All Coated

**Paper (Parchment)** - 365 Everyday Value (Star-K), Airbake (Star-K), Artbake (Star-K), Bagcraft (Star-K),Big Y (O/U), Brown Paper Goods (Star-K), Carefree (Star-K), Carnation (Star-K), Castaway, Central Coated Products (Star-K), Chef Le Bon (Star-K), Chef’s Pride (O/U),Companions (Star-K), Cyasco, D&W Finepack (Star-K), Domestix (O/U), Essential Everyday (O/U), Everyday Chef (O/U), First Mark (Star-K), First Value (Star-K), Gefen (O/U), Geula (O/U), Great Value (O/U), Harris Teeter (O/U), HEB (O/U), Homelife (O/U), Home Sense (O/U), Hy-Vee (O/U), Kirkland, Master Baker (Star-K), Meijer (O/U), Member’s Mark (O/U), Paper Chef (Star-K), Norpak (Star-K), Our Family (O/U), Paperchef (Star-K), Prime Source, Publix (O/U), Reynolds (O/U), Roundy’s (O/U), Saga Baking Paper (Star-K), Signature Select (O/U), Simply Done (O/U), The Pampered Chef (Star-K), Union Paper Bak-O-Matic, Up & Up (O/U), Wegman’s (O/U), Wilton (Star-K), Note: Containing Quilon requires Hechsher year-round. Silicon-based is Kosher during the year.

**Paper (Towel)** - All (first 3 sheets and the last sheet on the roll may contain kithiyos glue, and should not be used with hot foods. If using half sheets, this
rule also applies to the first 4 and the last 2 sheets

**Paper (Wax)** - Ahold (O/U), American Choice, Best Choice (O/U), Big Y (O/U), Cut Rite (O/U), Domestix (O/U), Essential Everyday (O/U), Everyday Chef (O/U), Giant Eagle (O/U), Harris Teeter (O/U), HEB (O/U), Homelife (O/U), Iga, Laura Lynn (O/U), Life Brand (O/U), Marcal Kitchen Charm, Market Wax Dry Wax Interfold Paper (O/U), Master Wrap (O/U), Mejier (O/U), Member’s Selection Non-Stick (O/U), Nature Value (Star K), Nice! (O/U), Our Family (O/U), Packaging Dynamics Interfold Paper (O/U), Publix (O/U), Remarkable, Reynolds (O/U), Reynolds Wax Paper Bags (O/U), Selection (O/U), Shurfine Microwaveable Wax Paper (O/U), Simply Done (O/U), Shoprite (O/U), Signature Select (O/U), Simply Done (O/U), Springfield (O/U), Stop & Shop (Star K), Tops (O/U), Our Family (O/U), Waxflex (Star K), Waxtert (O/U), Wegman’s (Star K), Weis (O/U), Western Family (O/U), White Rose (O/U), Winco (O/U)

**Pediatric Supplements** - D-VI-Sol, Enfamil 5% Glucose Water, Poly-Vi-Sol Drops, Tri-Vi-Sol Drops, Pedialyte (all flavors), Pediasure Peptide, Pediasure Shakes

**Pepper** - Durkee, It’s Delish, Morton’s Black Pepper, Spice Island

**Personal Care Product** - The following Shaklee products: Avocado Cream Moisturizer, Deodorant Cream, Skin

**Pet Food** - see above

**Plastic Containers** - All

**Plastic Plates** - All

**Prenatal Vitamins** - Maxi Health Small Prenatal Caps (only with Chametz free sticker)

**Powder Blush** - All

**Plastic Bag & Wrap** - All

**Polish** - All

**Poultry** - Some Poultry brands that are Kosher for Pesach (without special Pesach certification) are: Aaron’s Best Raw Chicken & Turkey (excluding ground) (O/U), Alle excluding ground (O/U), Birdsboro Poultry including ground (O/U), David Elliot (O/U), Isaac’s Pride (including ground) (Star-K), Kedas including ground (O/U) Kee-Tov excluding ground (O/U), Kiryas Joel Raw Chickens & Turkey including ground (O/U), Kol Foods (Star-K), Koshers Best including ground (O/U), Marvid excluding ground (O/U), Pelleh including ground (O/U), Quality Kosher (Star-K), Rachel’s Organic (including ground) (Star-K), Romanian (including ground, Shor Habor excluding ground (O/U), Wise Organic Pastures (Star-K)

**Raisins** (check to make sure that “oil” doesn’t appear in the ingredient panel) - American Raisin Packers, Berkley & Jensen (O/U), CVS (O/U), California Fruit (Star-K), California Raisins, Champion (O/U), Clover Valley (O/U), Del Monte, Deluxe Raisins, Dole Seedless (Star-K), Essential Everyday (Star-K), Goodfields (O/U), Great Value (Star-K), HEB (O/U), Hannaford (O/U), Harris Teeter (O/U), Krasdale (O/U), Kroger Raisins (O/U), Mariani (O/U), Market Basket (O/U), Market Pantry (Star-K), Newman’s Own Organic (O/U), Price Chopper (O/U), Publix (O/U), Rite Aid Pantry (O/U), Shoprite (Star-K), Southern Grove (O/U), Sun Maid, Sun Valley (Star-K), Trader Joe’s (O/U), Wegmans (Star-K), Weis (O/U), Wild Harvest (O/U)

**Rice** - For those Sephardim who use rice on Pesach as well as those who are infirm or infants, it is acceptable only without additives (this includes vitamins) i.e. Aftab, Emperor, Mahatma, Kusha, Namin, Pari, Riviana, Royal, Shahrzad, Success

**Rice Milk** - (some rice milk may contain an enzyme that is derived from barley, therefore only the following brands have been approved by the O/U as original rice milk, with no chametz. THEY ARE KITNIYOS) Rice Dream Enriched (Unsweetened Original), Harris Teeter, RiceSense Enriched, Full Circle, Hy-Vee, Mejier, Nature’s Place, Shop Rite, Market Basket Enriched, Price Chopper Enriched, Wild Harvest Enriched

**Rubber Gloves** - Any uncoated (i.e. Playtex, Rubber Maid)

**Salt** - (Coarse Kosher Salt) - All

**Salt (Himalayan Pink Salt)** - Artisan Salt Co. (O/U), Badia (O/U), Kirkland Signature (O/U), Olde Thompson (O/U), Roland (O/U), SaltWorks (O/U), Wegmans (O/U)

**Salt (Peruvian Pink Salt)** - Artisan Salt Co. (O/U), Korean Bamboo (O/K), SaltWorks (O/U), Young-Jin Green Food Sea (Roasted, Refined, Premium & Alkali)

**Salt, Table** - (Processed or Sea) Morton’s plain, coarse, popcorn salt, special cooking salt, canning and pickling salt, extra fine flour salt, Red Cross, Sterling,

NOTE: Sea Salt IS NOT Mevushal and can be an issue on Shabbos.

NOTE on Salt: Always check to make sure that there is no dextrose, iodine or polysorbate listed in the ingredients.

**Sandwich Bag** - Any paper or plastic

**Sanitizer** - All

**Scouring Pad & Powders** - All

**Seltzer (Unflavored)** - All

**Shampoo** - All

**Shaving Cream & Gel** - All

**Shaving Lotion** - All

**Shef Paper** - All uncoated

**Shoe Polish** - All

**Silver Polish** - All Kosher Brands. Some Examples are: Goddard’s (Star-K), Hagerty (Star-K), Weiman
Skin Care - any without grain additives

Soap (Hand) - All

Soy Milk - (Kitniyos - but not Chometz – for those for whom it is necessary to consume soy milk (Infants & Ill). These items should be purchased before Pesach, so that any traces of Chometz involving equipment would be batul and utensils used for these items should be washed in a separate area) 365 Everyday Value, Best Choice Clearly Organic, Fit & Active (regular and organic), Fresh & Easy Soysense, Giant, Green Way, Harris Teeter Naturals Organic, Harvest Farms, Hy-Vee, Market Basket Unsweetened, Meijer, Natural Directions Organic, Nature’s Place, Nature’s Promise Organic, O Organics, Shop Rite Organic, Shop Rite, Silk, Smart Menu Organic, Soy Dream, Stop & Shop, Western Family Aseptic, Winn-Dixie Organic.

Spices - Whole, not ground are fine for Pesach use. (i.e. cinnamon sticks, whole peppers etc.)

Sponge - All without soap

Steel Wool - any without soap

Sterno - All

Straws - All plastic

Styrofoam Products - All

Sugar - (Brown) Best Yet (O/U), Better Value (O/U), Bi-Lo (O/U), C & H Gold Brown (Star-K), C & H Dark Brown (Star-K), Dixie Crystals (O/U), Food Club (O/U), Holly (O/U), Hy-Top (O/U), Imperial (O/U), Kroger (O/U), Parade (O/U), Savannah Gold (O/U), Shoprite (O/U), Shurfine (O/U), Southern Home (O/U), West Creek (O/U), Winn-Dixie (O/U).

Sugar - (White) any granulated pure cane or beet sugar without dextrose such as C & H, Vons/ Pavilions, Albertsons, Kroger (with O/U symbol only), Smart & Final, Spreckles, Sysco. It must be listed as pure cane or beet sugar on the label.

Sugar - (Raw, Turbinado) C&H Hawaiian raw cane sugar

Palm Sugar - Sweet Tree Coconut Palm sugar

Suntan Lotion & Medication - All

Supplement - Ensure Without Fiber (Note: it contains Kitniyos - check with your Rav when needed)

Sushi Nori Sheets - Sweet City (Star-K)

Sweetener - Syncal Saccharin

Tablecloths (plastic/paper) - All (non powder)

Talcum Powder - All (100% t alc)

Tea (Instant) - Nестea Regular, Unflavored 100% Pure Tea

Teabags (Regular-Unflavored) - All (unflavored, not decaf) Some examples are: Albertson's, Ambiance (O/U), America's Choice (O/U), Bromley Estate, Chock Full O' Nuts, Family Dollar (O/U), Giant (O/U), Hy-Top (O/U), Hy Vee Black - 24,48 and 100 count

(O/U), IGA (O/U), Key Foods (Star-K), Kroger, Law's (O/U), Lipton (O/U), Market Basket (O/U), Nestea, Neuman's Own Organics Green & Black Tea Bags (O/U), Newman's Own Family Size (O/U), Pascal (O/U), Pocahontas, Redco, Red & White (O/U), Restaurant's Pride Preferred (O/U), Rite Aid Black Tea Bags (O/U), Safeway (Star-K), Salada, Shurfine (Topco) Black, Green and Family Size (O/U), Signature Select (O/U), Stop & Shop (Star-K), Stater Bros Black & Green Tea Bags (O/U), Superior, Swee-Touch-Nee (O/U), Tetley (Star-K), The Republic of Tea, Rite Aid

NOTE on Teabags: Regular tea bags that are unflavored and not decaffeinated and have no fillers such as chicory may be used for Pesach without special certification. Some plain tea bags contain grape seed extract as listed in the ingredients and are not Kosher.

Tea Bags (Decaf) - Lipton Unflavored (O/U), Swee-Touch-Nee 97% Decaf

Tissue (Bathroom & Facial) - All

Toothbrush - All

Tooth Pain - Anbesol, Orajel

Toothpaste - Aim, Arm & Hammer, Colgate, Close up, Mentadent, Orajel, Pepsodent, Ultrabrite

Toothpicks - All unflavored

Vegetable (Fresh) - alfalfa sprouts, artichoke, asparagus, avocado, beets, bell pepper, broccoli, cabbage (red or green), carrot, cauliflower, celery (celery root), celery, chicory, chives, collard, cucumber, dandelion greens, dill, eggplant, endive, escarole, garlic (there are varying customs regarding the use of garlic on Pesach), green onion, horseradish (raw), kohlrabi, leek, lettuce (all types), mint leaves, mushroom, okra, onion, potato, parsley, parsnny root, pumpkin, radishes (all types), rhubarb, rutabaga, scallions, spinach, tomatillo, tomatoes, turnip, watercress, whole pepper, yams, and zucchini.

Vegetables/Carrots Fresh Peeled - A&J Produce (O/U), Albertson's Baby Peeled Carrots (O/U), America's Gold (O/U), Bugs Bunny's Baby Carrots (O/U), Bunny Luv (O/U), Cal Organic Farms (O/U), Classic (O/U), Cross Valley Farms (O/U), Dewy Fresh (O/U), Full Circle (O/U), Green Wise Baby Cut Carrots (O/U), Grimmway Farms Crinkle Cut Carrots (O/U), HEB Organics (O/U), Lancaster Foods (Star-K), Marketside Organic (O/U), Nature's Finest (O/U), Open Acres (O/U), Porters Peeled Mini Carrots (O/U), Premier (O/U), President's Choice (O/U), Safeway (O/U), Salad Time (O/U), Schnucks Peeled Carrots & Carrot Chips (O/U), Shaw's (O/U), ShopRite Baby Carrots (O/U), Shurfresh (O/U), Signature Farms Shredded Carrots (O/U), SnoBoy Peeled Carrots (O/U), Wegmans Baby Cut Carrots (O/U), Weis Baby Carrots (O/U)

Vegetables/Other Fresh Peeled - Healthier Way
Agave Nectar Sweetener – Associated Wholesale Grocers (AW) (O/KP), Food Emporium (O/KP), Roundy's Simply Roundy's Organic Agave Nectar (O/KP), Sophia Foods (O/KP), Western Family Foods (O/KP)

Airline Meals - Lou G. Siegel (O/UP - with Kosher for Passover seal only), Meal Mart (O/UP), Wilton (O/UP) [ALERT: Airlines often mistakenly serve meals on Pesach which are not Kosher for Pesach. Always be careful to check your meal.]

Alcoholic Beverages (see also "Liquerus") - Alfasi Mistic (O/KP), Courvoisier SAS Cognac (O/KP), De La Rosa Vineyards (Star-SP), Le Cognac de Napoleon (O/KP), Millesimato Kosher Val D'Oca (Star-SP), Notte Italiana (Star-SP), Royal Wine Corp (O/KP)

Almond Flour/Meal - Costco/Kirkland (KORC - Passover), Goldbaums (O/UP)

Almond Milk - Liebers (Star-KP)

Allergy/Cold Medication - Adwe (O/UP), Maxi-Health (O/UP)

Antacid - Adwe Heartburn Relief (plain and with calcium) (KAJ), Ko-Lanta Antacid, Anti Gas (check Koshervitamins.com), Maxi-Health (O/UP)

Appetizers - Tuv Taam (O/KP)

Apple Butter - Eden Organic (O/KP), Season (O/UP)

Apple Juice/Cider - Empire (O/KP), Haddar (KAJ), Kedem (O/KP), Manischewitz (O/UP), Season (O/KP), Streits (Kof-KP), Ungers (Star-KP)

Applesauce - Eden Organic (O/KP), Festive (O/UP), Gefen (O/UP), Glick's (KAJ), Kedem (O/UP), Manischewitz (O/UP), Rokeach (O/UP), Rue Lafayette, Season (O/UP), Sneider's Happy Fruit (Star-KP), Sneider's Shlook Squeezable Fruit (Star-KP), Streits (Kof-KP), Unger's (Star-KP)

Aspirin - Adwe non - Aspirin pain relief (regular and extra strength) (O/U), Maxi-Health (O/UP)

Baby Food - Festive (O/UP), First Choice (Star-KP – Apple Sauce, Carrots, Sweet Potatoes), Gefen (O/UP), Glick's (KAJ), Haddar (KAJ), Healthy Times (O/UP), President's Choice (Loblaw's Brand - O/UP only), Tuv Taam (O/KP)

Bagels (Plain & Onion Non-Gebrooks) - Noam Gourmet (Star-KP)

Bakery Goods/Bagels/Pizza – 21st Century (Star-KP), Bobba's Taigelach (Star-KP), Chantilly's (O/KP), Goodman's (O/UP), Gruenebaum (KAJ), Hirsch Bros (O/KP), Horowitz-Margareten (O/UP), Jennie's Macaroons (Kof-KP), Manischewitz (O/UP), Muffins N' More (O/KP), Oberlander (Rabbi Babad), Rebecca & Rose Gluten Free Donuts & Brownie Crunch (O/KP), Schick's (KAJ), Spilke's (Kof-KP)

Baking Powder - Gefen (O/UP), Haddar (KAJ)

Baking Soda - Gefen (O/UP)

Bamboo Shoots - California Delight (Star-K)

Bars - Shefa Good To Go Bars

Beer/Cider - Exodus Hopped Cider (apple cider made with hops) (Star-K)

Blintzes - Bernies Foods (O/UP), Frankel's (O/UP), Spring Valley (O/U P-D) Passover Pre-Fried Cheese Blintz Meal, Cholov Yisroel, non Gebroks

Borscht - Gefen (O/UP), Gold's (O/UP), Manischewitz (O/UP), Mother's (O/UP) Rokeach (O/UP), Unger's (Star-KP)

Brandy - De La Rosa Vineyards (Star-KP)

Bread Sticks - LeTova (O/UP)

Butter - Breakstone's (O/UP), Shop-Rite (O/UP), Stop & Shop (O/UP), Tnuva (O/UP)

Cake - Carousel Cheesecake, Gefen (O/UP), Goodman's (O/UP), Hagadda - Brownies, Chocolate Roll, Apricot Nut Roll, Jelly Roll, Marble, Nut, Seven Layer Cake, Cupkake (O/KP), Lily's Bakeshop (O/UP), Manischewitz (O/UP), Messing (Kof-KP), Muffins N' More (O/KP), Oberlanders (Kof-KP), Osem (O/UP), Rokeach (O/UP), Schick's (O/UP), Shbatl Gourmet (O/KP), Smilowitz, G&I New York Style Cheesecake (O/UP - Cholov Yisroel)

Cake Mix - Gefen (O/UP), Goodman's (O/UP), Liebers (R' Weissmandl), Manischewitz (O/UP), Natural Earth (Star-KP) Savion (O/UP), Streit's (Kof-KP)

Candy - 21st Century (Star-KP), Alprose Chocolates (O/UP), Barricini (O/UP), Bartons (NOTE: Barton's produces an "O/U_P" Chocolate covered Matza, which is NOT Matza Ashira), (O/UP), Bloomy's (O/UP), Blum's (O/UP), Dream Confections (Kof-KP), Elegante & Dodilly, Elite (only with O/UP or Badatz), Empress Chocolate (O/UP), G.M.V. Chocolates (O/UP), Gefen (O/UP), Golden Fluff (O/UP), Hadar (O/UP), Holiday (Kof-KP), Illinois Nut & Candy (cRc),

(Star-K), Lancaster Foods - Acorn, Butternut & Yellow Squash, Eggplant, Potatoes, Yams, Zucchini - (Star-K), Little Salad Bar (Star-K), Nature's Promise (Organic Butternut & Squash Medley) (Star-K), West Creek (Star-K)

Vegetables (frozen) - Healthier Way Noodle Veggies (Star-K), Wegman's Noodle Veggies (Star-K)

Vegetable Bags - All fresh packaged salads certified by Star-K are Kosher for Passover only when bearing the Star-KP symbol.

Vegetable Wash - Sereli

Vinegar (Balsamic, Red & White Wine) - Acetum Balsamic Vinegar (Star-K), De La Rosa (Star-K), Roland Balsamic Vinegar (Star-K)

Water (Unflavored) - All (fresh, disposable bottle, spring or distilled, without Citrate or zinc lactate)

Water Filters - All

ITEMS THAT HAVE RELIABLE PESACH CERTIFICATION

(FO 5780 -2020)
It's Delish (O/KP), Klein's (O/KP), Koppers (O/KP), Krums (O/UP), Manhattan Chocolates (O/K, Rabbi Weissmandl), Manischewitz (O/UP), Oh! Nuts (O/KP), Oneg (KAJ), Openheimer Jerusalem Sweets (O/KP), Paskesz, Progress (O/UP), Pizzaz Fruit Slices (O/UP), Rokeach (O/UP), Savion (O/UP), Season (O/UP), Shufra (O/KP), Smunchies Cotton Candy (O/UP), Streits (Kof-K), The Candy Store (Star-KP), Tzali's (O/UP)

Capers - Blanchard & Blanchard (Star-KP), DFS Foods (Star-KP)
Cereals - Manischewitz (O/UP), Mothers (O/UP), Kedem (O/UP), Rokeach (O/UP), T. Abrahams (O/UP), Kojel (O/UP), Streit's (Kof-K), Oberlander's (Kof-KP), Savion (O/UP)

Charoset - Streit's (Kof K)
Cheese - also see Cream Cheese - Ahava, Barkanit Goat & Sheep Cheese (O/UPd), Cabot (O/UPd), Entremont Ementale Spreadable Cheese (from France – Rabbi Alloum), Gideon, Golan (Star-Kpd), HSDF (Star-Kpd), Haolam (KAJP), HSDF (only with Star-KP), Harmony Specialty (Star Dp, non-Cholov Yisroel), J & J (KAJPd), Ko-Sure (Star-KP), La Chevre (Cholov Yisroel – O/K for Passover), Les Petites Fermieres (Cholov Stam – O/KP), Lucerne Cottage Cheese & Sour Cream (Kof Kpd), Mehadrin (Volve Rav), Millaers (O/UP), Migdal (KAJP p), Morning Select, Monsey Cheeses (O/Kpd), Natural & Kosher (Cholov Yisroel O/Kd), Pastures of Eden Jerusalem Cheese (O/Kpd– Chosom Sofer), Slim-U, Susan Gourmet Cheese (O/Kpd– Chosom Sofer), T. Abrahams (O/UPd), Festive, Gefen (O/UP), Gevalia (Star-KP), Gefen (O/UP), Gillies (Star-KP), Haddar (KAJP p), Hag (O/UP), King David Coffee Roasters (KSAp), Kobricks (Star-KP), La Jolaa Gourmet Liquid Coffee (Star-KP), Maxim (O/UP), Maxwell House (O/UP), Maxwell House (Canadian Instant Half Caff) (O/UP), Meijer (O/UP), Meridian (O/UP), Mondelez International European Coffeehouse Collection - Unflavored (O/UP), Paul Delima (O/UP), Savarin (O/UP), Seattle's Best (O/UP), Starbucks Coffee Regular & Brazil (O/UP), Starbucks Via Instant Medium Roast Coffee - Colombia (O/U), Starbucks Pike Place Roast Coffee (O/UP), Superior Coffee (regular and decaf unflavored – certified under cRc for Pesach), The Gourmet Bean (O/UP), Yuban (O/UP), Vascafe Expresso (Rabbi Frankel), White Hen (O/UP)

Cheesecake - Hagadda (O/UP)

Cheese Omelet Meal - Spring Valley (Cholov Yisroel, Non-Gebroks) - (Symbol required. Kosher for Pesach only when bearing special certification for Pesach)

Chia Seeds - Goldbaum (O/UP), La Bonne (O/U)

Chicken Coating - Streits Bag N Bake (Kof-KP)

Children's Chewable Fever & Pain Reliever - Adwe (O/UP)

Chocolate Chips - Blooms, Lieber's (Weissmandel)

Chocolate (Baking Bars) - Haddar (KAJ), Manischewitz (O/UP), Paskesz (O/KP - Rabbi Westheim)

Chocolate Syrup - Fox U-Bet (O/UP), Unger's (Star-KP)

Cigars - Senor Solomon – (KSAp)

Cleansers - America's Choice (O/UP), Brite Water (O/UP), Festive (O/UP), Gefen (O/UP), Haddar (KAJ), Procter & Gamble (O/UP) Rokeach (O/UP), Weinman Wax Away (O/UP)

Cocoa - Gefen (O/UP), Gevalia (O/KP), Haddar (KAJ), Lieber's (O/KP), Savion (O/UP), Sudan, Victor's (O/UP), V.I.P. (O/UP)

Cocoa Butter - Cocoa Butter must bear reliable Passover certification.

Coconut Oil - Arista (O/KP), Carrington Farms (Star-KP), Clearly Organic (Star-KP), Dr. Bronner's (O/KP), Natural Earth Products (Star-KP), Nature's Promise (Star-KP) Peter Paul Philippine Corp. (O/UP), Shoprite (Star-KP), Wegmans Organic (Star-KP)

Coconut Chips - Arya (Star-KP)

Coconut Fat - Axelum (O/UP), Cocogold (O/UP)

Coconut Roll - Hadley Date Gardens (O/UP)

Coconut Water - Vitacoco (Star-KP - lot #s7016SM6&7016SM18)

Coffee (Instant - Caffeinated) - 24 Karat (O/UP), Canadian Eight O'Clock Instant Coffee (O/UP), Corim (Star-KP), Cumberland Island Traditional Roast Ground (O/UP), Elite Platinum (O/UP), Festive, Gevalia (Star-KP and O/UP), Gefen (O/UP), Gillies (Star-KP), Haddar (KAJP p), Hag (O/UP), King David Coffee Roasters (KSAp), Kobricks (Star-KP), La Jolaa Gourmet Liquid Coffee (Star-KP), Maxim (O/UP), Maxwell House (O/UP), Maxwell House (Canadian Instant Half Caff) (O/UP), Meijer (O/UP), Meridian (O/UP), Mondelez International European Coffeehouse Collection - Unflavored (O/UP), Paul Delima (O/UP), Savarin (O/UP), Seattle's Best (O/UP), Starbucks Coffee Regular & Brazil (O/UP), Starbucks Via Instant Medium Roast Coffee - Colombia (O/U), Starbucks Pike Place Roast Coffee (O/UP), Superior Coffee (regular and decaf unflavored – certified under cRc for Pesach), The Gourmet Bean (O/UP), Yuban (O/UP), Vascafe Expresso (Rabbi Frankel), White Hen (O/UP)

Coffee (Instant - Decaf) - 24 Karat (O/UP), Brooklyn Coffee House (O/UP), Coram (Star-KP), Elite (O/UP), Festive, Gefen (O/UP), Gevalia (O/UP), Gillies (Star-KP), Haddar, Hag (O/UP), Kobricks (Star-KP), Jacobs Decaf Green Coffee (O/UP), Kenco Decaf Green Coffee (O/UP), Kronung Green Coffee (O/UP), Mastro Decaf Green Coffee (O/UP), Maxwell House Blend & Filter Pack (O/UP only), Meijer (O/UP), Meisterrostung Green (O/UP), Mild'or (O/UP), Moccapress (O/UP), Mondelez International European Coffeehouse Collection and regular decaf - unflavored (O/UP), Nescafe Taster's Choice Decaf Instant (Chasam Sofer), Night & Day Green (O/K), Onko Green (O/UP), Peet's (KSAp), Parker House/Pinnacle (O/UP), Sanka (O/UP), The Gourmet Bean (O/UP), Yuban (O/UP), White Hen (O/UP)

Coffee Beverages - Chilla Frappe & Latte Mixes (5 flavors) (Chasam Sofer)

Coffee (Liquid Concentrate) - Maxwell House (O/UP)

Coffee Creamer - Gefen (O/UP), Hadar (O/UP), Kineret (O/UP), Mishpacha (O/UP), Unger's (Star-KP)

Coffee Syrup - Gefen (O/UP), Fox (O/UP), Hadar (O/UP)

Coffee Whitener - Unger's (Star-KP)
Cold Cuts - Empire (O/UP), Meal Mart (O/UP)

Cookies - B.P. Gourmet (Kof-KP), Bartenura (O/UP), Bloomy’s (O/UP), Festive (O/UP), Frooties, Glick’s Macaroons (O/UP), Goodmans (O/UP), Gruenbaum’s (KAJ p), Hagadda - Assorted, Baby Fingers, Lace, Sandwich, Leaf, Rainbow, Sugar Free (O/UP), Jennie’s Bakery Treats (Kof-KP), Krum’s (O/UP), Lieber’s Macaroons (O/UP), Manischewitz Macaroons (O/UP), Messing (Kof-KP), Mother’s (O/UP), My Bubby’s (Kof KP), Ness (O/UP), Oberlander’s (Kof KP), Rokeach (O/UP), Savion Lowfat Cookies (O/UP), Season (O/UP), Shabtai Gourmet (O/UP), Y&S Food (O/UP)

Cooking Bags - Cookit Cooking Bags (O/UP)

Cooking Spray - Arista Avocado and Grapeseed (Star-KP), DeLaRosa Avocado and Grapeseed (Star-KP), Manischewitz (O/UP), Mother’s (O/UP), Season (Star-KP)

Cosmetics - Adwe Cosmetics (O/UP), Shain Dee Cosmetics (star-KP)

Cough Syrup - Adwe Tussin Cough Syrup (and DM) (O/U)

Cottage Cheese - Friendship (O/UP), Key Food (O/UP), Lucerne (Safeway) (O/UP), Shop-Rite (O/UP)

Crackers - Gefen Kartofele Crackers (O/UP), Paskesz (Cracker Flats & Crispits)

Cream - Land-O-Lakes (O/UP), Sealtest (O/UP)

Cream Cheese - Ahold (O/UP), Breakstone’s (O/UP), Fairway (O/UP), J&J (Arugas Habosem), Philadelphia Cream Cheese (with O/KP only), Mehadrin (O/UP), Ralph’s (O/UP), Shop-Rite (O/UP), Vons (O/UP)

Crumbs - Pereg (O/UP) Gourmet’s Flavored Matzo Crumbs, Hagadda (O/KP), Natural Earth (Star-KP)

Cupcake Holders - Paper - If You Care (Star-KP)

Cups - Dixie (O/UP), James River (O/UP)

Deodorant - Dr. Fischer Deodorant Spray & Gel (Rabbi Shlomo Korach)

Dips/Sauces - Casablanca Foods (Kof-K), Kitni (O/UP), Sabra (O/KP), Unger’s (Star-KP)

Dish Detergents - Adwe (KAJ), Festive, Gefen (O/UP), Haddar (KAJ), Rokeach (O/UP), Season (O/UP)

Dishwasher Detergent - Haddar (KAJ P), Rokeach (O/UP), Season (O/UP)

Dressing (Salad) - Blanchard & Blanchard (O/UP), Gourmet By Dina (Star-KP), Manischewitz (O/UP), Mother’s (O/UP), Savion, Streits (Kof-KP), Unger’s (Star-KP)

Egg Substitute - Healthy Morn (O/UP), Kineret (O/UP)

Egg Whites - Laura Lynn (O/UP), Papetti Food - (O/UP)

Farfel - Manischewits whole wheat Matzoh farfel (O/UP)

Fish (Prepared/Canned/Jar and Raw) - A&B Gefilte Fish (regular & sugar-free – O/UP), Banner (O/UP), Benz’s (Star-KP), California Delight Sardines & Tuna (Star-KP ), Dagim (O/UP), Elf Herring (O/UP), Empire O/UP), Freshwater (raw un-coated fish only - no coated or fish blends), Gefen Tuna & Salmon (O/UP), Haddar Tuna (KAJ), Herring Brook (Star-KP), Kidem (O/UP), King of the Sea (cRC P), Kirkland Signature Frozen Atlantic & Wild Salmon: following rinsing with water O/UP, Lasco (O/UP), Lieber’s (Weissmandl), Manischewitz (O/UP), Meal Mart (O/UP), Mishpacha Canned Tuna (O/UP), Ocean Gourmet (O/UP), Rokeach (with O/UP), Season (O/UP), Mrs. Adler’s (O/UP), Mother’s (O/UP), Nathan’s (O/UP), Philly Foods (Star-KP), Ralph’s Markets (selected Ralph’s markets carry fresh fish with RCC label/blue packaging in California), Royale (O/UP), Salmolux Gourmet (Kof KP), Season Salmon, Sardines & Tuna (O/UP), Shoprite Tuna in Water (O/UP), Tuna Delight (with Star-KP - certification must say “may be used for Passover”), Tuv Taam (O/KP), Ungar’s (O/UP), Vita (O/UP), Ungar’s Gefilte Fish (O/UP)

Fish (Frozen/Raw) – Ben Z’s (Star-KP), Noam Gourmet Frozen Gefilte Fish

Note: All frozen raw fish products should have reliable certification for Pesach use. If Pesach approved frozen fish is not available, or the frozen fish was already purchased without Pesach certification, then the fish should be washed (best before Pesach). This washing should not be done over a Kosher-for-Pesach sink as the fish may be coated with a Kitniyos glaze.

Fish (Lox) - Ben’s Smoked Nova Vita (O/UP), Diamond (O/UP), Rite Foods (O/UP), Salmon Salami Pareve Cold Cuts (O/UP), Springfield (O/UP), Three Star (O/UP)

Fish (Smoked) - Acme (Kof-KP), American Smoked Fish (Kof-KP), Gefen Smoked Salmon (O/UP), Kirkland Smoked Salmon (O/UP), Salmolux - Chubs, Rainbow Trout, Salmon, Salmon Nova, White Fish (Kof-KP)

Flour: - Rorie’s Grain Free Flour Blend

Food Coloring - Haddar (KAJ)

French Fries - Gefen (O/UP)

Frozen Meals & Side Dishes - Kineret Meals (Macaroni & Cheese) (O/U - Cholov Yisroel), Kineret Vegetable & Pizza Poppers (O/U, Chug Chasam Sofer)

Fruits and Vegetables (Canned and Packaged) - California Delight (Star-K - must say Kosher for Passover - tropical fruit cocktail, mandarin oranges), Gefen (O/UP), Manischewitz (O/UP), Season (O/UP), Simcha Cranberry Sauce (CCRp), Ungar’s Sour Pitted Cherries (O/UP)

Fruit, Fresh Pre-Cut - Del Monte (Star-KP), Foodhold (Star-KP), Garden Cut (Star-KP), Indianapolis Fruit Co. (Star-KP), Lancaster Foods
Fruits (Canned/Jarred) - California Delight (Star-KP), Haddar (KAJ), Lieber's (Weissmandl p), Mishpacha (O/UP), Season, Unger's (Star-KP)

Fruits (Dried) - 21st Century (Star-K"P" required), Bonner Organic Raisins (O/UP), Calavo Pitted Dates, California Hi-Lites (O/UP), California Prune Co. (O/UP), California Prune Packing Co. (O/UP), Cinderella Raisins, Del Monte Slice, Dole Pitted Dates, Prunes and Natural Raisins, Fairway Dried Papaya (O/UP), Festive (O/UP), Fresh Direct (O/KP), Gefen Fruit Leather (O/UP), Glick's Raisins (KJP), Great Lakes Turkish Apricots and Figs (Star-KP), Hadley's Dates & Date Coconut Rolls (O/K), Homa (Star-KP), It's Delish (Heart K), Klein's (O/UP), Landau All Natural Apple Crisps Cinnamon (O/UP), Marriani (O/UP only), Nature's Original (Star-KP), Sunglow Pitted Dates, Sun World Pitted Dates (O/UP – whole only), Trader Joe's (Star-KP), Season with (O/UP), Setton International Foods (O/UP). Note: Dried Figs certified Tribe KP are acceptable.

Fruits (Frozen) - Bodek (O/UP), Fairmont Frozen (Star-KP), Granadaisa (O/UP), Rainbow Farms (O/UP)

Gefilte Fish - Benny's (O/KP), Glick's (KAJ), Haddar (KAJ), Manischewitz Premium Gold Fish Log & Sliced Frozen Gefilte Fish (O/UP), Raskin (O/UP), Seasons Sweet Gefilte Fish (O/KP)

Gelatin - Sweet City New York (Badatz Machzekei Hadas)

Grape Juice - After The Fall (O/UP), Carmel Grape Juice (O/UP), De La Rosa (Star-KP), Gefen (O/UP), Heineke's Sparkling Grape Juice (O/UP), Kedem -Mevushal (O/UP), Kedem -non-Mevushal 1.5 Liter Glass bottle, labeled Non-Mevushal (O/UP), Kedem Fresh Pressed without sulfites (O/UP), Kedem Sangria & Sangria Sparkling (O/UP), Kesser (O/UP), Land of Vines Organic Grape Juice (O/UP), R. W. Knudson (O/UP), Rokeach (O/UP), Savion (O/UP), Season Grape Juice (O/UP), Tampri Grape Juice (O/UP), Ti Rosh (O/UP), Welch's/Manischewitz Grape Juice (O/UP)

Gravy - King Star (O/UP & Chug Chasam Sofer)

Gum - Blooms (O/UP), Elite (O/UP), Must Sugar Free Gum (O/UP), Paskesz (O/UP)

Half & Half (Dairy) - Cream O'land (O/UP), Ecomeal (O/U), James Farm (O/UP), Key Food (O/UP), Natural By Nature (O/UP), O Organics (O/UP), Price Rite (O/UP), Pride Of The Farm (Star-KP)

Health Food - Bakers Choice Dutch Cocoa (Beis Din of New Square), Blanchard & Blanchard Premium Sundried Tomato Halves (Star-KP), Dr. Fischer Alma Lip Care (Badatz2 Jerusalem) Hanamal Kosher Fish Gelatin Powder (Rabbi Westheim), Health Garden Organic Sugar Mehadrin and Real Birch Xylitol (Rabbi Padwa), Kirkland Pure Clover Honey (80 oz.)

Honey (All Honey requires special Pesach certification) – Ba-Tampte (O/UP), Dutch Gold (O/UP), Ein Harod Meuchad Natural Honey (Chosom Sofer p), Festive (O/UP), Gefen (O/UP), Gold's (O/UP), Haddar (KAJ), Lieber's (Weissmandl), Mclure's (O/UP), Manischewitz (O/UP), Meal Mart (O/UP), Nature's Healthy Gourmet Avocado & Buckwheat Honey (O/UP), Rokeach (O/UP), Season (O/UP), Silver Spring (O/UP), The Fresh Market (O/UP), Unger's (Star-KP), Western Commerce (O/KP)

Horseradish - BenZ's (Star-KP), Golden Taste (O/KP), Lin's Farm Horseradish, Noam Gourmet (Star-KP), Poland Best (O/KP), Silver Spring (O/UP), Unger's (Star-KP)

Hot Chocolate Mix - Haddar (KAJ -Cholov Yisroel), Ko-Sure (CholovYisroel-Star-KP), Kojel (O/UP)

Hot Sauce - Blanchard (O/KP)

Ice Cream - Elegante & Dodilly, Gilda (Cholov Yisroel), Kleins (Deberitzen Rav), Manischewitz (O/UP), Passover Delight (O/UP), Pride of the Farm (Star-KP – Cholov Yisroel)

Ices - Bloom (under the supervision of Rav Landau), Brother's International Desserts (Kof-KP), Cyrk Gourmet (O/UP), Klein (Deberciner Rav), Pascals (KSAp), Pride of the Farm (Star-KP)

Jams & Jellies Preserves - 778 (O/UP), Atlas Preserves Co. (O/UP), Carmel (O/UP), Elyon (KCL), Festive (O/UP), Gefen (O/UP), Haddar (KAJ- P), Kedem (O/UP), Kojel (O/UP), Ko-Sure, Manischewitz (O/UP), Osem (O/UP), Polaner (O/UP), Season (O/UP), Streits (Kof-KP), Ko-Sure, Unger's (Star-KP), Victor's (O/UP)

Jerky (Beef) - Exodus Foods - BBQ Jerky, Original and Spicy (Star-KP)

Juices (Fresh) - Apple & Eve (O/UP), Ceres (Star-KP), Eden (Star-KP), Festive (O/UP), Finast (O/UP), Gefen Tomato Juice, Diet Raspberry, Kiwi Strawberry & Peach Iced Tea, Lemon, Kiwi Strawberry & Raspberry Iced Tea, Lemon Juice, Grape Drink Brick Pack (O/UP), HKS Pomegranate Juice (O/UP), Haddar (KAJ), Heineke's Sparkling Grape Juice (O/UP), Kedem Cranberry, Cranberry Juice Cocktail, Cranberry Grape, Organic Grape Juice & Pomegranate Juice – plain & Sparkling, Sparkling Raspberry, Sangria Pure Juice (O/UP), Manischewitz (O/UP), Morning Select (Star-KP), New Square Orange, Prigat, Season's (Grapefruit, Apple, Pineapple, Prune, Orange - (O/UP), Simply Orange Juice High Pulp and Pulp Free (when bearing...
the O/UP), Streit’s (Apple Grape Juice), Torpedo Juice (under the supervision of Rav Landau), Tropicana Pure Premium Orange Juice Homestyle/Some Pulp All-Florida (O/KP), Unger’s (Star-KP)

Ketchup - Festive (O/UP), Gefen (O/UP), Glick’s (KAJ), Gold’s (O/UP), Haddar (KAJ), Osem (O/UP), Rokeach (O/UP), Savion Fireman’s Frenzy Spicy Ketchup (O/UP), Season (O/UP), Streit’s (Kof KP), Unger’s (Star-KP)

Kichel - LeTova (O/UP)

Kishke - BenZ’s (Star-KP), Romanian (O/UP), Unger’s (Star-KP)

Kugels - Classic Cooking (Star-KP), Glatt Mart (Star-KP), Spring Valley (O/UP - Gebrocks - Symbol required. Kosher for Pesach only when bearing special Pesach certification.

Leben - Norman’s (O/UP)

Lemon Juice - Season Co. (O/UP), Unger’s (Star-KP)

Lime Juice - Season Co. (O/UP)

Lip Balm - Dr. Fischer Ultrasil (Rabbi Korach - Kosher for Pesach), SuperLan Nature’s Natural Moisturizer for Chapped Lips (Rabbi Y. Gruber)

Liquid Sugar - Flosweet (O/UP), V.J.P. Masters (O/UP)

Liquor/Liqueur - 3 Kilos Vodka (O/UP), Alfasi Misticco (O/KP), Armon Brandy (O/UP), Askalon Arak & Vodka (O/UP), Binyamina (O/UP), Carmel (O/UP only), Boukha Bokobsa Fig Alcohol (O/UP), Carmel Brandy (O/UP) Cava White Tequila (O/UP), Courvoisier SAS Cogniac (O/KP), De La Rosa Vineyards - Brandy & Grappa (O/UP) Distillery No. (O/UP), Distillerie Gin (O/UP), Dupuy Cognac (O/UP), Givon Chocolate - Brandy and Vodka (O/UP), Gold Shot (O/UP), Heavens (O/UP), Herzog Cognac (O/UP), Jelenik (O/UP), Kedem Bentenura Cordials (O/UP), Kedem Vermouth Vinprom-Troyan Brandy (Star-KP), Lovie (O/KP), Le Cognac De Napoleon (O/KP), Jelinek Slivovitz Pear Brandy (O/UP), Metropolitan Martini Co. (O/UP), Millesimato (Star-SP), No.209 Vodka & Gin (O/UP), Notte Italiana (Star-SP), Queen Esther (O/UP), Royal (O/KP), Saba Liqueurs (O/UP)., Spirit of Solomon (O/UP), Sukkah Hill Spirits (Star-KP), Yakev HaGalil (O/UP), Zachlawi Arak and Vodka (O/UP)

Lotion - SuperLan Moisturizer Lotion, Adwe Skin Cream, Dr. Fischer Hand Cream

Macaroons - Glick’s (O/UP), Haggada Almond Macaroons (O/KP), Haddar (KAJ), Manischewitz (O/UP), Messing (Kof-KP)


Mandarin Oranges – California Delight (Star-KP), Haddar (KAJ)

Maple Syrup - Adirondack (Kof KP 518 853-4022), Janeric Maple Syrup (M/Kp), Rancho Cucamunga (O/KP)

Margarine - Mother’s (O/UP), Ralphs (O/UP)

Marinades - Savion (O/U)

Marshmallows - Shufra, Golden Fluff (O/UP), Kojel - fish gelatin (Star-KP), Tzali’s (O/UP), Manischewitz (O/UP), Haddar (KAJ), Savion (O/UP)

Matzah - 7 Mile Market - Hand Shmura Wheat, Hand Shmura Whole Wheat & Machine Shmura Wheat (Star-KP), Aviv (O/UP), Belz, Carmel (O/UP), Croyden House (O/UP), Galil (O/UP), Goodman’s (O/UP), Haddar Shmurah (KAJ), Holy Land - regular and Machine Shmurah Matzah (O/UP), Horowitz Margareten (O/UP), Lakewood (Hand Shmura Regular, Wheat and Whole Wheat, Gluten Free Oat Matzah and Organic Spelt - Star-K www. lakewoodmatzoh.com or call at (732) 364-8757), Manischewitz (O/UP), Manischewitz Mediterranean (regular matzah sprayed with oil and spices after baking - NOT matzah ashira) (O/UP), Manischewitz Machine Shmura Matzah (O/UP), Matzot Chabura Beit Shemesh (Hand Shmura Wheat, Whole Wheat and Machine Shmura Wheat - Star-KP), Mosmarks (O/UP), Osem (O/UP), Promised Land Organic Matzo (O/UP), Rakusen, Rishon (O/UP), Roechek - regular and Machine Shmurah Matzah (O/UP), Rosinski - SBR Machine Matzah (Pain Azyme Wheat - Star-KP), Matzot Solomon-Australia (O/UP), Streits (Kof-KP), Tzelem Popeh, Yanovsky (Argentina), Yarden (O/UP), Yehuda (O/UP)

Matzah (Oat) - (Star-KP - Gluten Free, Yoshon Shmura Matzos) Kestenbaum Hand Oat Shmurah Matzah (O/UP),52 Tzeilim Popa Hand Oat Shmura Matzahs (with “P” designation only). For more Information on Oat Matzah contact Mrs. Karen Beleck at (410) 358-9580 or at oatmatza0@gmail.com. or contact Lakewood Matzoh at www.lakewoodmatzoh.com.

Matzah Balls - Classic Cooking (Star-KP)

Matzah Meal - Em Hachita (O/KP), Goodman’s (O/UP only), Horowitz Margareten (O/UP), Manischewitz - Whole Wheat and plain (O/UP), Rosinski (Star-K), Yanovsky HNOS (Buenos Aires, Argentina – (O/UP)

Matza Ashira - (Chocolate Covered or Sweetened etc.) - (check with local Rabbi as to permissibility on Pesach) Aviv (O/UP), Gefen Shmura (O/UP), Haddar (KAJ), Holiday Candy, Jerusalem Matzos (O/UP), Manischewitz (O/UP), Matzot Carmel (O/UP), Mosmarks (O/UP), Osem (O/UP), Promised Land Organic Matzo (O/UP), Rishon (O/UP), Refrigerator - Serial Matzah (O/UP), Shmulman (O/UP), Yanovsky (O/UP), Yehuda (O/UP)

Matza (Spelt) - Lakewood www.lakewoodmatzoh.com, Manischewits (O/UP)

Mayonnaise - Benz’s (Star-KP), Festive (O/UP), Gefen (O/UP), Glick’s (KAJ), Haddar (KAJ), Manischewitz (O/UP), Mother’s (O/UP), Roechek (O/UP), Season (O/UP), Streits (Kof-KP), Unger’s (Star-KP)

Meals (Prepackaged) - Gourmet Kosher (Kof-KP), La Brute (Kof-K), Meal Mart - ground beef should not be used on Pesach unless it bears an O/UP
(O/UP), Spring Valley (O/UP) Beef Stew Lunch/Dinner (non-Gebrokts), Sweet & Sour Meatballs (non-Gebrokts), Passover Turkey Meatloaf Lunch/Dinner (non-Gebrokts), Turkey Schnitzel Lunch/Dinner (non-Gebrokts), Passover Country Fried Chopped Steak (4.5 oz., Non Gebrokts) (symbol required. Kosher for Pesach only when bearing special Pesach certification).

**Meat** - Raw, unprocessed meat in the original manufacturer’s packaging (NOT from a local butcher) is Kosher for Pesach use even without “P” designation. The exception to this is ground meat, veal, lamb etc., which require “P” (Passover) designation on label, unless otherwise noted.

The following meats are only for Pesach use when bearing a special Passover certification: 7 Mile Market in Baltimore (Star-KP), Gershoni (O/UP), Cooked 1st Cut Corned Beef, Meal Mart 1st Cut Cooked Corned Beef (O/UP), Glatt Mart Star-KP, Market Maven in Baltimore (Star-KP), Shlomo’s Meat Market in Baltimore (Star-KP), Wasserman & Lemberger (Star-KP)

**Medicines** Adwe with Pesach Certification

**Milk (Dry)** - Ko-Sure Powder (Star-KP - Cholov Yisroel), Dairymen (O/UP), Parmalat (Kof-KP)

**Milk (Chocolate/White)** – Dairy Pure (Star-Dp), Kosher for Pesach (Star-KP), Pride of the Farm (Star-KP)

**Mixes** - Haddar (KAJ), Kashar V’Sameach, Mother’s Stuffing

**Molasses** - Florida Crystals Food (O/UP)

**Mouthwash and Mint Spray** - Adwe (KAJ)

**Muffins** - Oberlander’s (Kof-KP)

**Mushrooms (Dried)** - Kirsch (Kof-KP)

**Mustard (Imitation)** - Rokeach Dijon Mustard (O/UP), Savion Fireman’s Frenzy (O/UP)

**Non Dairy Creamer** - Eden (Star-KP), Unger’s (Star-KP)

**Noodles** - Horowitz Margareten (O/UP), Manischewitz (O/UP), Miracle Noodles (O/UP), Season’s Brand (O/UP)

**Nuts** - 21st Century (Star-KP), Gefen (O/UP), Golden Fluff (O/UP), Great Lakes Pine Nuts (Star-KP), Haddar (KAJ), It’s Delish (Heart-KP), Kirkland 3 lb. Pistachios (O/KP), Kleins (O/KP), Meshuga Nuts (O/UP), Nature’s Original - Cashews, Mixed and Pistachios (Star-KP), Oneg (KAJ), Savion (O/UP), Setton Farms (O/KP)

**Oil - Avocado** - Arista (Star-KP), De La Rosa (Star-KP), Overseas Food Trading (Star-KP)

**Oil Grapeseed** - Arista (Star-KP), DeLaRosa (Star-KP)

**Oil - Bartenura Grapeseed Oil (O/UP), Benzi’s (Star-KP), Delarosa Grapeseed (Star-KP), Festive Cottonseed (O/UP), Gefen (O/UP), Haddar (KAJ), Hain Oils (Kof-Kp), Hunt-Wesson (O/KP), Joseph Adams Herbal & Flavored Oils (O/KP only), Liberty (O/UP), Manischewitz (O/UP), Mothers Choice (O/UP), Nutola (O/UP), Streits (Kof-KP)** Note: Kashrus agencies in Israel follow the tradition not to certify Cottonseed Oil for Pesach.

**Oil - Olive** - Al Ouedi (Star-KP), Asila (Star-KP), Baka (Star-KP), Ciento Uno (Star-KP), C.H.O. (Star-KP), DeLaRosa (Star-KP), Dorato (Star-KP), Dura (Star-KP), Eliad de Tierra Santa (O/KP), Forrelli (Star-KP), Gold River (Star-KP), Graziano (Star-KP), Hasdrubal (Star-KP), Koubab Habait (Star-KP), Oleva (Star-KP), Riviere D’Or (Star-KP), Season (O/UP), Sunfresh (Star-KP), Tibia (Star-KP), Tomer (Star-KP), Zayit (Star-KP), Zaytun (Star-KP)

**Oil Sprays** - Haddar (KAJ), Mother’s Olive Oil Spray (O/UP), Rokeach (O/UP), Season’s (O/UP)

**Olives** - Gefen (O/UP), Gilboa (O/UP), Golden Fluff (KCL), Haddar (KAJ), Hidorim Olives (O/UP), Kuzvat Yavne Olives (O/UP), Mishpacha (O/UP), Osem (O/UP)

**Orange/Tangerine Juice** - Ahold (O/UP), Avenue A (O/UP), Best Yet (O/UP), Big Squeeze (O/UP), Bogopa (O/UP), Bravo (O/UP), Brookshire (O/UP), Cherry Valley (O/UP), Citrus World Tangerine Juice (O/UP), Clover Farms (O/UP), Compare Foods (O/UP), Cumberland (O/UP), Dairy Fresh (O/UP), Dieberg’s (O/UP), Essential Everyday (O/UP), Farm Fresh (O/UP), Florida’s Natural (O/UP), Food Town (O/UP), Giant Eagle (O/UP), Giant Value (O/UP), Hannaford (O/UP), IGA (O/UP), Ingles (O/UP), Key Food (O/UP), Florida’s Natural (No Pulp, Some Pulp) (O/UP), Food Lion (O/UP), Kings (O/UP), Krisdale (O/UP), Lehigh Valley (O/UP), Morning Fresh (O/UP), Orchard Pure (O/UP), Redner’s Market (O/UP), Schnuck’s (O/UP), Shoppers Value (O/UP), ShopRite (O/UP), Signature Select (O/UP), Swiss (O/UP), Tipton Grove (O/UP), Tops (O/UP), Tree Ripe (OUP), Tropical Sun (O/UP), Our Family (O/UP)

**Oven Bags** Reynolds

**Pancake and Muffin Mix** - Manischewitz (O/UP), Mother’s (O/UP), Tradition

**Parchment Paper** - Bakemark (Star-KP), Chef’s Select (Star-KP), Palisades Packaging (Star-K - no P required), 365 Everyday Value (Star-K - no P required),

**Peppers** - Osem (O/UP), Ungra’s (Star-KP)

**Personal Care Products** - Adwe (O/UP)

**Pickles** - B&W Foods (O/KP), Ba-Tampte (O/UP), Eskal (O/U), Festive (O/UP), Gefen (O/UP), Haddar (KAJ), Kvutzat Yavne Foods (O/UP), Osem (O/UP), Pri Vayerek (O/U), Sadaf (O/U), Season (O/UP), Ta’amti (O/K), Unger’s (Star-KP)

**Pie Crust** - Manischewitz (O/UP), Rokeach (O/UP)
Pierogies - Dayenu (O/UP)
Pizza - Bernies Foods (O/UP), Dayeinu
Passover Pizza (O/UP), Noam Gourmet - Pizza Bagels & Squares (Star-KP)
Pomegranate Juice - Kedem Pomegranate and Sparkling Pomegranate (O/UP)

Potato Chips - Bauer Sweet Potato Chips (O/UP), Blooms (O/UP), Cape Cod (O/UP), Guiltless Gourmet Root Chips (O/UP), Haddar (KAJ), Kayco, Manischewitz Regular & Chocolate Covered Potato Chips (O/UP), Tuscanini, Paskesz (O/UP), Ruffles (O/UP), Season's (O/UP), Terra Vegetable Chips (Kof KP)

Potato/Instant - King Star Foods (O/UP)

Potato Pancake Mix - Horowitz Margareten (O/UP), Manischewitz (O/UP), Osem (O/UP) Streits (Kof-KP)

Potato Starch - Gefen (O/UP), Goodman's (O/UP), Haddar (KAJ), Hisachdus (CRC), Manischewitz (O/UP)

Potato Sticks and Chips - Blooms (O/UP), Golden Fluff (KCL), Paskesz (O/UP), Terra Yukon Potato Chips (Kof-KP only)

Poultry (Raw) - any reliable Kosher brand that is not processed or coated (i.e. raw). Some popular brands are: Alle (ground chicken breast requires Kosher for Passover certification), Empire, Falls, Vineland, Galil (Star-K), Glatt Mart (Star-KP), Market Maven (Star-KP), Royal (Star-K), n's (Star-KP),

Empire Raw Ground Turkey is only acceptable with the O/UP, Belz, David Elliot Meal Mart (O/UP), and Naomi (O/UP).

NOTE: Empire produces many of its products year round Kosher for Pesach. In fact most of their products fall under this category. Some examples are Barbeque Chicken, Rotisserie Chicken, Barbeque Turkey, Chicken Fat, Cooked Turkey Breast, White Turkey Roll, Turkey Bologna Roll, Turkey Salami Roll, Chicken Franks, Turkey Franks, Smoked Turkey Breast Slices, Chicken Bologna Slices, Turkey Bologna Slices, Organic Wise Chicken (O/U)

Prepared Foods - Glatt Mart (Star-KP), Market Maven (Star-KP), Seven Mile Market (Star-KP), Shoprite Chicken broth (Star-KP), Soupgirl (Star-KP), Tabatchnick's (Star-KP)

Preserves - Haddar Just Fruit (no sugar) (KAJ), Kedem (O/UP), Osem (O/UP), Season (O/UP), Moon Shine Trading Co. (Rabbi Teichman), 778 (O/UP) Manischewitz (O/UP),

Puddings - Haddar (O/UP), KoJel (O/UP), Manischewitz (O/UP), Osem (O/UP)

Quinoa - Goldbaum (O/UP), La Bonne (O/UP), Geebaums (O/UP), Natural Earth Products (Star-K P), Pereg (O/UP), Setton Farms (12 oz. container, Star-KP required). In addition to quinoa, the O/U says that Canihua, Kiwicha and Maca seeds are NOT Kitniyos and therefore are acceptable with Pesach supervision.

Quinoa Flour - Pereg (O/UP)

Raisins - Fresh Direct (O/KP)

Restaurants in Los Angeles - The following Restaurants in Los Angeles will be open on Pesach and provide Kosher L'Peshach meals and food:
Lieder's: 8721 W. Pico  (310) 909-7223
Trattoria Natalie: 8681 W. Pico Blvd. (310) 246-1826

Rice - for those Sephardim who use rice on Pesach, Carolina Rice (Long Grain White and Brown – with Star-S P Kitniyot designation only), Goya (Medium Grain White Rice - with Star-S P Kitniyot designation only), Himalayan Pride Basmati Rice (Brown & White - No Star-S required, only regular Star-K), Super Lucky Elephant Jasmine Rice (No Star-S P required, only regular Star-K).

Salad (Bagged) - Star-K bagged produce is Kosher for Pesach only with special Pesach certification on the bag. Kosher Salad Bar (All American Mix – O/UP)

Rolls - Dayenu (O/UP)

Salad Dressing - Blanchard & Blanchard (O/UP), Festive (O/UP), Gefen (O/UP), Haddar (KAJ), Manischewitz (O/UP), Mothers (O/UP), Sabra (O/KP), Savion, Season's (O/UP)

Salmon - Raskin's Gourmet Salmon Roll (O/KP)

Salsa - Emzee Salsa (O/UP), Gold's (O/UP), Manischewitz (O/UP), Season's (O/UP)

Salt (Table/Sea) - Festive (O/UP), Gefen (O/UP), Glick's (KAJ), Goya (O/UP), Haddar (KAJ), HimalaSalt (O/KP), Kroger (O/UP), Laish Sea Salt (Badatz P), Season (O/UP), Sysco (O/UP), Trader Joe's Sea Salt (Star-KP)

Salt (Substitute) - Freeda Free Salt, no salt, unseasoned, Spice of Life - no salt/no sugar

Sardines - King Oscar Sardines in Olive Oil (O/UP), Season Morroccan Sardines (O/UP)

Sauces - Blanchard & Blanchard Caribbean Hot Sauce (O/UP), Festive (O/UP), Gefen (O/UP), Glick's (KAJ), Gold's (O/UP), Haddar (KAJ), Kedem Steak Sauce (O/UP), La Pasta Tomato Basil Sauce (O/KP), Laish Hot Red Pepper Sauce (O/UP), Mrs. Adlers (O/UP), Manischewitz (O/UP), Mishpacha Bar-b-Que Sauce (O/UP), Osem (O/UP), Private Label Foods of Rochester - Savory Pasta Sauce, La Pasta Traditional Sauce, Aharoni Pasta Sauce, (O/KP) Rokeach Marinara Sauce (O/UP), Savion (O/UP), Season Marinara & Duck Sauces (O/UP), Simcha Marinade (cRc P), Tradition, Unger's (Star-KP)

Seaweed - Sea Castle Roasted Seaweed and Roasted Seaweed Snacks (O/UP)

Scouring Pads - Gefen (O/UP), Glick’s (KAJ), Mishpacha (O/UP), Rokeach (O/UP), Season’s (O/UP), Scotch Brite (O/UP)

Seltzer - Adirondack Plain Seltzer (O/UP), Avenue A Plain & Lemon Lime (O/U), Best Health Lemon, Lemon Lime (O/UP), BluPantry (O/UP), Cornell Plain Ole Seltzer (O/UP), Foodtown Plain (O/UP),
Giant Lemon Lime (O/UP), Hannaford Plain & Lemon (O/UP), Keyfood Plain & Lemon Lime (O/U), Market Basket (O/UP), Price Rite Plain, Lemon Lime, Raspberry (O/UP), Refreshes Lemon Lime, Raspberry, Plain (O/UP), Ritz Lemon Lime, Plain (O/UP), Saratoga Carbonated Spring Water (O/UP), Shoprite Coconut, Lime Mint, Cherry Vanilla, Lemon Lime, Orange, Ginger, Plain (O/UP), Stop & Shop Lemon (O/UP), Super Chill Plain (O/UP), Syfo Original Seltzer (O/UP), Tuscanini Sparkling Grapefruit Water, Mineral Water Sparkling (O/UP), Wellsley Farms Plain (O/UP), White Rock Plain (O/UP)

Silver Polish - Adwe (KAJ), Haddar (KAJ), Rokeach (O/UP)

Soda - Coca Cola Classic - Diet and Classic (Star-KP) Dr. Brown (with Kp only, under supervision of Rabbi Bukspan), Glick's (KAJ), Hansen's (O/UP), Harrison's (O/UP), Juice Grapefruit, Strawberry Banana, Orange (O/UP), Mayim Chayim, Pepsi - Regular & Diet 2 Liter (with Pesach Certification only), R.C. Cola (O/UP), Schweppes Seltzer (Kof-K), Sodastream (O/UP)

Soap - Gefen (O/UP)

Soups & Soup Mixes - Carmel (O/UP), Croyden House (O/UP), Gold's (O/UP), Haddar (KAJ), Horowitz Margareten (O/UP), Lipton (O/UP), Manischewitz Soup in a Cup – Canned & Broth (O/UP), Osem (O/UP), Rokeach (O/UP), Shoprite Chicken Broth (Star-KP), Soupergirl (Star-KP), Spring Valley Passover Clear Chicken Broth (no salt - symbol required. Kosher for Pesach only when bearing special Pesach certification), Tabatchnick’s (Star-KP), Telma (O/UP), V.I.P (O/UP), Tradition (Kof-K)

Soup Nuts - Festive (O/UP), Goodman's (O/UP), Haddar (KAJ), Season's (O/UP), Horowitz Margareten (O/UP), Manischewitz (O/UP)

Spices - (ground) - Festive (O/UP), Gefen (O/UP), Gilroy Farms (O/UP), Haddar (KAJ), It's Delish (Heart K), Lieber's (Weissmandl), Natural Earth (Star-KP), Pereg (O/UP), Rokeach (O/UP), Spice Time (O/UP), Sustainable Sourcing Organic Pink Peppercorns (O/KP), West India Spices (O/KP only)

Sprays - Manischewitz Butterly Safflower, Olive Oil Spray & Olive Garlic Cooking Spray (O/UP), Mishpacha Olive Oil Spray (O/UP), Mother's Olive Oil Coating Spray (O/UP)

Spreads - Moshe & Ali's Tomato, Basil, Mediterranean (O/UP)

Stool Softener - Adwe (O/UP)

Sugar (Brown) - Domino (with O/KP), Giant (O/KP), Hadar (KAJ), Spreckles (O/UP), Stop & Shop (O/KP), Tops (O/KP), Trader Joe's Light Brown Pure Cane Sugar (O/KP), Walgreen Nice! Light Brown Sugar (O/KP), Winn-Dixie Pure Cane Light Brown Sugar (O/KP)

Sugar (White) - Domino Sugar and Sugar Packets (O/KP), Domino Demerare Sugar (O/KP), Gefen (O/KP), Haddar (cRc & KAJ), Lieber's (Weissmanel), Lucky Brand (O/UP), Quaker Diamond Pure Cane Extra Fine (O/KP), Spreckles (O/UP), Sweet Additions Organic Cane Sugar (O/KP), Trader Joe's Pure Cane Granulated Sugar (O/KP), US Foods Pure Cane Granulated Sugar (O/KP)

Sugar Substitutes - DS Sucralose – Splenda type (Star-KP), California Delight Sucrelalis (Star-KP), Gefen (Star-KP), Health Garden Xylitol – plain & vanilla (Star-KP), Kojel (O/UP), Lieber’s (Star-KP), Master (O/UP), Nutra Taste Gold (O/UP), Paskesz Sweetie (Star-KP), Sucratiit (Badatz Aida Chaiadis), Sweet 'N Low (Gefen) (O/UP), V.I.P., Vthal Isomaltulose #1 Sweetener - 16 oz. (O/KP)

Sushi Nori Sheets - Mizrach U'Maariv (Star-KP), Natural Earth (Star-KP)

Syrop (also see Chocolate Syrup) - Adirondack Maple Syrup (Kof-KP), Bosco (O/UP), Fox's U-Bet (O/UP), Haddar (KAJP), Harrison's (O/K), Kedem (O/UP), Manischemitz - Chocolate and Pancake (O/UP), Osem (O/UP), Savion (O/UP), Season (O/UP), Silan Date Syrup (Rabbi Didi)

Tea Bags - Ceremonie (O/UP), Gefen (O/UP), Festive (O/UP), Haddar (KAJ), Lipton Decaffeinated Unflavored Tea Bags (O/U w/or without Pesach designation), Lipton (O/UP), Shoprite (O/UP), Sweet-Touch Tea (O/UP), Wissotzky (O/UP), Shoprite (O/UP)

Tea (Herbal) - Bigelow (Green Tea, Cinnnamon Stick Tea, English Breakfast Tea, Peppermint Tea etc.) Good Earth (O/UP), G'Day Herbal Teas (Star-K), Magic Garden Pomegranate Orchard (O/UP), Senna and Mint Tea, Taunum Chaimolle, The Secrets of Herbs (O/UP), Swee-Touch-Nee Cinnamon & Apple, Lemon Verbena, Orange Spice (O/UP), Wissotzky (O/UP)

Tea (Iced) - Gefen Diet Peach, Diet Raspberry, Kiwi Strawberry, Peach, Lemon & Raspberry Iced Tea (O/UP)

Tea (Instant) - Nesta Unflavored (regular - Decaf not approved for Pesach use)

Tomatoes, Sundried - Great Lakes (Star-KP)

Toothpaste - Adwe (Kof-KP), Crest (from England with MKP)

Tzimmies - Classic Cooking (Star-KP)

Vanilla Sugar - Haddar (KAJP)

Vegetables: Bagged Lettuce/Salad - All fresh packaged salads are Kosher for Pesach only with special Kosher For Pesach certification on the package.

Vegetables (Canned & Jarred) - BenZ's Mushrooms (Star-KP), Bloomy's Pickled Beets (O/UP), California Delight - Hearts of Palm, Mushrooms, Potatoes & Yams (Star-KP), Festive (O/UP), Gefen (O/UP), Glick's Yams in Syrup and Mushrooms (KAJ), Hadar (KAJ), Lieber's (Weissmandl), Manischewitz (O/UP), Mishpacha (O/UP), Rokeach (O/UP), Season (O/UP), Unger's - Beets, Carrots, Mushrooms & White
Potatoes (Star-KP)
Vegetable/Carrots, Fresh Peeled - Fresh peeled carrots, whole, cut or shredded require KFP certification. The following are certified for Pesach by the Star-K: Del Monte (Star-KP), Garden Cut (Star-KP), Lancaster Foods (Star-KP), Sheetz M. T. Go (Star-KP)
Vegetables/Other Fresh Peeled - Del Monte - Butternut & Yellow Squash, Yams, Zucchini (Star-KP), Garden Cut (Star-KP), The Farmer’s Market - Butternut, Yellow Squash, Yams & Zucchini (Star-KP), Wegman’s (Star-KP)
Vegetables (Frozen) - B-Tam (Star-KP), Bodek (O/UP), Eden (Star-KP), Garden Pure (O/UP), Gefen (O/UP), Meitav (O/UP), Shneider’s (Star-KP), Wegman’s (Frozen Butternut Squash and Riced Butternut Squash - Star-KP)
Vegetables - (Fresh) - Bodek Vinegar - Bartenura (O/UP), Carmel (O/UP), Glick’s (KAJ), Hadar (KAJ), Heinz (O/UP), Kedem (O/UP), Manischewitz (Balsamic and White O/UP), Osem (O/UP), Season (O/UP), Unger’s White Vinegar (Star-KP)
Vinegar - Balsamic - Bartenura (O/UP - Rabbi Garellick), Kedem (O/UP), Mazetti (Rabbi Garellick), Unger’s (Star-KP)
Vitamins and Supplements - Floraheal Kosher Cholesto-Manage and Gentle Laxatives (Badatz), Landau Vitamin C Liquid (Rabbi Teitelbaum the Voller Rav), Nature’s Cure Natures Cal Plus – Calcium (Star D), or look on the Koshervitamins website - www.koshervitamins.com
Vodka - David’s Harp (O/UP), Lvov - imported from Poland (O/UP), Prada - imported from Poland (O/UP) Royal Elite (O/UP)
Waffles - Bernies Foods (O/UP)
Walnut Oil - Gefen (O/UP), Haddar (KAJ), Kedem (O/UP), Nut-Ola (O/UP), Shufra
Water - Evian (O/UP), Volucia (O/UP), S. Pelegrino Spring Water (O/UP), Valley Spring Water (O/UP)
Whip Topping - Kineret (Kof-KP), Unger’s (Star-KP)
Wines - Abarbanel, Amiad (O/KP), Baron Herzog California Wine Bartenura (O/UP – Mevushal), Carmel (all are O/UP and Mevushal), Arak, Citron Liquor, Clovis Lesieutre (O/UP), Cuvee Leon (O/UP), De La Rosa Vineyards (Star-KP), Embassy Wine (Star-KP), Gamla (O/UP – not all are Mevushal), Gan Eden (O/UP), Hagafen (O/UP - Mevushal), Herzog French (O/UP), J Furst (O/UP), Kedem Vermouth Savion (O/UP), Kedem (note: 1 ½ Liter are NOT Mevushal), Kesser Rashi (O/KP), Korbel (O/UP only), Manischewitz (O/UP), Millesimato Kosher Val D'Oca Prosecco (Star-KP), Notte Prosecco (Star-KP), Recanti Wines (O/UP), Star White (O/UP), Tam Pri Weinstock California Wines (O/UP), Teal Lake (O/KP - Chug Chasam Sofer)
Wine (Cooking) - Kedem (O/U Zehlemer Rav), Kedem Balsamic & White Vinegar (O/UP), Heinz (O/UP), Savion (O/UP)
Wines With Pesach Certification from the Following Rabbis & Kashrus Agencies Are Recommended: Rav Babad (Tartikover Rav), Bedatz (Yerushalayim), Rav Belinov, Rav Chazan, Chug Chasam Sofer (Petchak Tikvah), Rabbi Frankfurter, Rav Gorelick, Rabbi Hoffman (Hungary), Lubavitch Beis Din, New Square, Rabbi Oyerbach, Rav Teitelbaum (Nirbatur Rav), Tzelem Rav, Rabbi Hillel Weinberger, Rabbi Weissmandel, Rabbi Zelbach
Xylitol - Health Garden (O/UP)
Yogurt - Breyers (O/UPd), Crowley Nonfat & Lowfat Plain Yogurt (O/UPd), Dannon (only when bearing O/UP - coffee, & vanilla flavors), J&J Yogurt (O/UPd), Mehadrin Authentic Greek Nonfat Yogurt Peach (O/UPd), Nonfat Plain Yogurt (O/UPd), Norman’s (O/UP) (black cherry, strawberry, peach, vanilla, pomegranate, coffee light, strawberry light, vanilla light), Slim (O/UP)

ITEMS TO BE CAUTIOUS OF FOR PASSOVER (5780-2020)

Airline Meals - Chometz meals are sometimes served by mistake.
Ant and Roach Traps - Often use edible Chometz bait.
Apple Juice - Nutrients (sometimes processed on vinegar equipment), enzymes, clarifying agents.
Applesauce - Corn syrup, sugar, dextrose, flavoring
Baby Cereals & Baby Food - May contain wheat, sugar, and can be made on Chometz equipment
Baby Powder - May contain Chometz
Bath Treatments - Brands like Aura Cacia, Aveeno, Relief MD and Wild Carrot Herbals all contain oatmeal, which is actual edible Chometz. They must be sold or disposed of before Pesach
Bird Food - Many contain grain
Brewer’s Yeast - Chometz
Brown Sugar - Culture, yeast, corn starch, may contain wheat starch, machinery
Butter - Salt, coloring, preservatives, nutrients, culture, lactic acid from corn
Candied Fruit - Dextrose, may contain powdered sugar, flour
Canned & Frozen Fruit, Vegetables with Syrup - May be iodized with flour, dextrose (dietetic may contain grape juice), corn syrup
Cat Food - Wheat, cheese or whey together with meat/chicken, oats and barley, Xanthan Gum, Brewer’s Yeast (see listing under “Pet Foods”)
Cheese & Cottage Cheese - Stabilizers, corn sugar,
coagulating agent, microbial rennet from real Chometz, dextrose, cultures

Chewing Gum - Corn syrup, flavoring

Cigars (Flavored) - Chometz alcohol

Chocolate & Chocolate Milk - Malt (real Chometz), glucose

Chocolate Spread - From Israel may contain Kitniyos. Note: even though some chocolate spreads with Kitniyos may state on the label K.F.P., it is acceptable only for Sephardim who eat Kitniyos

Chometz, dextrose, cultures

Cider Vinegar - May contain yeast that is real Chometz

Coffee - General Foods International currently is processed on Chometz machinery.

Coffee Substitutes/Alternatives - (i.e. Pero, Postum and others) contain grain.

Coffee (Decaffeinated) - May have been processed with ethyl acetate (derived of grain alcohol), coffee flavoring may contain Chometz alcohol, as well as non-Kosher flavoring.

Condensed Milk - Sugar, preservatives and oil to reconstitute

Confectionery Sugar - Corn starch (for instance, three percent in C&H) may contain wheat starch

Creamer (Non-dairy) - Whey, emulsifiers which are dairy and Kitniyos, some contain corn syrup

Dairy Foods - Enzymes, stabilizers, flavors & vitamins

Dextrose - Corn derivative

Dishwashing Detergent - Cetyl alcohol (not Kosher), grain alcohol

Dog Food - Barley, oats, wheat, Brewer's Yeast, Xanthan Gum, cheese or whey and meat together (see listing under "Pet Foods")

Dried Fruits and Raisins - Dried in Chometz ovens, may contain Kitniyos oil, flour

Electronic cigarettes - due to the flavoring it may be non-kosher and Chometz

Emulsifiers - Can contain glucose

Finger Paints - Some brands, including Elmer's, contain wheat or oats and should be sold and put away with the Chometz.

Fish Food - Wheat (see listing)

Fish Frozen (wild salmon) - may have been frozen in diluted corn syrup brine

Flour - Has been bleached and washed, therefore Chometz

Frozen Fruit Drink - Usually contain corn syrup, flavoring

Gelatin (Beef) - From all over the world, including Israel, not acceptable unless it has reliable certification, as it usually is processed from non-Kosher slaughtered animals

Glucose - Corn or wheat derivative

Honey - Corn syrup, coloring (even if not listed). Extra caution needed if it is from Turkey or China

Horseradish - Vinegar, sweeteners, hydrolyzed vegetable protein, wheat gluten

Hydrolized Vegetable Protein (HVP) - Often is Chometz

Ice Cream - Sugar, flavorings, stabilizers

Ingredients - Ascorbic Acid, Caramel, Citric Acid (often derived from glucose), Glucose (can be derived from wheat fermentation), HVP (hydrolyzied vegetable protein), Vitamin C

Israeli Products - Teruma, Maaser, Shemita: must have reliable certification

Ketchup - Stabilizers, oil, dextrose, vinegar (real chometz), flavorings

Kitniyos - Includes: beans, rice, citric acid, corn, dextrose, some types of flavoring, hydrolyzed vegetable protein, soy, peanuts, sesame seeds, sorbitol, starch

Lactaid - Tablets may contain Chometz. Lactaid Milk may be used if purchased before Pesach (non Cholov Yisroel)

Lecithin - Kitniyos

Lemon Juice - Chometz equipment

Liquor - May have grain alcohol base, wine, or grain alcohol, or wine alcohol

MSG - Wheat

Maple Syrup - De-foaming agents

Margarine - Emulsifiers, artificial flavor, salt, sugar, oil

Maraschino Cherries - Glucose, dextrose (cut cherries usually are colored red with carmine, an insect derivative)

Mayonnaise - MSG from hydrolyzed protein, oil, flavorings, sweeteners, vinegar

Milk - Must be bought before Pesach and processed by a dairy that does not make chocolate milk (see section on milk)

Modeling Clay - Many brands including Crayole, contain wheat and should be sold and put away with the Chometz or used up before Pesach.

Modified Food Starch - The source for this is corn, potato, tapioca, rice or wheat. This can often be Kitniyos or actual Chometz. Must have special Pesach certification.

Mustard - Kitniyos. Some may even contain actual Chometz. (not to be confused with Kosher for Passover imitation mustard)

Nuts - BHA, BHT, sprayed with Kitniyos (corn oil)

Oil - Kitniyos

Orthodontic Rubber Bands - Should be rinsed with cold water before Pesach

Paper Plates (inexpensive) - Coated with starch
Peanuts - Considered Kitniyos by most traditions
Pecan Pieces or Midget - Chometz processing
Peeled Vegetables - i.e. Carrots, potatoes (may be washed and preserved with citric acid or dextrose anti-oxident)
Pet Food - Wheat, Brewers yeast, Barley, milk, cheese or whey mixed with meat (which is not acceptable year-round), (see listing)
Pickles - Vinegar (Chometz), flavorings
Play Dough - Edible flour (must be discarded before Pesach)
Powdered Cocoa (Sweetened) - Powdered milk, corn sweetener
Products from Rabbanut of Israel - May contain Kitniyos
Quinoa - Requires verification that it is not mixed with Chometz. (Star-KP available)
Rice - Ashkenazim do not use rice on Pesach because it is considered Kitniyos. Sephardim (who eat rice on Pesach) must use additive - free rice. (See article)
Roach Poison - Combat brand (edible Chometz bait)
Rubber Gloves (Powdered) - Chometz powder
Salads (Prepared in Bags) - May contain citric acid
Salt - Table salt often contains dextrose and polysorbate, especially when iodized
Snacks - Bomba Snacks from Osem (Israel) is made with corn and peanuts. This product is considered to be Kitniyos even though some of the packages mistakenly bear an O/UP.
Soda - Flavorings, dextrose, corn sugar
Soup cubes - Telma and others regularly contain Chometz Yeast.
Soy Oil, Corn Oil - Corn syrup, soy lecithin all are Kitniyos
Spices (Processed or Flavored) - Dextrose, flavoring, machinery
Splenda - Contains Kitniyos
Sugar - Many sugars are produced from corn and are Kitniyos
Sunflower Seeds - Kitniyos
Tea (Instant) - May contain Kitniyos sweetener
Tea Bags - All decaffeinated tea bags without Pesach certification are considered not proper for use on Pesach.
Tea (Herbal) - Chometz or non-Kosher flavoring
Tofu - Often processed using grain Alcohol (Chometz).
Traps (Insect & rodent) - Baits may contain actual Chometz and should be put away with the chometz. All insecticide sprays may be used on
Pesach.

**Tomato Products** - Vinegar (Chometz), nutrients, salt, sugar, Chometz machinery

**Tonic Water** - Corn syrup

**Tuna** - Hydrolyzed protein, oil

**Vanilla Extract** - Corn syrup, alcohol

**Vaping** - According to Rav Sternbach, Vaping is considered in the category of food (eating) and therefore, because of non-Kosher flavoring, vaping all year round is problematic from a Kashrus standpoint, and also may contain elements which may also be Chometz - an issur on Pesach. That is why he feels that this product needs proper Hashgacha all year round as well as for Pesach. Note: Vaping has been deemed to be dangerous to one's health.

**Vegetable wash** - Kitniyos/Chometz

**Vegetables (Frozen)** - Can be processed on Chometz machinery – can be processed on Chometz machinery or use not Pesach approved anti-foaming agents.

**Vegetables from Israel** (often Peppers) - Terumah, Maaser, Shemita

**Vinegar** - in US usually from Kitniyos. From other countries often from Chometz

**Vitamins** - Yeast, starch, corn dextrose, wheat (note: Freeda vitamins are Chometz-free)

**Yeast** - usually Kitniyos.

**Wine** - Corn sugar, Chometz alcohol. Note: not all Kosher wines are Kosher for Pesach, also many are not Mevushal (cooked) (Check the label). Shemitah.

**Yogurt** - Milk powder, enzymes, flavoring, sugar

**UPDATES (5780-2020)**

FROM THE STAR-K:

The Star-K Hadar Machine Matzohs will be available only as 18 minute Chabura Matzohs. These are the only Star-K machine Matzohs available this year.

Star-K pre-packaged bags of salad require the Star-KP symbol for Passover use.

FROM THE KOF-K:

All Streit’s products produced in the United States are under the duel Hechsher of Rabbi Moshe Soloveitchik and the Kof-K.

The Kof-K does not certify Joyva products as Kosher for Pesach.

FROM THE O/U:

The O/U’s policy is that all regular tea bags, that are not flavored or decaffeinated, are acceptable for Pesach without special Pesach supervision.

**For all fresh fruits with an O/U, Maasor has already been taken.**

**Starkist** brand canned Tuna (O/UP) has a limited run of O/UP canned tuna that was prepared with Bishul Yisroel.

**Kirkland** Signature Frozen Atlantic & Wild Salmon is under the O/U and Kosher for Pesach. This product should first be rinsed with water before using for Pesach.

**Sodastream** brand Carbon Dioxide Cylinders are O/U certified for Pesach (not including flavoring)

FROM ERETZ YISROEL:

There is a restaurant in Ben Gurion airport called “Aroma Espresso Bar” under the Hashgacha of Chug Chasam Sofer. This restaurant is closed during Pesach and is fine immediately after Pesach.

**KOSHER L’PESACH PRODUCTS THAT CAN BE FOUND ON KOSHERVITAMINS.COM**

**Adirondack** - Maple Syrup (Kof-K)

**Bakol** - Organic Blue Agave Syrup (O/UP)

**Blue Green** - Organic Light Blue Agave Nectar (O/K)

**Dr. Faiman’s** - Mimalayan Salt (cRc)

**Freedom** - Chocolate Coconut (O/U)

**Geebaums** - Red Quinoa (O/UP)

**Goldbaums** - Organic Chia Seeds and Almond Flour

**Grain Brain** - Carob Powder (Rabbi Binyomin Halevi Gruber)

**Haddar** - Cashew Butter and Milk Powder - Cholov Yisroel (O/UP)

**Haddar** - Olive Oil Cooking Spray (KAJ)

**Health Garden** - Coconut Sugar and Confection Sweetener (O/U)

**La Bonne** - White Quinoa

**Lieber’s** - Stevia Sweets (Rabbi Weissmandl)

**Manischewitz** - Cashew Butter (O/UP)

**Matt’s Munchies** - Mango Acai Fruit Snacks (Heart K)

**Mishpacha** - Coconut Flour (O/U)

**Natural Earth** - Organic Quinoa (Star-KP)

**Rorie’s** - Grain Free Flour Blend (Rabbi Binyomin Halevi Gruber)

**Wellbee’s** - Super Fine Almond Flour (Rabbi Mordechai Ungar Machon L’Kashrus)

**NEW PRODUCTS (5780-2020)**

**Absolutely** - Potato Crisps (Tartikov)

**Amstelvelder** - (Asher Ekstein - MKL)

**Benz’s** - Sea Castle Flat Fillet Anchovies in Olive
California Gourmet - Chocolate Chips (O/KP)  
Chosen Bean - Coffee Cold Brew Org f/t Original 32 oz.  
Elite - Nutty Cream Bar, Spearmint Gum (O/UP)  
Exodus - Hopped Cider and Beef Jerky (Star-K)  
Gefen - White & Sweet Potato Fries, Sweetened/Unsweetened Almond Milk, Chewy Granola, Red Beets, Almond Flour & Milk (sweetened & unsweetened), Ground Walnuts, filberts, almonds, real baking Chocolate, Rainbow Sprinkles, Chocolate Sprinkles, Rainbow Non-Pariel, Chocolate Chips Mini (8 oz.), Hearts of Palm, Vacuum Packed Organic Beets, Chicken and Onion Soup Mix. (O/UP)  
H&E - Veggie Topper Medley & Veggie Topper Beets (O/KP)  
Haddar - Almond Butter (O/UP)  
Heaven & Earth - Croutons Medley Mix Veggie Toppers and Beet Sticks Veggie Toppers  
Kedem - Apple Juice, Organic Mini Grape Juice, Apple Juice (64 & 8 oz.) (O/UP)  
Kosher Paws - Turkey and Chicken Dog and Cat Food - O/UP (No Kitniyos or Gebrokts)  
Manischewitz - Beet Chips, Cold Brew Coffee and Cold Brew Earl Grey Macaroons, Horseradish, Kosher Sea Salt (O/UP)  
Manischewitz - Gluten Free Pizza (Chasam Sofer), Gluten Free Chocolate Milk Chocolate, Double Chocolate & Vanilla Wafers, Beet Chips, Sweet Potato Chips, Earl Grey Cold Brew Macaroons, Coffee Cold Brew Macaroons.  
Noway's - No Way Its Gluten Free Rolls (O/UP)  
Paskesz - Gummi Magic Sour Bears (all natural color and real fruit juices - Rabbi Westheim)  
Prime Food Products - Garden Chef (distributed by Blooms) - Cream Soup Mixes and Soup Consomme Bases  
Sea Castle - Flat Anchovies, Seaweed Snack (O/UP)  
The Cheese guy - Havarti with Dill, Smoked Provolone (semi hard cheese) and Danish Blue Cheese (O/UP)  
Tuscanini - Tomato Juice, Sparkling Water, Olive Oil Extra Light, Crushed Tomatoes, Tomato Sauce and Tomato Juice (EUKP)  
Tuscanini - Sparkling Grapefruit Water, Sparkling Lemon Water, Sparkling Orange Water (Badatz Milan)  
Tuscani - Classic Potato Chips, snack bag and rippled Potato Chips Snack Bag (Badatz-Milan)  
Unger's - Potato Kugel Batter  

STAR-S P PRODUCTS  
(FOR SEPHARDIM – KITNIYOS)  
The following are Passover products for 5780 from a division of the Star-K that caters to the specific needs of Sephardim who eat Kitniyos and Shechita for Sephardim. Items bearing the Star-S P may include Kitniyos. These foods will also follow the Beis Yosef standards regarding Bishul Yisroel etc. The symbol for this Sephardic division is “Star-S P” and is under the direction of Rav Emanuel Goldfeiz  

California Delight (Kitniyos) - Baby Corn (Whole Spears, Cut), Whole Kernel Corn  
Yerek Brand (Kitniyos) - Green Beans, Cut Green Beans, French Cut Green Beans, Green Peas, Peas & Carrots, Cut Corn, Mixed Vegetables, Baby Lima Beans  

Rice (Kitniyos): Despite the fact that these rice products are meticulously cleaned in the factories with advanced machinery, the Gedolei Haposkiim of the Sephardic Kehillot feel that the established custom of checking the rice, grain by grain, 3 times, is still required. Therefore, Star-S P Kitniyot certified Rice Products should be checked, grain by grain, 3 times prior to its use on Pesach.  

Carolina Mehadrin (Kitniyos) - Long Grain White Rice (Star-S P - Kitniyot)  
Himalayan Pride Basmati Rice (Star-K Required/No Star-S P - Product is Kitniyot)  
Super Lucky Elephant Jasmine Rice (Star-K Required/No Star-S P Required - Produce is Kitniyot)  

The following brands of Basmati, Jasmine and Raw Rice, when bearing a Star-K symbol are certified as Star-S P Kitniyot. No Star-S P symbol is required on the label:  


STAR-S P NON-KITNIYOS PRODUCTS  
(Kosher L’Pesach for both Sephardim and Ashkenazim)  

ALCOHOLIC BEVERAGES:  
De La Rosa Vineyards (Star-S P Required) - Brandy, Grappa, IceWine, Wines, Organic Grape Juice
Notte Italiana (Star-S P Required) - Prosecco
Val D’Oca (Star-S P Required) Prosecco
Val D’Oca (Star S P Required) Prosecco

**CANNED GOODS FRUITS AND VEGETABLES:**
**California Delight Vegetables:** (Star S P Required) - Hearts of Palm, Whole and Cuts & Pieces.
**California Delight Bishul Beit Yosef, Mashgiach Temidi** - (Star S P Required) Salmon Boneless Skinless
**California Delight Bishul Beit Yosef, Mashgiach Temidi** - (Star S P Required) Tuna (Chunk “Tongol” in water, Chunk Light in water, Chunk White Albacore Tuna, Chunk Yellowfin in water, Solid White Albacore in water, Skipjack Chunk in water).

**Meat:** (All Chalak Beit Yosef L’Sephardim when Bearing Star-S Beit Yosef) Bierig Brothers (boxed veal), Glatt Ranch, (boxed beef), M&D Glatt (boxed beef, lamb and veal), Regal Foods (boxed beef).

For more information on the Star-S P program call (410) 484-4110 (extension 217) or email at rabbiholland@Star-K.org

**O/U PRODUCTS THAT CONTAIN KITNIYOS AND REQUIRE AN O/UP KITNIYOT SYMBOL**
For Use By Those Who Are Permitted to Eat Kitniyos On Pesach (i.e. Some Sephardim, Those Who are Ill, Infants):
Ferrero - Kinder Chocolate, Nutella Spread
Neptune: Seasoning Mixes: BBQ, Cholent, Cooked Fish, Curry, Grilled Chicken, Grilled Fish, Jerusalem, Pullet, Shakshouka, Shawarma, Steak Baharat, Cardamom, Cardamom Ground, Coriander, Ground, Cumin Ground, Cumin Whole, Fennel Ground, Hawai’i for Coffee, Hawai’i for Soup, Z’atar Sesame.OSEM: Gluten Free: Pretzels thins Sesame, Pretzels Thins Sa Salt
Peanut Corn Snacks: Bamba Regular, Bamba with Nouget Filling, Halva Filled, Strawberry Flavor. Popco
Shufersal: Infant Formula Milk Based with Iron (Stage 1, 2 & 3)
Sonny Joe’s: Tahini Dip, Just Hummus
Stolichnaya: Vodka Gluten Free
Supersnacks: Falafel Bit Snacks
Ta’am Vareach Spices: Cardamom, Ground Fennel
Telma: Corn Flakes

**O/K PRODUCTS THAT CONTAIN KITNIYOS AND REQUIRE AN O/KP FOR USE ON PESACH**
For Those Sephardim Who Eat Kitniyos:
24 Karat: Decaffeinated Green Coffee
Elite: Decaffeinated Green Coffee
Galii: Fava Beans Regular and Double Peeled
Gevalia: Decaffeinated Green Coffee
Hag: Decaffeinated Green Coffee
Impoca: Soy Lecithin
J. Rettenmaier & Sohne GmbH Natural Corn Cob Fractions
Jacobs: Decaffeinated Green Coffee
Kenco: Decaffeinated Green Coffee
Mastro Lorenzo: Decaffeinated Green Coffee
Maxwell House: 100% Colombian Coffee and Decaffeinated Instant Coffee (Canada)
Moccapress: Decaffeinated Green Coffee
Qinhuangdao Goldensea Foodstuff Baker Soy Flour & Toasted Soy Flour
R&G - BAR - Decaf Original Mainstream Shams Fava Beans and Double Peeled Fava Beans
Yuban: Traditional Ground Coffee (Canada)

**O/U PRODUCTS THAT ARE BOTH KITNIYOS & O/U MATZA ASHIRA:**
AVIV: HONEY MATZOS, MINI EGG MATZOS
Hagada: Egg Matzo
Holiday: Chocolate (Milk and Dark) Egg Matzo
Horowitz Margareten: Egg Matzo
Jerusalem Matzos: Egg Matzo
King Star Foods: Egg Matzo
Manischewitz: Egg Matzos (chocolate covered: dark, double dipped, ultimate double dipped, ultimate smothered, white), Egg Matzo Tams (everything, garlic, onion, original), Egg Matzo, Egg Matzo Crackers, Yolk Free Egg Matzos)
Egg Matzo Tams: Everything, Garlic, Onion, Original Egg Matzo, Egg Matzo Crackers, Yolk Free Egg Matzo
Matzot Carmel: Egg and Honey Matzoh
Mosmarks: Egg Matzo
Osem: Egg Matzo
Rishon: Egg Matzo
Shiblem: Egg Matzo Squares Whole Wheat and Mini Whole Wheat
Shoprite: Egg Matzo
Traditional Matzos: Egg Matzos
Yanovsky: Matzo Sweet
Yehuda: Egg Matzos
THE FOLLOWING PRODUCTS ARE NOT CERTIFIED KOSHER FOR PASSOVER BY THE O/U, nonetheless, the O/U has identified these products as halachically acceptable for infants and the ill. these products must bear an O/U or O/UD symbol:

BABY FOOD:
- Carrots, Squash, Green Beans (Kitniyos), Peas (Kitniyos)

INFANT FORMULAS
- 365 Everyday Value
- Ameribella
- America's Choice for Baby
- Babies R Us
- Baby Basics
- Baby's Choice
- Bear Essentials
- Belacta (regular and premium)
- Belacutase
- Berkeley & Jensen
- Bright Beginnings
- Cottontails
- CVS
- Daily Source
- Discount Drug Mart
- Earth's Best
- Elecare
- Enfagrow
- Enfagrow Neuropro, Premium and Toddler Transitions
- Gentlelease
- Enfalac
- Enfamil (A.R., Enspire, Neuropro
  Enfacare, Premature High Protein 24 Cal Per f. ox.,
  Prosobee, Reguline)
- Enfaport
- Enfapro
- Food Lion
- Full Circle
- Fulton St. Market
- Gerber Good Start
- Giant
- Giant Eagle Baby
- Hannaford
- H-E-B
- Heinz Nurture
- Home 360 Baby Hy-Vee
- Isomil
- Kirkland Signature
- Kuddles
- Laura Lynn
- Life Brand
- Little Ones
- Meijer Baby Member’s Mark
- Mom to Mom
- Moo Moo Buckaroo
- Mother’s Choice
- My Organic Baby
- Nature’s Place
- Nestle Good Start
- Next Step
- Nutrabenfant
- O Organic Baby
- Parent’s Choice
- Premier Value
- President’s Choice
- Price Chopper
- Puramino
- Publix
- Rite Aid - Tugaboos
- Shopko
- Similac (Regular, Advance
  Plus, Comfort, Gold w/HMO,
  Lemedhadrin
- Neosure, Spit Up AR, RTF, Special
  Care RTF)
- Simply Right
- Stop & Shop
- Sunrise
- Supervalu
- Target
- Tippy Toes By Topcare
- Top Care
- Topco
- Up & Up
- Vermont Organics
- Walgreens
- Wegmans
- Well Beginnings
- Western Family

MEDICAL NUTRITIONAL SUPPLEMENTS
- Abound
- Arginaid (plain and extra)
- Benecalorie
- Beneprotein
- Boost (Plus, Glucose Control,
  High Protein and Nutritional
  Pudding)
- Diabetishield
- Diabetisource AC
- Enfamil Human Milk Fortifier
  Powder
- Enlive
- Ensure (Compact, Complete
  Nutrition Shake, Healthy
  Mom Shake, High Calcium
  Shake, High Protein Shake,
  HN, Homemade Shake, Plus,
  Plus HN, Plus Advance, Next
- Generation, Shake and Twocal)
- Fibersource HN
- Glucerna 1.0, 1.2 and 1.5
- Isosource (plain and HN with
  Fiber
- Jevity 1.0, 1.2, and 1.5
- Nepro (HP, LP, Vanilla, With Carb
  Steady Flavored)
- Novasource Renal Nutren
  (Product Line)
- Perative
- Portagen
- Resource Diabetic (Nestle
  Nutrition), Thicken up Nestle
  Nutrition, Thickened Water and
  Juice Products Nestle Nutrition)
- Thick & Easy - Food and
  Beverage Thickener Hormel
  and thickened Water and Juice
  Products Hormel
- Thick-It - Original Food &
  Beverage Thickener and Clear
  Advantage Food & Beverage
  Thickener
- Vital
- Vivonex Pediatric, Plus and Ten

MILK SUBSTITUTES (Only in
Shelf Stable, Non-Refrigerated
Containers)
- Almond Breeze Original
- Rice Dream Classic Original
- Soy Dream Original Enriched

PEDIATRIC SUPPLEMENTS:
- Boost Kid Essentials 1.0 and 1.5
- Boost Kid Essentials with Fiber
  D-Vi-Sol
- Enfamil 5% Glucose Water
- Fer-In- Sol Drops
- Poly-Vi-Sol Drops
- Tri-Vi-Sol Drops
- Resource Just for Kids with Fiber
- Pediasure Complesure, RpB,
  Peptide, Vanilla Powder and
  Shakes

PEDIATRIC ELECTROLYTES:
- Bright Beginnings
- Comforts For Baby
- Cottontails
- Cvs Pharmacy
- Enfamil Enfalyte Oral Electrolyte
  Solution
- Goodness
- H-E-B Baby
- Home 360 Baby
- Meijer
*Mom To Mom*

*Naturalyte*

*Shoprite*

*Parent's Choice*

*Pedialyte (all flavors)*

*Top Care*

*Vivonex Ten*

*Walgreen’s*

**Western Family**

**PREGNATAL VITAMINS**

Maxi Health (only with Chometz-free sticker)

**GLUTEN-FREE/NON-GBROKTS PRODUCTS FOR PESACH (5780-2020)**

Absolutely (O/UP):
- Flat Breads and Crackers
- Goldbaum (O/UP):
  - Crackers
  - Flatbread Crisps
- Matzah style Shehakol Matzah
- Jason (O/UP):
  - Coating Crumbs
  - Panko Coating Crumbs
- Jeff Nathan (O/UP):
  - Panko Flakes
- Kedem (O/UP):
  - Crispy O’s Gluten Free Frosted Cereal
- Absolutely Brand Crackers & Flatbread
- Kosherific (O/UP):
  - Cauliflower Cheese Pie
- Lieber’s (O/UP):
  - Gluten Free Confetti Cookies (vanilla & lemon)
- Manischewitz (O/UP):
  - Brownie Mix
  - Carrot Cake Macaroons
  - Cookies - Raisins & Spice
  - Gluten Free Matzo-Style Squares
  - Gluten Free Crackers
  - Cake Mixes – Chocolate/Vanilla/Yellow
- Noodle Soup Mix
- Coconut Crisp Cookies
- Pistachio Orange Macaroons
- Spiral Shaped Noodles
- Shell Shaped Noodles
- Yolk Free Medium Egg Noodles
- Wide Egg Noodles
- Passover Noodles
- Fine Egg Noodles
- Hazelnut Truffles
- Viennese Crunch
- Biscottis
- Pie Shell
- Veggie Potato Pancake Mix
- Chicken Broth (natural & Gluten Free)
- Osem: (O/UP):
  - Pretzel Thins – Sea Salt and Sesame
- Paskesz:
  - Cluster Crunch Cereal Cracker Flats
  - Crisps: (original, onion, garlic & everything)
  - Soft Crunch Honey Granola Style Bar (Honey/Almond and Chocolate Drizzle) (pareve)
- Yehuda (O/UP):
  - Gluten Free Chocolate Covered Crackers
  - Unsalted Matzo-Style Squares
  - Soup Crackers
  - Cake Meal & Fine Meal
  - Marble Cake

**ALERTS**

- Oat Milk is now commonly available and should NOT be confused with Soy Milk, as Oat Milk is Chometz. See “Soy List” (Kitniyos) for Soy Milk that is not contaminated from Oat Milk machinery.
- Be careful to check packages of Kosher-for-Pesach items for the Pesach certification. Some non-Pesach Kosher products have similar packaging to those products that are Kosher for Pesach and can be easily confused. This is a common issue in many supermarkets.
- Some brands of Finger Paints, including Elmer’s, contain wheat or oats and should be either used before Pesach or sold and put away with the Chometz.
- Not all Elite products bear recommended Hashgachos. Check the label for proper Hashgacha.
- Caution should be used when buying Matzos to be sure that they are not Chometz or in the category of “Matzah Ashira”. Some examples of Matza Ashira are: Manischewitz White Grape Matzo, Grape Bit Crackers, Egg Matzo, Egg Matzo Crackers, Egg Matzo Snack Bits, Chocolate Covered Egg Matzo and Tam Tam crackers. These items are only permissible for the elderly, ill, or young children who are not able to properly digest regular Matzah.
- “Pure Honey” from China has been found to be adulterated with corn and rice syrup. One brand was found to not even contain honey.
- Zoo Alert: Be careful when visiting a zoo during Pesach not to purchase animal food to feed the animals from the zoo, as most of them contain Chometz.
- All ground processed spices need Hashgacha for Pesach (even pure ground spices).
- Many types of cheese bearing reliable certification have a similar variety certified for Pesach and non-certified for Pesach.
- Last year, over 150 fake Pesach certificates were found in Israeli restaurants and establishments. Check carefully for authenticity of Hashgacha.
- Disposable Gloves in NorthShore University HealthSystem: The NorthShore University HealthSystem system currently uses disposable gloves that have oat powder added to the inside to help maintain moisture on the hands of the employees who wear these gloves many hours a day. The oat powder is assumed to be Chometz and edible and therefore Jewish healthcare workers should not use these gloves on Pesach, as doing so would be considered to be having Hana’ah (benefit/pleasure) from Chometz. It is permitted for Jewish patients to be treated by healthcare workers wearing these gloves on Pesach and those who want to be extra careful about avoiding Chometz should wash their hands afterwards. The brand is believed to be Restore.
FROM THE O/U:

- **Espresso Club Coffee:** The O/U does NOT certify Espresso Club Decaffeinated Coffee pods as an O/UP - Passover product. This product bears an unauthorized O/U kosher for Passover sticker.

- **Jungle Island Florida:** There is a social media image that is circulating about Jungle Island Florida that includes a statement “Glatt Kosher O/UP for Passover”. This is an unauthorized use of the O/U symbol. The O/U does not certify Jungle Island.

- **Kirkland Purified Water With Minerals:** Unflavored, Purified Water generally does not require certification for Pesach. However, when containing a Citric Acid, such as Kirkland brand, which lists “calcium citrate” in its ingredients, the water should NOT be used without reliable Pesach certification. Unflavored water, with other minerals added, do NOT require certification for Pesach.

- **Sonny & Joe’s Tahini Dip for Pesach:** The O/U Certified a special Passover production of Sonny & Joe’s Tahini Dip which is a kitnios product. These containers are labeled with an O/U sticker that states “approved for those who eat kitnios on Passover”. Some of the Passover Tahini Dip containers were mistakenly labeled with a plain O/UP Kosher for Passover sticker, without specifying that the product is Kitniyos.

FROM THE O/K:

* Klein’s Naturals Dark Chocolate Covered Almonds: Please be advised that a limited number of display cases for Klein’s Naturals Dark Chocolate Covered Almonds, sold at Costco, were mistakenly labeled with an O/UP symbol. Individual product bags are correctly labeled with a plain O/K symbol, Kosher Pareve for year round use.

WHISKEY ALERT

(concerning Chometz She’Ovar Alav HaPesach)

**AKO: ASSOCIATION OF KASHRUS ORGANIZATIONS**

We recommend that Kashrus Agencies and consumers change their policies and only consume those alcoholic beverages which [are free of standard Kosher concerns and] are known to

(a) Be produced by a non-Jewish company or a Jewish-owned company which arranged for the sale of their Chometz

(b) Not contain any Chometz, including not having Chometz secondary grains or malted barley (bourbon and cordials are examples of items that may have these forbidden items), and/or

(c) Were not aged over Pesach (e.g. vodka).

For a Current List of Possibly Problematic Liquors Due to Chometz She’Avar Alav HaPesach according to extensive research of the cRc please check www.crcweb.org

**KOSHER CERTIFICATION LABELING**

Kosher certification is often followed by one of the following details of the product:

- **D:** Dairy
- **CY:** Chalav Yisroel
- **K:** Kitniyus
- **PY:** Pas Yisroel
- **F or FS:** Fish
- **MT:** Meat
- **G:** Glatt
- **P:** Passover
- **Y:** Yoshon
- **Mevushal** or **MV:** cooked or pasteurized wine/grape juice
- Parve: not dairy or meat
- **DE:** processed on dairy equipment
- **MT:** Mashgiach Temidi
- **BY:** Bishul Yisroel
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Photography is not permitted on Yom Tov.
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Rabbi Sholem Y. Fishbane
Kashrut Administrator

Pesach 2020 / י"ע מסויי

MEDICINES, COSMETICS & TOILETRIES FOR PESACH

This letter refers to Pesach-specific concerns; Please consult your Rabbi regarding the use of medicines, cosmetics, and toiletries on Shabbos or Yom Tov.

MEDICINES

- All pill or non-chewable tablet medication— with or without chametz – that one swallows is permitted. [Candy-coated pills are an exception to this rule, but they are quite uncommon]. Vitamins and food supplements do not necessarily fall into this category, and each person should consult with their Rabbi.

- Liquid and chewable medications that may contain chametz should only be used under the direction of a doctor and Rabbi, who will judge the severity of the illness, the likelihood that the medicine contains chametz, and the possibility of substituting a swallowable pill.

Important: Do not discontinue use of liquid, chewable or any other medicine without consulting with your doctor and Rabbi.

- Liquid and chewable medications that contain kitnios may be consumed by someone who is ill. An otherwise healthy person, who would like to consume a liquid or chewable medicine to relieve a minor discomfort, should only do so if the product is known to be free of kitnios.

COSMETICS & TOILETRIES

- All varieties of blush, body soap, conditioners, creams, eye shadow, eyeliner, foundations, ink, lotions, mascara, nail polish, ointments, paint, shampoo, and stick deodorant are permitted for use on Pesach – regardless of the ingredients contained within them.

- Many varieties of cologne, liquid deodorants, hairspray, mousse, perfume, shaving lotion, sunscreen, and wipes contain denatured alcohol, and therefore should only be used on Pesach if they do not contain alcohol or the alcohol is known to be free of chametz. Such products manufactured in the United States may be used, regardless of whether the ingredient list includes denatured alcohol.

- Lipstick, mouthwash and toothpaste which contain chametz should not be used.

Rabbi Gedaliah Dov Schwartz
Rosh Beis Din, Chicago Rabbinical Council

Rabbi Dovid Zucker
Rosh Kollel, Chicago Community Kollel

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Av Beis Din, Chicago Rabbinical Council

Rabbi Shmuel Fuerst
Dayan, Agudath Israel of Illinois
INTRODUCTION
Dishes, utensils, kitchen appliances, countertops, and anything else used with food year-round, cannot be used for Pesach unless it goes through a process known as “kashering” or “hechsher keilim”. For a few items kashering just involves thoroughly cleaning the item, but for most items kashering also requires submerging the item in boiling water or a similar hot process. The laws of kashering are quite complex, and this article will present the most practical points for the average consumer. Readers are encouraged to discuss any questions not covered in this article with their local Rabbi.

The following items may not be kashered for Pesach:
China, pottery, earthenware, cement, concrete, and enameled pots may not be kashered for Pesach. The Ashkenazic custom is to not kasher glass or crystal, with the exception of glass stovetops discussed below. There is a difference of opinion as to whether plastic and other synthetic materials are included in this rule, and the cRc position is that those materials may be kashered.

Utensils and appliances which cannot be thoroughly cleaned, such as those having crevices in which chametz can accumulate, may not be kashered for Pesach. Some examples of this are dishwashers, sieves, graters, utensils with loose-fitting handles, and bottles with narrow necks.

Materials which might get ruined during the kashering process may not be kashered for Pesach, out of concern that the person would be afraid of breaking his utensil and will therefore not kasher properly. For example, a toaster cannot be kasher because it requires a method of kashering called libun gamur, which involves intense heat that might ruin the device.

We now turn to the parts of the kitchen which can be kashered.

SEPHARDIC APPLICATIONS
1. Rav Ovadia Yosef (Chazon Ovadia – Pesach 2003 edition page 151), following the Shulchan Aruch (Orach Chaim 451:26), rules that glass and crystal do not need to be kasher for Pesach. Glass is a non-porous material, and thus merely requires to be washed and cleaned and may be used for Pesach. This includes Pyrex and Duralex as well. (Chazon Ovadia, ibid.)
2. However, an item that is not 100% glass, but contains even a small amount of material that is not able to be kasher, such as ceramic, may not be kasher (personal communication with Rav Ovadia Yosef). For example, a glass stovetop is likely not 100% glass and may contain additional materials. If even a small percentage of those additional materials are not kasher-able, then the entire stovetop may not be kashered.
3. Rav Yosef (Chazon Ovadia – Pesach 2003 edition, page 151) opines that plastic may be kashered for Pesach.

NOTE: Sephardic applications are indicated in marked boxes.

FLATWARE
Silver, stainless steel, and plastic flatware may be kashered. The process begins with a thorough cleaning, after which the utensil should not be used for 24 hours. A pot of water is brought to a rolling boil, and the pieces of flatware are dropped into the water one at a time. If the water stops boiling at any point, one must wait until it returns to a boil before putting in any more flatware. The custom is to rinse the flatware with cold water after kashering.

Some have the custom to kasher in a dedicated “kashering
**POTS AND PANS**

Standard metal pots are *kasher* in the same manner as flatware; consult your Rabbi if the pot which requires *kashering* is too large to fit into any other pot of boiling water. Enameled pots (e.g. Fiesta Ware, Le Creuset) and glass pots (e.g. Pyrex) cannot be kasher due to the materials they are made of. The Instant Pot and its cover cannot be kasher because they have too many nooks and crannies which cannot be cleaned properly and into which the *kasher* water might not penetrate.

In general, baking, roasting, and frying pans cannot be kasher for Pesach, unless they are always used with generous amounts of oil or other grease when cooking. If that is the case, they can be kasher through *libun kal* which involves cleaning the pans well, not using them for 24 hours and then putting them upside-down on an open flame until both the inside and outside of the pan are hot enough to singe paper.

**SEPHARDIC APPLICATIONS**

**Glass Pots (Pyrex)**

Per point #1 above, these items do not need to undergo kashering. Washing and cleaning them suffices (Chazon Ovadia – Pesach 2003 edition page 152).

**Frying Pans**

Following the Shulchan Aruch (Orach Chaim 451:11), Rav Ovadia Yosef (Chazon Ovadia – Pesach 2003 edition page 138) rules that *hagala* suffices for frying pans. However, the difficulty in achieving the prerequisite level of cleanliness necessary for *hagala* may make this process impractical.

**Glassware**

Per point #1 above, glassware does not require more than being washed and cleaned to be usable on Pesach.

**SINKS**

Stainless steel or Corian sinks may be kasher using the following method. Clean them thoroughly, leave them unused for 24 hours, boil a kettle of water and carefully pour that water over all surfaces of the sink and faucet. Preferably, the sink should be rinsed with cold water after kashering is completed. The strainer covering the sink’s drain, and the aerator on the faucet, should be replaced for Pesach. If a faucet has a coiled hose, the faucet can be used on Pesach as long as the coiled portion remains in the “base” and is not pulled out. Porcelain sinks cannot be kasher.

Dishes and other Pesach utensils may not be placed in a sink which was not kasher; rather, an insert or basin which was never used for chametz must be placed in the sink, and all dishes should be put into that insert.

**TABLECLOTHS**

Fabric tablecloths may be used for Pesach after being laundered. Vinyl tablecloths cannot be kasher and should be replaced for Pesach.

**ELECTRIC MIXERS, FOOD PROCESSORS, AND BLENDERS**

The motor area of small electric appliances (e.g. mixers, food processor, blenders) is often exposed to chametz and is very difficult to clean; it is therefore recommended that one purchase separate appliances which should be reserved for Pesach use. A food processor or blender whose motor area is truly sealed, such that food does not penetrate, is not affected by this issue and may be used for Pesach after separate bowls and blades are purchased for Pesach use.

**DRINKING GLASSES**

The Ashkenazic custom is that drinking glasses made of glass cannot be kasher if they were ever used for hot beverages or washed with hot water, such as in a dishwasher. If they were never used or washed hot, fill the glasses with water and leave the water in the glasses for at least 24 hours; repeat this procedure two additional times with fresh water. Drinking glasses made of plastic can be kasher in the same manner as flatware outlined above, but drinking glasses (or anything else) made of ceramic or china cannot be kasher.

Dishes and other Pesach utensils may not be placed in a sink which was not kasher; rather, an insert or basin which was never used for chametz must be placed in the sink, and all dishes should be put into that insert.
STOVETOPS AND OVENS

Stovetops (ranges) and ovens may be kashered for Pesach use, and the process for doing so is as follows:

STOVETOPS

The most common type of stovetop is a metal grate over an open flame, which is situated on a porcelain enamel surface. Others have electric coils in the place of an open flame or have a glass (a.k.a. glass-ceramic) surface covering electric coils; the most popular brands for this last type of stovetop are Corning and Ceran.

The kashering of stovetops – including glass ones – is done as follows: All parts of the stovetop should be thoroughly cleaned, including scraping residual food from the surface and catch-tray, and not used for 24 hours. Then the fire or coil should be turned to its maximum temperature for at least 30 minutes. [For electric stovetops with exposed coils (i.e. not covered with glass), leave the coils on for just 15 minutes.]

Afterwards, cover the following areas with foil: (a) the knobs, catch trays, and all areas between the burners, and (b) areas behind the burners where pots might touch. If there is food residue on the underside of the stove’s hood, it should be thoroughly cleaned before Pesach.

NON SELF-CLEANING-OVEN

All surfaces of the oven and racks must be thoroughly cleaned, the oven and racks should not be used for a full 24 hours, and then the oven should be turned on to 500-550°F for one hour. As an added precaution for Pesach, once this process is complete, some cover the racks and grates on both sides with aluminum foil (which should be perforated for air circulation), and do not allow food to touch the side, bottom or top of the oven on Pesach.

SELF-CLEANING OVEN

A complete high-temperature self-clean cycle should be run with the racks inside the oven, and then the oven may be used for Pesach without covering the racks. This kashering may be done even if the oven was not left unused for 24 hours. If the racks are not inside the oven while the self-clean cycle is run, the racks should be kashered separately.

Note: Low-temperature self-clean cycles (e.g. AquaLift, Steam Clean) do not qualify as kashering.

WARMING DRAWER

Light one can of chafing-dish fuel (e.g. Sterno cans) in the warming drawer, being sure to use a can fueled with ethanol or methanol. [Wicked cans that use diethylene glycol as a fuel should not be used for kashering.] Make sure to leave the door of the warming drawer slightly ajar, so that there will be enough air to allow for combustion, and allow the can to burn for two hours. As with all kashering, before you begin, the warming drawer must be thoroughly cleaned and not used for 24 hours.

MICROWAVE OVEN

Microwave ovens may be used on Chol HaMoed, but not on Shabbat and Yom Tov. The glass plate cannot be kashered (or used) and should be removed before kashering begins. Some microwaves have a porcelain enamel interior; these cannot be kashered.

To kasher the microwave appliance, clean it thoroughly, and do not use it for 24 hours. Then a cup of water should be boiled in the chamber for an extended amount of time, until the chamber fills with steam and the water overflows from the cup. For Pesach, it is a commendable extra precaution to cover all foods in the microwave, even after performing the above kashering. If a microwave has a metal grate, it should be kashered in a pot of hot water as described in the Flatware section above.

For convection microwave ovens, the same kashering process as a conventional oven should be followed, paying particular attention to cleaning out the chamber and fan assembly.

SEPHARDIC APPLICATIONS

Ovens

Rav Ovadia Yosef (Chazon Ovadia – Pesach 2003 edition page 132) does not require the additional stringencies of covering the racks etc. and preventing food from coming into contact with the oven walls.
REFRIGERATORS AND FREEZERS

All parts of refrigerators and freezers, including storage bins, must be thoroughly cleaned and washed. The shelves should be lined with plastic or foil, which should be perforated with small holes to allow for air circulation.

COUNTERTOPS

In any situation where the countertop cannot or will not be kashered, it may only be used on Pesach after being covered with a non-porous material which will not easily rip or tear.

The procedure for kashering a countertop is to clean it thoroughly, not use it for 24 hours, boil a kettle of water and carefully pour that water over all surfaces of the from the kettle. To his view, washing and cleaning the shelves is sufficient (Chazon Ovadia – Pesach 2003 edition page 148).

SEPHARDIC APPLICATIONS

Refrigerators

Rav Ovadia Yosef does not require the shelves to be covered, assuming the general usage does not involve placing boiling hot pots and pans directly on the racks. To his view, washing and cleaning the shelves is sufficient (Chazon Ovadia – Pesach 2003 edition page 148).

Many kitchens use natural stone such as granite, marble, limestone, quartzite, soapstone, slate, and onyx for countertops. These may be kashered for Pesach regardless of which sealant is used.

Another material used for countertops is quartz resin, a man-made material made to look like granite or marble. Some common brands are Cambria, Caesar Stone, Silestone, QStone, and Zodiaq. These may be kashered for Pesach. Similarly, countertops made of acrylic or polyester look like stone. Some popular brands are Avonite, Corian, Gibraltar, Hi-Macs, Meganite, Staron, Surrell, and Swanstone. These materials may be kashered for Pesach if they do not contain any scratches or stains; otherwise they must be covered.

Others create counters from butcher block or wood. In general, wood may be kashered only if it contains no cracks that might trap chametz. Due to the likelihood of such cracks developing, it was the practice to sand down wooden surfaces in butcher shops before Pesach. If sanding the countertops is practical in one’s home or if the countertop contains no cracks, the countertop may be kashered; otherwise the wooden countertop should be covered for Pesach.

There are also glass, ceramic, cement, and porcelain countertops available. These countertops cannot be kashered for Pesach and must be covered.

Stainless steel, copper, and zinc countertops are also available, and they may be kashered for Pesach.

Special thanks to Rick Glickman of “Dream Kitchens” in Highland Park, Illinois, for his assistance with our countertop research.

As with all halachic issues, if a question arises regarding kashering one’s kitchen, contact your local Rabbi.

A summary of the information about countertops is included in the chart below.
COUNTERTOPS

The following listing indicates whether different types of countertops can be koshered for Pesach.

<table>
<thead>
<tr>
<th>BRAND NAME OR MATERIAL</th>
<th>CAN IT BE KASHERED?</th>
<th>COMMENT</th>
</tr>
</thead>
<tbody>
<tr>
<td>Acrylic</td>
<td>Yes</td>
<td>May be koshered if there are no scratches or stains; otherwise cover.</td>
</tr>
<tr>
<td>Avonite</td>
<td>Yes</td>
<td>May be koshered if there are no scratches or stains; otherwise cover.</td>
</tr>
<tr>
<td>Blue Louise</td>
<td>Yes</td>
<td></td>
</tr>
<tr>
<td>Buddy Rhodes</td>
<td>No</td>
<td>Must be covered for Pesach.</td>
</tr>
<tr>
<td>Butcher Block</td>
<td>Yes</td>
<td>May be koshered if there are no cracks; otherwise sand or cover.</td>
</tr>
<tr>
<td>Caesar Stone</td>
<td>Yes</td>
<td></td>
</tr>
<tr>
<td>Cambria</td>
<td>Yes</td>
<td></td>
</tr>
<tr>
<td>Cement</td>
<td>No</td>
<td>Must be covered for Pesach.</td>
</tr>
<tr>
<td>Ceramic tile</td>
<td>No</td>
<td>Must be covered for Pesach.</td>
</tr>
<tr>
<td>Cheng Design</td>
<td>No</td>
<td>Must be covered for Pesach.</td>
</tr>
<tr>
<td>Concrete</td>
<td>No</td>
<td>Must be covered for Pesach.</td>
</tr>
<tr>
<td>Copper</td>
<td>Yes</td>
<td></td>
</tr>
<tr>
<td>Corian</td>
<td>Yes</td>
<td>May be koshered if there are no scratches or stains; otherwise cover.</td>
</tr>
<tr>
<td>Cosmos</td>
<td>Yes</td>
<td></td>
</tr>
<tr>
<td>Craftart</td>
<td>Yes</td>
<td>May be koshered if there are no cracks; otherwise sand or cover.</td>
</tr>
<tr>
<td>Curava</td>
<td>No</td>
<td>Must be covered for Pesach</td>
</tr>
<tr>
<td>Dekton</td>
<td>No</td>
<td>Must be covered for Pesach</td>
</tr>
<tr>
<td>Fireclay Tiles</td>
<td>No</td>
<td>Must be covered for Pesach</td>
</tr>
<tr>
<td>Formica</td>
<td>Yes</td>
<td>Carefully clean seams before koshering.</td>
</tr>
<tr>
<td>Gibraltar</td>
<td>Yes</td>
<td>May be koshered if there are no scratches or stains; otherwise cover.</td>
</tr>
<tr>
<td>Glass tile</td>
<td>No</td>
<td>Must be covered for Pesach.</td>
</tr>
<tr>
<td>Granite</td>
<td>Yes</td>
<td></td>
</tr>
<tr>
<td>HanStone</td>
<td>Yes</td>
<td></td>
</tr>
<tr>
<td>John Boos</td>
<td>Yes</td>
<td>May be koshered if there are no cracks; otherwise sand or cover.</td>
</tr>
<tr>
<td>Hi-Macs</td>
<td>Yes</td>
<td></td>
</tr>
<tr>
<td>Laminam</td>
<td>No</td>
<td>Must be covered for Pesach.</td>
</tr>
<tr>
<td>BRAND NAME OR MATERIAL</td>
<td>CAN IT BE KASHERED?</td>
<td>COMMENT</td>
</tr>
<tr>
<td>------------------------</td>
<td>----------------------</td>
<td>---------</td>
</tr>
<tr>
<td>Laminate (plastic)</td>
<td>Yes</td>
<td>Carefully clean seams before kashering.</td>
</tr>
<tr>
<td>Limestone</td>
<td>Yes</td>
<td></td>
</tr>
<tr>
<td>Marble</td>
<td>Yes</td>
<td></td>
</tr>
<tr>
<td>Marmoglass</td>
<td>No</td>
<td>Must be covered for Pesach.</td>
</tr>
<tr>
<td>Meganite</td>
<td>Yes</td>
<td></td>
</tr>
<tr>
<td>Monestone</td>
<td>Yes</td>
<td>May be kashered if there are no scratches or stains; otherwise cover.</td>
</tr>
<tr>
<td>Nanoglass</td>
<td>No</td>
<td>Must be covered for Pesach.</td>
</tr>
<tr>
<td>Neolith</td>
<td>No</td>
<td>Must be covered for Pesach.</td>
</tr>
<tr>
<td>Nevmar</td>
<td>Yes</td>
<td>Carefully clean seams before kashering.</td>
</tr>
<tr>
<td>Pionite</td>
<td>Yes</td>
<td>Carefully clean seams before kashering.</td>
</tr>
<tr>
<td>Plastic Laminate</td>
<td>Yes</td>
<td>Carefully clean seams before kashering.</td>
</tr>
<tr>
<td>Porcelain</td>
<td>No</td>
<td>Must be covered for Pesach.</td>
</tr>
<tr>
<td>Pyrolave</td>
<td>No</td>
<td>Must be covered for Pesach.</td>
</tr>
<tr>
<td>QStone</td>
<td>Yes</td>
<td></td>
</tr>
<tr>
<td>Quartz Resin</td>
<td>Yes</td>
<td></td>
</tr>
<tr>
<td>Quartzite</td>
<td>Yes</td>
<td></td>
</tr>
<tr>
<td>Silestone</td>
<td>Yes</td>
<td></td>
</tr>
<tr>
<td>Silgranit</td>
<td>Yes</td>
<td></td>
</tr>
<tr>
<td>Slate</td>
<td>Yes</td>
<td></td>
</tr>
<tr>
<td>Soapstone</td>
<td>Yes</td>
<td></td>
</tr>
<tr>
<td>Spekva</td>
<td>Yes</td>
<td>May be kashered if there are no cracks; otherwise sand or cover.</td>
</tr>
<tr>
<td>Stainless Steel</td>
<td>Yes</td>
<td></td>
</tr>
<tr>
<td>Staron</td>
<td>Yes</td>
<td>May be kashered if there are no scratches or stains; otherwise cover.</td>
</tr>
<tr>
<td>Surrell</td>
<td>Yes</td>
<td>May be kashered if there are no scratches or stains; otherwise cover.</td>
</tr>
<tr>
<td>Swanstone</td>
<td>Yes</td>
<td>May be kashered if there are no scratches or stains; otherwise cover.</td>
</tr>
<tr>
<td>Wood</td>
<td>Yes</td>
<td>May be kashered if there are no cracks; otherwise sand or cover.</td>
</tr>
<tr>
<td>Zinc</td>
<td>Yes</td>
<td></td>
</tr>
<tr>
<td>Zodiaq</td>
<td>Yes</td>
<td></td>
</tr>
</tbody>
</table>
The following is a quick-guide to which item can and cannot be kashered for Pesach. Details such as how to kasher these items can be found in the article entitled, *Kashering The Kitchen* (pages 22-25), in our FAQs (pages 90-101), or at www.ASKcRc.org. This chart does not include information on countertops, which are listed separately on pages 26-27. For each item or material, the status is given as one of the following:

- **May be kashered**
- **Cannot be kashered**

<table>
<thead>
<tr>
<th>Material</th>
<th>Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>Scratches</td>
<td>Depends on whether there are scratches or cracks in the material</td>
</tr>
<tr>
<td>Seal</td>
<td>Depends on how well sealed the motor is</td>
</tr>
<tr>
<td>Use</td>
<td>Depends on how the item is used</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>ITEM</th>
<th>STATUS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Aluminum</td>
<td>✔</td>
</tr>
<tr>
<td>Baking pan</td>
<td>Use</td>
</tr>
<tr>
<td>Blech, kedairah</td>
<td>✔</td>
</tr>
<tr>
<td>Blech, standard</td>
<td>✗</td>
</tr>
<tr>
<td>Blender</td>
<td>Seal</td>
</tr>
<tr>
<td>Bone china</td>
<td>✗</td>
</tr>
<tr>
<td>Butcher block</td>
<td>Scratch</td>
</tr>
<tr>
<td>Can opener</td>
<td>✗</td>
</tr>
<tr>
<td>Cast iron</td>
<td>Use</td>
</tr>
<tr>
<td>Cement</td>
<td>✗</td>
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<td>Ceramic</td>
<td>✗</td>
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<tr>
<td>China</td>
<td>✗</td>
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<tr>
<td>Colander</td>
<td>✗</td>
</tr>
<tr>
<td>Convection oven</td>
<td>✔</td>
</tr>
<tr>
<td>Cookie sheet</td>
<td>✗</td>
</tr>
<tr>
<td>Corelle</td>
<td>✗</td>
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THE DAY BEFORE PESACH

Pesach preparations start in many homes months before Pesach, but the day before Pesach is inevitably one of the busiest days of the year. Let us review the order of the day so that we can be proficient in its many important details, making the day just a bit less frantic.

PROPER DISPOSAL OF CHAMETZ

Every Jew is obligated to celebrate the entire holiday of Pesach without owning or benefiting from chametz. There are three components to ensuring that this obligation is fulfilled which will be elaborated upon below:

1. Mechiras Chametz (sale of chametz)
2. Bedikas and Bitul Chametz (the search for and nullification of chametz)
3. Biur Chametz (destruction of chametz)

MECHIRAS CHAMETZ

One who cannot dispose of all of his or her chametz before Pesach must authorize his Rabbi, in advance, to sell it to a non-Jew on his behalf. This transaction is completely legal, giving the non-Jew all rights of ownership over the chametz that has been sold to him or her. It is important to list one’s home address as well as one’s office address when selling chametz through the Rabbi.

After the conclusion of the festival, the Rabbi purchases the chametz back from the non-Jew. One must be careful to wait at least one hour after Pesach before using this chametz, in order to give the Rabbi time to complete the re-purchase of the chametz and restore its ownership to the Jewish owner.

All chametz that is to be sold should be placed in a special room or section of the house, together with chametz dishes and utensils, until after Pesach. This area should be locked or closed off so that access to it will be difficult. One should be sure not to leave any items there which may be needed during Pesach!

If one will be traveling to a time zone where Pesach begins earlier than in his or her hometown, there is an additional concern that the Rabbi back home will not yet have sold the chametz to the non-Jew by the time that the prohibition will begin where the traveler is located. In this case, a separate sale of chametz is arranged earlier in the home community for these travelers. Alternatively, the chametz may be transferred as a gift to someone else who will be remaining in the community, and the recipient of the gift arranges the sale of this chametz. These options should only be done under the guidance of a competent Rabbi, to ensure their halachic validity. Any other questions regarding the laws of pre-Pesach travel should be addressed to the Rabbi as well.

THE EVENING BEFORE EREV PESACH

The evening before Erev Pesach

Tuesday, April 7, 2020

BEDIKAS CHAMETZ - THE FINAL CHAMETZ SEARCH

Twenty-four hours before the Seder night, one must conduct a final search for chametz throughout the entire home and properties. All chametz that is found is stored in a secure location and either destroyed the next morning or sold to a non-Jew. Today, most families have already spent days or weeks establishing that their homes are chametz-free, and there are varying opinions of what bedikas chametz is meant to accomplish. Some maintain that the cleaning is a preparation for this final thorough search, while others are of the opinion that today the search serves as a more basic review to ensure that all the areas were cleaned properly.
TIMING

Bedikas chametz begins as soon as possible after nightfall on Tuesday, April 7, 2020 (after 8:14 PM in the Chicago area). To ensure that the mitzvah is not forgotten or delayed, it is prohibited to begin a significant, absorbing activity starting twenty minutes after sunset until after the search has been completed. Some examples of this are studying, napping, eating, or beginning a project.

PREPARATION

It is customary to ask a family member to hide ten pieces of chametz in the areas that will be searched; each piece should be smaller than the volume of a fluid ounce. It is advisable to wrap the pieces well to avoid dropping crumbs, to wrap them exclusively in safely flammable materials (such as paper towels with masking tape), and to avoid wrapping them in plastic or foil. In addition, the location of where each piece is hidden should be recorded, in case a piece is not found during the search.

PROCEDURE

Any responsible person above the age of bar/bas mitzvah may be enlisted to help with bedikas chametz. Everyone who will be assisting in the search should be present when the bracha (blessing) over searching for the chametz is recited:

ברוך אתה שברך אתו במצוותיו ובמצוותיו וברכה
Ba-ruch a-ta ado-shem elo-keinu me-liche ha-o-lam asher kid'sha-nu b'mitz-votav v'tzi-vanu al bi-ur chametz

Once the bracha has been recited, the searchers must avoid all unnecessary speech or activity until after the search has been completed. All chametz that is found is stored in a safe place to be destroyed the following morning. At the conclusion of the search, a specific statement is recited by the head of household in which one states his/her desire to render any overlooked chametz as ownerless.

כל החמצ והעמרות-DDL נטלו חמשה דלל מझות דללים גורמים לכל זה להлеж לולא חפר כמפור דארום

Any chametz or leaven that is in my possession, which I have not seen, have not removed, and do not know about, should be nullified and become ownerless, like dust of the earth.

This bracha, as well as the above statement, may also be found in a siddur or haggadah.

TOOLS

Traditionally, three items are used for bedikas chametz: a candle, a feather, and a (wooden) spoon. The search is by the light of the candle, and the feather is used to gather whatever crumbs are found. Using a candle for bedikas chametz is not as effective as an electric light, but since the candle has much halachic significance, the search traditionally begins with it. The candle is then substituted for a flashlight or a similar source of strong, direct light. The feather and spoon are also sourced in halacha, but if one finds them to be impractical, they do not need to be used at all.

AWAY FOR PESACH

Those who will be away for Pesach but are leaving their home within thirty days of the holiday (i.e. after Purim) are required to do bedikas chametz. In this circumstance, any one of the following three options must be employed:

- Search during the evening before departing. In this case, since the search is not during the usual time, the bracha is omitted. However, the statement at the conclusion of the search must still be recited.
- A representative may be appointed to do the search at the usual time. The bracha before the search is recited by the representative. The statement after the search is recited by both the representative and the homeowner at his or her remote location.
- The entire home may be sold to a non-Jew. Note that this does not necessarily exempt bedikas chametz, so before employing this option, consult with your Rabbi.

FORGOT TO CHECK?

One who forgot to do bedikas chametz should consult a Rabbi immediately.

THE MORNING OF EREV PESACH

Wednesday, April 8, 2020

FOOD RESTRICTIONS

Starting from dawn, it is forbidden to eat matzah the entire day. Note that baked foods containing matzah meal are also forbidden, but cooked foods made from matzah meal (such as kneidlach) remain permitted. In addition, during the late afternoon, it is forbidden to eat a satisfying volume of any food so that one has an appetite for the Seder.

Sof z’mun achilas chametz is the end of the time when one may eat chametz before Pesach. This year, sof z’mun achilas chametz is 10:17 AM in the Chicago area. Once this time has passed, it is forbidden to eat chametz in any form.
BIUR CHAMETZ – DESTROYING THE CHAMETZ

All chametz left in a person's possession must be destroyed before sof z'man biur chametz - the concluding time for destroying chametz. This year, sof z'man biur chametz in the Chicago area is 11:35 AM.

The ideal manner of destroying chametz is by burning it. As mentioned previously, in order to burn the chametz efficiently and safely, it should first be removed from any foil or plastics. If that is impractical, any of the following may also be employed: pouring inedible detergent (such as bleach) over it, crumbling it up and flushing it down the toilet, or throwing it away in a publicly-owned garbage can or dumpster.

As a community service, the Agudah will hold a public biur chametz on Wednesday, April 8, 2020, between 8:00 AM and 11:00 AM in the parking lots of Yeshivas Ohr Boruch at 2828 W. Pratt Blvd. and JDBY at 3200 W. Peterson Ave., both in Chicago. To allow for complete burning in time, no chametz will be accepted after 11:00 AM. F.R.E.E. of Chicago – The Bellows Center will also hold a public biur chametz in their parking lot on Wednesday, April 8, 2020 between 8:00 AM and 11:00 AM at 2935 W. Devon Ave. in Chicago.

BITUL CHAMETZ – NULLIFYING THE CHAMETZ

In addition to destroying or selling all known chametz, every Jewish person over the age of bar or bas mitzvah must declare his or her chametz as ownerless. This declaration is accomplished by reciting the following statement:

כלה חומץ והלוהי אווסר בירושו, ודינהו ודלאו והסירה, ודבערה ודלאו והסירה, לברשותי, ויבטלו פרעות כל התורה, ודבערה ודלאו והסירה.

Any chametz or leaven that is in my possession, whether I have recognized it or not, whether I have seen it or not, whether I have removed it or not, should be nullified and become ownerless, like dust of the earth.

This statement must be recited before sof z'man biur chametz (11:35 AM in the Chicago area). Unless time is running out, it should be recited after at least some of his/her chametz has been burned. It is extremely important that this statement is understood. One who does not understand it in its original Aramaic must recite it in whatever language is familiar to him or her. If no translation is available, one must simply state that he or she disowns all chametz or leaven that exists in his or her possession.

This statement may also be found in a siddur, machzor, or haggadah. Be careful not to get this confused with the similar statement that is said after the search for chametz. The instructions in the siddur/machzor/haggadah should indicate that this is the statement for after the chametz is destroyed.

TAANIS B’CHORIM – FAST OF THE FIRSTBORN

Technically speaking, all firstborn males, whether firstborn to his father or firstborn to his mother, beginning at the age of bar mitzvah, have a requirement to fast on the day prior to Pesach. This fast is traditionally curtailed by participating in a siyum, a celebration that marks the completion of a sefer of Tanach that was studied in depth with the Rishonim (primary commentators), a tractate of Gemara, or a seder of Mishnah, or by attending a seudas mitzvah (meal held in honor of the fulfillment of a mitzvah), such as a bris milah (ritual circumcision) or pidyon haben (redemption of the firstborn).

Note that in contrast to many other areas of halacha, even an oldest son who was born after a miscarriage or stillbirth is included in this fast. Firstborn males who are under the age of bar mitzvah do not fast and would not be required to attend the siyum, but their fathers should fast on their behalf. (A father is not required to fast for a firstborn son who is younger than thirty days old.)

In the event that a firstborn is unable to participate in a siyum or seudas mitzvah on Erev Pesach, and he knows that fasting the entire day will severely impact his ability to perform the mitzvos of the Seder night properly, he should not fast. However, the Mishnah Berurah (670:2) recommends that in such a case, one should limit his eating to light foods, avoiding a regular meal. Other Poskim (Responsa Olas Shmuel, 58, quoted in Kaf HaChaim 670:8) suggest that the proper approach would be to fast only until chatzos hayom (midday). Rav Yosef Eliyahu Henkin, za”l (Kisei HaGaon Rav Y.E. Henkin, vol. 2:31) maintains that redeeming the fast with charity (i.e. donating to charity an amount that equals what one typically eats during the course of a day) is actually the most recommended course of action.

ERUV TAVSHILIN

When Yom Tov falls out on Friday – leading into Shabbos – every household must prepare an Eruv Tavshilin before Yom Tov in preparation for Shabbos. For information on this mitzvah, see the article on pages 40-41.

WORK RESTRICTIONS

When we will have a Beis Hamikdash, during the afternoon of Erev Pesach, all Jews will be required to bring the Korban Pesach – the Pesach Sacrifice. To ensure that no one could forget to fulfill this timely mitzvah, skilled activity is curtailed after chatzos – midday. While we are unfortunately currently unable to bring the Korban Pesach, this restriction remains in effect, and performing skilled activity is restricted after chatzos which this year in Chicago is 12:52 PM. Therefore, receiving a haircut from a Jewish barber, shaving, cutting nails, and washing laundry are to be completed before this time. (Receiving a haircut from a
non-Jew, giving laundry to a non-Jew, and a non-Jew cutting one’s nails remain permitted throughout the day.)

If one forgot to take care of these tasks before the proper time he or she should consult a Rabbi as to how to proceed. Other than the above items, all work performed for Yom Tov is permitted, provided that it is not performed in exchange for payment. One who must remain at the place of his or her employment after midday should consult a Rabbi.

GENERAL LAWS

As with every Yom Tov, there is a mitzvah to shower or bathe in honor of the holiday, and in many communities, men and boys go to the mikvah on this day.

It is also praiseworthy to study the laws of the Korban Pesach on Erev Pesach, since this carries the significance of bringing it.

May we merit bringing the actual Korban Pesach this year with the rebuilding of the Beis Hamikdash speedily in our days.

For a full list of references/sources, please contact the author, Rabbi Yochanan Schnall, at yschnall@crckosher.org.

Pre-Pesach Cleaning Checklist

DISPOSAL OF CHAMETZ CHECK LIST

Did you remember to...

☐ ...check your medicine cabinet for sprays, toiletries, and cosmetics including mouthwash, that are not recommended for Pesach use?

☐ ...thoroughly clean and wash the playpen, including padding, as well as the high chair and crib, carriages and strollers, as well as toy boxes?

☐ ...make certain that your pet’s food will be kosher for Pesach?

☐ ...turn your children’s pockets inside-out to shake out all crumbs; see that all family members do the same with their clothes? (Women should also be careful not to leave candy, gum, or chametz cosmetics in their purses.)

☐ ...thoroughly clean the glove compartment of the car, and vacuum the inside of both the front and back seats, as well as the trunk?

☐ ...meticulously clean your kitchen area: stove, cupboards, refrigerator, table top, shelves, sink, etc.?

☐ ...kasher any utensils or silverware before Wednesday, April 8, 2020 at 11:35 A.M. (in the Chicago area)?

☐ ...check the drawers, filing cabinets, etc. in your office, as well as in your home, for chametz you may have forgotten?

☐ ...replace all vacuum cleaner bags and throw out the chametz ones?
As we approach the holiday of Pesach 5780, it may be prudent to review the laws of *Eruv Tavshilin*, because we will have the privilege of performing this special *mitzvah* prior to the first days of *Yom Tov*. When *Yom Tov* falls out on Friday – leading into *Shabbos*, every household must prepare an *Eruv Tavshilin* before *Yom Tov* in preparation for *Shabbos*. By setting aside some cooked food and bread in honor of *Shabbos* before the onset of *Yom Tov*, one is permitted to prepare *Shabbos* foods on Friday. Let us explore why it is necessary, how it works, and the procedure used.

### THE BACKGROUND

On *Yom Tov*, like *Shabbos*, one may not transgress the 39 forbidden *melachos*, with a few exceptions. One of the exceptions is the *melacha* of *bishul* (cooking) as it states (*Shemos* 12:16), “the only work that may be performed on *Yom Tov* is that which is needed so that everyone will be able to eat.” However, cooking on *Yom Tov* is only permitted if the food will be consumed on *Yom Tov*; cooking for a later date, be it a regular weekday, another day of *Yom Tov*, or *Shabbos*, is forbidden, and according to some opinions, may involve a Biblical prohibition. Accordingly, when *Yom Tov* occurs on Friday, it should be forbidden to prepare food on Friday for *Shabbos* the next day, *Shabbos*. How, then, is one able to prepare fresh, tasty food for *Shabbos*?

To alleviate this concern, *Chazal* instituted a new procedure called *Eruv Tavshilin*, literally, the mixture of foods. If one prepares food for *Shabbos* before the onset of *Yom Tov*, he may continue the preparation for *Shabbos* on *Yom Tov*. The rationale for this is that if one begins the food preparation before *Yom Tov*, any cooking on *Yom Tov* is considered a mere continuation of the original cooking (*Rama* O.C. 527:1). Initially, one must be careful to ensure that all food prepared on Friday is edible before *Shabbos* begins. However, in extenuating circumstances, one may prepare food on Friday for *Shabbos* even if the food will not be edible when *Shabbos* begins (*Mishnah Berurah* 527:3). Accordingly, special care must be taken to ensure that the *cholent* is prepared early enough on Friday to allow it to be edible (at least one-third cooked) by the time *Shabbos* begins.

As an extension of the above requirement, many people have a custom to accept *Shabbos* early when *Yom Tov* falls on Friday to ensure that all food preparation is completed well before nightfall (ibid).

### THE PROCEDURE

The *Eruv* should be prepared before *Erev Yom Tov*, this year, Wednesday, April 8th. If the *Eruv* was prepared on an earlier day, the *Eruv* is effective but should ideally be prepared again on *Erev Yom Tov* without a bracha (*Shulchan Aruch* 527:14).

The *Eruv* consists of two food items: one cooked and one baked. As explained, by setting aside a cooked item and a baked item for *Shabbos* before the onset of *Yom Tov*, all subsequent preparations are considered a continuation of the original preparation rather than a new preparation. For this reason, we set aside a cooked item and a baked item because the vast majority of food preparations involve cooking and baking.

The cooked item should be at least the size of a *k’zayis* (approximately 1 fluid ounce) (*Shulchan Aruch* 527:3). It should be an item that is usually accompanied by bread (e.g. meat, fish, or eggs); common custom is to use a hard-boiled egg. Although one may use a cooked food even if it was not cooked specifically for the *Eruv*, the optimal form of the *mitzvah* is performed when one cooks a food specifically for the *Eruv* (see *Biur Halacha*, 527:6, s.v. *adashim*).
The baked item should ideally be whole and at least the size of a k‘beitza (2 fl. oz.), but it is sufficient if the piece is at least the size of a k‘zayis (Rama 527:3). Ideally one should use bread (when an Eruv is done in preparation for Shabbos on a Yom Tov other than Pesach) or matzah, but if these are unavailable, cake or cookies from the five species of grain may be used. Many people have a custom to use matzah as the baked item.

The baked and cooked items are held in one’s hand and the following beracha is recited: “... al mitzvas eiruv,” followed by the declaration, “Bahadein eiruva...” as printed in many sidurim. The declaration states that, with the Eruv, preparation for Shabbos may take place on Yom Tov. It is important that one understand the meaning of the declaration; if necessary, the declaration may be recited in English (see Mishnah Berurah 527:40). After the declaration, the food items should be stored in a safe location so that they remain intact until Shabbos. In fact, the Eruv must stay intact until the preparations for Shabbos have been completed.* It is customary to use the Eruv’s baked item, if it is a whole bread or matzah, for lechem mishnah on Shabbos, and then to eat the Eruv-foods during Seudah Shlishis (Mishnah Berurah 527:48).

**FORGOT TO PREPARE THE ERUVT?**

If one forgot to prepare the Eruv before the onset of Yom Tov and remembered before tzeis hakochavim (nightfall), he may still prepare the Eruv Tavshilin. If he does not remember until after tzeis hakochavim, he may no longer prepare the Eruv, and should consult his Rav as to how he should conduct himself on Yom Tov.**

**WHAT KIND OF PREPARATIONS ARE PERMITTED?**

The Eruv is primarily designed to allow cooking and baking on Friday for Shabbos. In addition, the Eruv permits activities indirectly related to food preparation (e.g. lighting candles and washing dishes with hot water); it also permits preparations which do not involve melachah (e.g. straightening up the house for Shabbos). Other preparations which involve melachah and are not food-related (e.g. carrying a machzor to shul on Friday for Shabbos through a public domain) are subject to dispute; therefore, it is preferable to derive benefit from it on Yom Tov itself (see Mishnah Berurah 302:17).

It is important to stress that preparing the Eruv Tavshilin only permits actions which may be performed on Yom Tov and were prohibited merely because they were done in preparation for Shabbos; actions which are prohibited to be done on Yom Tov (e.g. turning on and off lights, using electric appliances) are never permitted, even if an Eruv was prepared. Additionally, the Eruv Tavshilin only allows preparation for Shabbos; preparation for a weekday remains prohibited.

**WHO NEEDS TO PREPARE AN ERUVT TAVSHILIN?**

Any household which intends to cook, bake, or even reheat food on Friday for Shabbos, must prepare an Eruv Tavshilin (T’shuvos Shevet HaKahasi 2:184). Those who do not intend to do any food preparation may still need to prepare an Eruv for other preparations.*

One Eruv is sufficient for all members of the household (Mishnah Berurah 527:56). A guest in a hotel (such as a Pesach program) or in someone’s home needs to prepare an Eruv and does not automatically become part of the household’s Eruv. The guest may prepare his own Eruv (without the recitation of the bracha) or ask permission to join the hotel or household Eruv prior to the Eruv setup. Guests who have been given free reign of the house and are welcome to help themselves to food and drink without specific permission (e.g. children visiting their parents’ home for Yom Tov) are likely included in the household Eruv.

*Additional footnotes can be found in the extended online version of this article in the Pesach section of our website at www.crcweb.org.
Beitza, the egg, hard-boiled and lightly roasted, commemorates the korban chagigah (festival sacrifice). An egg represents the circle of life and is used because it’s the traditional food for mourners in Jewish custom. It reminds us of the destruction of the Bais HaMikdash (Holy Temple) and our inability to bring this sacrifice.

DID YOU KNOW that the first day of Pesach falls on the same day of the week as Tisha B’Av?

Karpas (celery, boiled potato, parsley etc.) is a vegetable, which is dipped into salt water. The vegetable reminds us of the spring season, and the salt water reminds us of the bitter tears we cried while enslaved in Egypt. The word karpas is composed of an anagram for the Hebrew word “parech”, hard work, and the Hebrew letter samech, which has a numerical value (gematria) of 60, representing the 600,000 Jews who left Egypt.

DID YOU KNOW that the (salt) water also represents the mikvah (in this case the Nile River) in which the Jews immersed themselves in order to eat the matzah and korban Pesach?

Zro’a, roasted piece of meat, chicken, lamb, turkey, duck or bone thereof, commemorates the korban Pesach (Pesach sacrifice), which, unfortunately, we cannot bring nowadays. The zro’a may not be eaten on the seder night, because we do not eat any roasted meat or fowl on the seder night.

DID YOU KNOW that unlike many depictions of the zro’a on the seder plate, there must be some meat left on the bone?

Charoses (usually made of grated apple, ground walnuts, cinnamon, red wine and dates) symbolizes the mortar used to make the bricks of the cities we were forced to build for Pharoah. Charoses at the seder may only be eaten during the meal; during Maror and Koraich, the vegetable should be dipped into the charoses and shaken off.

DID YOU KNOW that the texture of the charoses should be more like a compote/apple sauce – not large chunks?

Chazeres (Romaine lettuce), which, as a type of maror, reminds us of the bitter slavery. While many people use the traditional Romaine lettuce as chazeres, others use whole horseradish root.

DID YOU KNOW that Romaine lettuce is used to remind us how the Egyptian slavery began in an easy way and then became harder, just as Romaine is sweet when it’s young and bitter when it’s older?

Maror (the bitter herb – ground horseradish root) represents the bitter slavery we endured in Egypt. The horseradish is grated or ground and should not be mixed with other ingredients; prepared jarred horseradish should not be used.

DID YOU KNOW that we have two bitter herbs on the table, because we eat maror twice at the seder?
THE SEDER

Pesach, through the Seder, is an active demonstration of both our spiritual and physical redemption from Egypt; the foods we eat, prayers we say, and the stories we tell bring this experience to life. Our guide is the Haggadah — a book filled with Scripture, Rabbinic teachings, songs, prayers and rituals — a work unique to the holiday of Pesach.

For those who have medical or health conditions requiring changes or restrictions regarding Seder foods and drink, please see our new article, Dietary Needs at the Seder on pages 46-51.

BEFORE THE SEDER

The Seder table should be set before nightfall with the following items:

1) Seder Plate – For details about the Seder plate, see previous page. In short, the Seder plate should contain - starting from top left (NE) going clockwise – the following:
   a. Beitza
   b. Zro’a
      NOTE: One should be careful not to say that “this is for Pesach” lest it appear that the meat is being sanctified for the korban Pesach, which we cannot do today in the absence of the Beis Hamikdash (Holy Temple).
   c. Charoses
      Many in the Sephardic community add to the charoses fruits to which our People are compared, such as raisins, pomegranates, cinnamon, ginger and other sweet ingredients.
   d. Chazeres
   e. Karpas
   f. (in the middle of the plate) Marror

Sefhardim don’t use horseradish, as it has a sharp taste and not a bitter one. The Sephardic custom is to use the fresh leaves or stalks of Romaine lettuce or endives, but not the root.

2) Bowl of salt water for dipping the karpas

Some in the Sephardic community dip the karpas into vinegar instead of salt water.

3) Three whole matzos shmura should be placed under or in front of the Seder plate. They should be covered and separated from each other by a napkin or cloth.

NOTE: Matzos shmura are matzos that were made specifically for the sake of the mitzvah of matzah and from wheat that was protected from moisture from the time of its harvest. They are the matzos that one should use for the obligations of the Seder. For more information regarding matzos at the Seder see the Matzah article – pages 56-59.

Most Sephardim permit matza ashira, which is made from fruit juice or eggs on Pesach, although not for the mitzvah of lechem oni (motzi-matza). Please check with your Rabbi to determine the appropriate use of these products on Pesach.

4) Seats should be equipped with cushions, so that the participants can lean on their left sides while eating and reciting the Haggadah (except for eating of the marror) to imitate freemen and nobility.
5) Everyone should have a cup that holds at least 2.9 fluid ounces (except on Friday night when the first cup must contain at least 4.4 fluid ounces). While one should drink the entire cup or at least most of the cup, the obligation is fulfilled if at least 1.5 fluid ounces is consumed after each blessing over the wine.

Most Sephardim only recite blessings over the first and third cups of wine.

6) Enough wine should be available to fill four cups for each person at the Seder. Red wine is preferable, but white wine may also be used. Children and pregnant women, or people who for health reasons cannot drink wine, may fulfill the obligation with grape juice (preferably, with a little wine mixed in). Fill each of the four cups to the brim. If you must dilute 100% grape juice with water, please see the Dietary Needs at the Seder on pages 46-51.

**NOTE:** The bracha over all these mixtures is “Hagafen.”

7) A separate cup designated as Kos Shel Eliyahu (Elijah’s Cup). This cup will not be drunk.

**THE STEPS OF THE SEDER**

The measurements in the following sections are calculated according to Rabbi Gedalia Dov Schwartz, our Rosh Beth Din, based on the halachic decisions of the late Rabbi Moshe Feinstein, zt”l, that are quoted by his son, Rabbi Dovid Feinstein shlit”a in his Haggadah, “Kol Dodi”.

At the beginning of the Seder, many Sephardic communities have a young child go outside the door of the house and knock. “Who’s there?” ask those on the inside. “An Israelite,” responds the child. “Where are you coming from?” they ask. “From Egypt,” says the child. “Where are you going?” they ask. “To the Land of Israel!” the child exclaims. The child then re-enters the house, and the Seder begins.

I. **Kadeish**, Kiddush sanctifying the day over a cup of wine, is recited while holding the cup in the right hand. Those who will not be making kiddush for themselves should listen to the leader (or someone else) say the bracha (blessing), keeping in mind that they are fulfilling their obligation through this recitation, and say amen when the blessing is completed. Everyone then drinks the majority of their cup while leaning to their left. (Try to finish the drink in two gulps.)

II. **Urchatz**, washing the hands. Water is poured from a cup, twice on the right hand and twice on the left. Don’t say a blessing on the washing.

III. **Karpas** (celery, parsley, boiled potato, etc.) is then dipped in the salt water and eaten, after reciting the blessing “borei pri ha’adama” as printed in the Haggadah.

IV. **Yachatz**, the middle matzah, is broken into two. The larger piece is set aside for the Afikoman, which is eaten later, and the smaller piece is kept with the other two matzos.

V. **Maggid**, the telling of the Pesach story. Relating the story of our Exodus from Egypt is the vital mitzvah of the Seder night. The Torah teaches us that one is specifically obligated to tell the story of Pesach to the children (V’he-gadita l’vincha, Sh’mos 13:8). It is therefore important for everyone present, and children in particular, to understand the story. Throughout the Seder, it is appropriate to offer commentary or insights into the Exodus, and anyone who amplifies the story through questions, interpretations, or discussion, is deemed to be praiseworthy. Most importantly, children should be encouraged to raise any questions they have at the Seder — separate from the well-known “Mah Nish’tana” — to further demonstrate the true meaning of freedom.

VI. **Rochtzah**, washing hands as before, but this time a blessing is recited: (“al netilat yadaim”). Don’t speak from the time you wash your hands until after you have eaten the matzah.

VII. **Motzi-Matzah**, the blessing and eating of the matzah. The leader of the Seder holds all three matzos and recites the blessing over bread (“hamotzi lechem min ha’aretz”). He then drops the bottom matzah and recites the blessing over eating matzah (“al achilat matzah”). Finally, he distributes a small piece of each of the top two matzos to the participants (who supplement their portion from other matzah shmurah on the table) to amount to a piece or pieces equivalent in size to 6 inches by 7.5 inches for matzah of average thickness). Everyone now eats, while leaning on the left side. Try to eat this matzah within about 3 minutes.

VIII. **Marror**, (bitter herbs, e.g. grated, raw horseradish or romaine lettuce). Say the blessing (“al achilat marror”) just before you eat the marror. Dip the marror in the charoses, then shake it off and eat the marror without leaning. The measurements for how much should be eaten are dependent on what is being used as “marror” as follows: a) For pure, grated horseradish, eat an amount that can be compacted into a vessel measuring one fluid ounce, or b) for whole-leaf Romaine lettuce, eat enough leaves to cover an area of 8 by 10 inches, or c) for Romaine lettuce stalks only, eat enough stalks to cover an area of 3 by 5 inches.
IX. **Koreich**, a sandwich is made, using a little of the bottom matzah (add from the table’s supply if necessary) and marror. The total amount of average thickness matzah should be a piece or pieces equivalent in size to 6 inches by 3.5 inches. The measurements for how much marror should be eaten are dependent on what is being used as “marror” as follows: a) For pure, grated horseradish, eat an amount that can be compacted into a vessel measuring .7 fluid ounces, or b) for whole-leaf Romaine lettuce, eat enough leaves to cover an area of 8 by 10 inches, or c) for Romaine lettuce stalks only, eat enough stalks to cover an area of 3 by 5 inches. Don’t say a separate blessing on koreich, but do say the paragraph, “zecher lemi kdash ke Hillel” beforehand.

X. **Shulchan Oreich**, the festive meal is now eaten. Many people have a custom to eat boiled eggs dipped in salt water. One should take care not to overeat at the meal, as one must leave room for two more cups of wine, and the matzah of the Afikoman. Roasted meat should not be served at the meal, so as not to appear as though we are bringing the Paschal sacrifice outside the Temple. Therefore, at the Seder one should not eat any meat or fowl which was roasted over a fire, including pot roast. Some say that ideally the meal should be eaten while leaning, and one should discuss the Haggadah during the meal as well.

XI. **Tzafun**, “dessert”. At the end of the meal, the Afikoman (matzah set aside during Yachatz, adding from the table’s supply if necessary) is eaten while leaning. No blessing is said, and the total amount of average thickness matzah to be eaten should be a piece or pieces equivalent in size to 6 inches by 6.5 inches. Nothing should be eaten or drunk after the Afikoman except for water and the two remaining cups of wine.

Some Sephardic communities pass the Afikoman around the Seder table from right shoulder to right shoulder, thus reenacting the Exodus from Egypt.

XII. **Bareich**, the Grace After Meals is recited. Don’t forget to insert the appropriate prayer for Pesach (“ya’aleh veyavoh”).

XIII. **Hallel**, prayers in praise of Hashem.

XIV. **Nirtzah**, the conclusion of the Seder, including traditional festive songs.
At the Pesach Seder, a person is required to eat a considerable amount of food and beverages, some in a relatively short amount of time. This poses a challenge for many people who have dietary restrictions. This article will review those requirements and consider how people with different medical conditions can fulfill these mitzvos and customs. As with all matters of halacha and medicine, each person should consult with their Rabbi and doctor or RDN before making a final decision.

Part 1 of this article will discuss issues related to foods consumed at the Seder, and Part 2 will note some related issues.

PART 1 – FOODS AT THE SEDER

A. SEDER REQUIREMENTS

The following is a list of foods which must be eaten at the Seder:

1. Wine or grape juice (four cups)
2. Matzah (three times)
3. Maror (twice)
4. Charoses
5. Karpas in salt water
6. Festive meal

For the first three items listed above, there is a requirement to consume a specific amount of food or drink. While there are differences of opinion regarding the exact amounts required, there are basically three opinions for each.

- The most lenient is associated with Rabbi Avrohom Chaim Na’ah, who lived in Yerushalayim approximately 75-100 years ago, and who wrote extensively on this subject.
- A contemporary of his was Chazon Ish (Rabbi Avrohom Yeshaya Karelitz), who argued that one must follow much larger measures for these items.
- Lastly, Rabbi Dovid Feinstein calculated his own measures based on rulings of his father (Rabbi Moshe Feinstein, author of Iggeros Moshe) and others. Conceptually, he agreed with many of Chazon Ish’s halachic positions, but in practice proposed amounts/shiurim that were somewhere in between that of Rabbi Na’ah and Chazon Ish.

Many American Poskim, including Rabbi Gedalia Dov Schwartz, R“y, Rosh Beis Din of the cRc, accept the rulings of Rabbi Feinstein on this matter. Accordingly, that will be the only position recorded in the body of this article. Other shiurim will be recorded in the endnotes. That said, there are many situations where a person’s medical condition warrants relying on the shiurim of Rabbi Na’ah, and this is something which a Rabbi will consider when responding to a specific situation.

B. WINE / GRAPE JUICE

At four points in the Seder, a person must drink from a cup of “yayin”. Yayin is loosely translated as “wine”, but, in fact, it refers to any juice squeezed from grapes. That said, there is a difference of opinion as to whether there is a specific requirement that at the Seder one must use wine (i.e. fermented grape juice) or if grape juice can be used. Many authorities consider wine to be preferable for the mitzvah, but if it is medically recommended that a specific person avoid wine/alcohol then he or she should consult with a Rabbi to determine how to balance these competing issues.

The cup must hold 2.9 ounces of liquid1 and be filled to the
top. [2.9 ounces is what Chazal refer to as a “revi’is”.] However, the cup does not have to be completely filled with yayin. Rather, the wine or grape juice may be diluted with a certain amount of water. How much water can be added is the subject of dispute in the Poskim, with some allowing as much as up to 50% water (and some allow even more). That said, if the bottling company adds water of their own to the product, then that reduces how much water the consumer may add. For details on which wines or grape juice contain water, please contact the manufacturer or the agency who certifies the product as kosher.

There are different opinions as to how much of the wine or grape juice a person must drink. Some say that a person should drink most (or even all) of the beverage in the cup, which is to say that if the cup holds 5 ounces, for example, the person would have to drink at least 2.6 ounces. Shulchan Aruch says that regardless of the size of the cup, one is only obligated to drink most of a revi’is of yayin (i.e. 1.5 ounces), but the preference is that the person drink a full revi’is (2.9 ounces). Magen Avraham suggests that one can satisfy both opinions by using a very small kiddush cup which holds just barely 2.9 ounces, so that “most of the beverage in the cup” is the same as “most of a revi’is”.

If we combine all of the above information, we see that if a person dilutes wine or grape juice with 30% water and only drinks 1.5 ounces at each kos, the obligation can essentially be fulfilled by just drinking 1 ounce of actual wine or grape juice. Alternatively, if the yayin will not be diluted, one may use a very small cup which holds just 2.9 ounces, and drink just 1.5 ounces (or at most the full 2.9 ounces) of wine or grape juice.

A person who must limit the intake of liquids, such as someone on dialysis, suffering from edema, or who just received a gastric sleeve, should consult with his or her doctor or dietitian. This medical professional will help the patient understand whether it will be acceptable to drink 1.5 ounces of grape juice or wine at each of the 4 kosos, and what dietary modifications might be necessary to accomplish that goal. If one is advised not to drink that much, that person should consult with a Rabbi who may say that the condition warrants drinking less than all 4 kosos. In that case, the preference is as follows: if one is drinking one cup, it should be for the 1st cup of the night (kiddush); if one is drinking two cups, they should be for the 1st and 3rd cups; and if one is drinking 3 cups then they should be for the first three cups of the Seder.

Patients with dysphagia are unable (and/or not allowed) to swallow standard grape juice or wine and will need to have it thickened before consumption. It would seem that a thickened beverage with a nectar-thick or honey-thick consistency would still be considered “liquid” and suitable for the mitzvah, but those with a pudding-thick consistency would be treated as a “solid” and could not be used. For those who have their own (kosher for Pesach) thickener, the easiest thing to do is add the appropriate amount of thickener to grape juice or wine for use at the Seder. Alternatively, it may be possible to purchase thickened grape juice which is approved for use on Pesach. What if neither of these options are appropriate, such that the person will be unable to fulfill the obligation of drinking the four kosos? In that case, one may perform the mitzvah with chamur medinah. This is defined as any respectable beverage which people commonly enjoy drinking even when not thirsty. For our purposes this means one may use (thickened) fruit juice.

There are many people who must measure or limit the amount of carbohydrates they eat. This includes diabetics, people on a ketogenic diet to avoid seizures, and people with certain other conditions, who will be looking to minimize the amount of carbs they consume in the four kosos. These people will want to drink just 1.5 ounces of beverage at each kos and will also want to choose their beverage carefully. Some good choices are “light” grape juice, watering down grape juice or wine (as noted above), or using wine (bearing in mind that the drier the wine, the fewer carbs it will contain).

<table>
<thead>
<tr>
<th>Product</th>
<th>Carbs per ounce (approximate)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grape Juice (Kedem, light)</td>
<td>1.5 grams (6.25 calories)</td>
</tr>
<tr>
<td>Grape Juice (Kedem, regular)</td>
<td>3.9 grams (16 calories)</td>
</tr>
</tbody>
</table>

For a low-calorie option, choose light grape juice.

For some diabetics, wine is not a good option because (a) the alcohol may cause blood sugar to drop, especially at the first kos which is consumed on an empty stomach, and (b) the medicine used to treat this condition might be incompatible with alcohol. [Similarly, recovering alcoholics, those with liver disease or who are pregnant may be unable to consume alcohol.] A related issue is that people with edema or who...
are on dialysis, may have restrictions as to how much liquid they can consume per day.

These issues should be discussed with a dietitian or doctor before Pesach, so that the patient can plan accordingly and participate in the Seder in a healthy manner.

C. MATZAH

There are three times at the Seder when we are obligated to eat matzah – Motzi Matzah, Korech, and Afikomen. The mitzvah d’ora’isah (Torah obligation) is to eat 1 kezayis of matzah on the first night of Pesach, but there is a Rabbinic obligation to eat much more than that. Specifically, we must eat two kezayim at Motzi Matzah, one at Korech, and two at Afikomen.¹²

How much matzah is that? The amount depends on how thick the matzah is, as follows:¹³

<table>
<thead>
<tr>
<th></th>
<th>Motzi Matzah</th>
<th>Korech</th>
<th>Afikomen</th>
</tr>
</thead>
<tbody>
<tr>
<td>Thin Matzah</td>
<td>8 by 7 inches</td>
<td>3.5 by 7 inches</td>
<td>7 by 7 inches</td>
</tr>
<tr>
<td>Average Matzah</td>
<td>7.5 by 6 inches</td>
<td>3.5 by 6 inches</td>
<td>6.5 by 6 inches</td>
</tr>
<tr>
<td>Thick Matzah</td>
<td>8 by 5 inches</td>
<td>3.5 by 5 inches</td>
<td>7 by 5 inches</td>
</tr>
</tbody>
</table>

For purposes of this discussion, it is assumed that handmade sh’murah matzah is used at the Seder, which is the preferred matzah to use for the mitzvah.

As noted, the Torah only requires that a person eat one kezayis of matzah, and the amounts noted above reflect many kezayim. These are the optimal amounts which should be consumed and the goal of those who have no medical conditions to consider. However, if it is medically advised that a person not consume so much matzah, then a Rabbi may advise that it is acceptable to eat less than these amounts. Essentially, due to the Rabbinic nature of most parts of this mitzvah, the Rabbi may deem it appropriate to either rely on the lenient shiurim articulated by Rabbi Na’ah,¹⁴ or say that it suffices for the person to eat less than the optimal amount.

If the Rabbi says that it is appropriate for a person to just eat one kezayis of matzah, then he or she should skip Motzi Matzah and Korech, and after the festive meal should (wash, recite hamotzi and al achilas matzah, and) eat the one kezayis to fulfill the dual mitzvos of matzah and Afikomen simultaneously.¹⁵ [Nothing may be eaten after this Afikomen.] In other cases, the Rabbi will rule that the person can/should eat two small portions of matzah (i.e. one kezayis each) in which case he or she should eat one kezayis at Motzi Matzah and the other at Afikomen (skipping Korech).¹⁶

People who are diabetic or on a ketogenic diet to avoid seizures may need to be aware of – and sometimes also limit – the amount of carbohydrates which they should eat. The number of carbs for each of the mitzvos is shown in the accompanying chart.¹⁷

Matzah used at the Seder must be made from one of the five primary grains – wheat, spelt, rye, barley, or oats – and may be produced from “white” flour or “whole grain” flour.¹⁸ A person who suffers from Crohn’s, IBS, has a colostomy, or certain other conditions, might be advised to maintain a low-fiber diet and should choose matzah made from “white” flour. Others have exactly the opposite need and would therefore choose to use matzos made of whole grains.

Rema¹⁹ records a custom to only use wheat-based matzah at the Seder. This is understood²⁰ to be due to an assumption that people prefer this type of matzah, such that it is an example of using the “best” type of matzah for the mitzvah. However, if a person is allergic to wheat or has some other reason to prefer to use spelt or rye matzah, it is permitted to do so. Similarly, those who are celiac have no choice but to use gluten-free oat matzah at the Seder. Some celiacs, especially those who have recently been diagnosed, are advised not to eat oats (even if the oats are gluten-free). A person in this situation should speak to a Rabbi who will determine (a) whether the need to avoid oats outweighs the mitzvah to eat matzah at the Seder, and/or (b) if the person should eat a smaller shiur or less matzah, as noted above.

The only ingredients which can be in matzah at the Seder are flour (from one of the five primary grains) and water. Although those who are ill or infirm (or of a Sephardic background) are allowed to eat “egg matzah” during other parts of Pesach,²¹ this is not permitted at the Seder.²² What should a person do if he or she has dysphagia, severe gum disease or TMJ, require an altered consistency diet (e.g. pureed food), or have another conditions which make it difficult to chew or swallow standard matzah? Mishnah Berurah²³ rules that such a person should choose one of the following options (in descending order of b’dieved):

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**CARBS PER MITZVAH**

<table>
<thead>
<tr>
<th>Mitzvah</th>
<th>Carbs</th>
</tr>
</thead>
<tbody>
<tr>
<td>Motzi Matzah</td>
<td>28 grams</td>
</tr>
<tr>
<td>Korech</td>
<td>12 grams</td>
</tr>
<tr>
<td>Afikomen</td>
<td>24 grams</td>
</tr>
</tbody>
</table>

Net carbs fluctuate from brand to brand and depends on how much bran is included.
- Crushed or ground matzah
- Matzah soaked in ambient temperature or warm water

The soaking should not be for too long, so that after it is completed, each piece of matzah is still larger than a kezayis, and the water used for soaking is not “clouded”.
- Matzah soaked in hot water which is in a kli sheini (i.e. not the original utensil in which the water was heated up)
- Matzah dipped into a beverage, such as soup or juice, which is warm or at ambient temperature
- Matzah soaked in a beverage, such as soup or juice, which is warm or at ambient temperature

A somewhat different concern is that in order to fulfill the mitzvah, the matzah must be consumed within a given amount of time known as, “k’dei achilas pras”. Poskim differ as to exactly how long this is, with most assuming it ranges from 2-5 minutes. Many individuals are able to consume all of the matzah within the shortest of those times (2-3 minutes), and this is obviously preferred. But this may be very close to impossible for those who have a difficult time chewing or swallowing, who must swallow twice for each bite (e.g. some patients with dysphagia), or who cannot eat very much at one time (e.g. someone with a stomach sleeve or band). These individuals should discuss with a Rabbi whether to rely on a longer measure of k’dei achilas pras, and whether to possibly just “rush” when eating Matzi-Matzah but not for the other mitzvos.

D. MARROR

We eat marror twice at the Seder – at marror and korech – and in both cases the mitzvah is Rabbinic in nature. The Mishnah26 records that there are five vegetables which are suitable as “marror”, but there is some question as to what each of those five are. Accordingly, most people use Romaine lettuce or ground horseradish, and some have a custom to use endives. Regardless of which vegetable is used, the amount which must be consumed is the same. Namely, it is the amount of lettuce (for example) which will fill up a 1 ounce shot glass when pressed tightly into the glass leaving no empty air spaces. People who must maintain a low-fiber diet, such as those suffering from Crohn’s, IBS, SBO (small bowel obstruction), or a person who has a colostomy, should speak with their dietician to see whether this amount of marror will be deleterious to their condition. [Cooked vegetables may not be used as marror.] If so, then they should ask a Rabbi for guidance as to what to do during these sections of the Seder.

As noted above regarding matzah, the marror must be eaten within the time of k’dei achilas pras. For people with dysphagia, or others with difficulty chewing or swallowing, it may be difficult to consume the entire amount in the 2-3 minutes of k’dei achilas pras. As with matzah, they should consult with a Rabbi as to whether they should possibly rely on a longer shiur for fulfilling the mitzvah.

E. CHAROSES

Before we eat marror at the Seder, the charoses is dipped into charoses. The Gemara does not give much direction as to what should be in the charoses and merely mentions that it should be of a thick consistency to remind us of the cement used by the Jews when they were enslaved in Egypt31. However, Rishonim suggest a number of different ingredients which are appropriate to use, and Rema32 records that it should contain apples, pomegranate, figs, walnuts, and almonds, all of which are ground to a thick, mortar-like consistency. Furthermore, one should add broken cinnamon sticks and strands of ginger since they have an appearance similar to the straw which was also used by the Jewish slaves. Lastly, Rema notes that a person should add wine or wine vinegar to the charoses just it is used, so that the liquid – which is not absorbed into the charoses – will remind us of the Jewish blood spilled during this part of our history.

Since the specific items used in charoses are based on customs rather than on formal halachic requirements, if a person is allergic to nuts or one of the other ingredients, or cannot tolerate wine or vinegar, charoses should be made without that ingredient.

F. KARPAS

Towards the beginning of the Seder each person is required to eat a small piece of a vegetable.33 This part of the Seder is referred to as “karpas”, because some earlier Poskim suggest that one should specifically use “karpas” (celery) as that vegetable, but in truth one may use any vegetable.34 [The only criteria are that it be in a form in which one recites ha’ad-amah before eating it and that it not be something suitable for marror.]35 Thus, if someone has an allergy to the specific vegetable which their family customarily uses for karpas or has some other reason to avoid it (e.g. difficulty chewing), a different vegetable may be substituted. It is worth bearing in mind that there is no requirement to eat a kezayis of karpas, and actually a person is supposed to specifically eat very little
of it; it may be tolerable to consume this small amount as a way of preserving a family custom.

Karpas is dipped into a liquid before it is eaten, and the most common custom is that salt water is used as the “liquid”. In fact, Shulchan Aruch and later Poskim\(^{36}\) record that one may use wine, vinegar, or salt water for this purpose. Accordingly, if someone with hypertension wants to be very careful to avoid even the slightest amount of unnecessary salt, the karpas may be dipped into wine or vinegar instead of salt water.

**G. SHULCHAN OREICH**

It is customary to begin Shulchan Oreich (festive meal) by eating hard boiled eggs dipped in salt water, as a reminder that we are bereft of the Beis HaMikdash and therefore unable to bring a korban Pesach.\(^{37}\) Someone who is allergic to eggs should not partake in this custom, and a person who avoids unnecessary salt due to hypertension or another condition may just eat the egg without dipping it into salt water.

One of the halachos of the Seder is that one cannot eat meat or poultry which was broiled. This is because the korban Pesach must specifically be broiled, and, therefore, we avoid eating foods that might be confused with the korban Pesach.\(^{38}\) That said, a person may eat a piece of meat which was originally broiled and subsequently cooked.\(^{39}\) This is a suitable choice for those who are on a low-sodium diet (such as those suffering from hypertension) and therefore kosher their own meat via broiling rather than using the traditional salting/melichah method. One may not eat the broiled meat as-is at the Seder, but it may be eaten if it the already-broiled meat is cooked in water.

After the meal, each person will be required to eat afikomen and drink the two final cups of wine. Accordingly, Rema\(^{40}\) recommends that people not eat too much at the festive meal, so that they will be able to perform those mitzvos without being overstuffed. Rema provides this advice for all Seder participants, but it has extra meaning for those who are medically advised to control their weight. There is a mitzvah to enjoy the meals on Shabbos and Yom Tov, but even that must be done in a manner which is consistent with maintaining our overall health.

### PART 2 – OTHER ISSUES

**H. MITZVAH WHICH MAKES ONE ILL**

Most Poskim rule that if fulfilling a positive mitzvah, such as eating matzah, will cause a person to become bedridden or otherwise severely ill, he or she is excused from performing that mitzvah.\(^ {41}\) Thus, if none of the suggestions given in this article are suitable for a given patient, one’s Rabbi may rule that the fulfillment of the mitzvah may be omitted rather than having one perform it and become (more) ill.

**I. MEASURING**

The simplest way to know if one’s kiddush cup holds the required amount of liquid is by using a measuring cup. Fill the cup with water, and empty that water into a measuring cup to see if it holds the required amount. The same is true when determining if a shot-glass is the right size to use in measuring for marror. When measuring matzah, in this article the required amounts are given in linear inches (e.g. 8 X 7 inches) such that the matzah can be measured with a ruler or measuring tape.

It is prudent to do all measuring before Yom Tov to avoid last minute aggravations, but if one forgot, it is permitted to perform these measurements on Shabbos or Yom Tov (since they are being done for a mitzvah).\(^ {42}\)

**J. UNABLE TO EAT**

The details provided in the article assume that the person is able to eat and swallow food and liquid down their throat. However, some people receive their nutrition through a gastric tube, nasal tube, or PEG, such that the food has no contact with the person’s throat, in which case it is likely that they have not fulfilled the mitzvah if they are fed matzah (for example) through one of these devices.

**K. DIETS**

There are multiple diets which individuals choose to follow for a variety of reasons. In some cases, they are medically indicated and nutritionally sound, and in others they are a personal choice or a “fad” which the person is following. If one of those diets conflict with Seder requirements, the person must present this issue to a Rabbi who will consider the person’s needs and practices, as compared to the mitzvos of the Seder, and direct him or her how to resolve any potential issues.

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For references, sources, and other notes, see the separate online version of this article at www.cRcweb.org
ENDNOTES

1 2.9 ounces is the amount required according to Rabbi Feinstein and Rabbi Na’ah. [When the Seder is on Friday night, Rabbi Feinstein requires 4.4 ounces for the first cup.] The Chazon Ish requires 5 ounces.

2 See Shulchan Aruch OC 204:5 as per Mishnah Berurah 204:29, that in the days of the Gemara one could add considerable amounts of water, but nowadays there is a lesser amount that is acceptable.


4 Primary opinion in Shulchan Aruch 472:9, as per Mishnah Berurah 472:33.

5 1.5 ounces if a bit more than half of the 2.9 shiur for a revi’is, and therefore meets the requirement for ”rouv revi’is” (most of a revi’is). [Children, and those who are physically very small may be allowed to consume even less wine or grape juice; see Biur Halacha 271:13 s.v. v’hu & 472:9 s.v. v’yishiteh.] According to the Chazon Ish, that a revi’is is 5 ounces, 2.6 ounces would be required for rouv revi’is.

For the fourth cup at each Seder, one should definitely drink at least a full revi’is so that there will be no question about reciting the bracha on al hagafen after drinking the wine (Mishnah Berurah 472:30).


7 The order of preference presented in the text is based on Mishnah Berurah 483:1. If the person can drink four cups but only for one Seder, he should do so at the first Seder (Mishnah Berurah 472:41).

8 As relates to the halacha of kovush, “liquid” is defined as anything which is ובנות (moves) (see Pri Megadim MZ YD 105:1, Chochmas Adam 58:1, Mishnah Berurah 468:54, and Sha’ar HaTziun 486:61), and the text assumes that the same criteria applies in this halacha as well.

9 See Rema 483:1.

10 As per iggers Moshe OC 2:75.

11 See Shemiras Shabbos K’hilchaso 53:9. [Most other examples of chamor me-dinah are either not kosher for Pesach or not available in thickened form.]

12 Additionally, the mitzvah to eat matzah on the second night of Pesach is completely d’rabannan in nature.

13 The shiurim given in the text are per Rabbi Feinstein. The following would be the shiurim in inches for average thickness matzos according to Rabbi Na’ah (RN) and the Chazon Ish (CHI): Motzi Matzah - 9 X 6 (RN) / 12 X 7 (CHI); Korech - 4.5 X 6 (RN) / 6 X 6 (CHI); Aftkomen – 9 X 6 (RN) / 11.5 X 6 (CHI).

14 See the previous endnote.

15 See Mishnah Berurah 482:6.

16 See Mishnah Berurah 482:6.

17 The data given in the text are as per the shiurim of Rabbi Feinstein. The following would be the grams of carbohydrates as per the shiurim of Rabbi Na’ah (RN) and the Chazon Ish (CHI): Motzi Matzah – 37 (RN) / 58 (CHI); Korech – 19 (RN) / 25 (CHI); Aftkomen – 37 (RN) / 48 (CHI).

18 Shulchan Aruch 453:1 and 454:1.

19 Rema 453:2.

20 See Mishnah Berurah 453:2.


22 Shulchan Aruch 462:1.

23 Mishnah Berurah 461:18 and Biur Halacha 461:4 s.v. yotzeh.

24 Some of the opinions noted in this context are Aruch HaShulchan 202:8 (3-4 minutes), Kaf HaChaim 210:8 (4-5 minutes, but possibly even 7 minutes), Shemiras Shabbos K’hilchaso 54:30 (4 minutes, but preferably in 2 minutes), and Iggers Moshe OC 4:41 (less than 3 minutes).
Our Sages teach us that the Pesach Seder does not begin until nightfall, because the mitzvah of eating the Korban Pesach (the Paschal Lamb), and hence the mitzvah of eating the matzah and marror which originally accompanied the Korban Pesach, is only at night (see Shemos 2:8, Tosafos Pesachim 99b, s.v. “ad she’techash”). Furthermore, the Haggadah itself has to be recited during the time that the mitzvah of the matzah and the marror can be fulfilled. But there is also a possible deadline to the mitzvos of the Seder, and that is the “midnight rule.”

The Shulchan Aruch (OC 477:1) cites the halacha that the Afikomen, which is the last matzah eaten at the conclusion of the meal, needs to be eaten before chatzos – midnight. In the words of the Mechaber, “ויהא זו לאלך משעה שלושה” – one should be careful to eat the Afikomen before midnight. Furthermore, the midnight rule does not end there. The Rema adds that one should ensure that the entire Hallel that accompanies the fourth and final cup of wine is also recited before midnight. According to the Rema, essentially the only part of the Haggadah that may be comfortably delayed until after midnight is the singing of Chad Gadya and the other final concluding songs.

This is a particular challenge in light of the halacha that אין אין שלושה מצות אפיוקים - that one is not allowed to eat any more food on the night of Pesach (including dessert - which is the original meaning of Afikomen) after consuming the matzah of Afikomen (see Shulchan Aruch OC 478:1). With Daylight Savings Time, the midnight hour is reached, according to halacha, on the first or second nights of Pesach in Chicago this year (5780) at approximately 12:52 A.M. It can sometimes be difficult to meet this timetable, particularly on the second night of Pesach, when it is prohibited to begin food preparations for the second Seder until after nightfall, which is around 8:15 P.M. If a family does not begin eating the meal until close to midnight, this can create a culinary challenge in terms of eating the Afikomen on time.

The question is how concerned we should be on a practical level about adhering to the midnight rule. After all, the Pesach Seder is a time to cherish with family, as well as a time to wax eloquent with respect to retelling the story of the Exodus from Egypt (Sipur Yetzias Mitzrayim). According to the words of the author of the Haggadah, “ונלנהeduct תnoon מפרץ פֵּרָת רְּשֹׁנַיָּו – whoever expands upon the retelling the story of the Exodus is especially praiseworthy.” To illustrate this point, the Haggadah tells the story of five Rabbis who kept on going all evening with their discussion of the Exodus until their students informed them that it was already time for the recitation of the morning Shema.

Interestingly, it turns out that one of the Rabbis mentioned in that story, Rabbi Elazar ben Azaria, appears to have been the progenitor of the midnight rule. According to Rabbi Elazar ben Azaria (Berachos 9a), the Korban Pesach could only be eaten until midnight. Although most sacrifices are supposed to be eaten on the day they are brought and the following evening, the Korban Pesach is different, since the Torah says that it can only be eaten at night, and not during the day that it is brought (Shemos 12:8). Rabbi Elazar ben Azaria derived from various Torah verses that this nighttime zone coincides with the nighttime described at the time of the Exodus from Egypt (Shemos 12:12) - describing how Hashem passed through Egypt that night to smite the first-born Egyptians. Since that event occurred before the midnight (Shemos 12:29) – at the stroke of midnight - this is the same period of night when the consumption of the Korban Pesach needs to be completed as well.

Still, Rabbi Elazar ben Azaria does have a formidable adversary. Rabbi Akiva disagrees with him (Berachos 9a) and holds that the Torah’s mention of nighttime in connection with the
Korban Pesach just teaches us that it can’t be eaten during the daytime, but it can in fact be eaten after midnight. He says that when the Torah teaches us that we shouldn’t eat the Korban Pesach – that the Korban Pesach must be eaten quickly, it means by the time of the morning, which is when the Jewish people hurriedly left Egypt, as opposed to the stroke of midnight, which is when the Egyptians wanted to quickly send out the Jews from Egypt following the plague of the firstborn.

The simple understanding of Rabbi Akiva’s opinion, which we will soon see may not actually be so simple, is that there is no midnight rule whatsoever, and this is how he is understood, in the first explanation of his opinion by the Rashba in Masched Berachos (9a). According to this understanding, both the Korban Pesach, and the matzah eaten together with it, as well as the matzah of the Afikomen that we eat to remember the Korban Pesach, can be eaten all night until dawn.

If this is the case, then ostensibly there should be no midnight time restriction for us in terms of the eating of the matzah or any other part of the Seder. Normally, when there is a dispute between Rabbi Akiva and one of the other Tanaim, the ruling is like Rabbi Akiva (Eruvin 46a).

However, Tosafos (Megillah 21a) conclude that this case is different, because there is a seemingly uncontested Mishna (Zevachim 56b) which many recite every morning as part of the chapter of משלי誕, that says explicitly that the Korban Pesach can only be consumed until midnight, confirming the opinion of Rabbi Elazar ben Azaria. On this basis, Tosafos rules in favor of Rabbi Elazar ben Azaria, and states that one should therefore make sure to eat the matzah, both at the beginning of the meal and for the Afikomen, prior to midnight, since the matzah represents a Torah obligation even nowadays. Nonetheless, according to Tosafos, one does not need to recite Halal before midnight, since the recitation of Halal at the Seder is only a rabbinical obligation. In this regard (concerning the time for reciting Halal), the opinion of Tosafos is more lenient than that of the Rema (quoted at the beginning of this article).

However, the Gemara (Zevachim 57b) suggests that perhaps even Rabbi Akiva agrees that it is proper to complete the eating of the Korban Pesach before midnight from a rabbinical perspective. After all, we find with respect to other mitzvos that may be performed during the entire night that the Rabbis decreed that they should be finished before midnight in order to prevent a person from inadvertently committing a transgression by waiting until it is too late to do the mitzvah. In fact, this is reflected in the first Mishna of Berachos (2a), which explains that the Sages ruled that it is proper to recite the nighttime Shema before midnight, even though it can strictly be recited the entire night, since a person might fall asleep and never get around to it.

Accordingly, the Rosh (Arvei Pesachim, siman 38) rules that it is appropriate to be stringent in terms of eating the Afikomen prior to midnight, since the Afikomen is in commemoration of the Korban Pesach, and it is possible that Rabbi Akiva would be in agreement that one should eat the Korban Pesach prior to midnight as a precautionary measure. The Rosh adds that the personal practice of Rabbeinu Tam was indeed to hurry in order to eat the Afikomen prior to midnight.

So now we can understand better how this midnight rule survived scrutiny and made its way into the Shulchan Aruch. In fact, the Vilna Gaon (OC 477, note 6) writes explicitly that the requirement to eat the matzah before midnight is even according to Rabbi Akiva as a precautionary measure. Furthermore, since Halal was recited together with the eating of the Korban Pesach as the Rambam writes explicitly (Hilchos Korban Pesach, 1:11), we can understand why the Rema ruled that it is appropriate to complete the Halal that accompanies the fourth cup of wine before midnight as well.

But has this stringent practice penetrated our Seder tables? Well, first we can ask if this stringency even made its way to Rabbi Elazar ben Azaria’s Seder table. As previously noted, the Haggadah tells us about a certain feature which describes how Rabbi Elazar ben Azaria joined Rabbi Akiva for a Seder, and yet they kept on going all night! So perhaps they had already eaten their matzah and finished drinking the four cups of wine, but even so, the mitzvah of reciting the story of the Exodus from Egypt is only applicable during the time of its proper fulfillment – when the mitzvos of matzah and mirror can be fulfilled as well. How, then, could Rabbi Elazar ben Azaria have participated in this mitzvah past the time of its proper fulfillment?

The Steipler Gaon (Berachos, Siman 4) writes that he offered an explanation in his youth, which he still lived as he grew older, that since they were eating in Bnei Brak, where Rabbi Akiva lived, it stands to reason that Rabbi Elazar ben Azaria was simply deferring to his host. Presumably he discreetly ate his Afikomen before chatzos and then just participated in the continuation of the discussion of simanim simanim afterwards, as a manifestation of the halacha expressed in the Gemara (Pesachim 50a) that an individual should take on the stringencies of the place that he visits. But perhaps on some level the point of bringing this story into the Haggadah is to teach us that we should all give a certain amount of deference to the host when it comes to the midnight timing issue, based on Household Harmony considerations.

On the other hand, Rav Moshe Shternbuch (Moadam u’Zmanim 7:188) records a story about the Vilna Gaon in the time of Moshe ben Nachman – that “one time the Vilna Gaon was sitting with his family and guests at the Seder and he was expounding upon the Haggadah with wonderful explanations and expositions...
when suddenly he looked at the clock and saw it was almost the stroke of midnight, so he immediately instructed everyone to eat the Afikomen, even though there were entire courses of food and delicacies that remained unserved on the table, and nobody else ate an additional morsel that night, including his wife and children." [Translation by the author.]

After quoting that story Rav Shternbuch gives two pieces of advice with respect to how to approach this issue. First, you should do your best to eat the Afikomen before midnight (and it also follows that you should also try to abide by the ruling of the Rema to complete the Hallel and four cups of wine by midnight as well, if feasible). Second, if you are running late and will drive yourself and everyone else crazy by insisting on eating the Afikomen before midnight, it is acceptable in a pinch to eat the Afikomen after midnight.

The Avene Nezer (OC 381:5) famously offered a suggestion that one who wishes to eat the Afikomen before midnight and still eat more food can make a condition that the matzah eaten prior to midnight should only count as the Afikomen if the halacha is in accordance with Rabbi Elazar ben Azaria, in which case it would be acceptable to eat more food after midnight, since the prohibition is only against eating food during the time frame of the mitzvah. On the other hand, if the halacha is like Rabbi Akiva, then an additional portion of matzah eaten at the end of the meal after midnight will serve to count as the Afikomen according to his opinion. However, later authorities posed objections to this suggestion, including the possibility that even Rabbi Elazar ben Azaria would agree that no more food could be eaten after midnight, and the fact that according to the explanation of the Rosh cited above, even Rabbi Akiva would hold that the Afikomen should be eaten before midnight (see Igros Moshe OC 5:38[8]).

When the wise son asks about the meaning of Pesach, we respond with the aforementioned halacha of SHEMOT UIFETSU AIPIKOM – that after the end of the Seder (in our case, after the eating of the Afikomen) we do not consume any more food. This is a vital message for all of us about the Afikomen and the midnight rule. We live in an age when people spend a tremendous amount of time on social media, on keeping up with news flashes, on surfing the internet, sometimes staying up well past midnight in the process – but the aftertaste is terrible. By contrast, we preserve the edifying aftertaste of the Afikomen - which reminds us of the Korban Pesach in the days of the Temple, may it be speedily rebuilt - by engaging in sublime discussions of Torah and halacha well into the night. The timing of the eating of the Afikomen before midnight reminds us that in order to live meaningful lives based on Torah values, we need to set the tone prior to midnight, to build safeguards that will keep us strong even during times of darkness, so that even our midnights are enlightened. May we all experience a kosher and joyous Pesach, resplendent with the everlasting embellishment of Torah and mitzvos in our lives.
The food which is most-closely associated with Pesach is undoubtedly matzah, the flat simple “bread” made of just flour and water and baked so quickly and carefully that the batter has no chance to ferment/rise. Until modern times, every family baked their own fresh matzah just before and/or on Pesach, and for those people the halachos of baking matzah for Pesach was quite a practical topic. Nowadays, just about everyone purchases their matzos from a professional matzah bakery, and we will therefore limit our discussion to the halachos that are relevant to the average consumer.

MATZAH SH’MURAH
It is axiomatic that all food eaten on Pesach must be free of chametz. In addition, the Torah teaches that matzah used for the mitzvos at the Seder must meet a higher standard known as “matzah sh’murah” (literally “watched matzah”). The basic requirements to qualify as matzah sh’murah are that (a) the process of creating the matzah is carefully and specially watched to ensure that the matzah does not become chametz, and (b) that shemirah/watching is done with the specific intention that the matzah produced might be used at the Seder.

When must this “watching” begin? There are three opinions: Rif and Rambam say that it must begin at kitzirah/harvest, Rosh holds that it should be from the time of techina/milling, and Ran says that it is sufficient if the batter is watched from the time of lishah/kneading through baking.

Shulchan Aruch cites all three of these opinions and states that it is good/best to follow the strictest opinion. If that is not possible, then at least the matzah should be watched from the time of techina. If one is unable to obtain either of these types of matzah, then he or she can rely on the most lenient opinion, which allows for watching from the time of lishah.

There is yet another question as to whether shemirah can be accomplished through mere watching, or whether there is a requirement that the “watcher” actively participate in the processing of the grain, flour, and/or dough. Biur Halacha records the common practice to rely on simple watching for kitzirah and techina but requires the “watcher’s” participation from lishah and on. In practice this means that a Jew will oversee the operation of the combine/harvester and the milling/grinding machinery without actually manning that equipment but will have hands-on participation in the kneading and baking of the matzah.

All hand-made Pesach matzah with a reputable hashgachah is sh’murah from the time of kitzirah/harvesting and on. Typically, such matzah relies on Biur Halacha that the “watcher” must only participate from lishah and on; any that meet the higher standard of having a qualified person actually participate in the kitzirah and techina will be specially marked.

There is a significant difference of opinion as to whether a Jew who is not Shomer Shabbos is able to create matzah sh’murah. Briefly, some hold that he is disqualified because he does not perform mitzvos, others hold that since he is a Jew, he is able to fulfill this role, and a third opinion differentiates between types of non-practicing Jews. Different matzah bakeries have adopted different standards on this question, and this point is a significant distinguishing factor between matzah brands. Consumers are advised to consult with their Rabbi to determine the standard they should be looking for, and then check with the matzah bakeries to ascertain which matzos meet that standard.

HANDMADE VS. MACHINE-MADE MATZAH
The first machines to assist in the production of matzah were...
created in the 1800s. At the time there was a fierce debate as to whether matzos made in such machines could be used on Pesach, particularly at the Seder, and this controversy centered primarily on two issues.

The design of the machines might encourage chimitz by warming the dough and/or leaving areas where dough might get trapped and “sit” for extended times. In contrast, others maintain that a well-designed machine is actually more dependable than a human in preventing chimitz.

Is matzah kneaded by a human-controlled machine considered sh’murah and acceptable for use at the Seder, or must the Jew actually perform the kneading himself?

As the design of matzah-baking machinery changed over time, the debate also shifted. At first, the machines were less sophisticated and involved in very minimal parts of the matzah-baking process. Consequently, the latter concern was not as meaningful. However, as the technology developed there was less and less human involvement in the production, and the question of whether such matzos qualify as sh’murah became more pronounced.

A negative outcome of the modernization of matzah-baking machinery was that some of the more automated designs are modeled after the production lines used in making crackers, which tend to have relatively long stretches of time when the dough is not being “worked” (esek). This is a radical change from the traditional process of creating handmade matzah, which focuses on never leaving the dough without esek for more than a few seconds. Certain machine-matzah bakeries are more careful about this issue than others, and consumers interested in matzos that meet the higher standard should consult with their local Rabbi who can help them determine which matzah to purchase.

On the positive side, we note that matzah-baking machinery has led to the commercialization of matzah production. Nowadays most Jews can purchase machine-made matzah more easily and for considerably less money than handmade matzah, which has made observance of the Yom Tov more feasible for the multitudes.

At the current time, different parts of the broader Jewish community have adopted alternative practices on the issue of using machine matzos, and they can be divided into a number of different groups. Some only use handmade matzah, others only use machine-made matzah, and most use hand-made matzah for the Seder (when sh’murah is required) but will use machine-made matzah during the rest of the Yom Tov.

In deciding which practice to adopt, each person should consider his family tradition and discuss the issue with his local Rabbi.

KEFULAH AND NEFUCAH

The Ashkenazic custom is to bake all Pesach matzos very thinly so that the (very intense) heat of the oven can penetrate the matzah’s entire thickness. If, however, a matzah folds over (kefulah) or develops an air-pocket (nefunah) before it is baked, there may be surfaces which do not get fully baked. Those non-fully baked areas may contain batter which is already chametz or which can become chametz if mixed with water. Typically, matzah bakeries have someone who checks the baked matzos and discards any kefulos or nefuchos. Nevertheless, it is advisable for consumers to recheck the matzos they have purchased and remove any questionable ones. The following are the guidelines for what does and does not have to be removed:

If a matzah folds over during the baking process and the two parts of the fold actually touch, the point of contact and approximately 1 inch of matzah in each direction should be removed and discarded. [See Pictures ① and ②.] On the other hand, if the two edges are near each other but do not actually touch [see Picture ③], the matzah may be eaten (unless that area appears to be not fully baked). 10

Most true kefulos are spotted and removed in the matzah bakery. The closest most consumers come to seeing a kefulah is when two sides of the matzah fold over so completely that they blend together into one somewhat thicker piece of matzah, leaving just a crease or line to indicate that there was some sort of folding. [See Pictures ④ and ⑤.] Experienced matzah bakers say that such folds occur before the matzah is placed into the oven, and the folds have been compressed by a rolling pin after they were folded. Contemporary Poskim rule that although the custom is to not eat such folds, they are not true kefulos; therefore there is no need to remove any space around the fold, and one may even wait until Pesach to remove them.
A classic matzah is thin and flat, and if the dough separates to form a bubble or air-pocket (nefuchah) that is more than approximately 1 inch high, it makes us suspect that it may be chametz. The concern only applies if the top and bottom layer of dough separated from one another to form a bubble. However, in the common case where the entire matzah lifted up in one spot (as a “hill” instead of a “bubble”) the matzah is acceptable and not considered a nefuchah.

The common custom is to treat a nefuchah in the same manner as a kefulah. Accordingly, if one finds an inch-high nefuchah – or the signs of a “popped” nefuchah bubble [see Pictures 6 and 7] – he should remove and destroy the affected area and approximately one inch around it; the rest of the matzah is acceptable for Pesach use.

**OAT, RYE, SPELT, AND WHOLE WHEAT MATZOS**

Most matzah is made of wheat flour (and water), but in recent years bakeries have also begun producing matzah made of rye, spelt, oats, and whole wheat flour.

Shulchan Aruch records that the matzah used at the Seder may be made from any (or all) of the five primary grains (wheat, barley, rye, oats, and spelt). However, Rema comments that the minhag is that it should be made from wheat. [Elsewhere, Shulchan Aruch rules that Seder matzah may also be made of white or whole wheat flour.] Mishnah Berurah says that the minhag is (a) based on the assumption that people prefer wheat matzah, and (b) is limited to matzah eaten at the Seder, where it is preferable to perform the mitzvah with the most desirable matzah. He therefore notes that if wheat matzah is not available, one may use other types of matzah at the Seder. In addition, we can deduce that if someone personally prefers another type of matzah, or if someone has a medical condition (e.g., celiac or wheat allergy) which prevents them from eating wheat matzah, he or she may surely eat matzah made from another acceptable grain. Lastly, there is no restriction whatsoever regarding eating non-wheat matzah during the rest of Pesach.

It is noteworthy that matzah-style crackers produced for Pesach without any of the five-grains are surely not suitable for use at the Seder.

**SHALEM / WHOLE MATZOS**

On the Seder Plate (k’arah) and at all Yom Tov meals, one is required to have whole matzah upon which they recite the berach of hamotzi. [This is the same as the requirement to have lechem mishneh (two whole loaves of bread) at each Shabbos meal during the year.]

The first qualification for shalem (whole) is that just about all of the original matzah must be intact. Specifically, that means that if more than 1/48th of the matzah was broken off, the matzah is considered incomplete and does not qualify as a shalem. In practical terms, 1/48th of a hand-made matzah is approximately the size of a piece which is (a) 1 inch by 2 inches, (b) the length and width of a 9-volt battery, or (c) a bit larger than the average thumb. For a machine-made matzah, 1/48th is approximately a piece which is 1 inch by ¼ of an inch, or the size of a AAA battery. If more than that amount of the matzah has been cracked off or is missing, the matzah is not “whole” and cannot be used at the Seder or for lechem mishneh.

Even if the entire matzah is present, it is not considered shalem if is cracked to the point that if someone was to hold the matzah by its smaller side, the rest of the matzah would crack off. A matzah which is so fragile, is not considered shalem even though no parts are “missing”.

**USE AT THE SEDER**

Matzah is eaten three times at the Seder: Motzi Matzah, Korech, and Afikomen. The baseline requirement is that at each of these times, one should eat a piece of matzah which is equal in volume to that of an olive (kezayis). However, due to a number of factors, the amount which one must eat (a) is larger than the average sized olives, and (b) is not the same at all three of these times. In practice, if one has hand-matzah which is of an average thickness, the amount that should be eaten is as follows:

- **Motzi-Matzah**  a piece equivalent in size to 6" by 7.5"
- **Korech**  a piece equivalent in size to 6" by 3.5"
- **Afikomen**  a piece equivalent in size to 6" by 6.5"

The amounts listed above are two-dimensional and are accurate for average-sized matzos. If a person has a brand of hand-matzah which is particularly thin, he or she should eat a larger piece of matzah at each of these times. If the matzah is particularly thick (as is common with gluten-free oat matzah), then the amount required is much smaller.

Although people of Sephardic lineage and certain infirm or elderly people are permitted to eat “egg matzah” on Pesach, they...
may not be used at the Seder, because Seder-matzah must be “lechem oni” (a poor man’s bread) which reflects the simple food served to the Jews when they were enslaved in Egypt. The only matzah which qualifies as lechem oni is one which is produced with just flour (whole wheat or white) and water. Matzah made with egg, fruit juice or another liquid is considered matzah ashirah (“rich”-bread) and not acceptable.

Each time matzah is eaten at the Seder, one must do so with hesaibah (reclining), and should finish his or her portion within approximately 2.5-3.5 minutes.

This article is excerpted from the author’s forthcoming book on the Laws of Pesach.

ENDNOTES
1  Shemos 12:17 as per Gemara, Pesachim 38b.
5  Ran, Pesachim 12a s.v. u’miba’.i.
7  Biur Halacha 460:1 s.v. ain.
8  See Shulchan Aruch 459:2 as per Mishnah Berurah 459:12, 16 & 18.
9  Rema 461:5. Some are of the opinion that the kepulah (created before Pesach and discovered on Pesach) and area around it must even be burned/destroyed, while others assume it is enough to merely discard it (see Magen Avraham 461:12 as per Biur Halacha 461:5 s.v. ain).
10  Magen Avraham 461:11 cited in Mishnah Berurah 461:25, as opposed to Tiz 461:3 and Pri Megadim ad loc., whose opinions are respectively more lenient and stricter.
11  Personal conversations with Dayan Osher Yaakov Westheim (quoting his conversation with Dayan Yitzchok Yaakov Weiss, author of Minchas Yitzchok) and others. See also Dinim V’Hanhagos (of the Chazon Ish) 17:11 and Rav Moshe Heinemann’s article on Pesach Matzos in Kashrus Kurrents (Pesach 5758).
12  Magen Avraham 461:13 and Chok Yaakov 461:20, as cited in Mishnah Berurah 461:34.
13  Rema 461:3.
14  It is common for a nefuchah bubble to pop shortly after the matzah is taken out of the oven, leaving behind a circular area which is somewhat recessed (because the top layer is missing), has a lighter color (because it was not baked as thoroughly), and is sometimes a bit softer than the rest of the matzah (again, because it was not baked as thoroughly). The size of the popped bubble gives some indication as to whether the bubble was an inch high.
15  Shulchan Aruch 453:1.
16  Rema 453:1.
17  Shulchan Aruch 454:1.
18  Mishnah Berurah 453:2.
19  Shemiras Shabbos K’hilchosha Chapter 55 footnote 24*, based on the lenient opinion in Sha’arei Teshuvah 274:1.
21  Shulchan Aruch 462:1.
### Shopping Guide

**Pesach 2020**

Recommendations are for items produced in the United States.

This list of products is marked as follows:

- ✓ **Acceptable without Pesach Certification**
  Food items in this section should preferably be purchased before Pesach.

- ▲ **Must bear reliable Pesach Certification**

- ✗ **Not acceptable for Pesach**
  Sephardim should contact their local Sephardic rabbi regarding issues of kitnios.

#### Product List

<table>
<thead>
<tr>
<th>Product</th>
<th>Status</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Adhesive bandages</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Air freshener</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Alcohol</td>
<td></td>
<td>For drinking ▲ Denatured ✓ Isopropyl alcohol ✓</td>
</tr>
<tr>
<td>Alfalfa</td>
<td>✗</td>
<td>Kitnios</td>
</tr>
<tr>
<td>Aluminum products</td>
<td>✓</td>
<td>Includes aluminum foil and pans</td>
</tr>
<tr>
<td>Amaranth</td>
<td>▲</td>
<td>Amaranth is not kitnios but requires certification to be sure no other grains are mixed in</td>
</tr>
<tr>
<td>Ammonia</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Anise</td>
<td>✗</td>
<td>Kitnios</td>
</tr>
<tr>
<td>Antacid (chewable)</td>
<td>▲</td>
<td></td>
</tr>
<tr>
<td>Apple juice</td>
<td>▲</td>
<td>Concentrate also requires Pesach certification</td>
</tr>
<tr>
<td>Apple sauce</td>
<td>▲</td>
<td></td>
</tr>
<tr>
<td>Aspartame</td>
<td>▲</td>
<td></td>
</tr>
<tr>
<td>Baby carrots</td>
<td></td>
<td>Raw are acceptable if they contain no additives Canned, cooked or frozen ▲</td>
</tr>
<tr>
<td>Baby food</td>
<td>▲</td>
<td>Includes jarred or canned See nutritional supplement pages When acceptable, bottles should be filled and cleaned separately from Pesach dishes since formula is kitnios</td>
</tr>
<tr>
<td>Baby formula</td>
<td>▲</td>
<td></td>
</tr>
<tr>
<td>Baby oil</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Baby powder</td>
<td></td>
<td>Acceptable if it only contains talc, talcum powder, corn starch, or other innocuous ingredients</td>
</tr>
<tr>
<td>Baby wipes</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Bags</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Baking powder</td>
<td>▲</td>
<td></td>
</tr>
<tr>
<td>Baking soda</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Balloons</td>
<td></td>
<td>If powdered, wash before Pesach</td>
</tr>
<tr>
<td>Band-aids</td>
<td>✓</td>
<td>Kitnios</td>
</tr>
<tr>
<td>Beans</td>
<td>✗</td>
<td>Kitnios</td>
</tr>
</tbody>
</table>

#### Additional Notes

- **Bean sprouts**: Kitnios
- **Benefiber**: Kitnios
- **Beverages**: Chametz
- **Bicarbonate of soda**: Acceptable
- **Bird food**: See pet food pages
- **Bleach**: ✓
- **Bleach wipes**: ✓
- **Blush**: ✓
- **Body wash**: ✓
- **Braces**: ✓ Wire for braces is also acceptable; wash rubber bands before placing in mouth
- **Brewer’s yeast**: Chametz
- **Brown sugar**: ▲
- **Buckwheat**: Kitnios
- **Buckwheat pillow**: ✓ One may own and derive benefit from kitnios
- **Butter**: ▲
- **Candles**: ✓ Scented are also acceptable
- **Candy**: ▲
- **Canned fruits or vegetables**: ▲
- **Canola oil**: Kitnios
- **Caraway**: Kitnios
- **Carrots**: Raw (including baby carrots) are acceptable if additive-free Canned, cooked or frozen ▲
- **Cat food**: See pet food pages
- **CBD Oil**: Kitnios
- **Charcoal**: ✓ Includes “plain”, easy-light, apple, hickory, and mesquite
- **Cheese**: ▲
- **Cheese spreads**: ▲
- **Chewable pills**: See medicine letter (page 3)
<table>
<thead>
<tr>
<th>Product</th>
<th>Status</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chewing tobacco</td>
<td>▲</td>
<td>Contains flavors and other sensitive ingredients</td>
</tr>
<tr>
<td>Chickpeas</td>
<td>×</td>
<td>Kitnios</td>
</tr>
<tr>
<td>Cloves</td>
<td></td>
<td>Some have a custom not to use cloves for Pesach</td>
</tr>
<tr>
<td>Cocoa powder</td>
<td></td>
<td>Acceptable if 100% pure and not processed in Europe. Hershey’s is</td>
</tr>
<tr>
<td></td>
<td></td>
<td>acceptable except for Special Dark</td>
</tr>
<tr>
<td>Coconut (shredded)</td>
<td></td>
<td>Sweetened or flavored ▲</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Unsweetened &amp; unflavored ✓</td>
</tr>
<tr>
<td>Coffee</td>
<td>▲</td>
<td>Beans which are plain, unflavored, and not decaffeinated do not</td>
</tr>
<tr>
<td></td>
<td></td>
<td>require certification, but the grinder must be clean</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Instant, flavored or decaffeinated coffee requires certification</td>
</tr>
<tr>
<td></td>
<td></td>
<td>K-cups require certification</td>
</tr>
<tr>
<td>Coffee filters</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Coffee whitener</td>
<td>▲</td>
<td></td>
</tr>
<tr>
<td>Cologne</td>
<td></td>
<td>See medicine and cosmetic pages</td>
</tr>
<tr>
<td>Colonoscopy drink</td>
<td></td>
<td>See medicine and cosmetic pages</td>
</tr>
<tr>
<td>Confectioners’ sugar</td>
<td>▲</td>
<td></td>
</tr>
<tr>
<td>Contact lens solution</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Contact paper</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Cooking oil solution</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Cooking paper</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Coriander seeds</td>
<td>×</td>
<td>Kitnios</td>
</tr>
<tr>
<td>Corn &amp; corn products</td>
<td>×</td>
<td>Kitnios</td>
</tr>
<tr>
<td>(e.g. corn oil, corn syrup)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Corn remover</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Cosmetics</td>
<td></td>
<td>See medicine and cosmetic pages</td>
</tr>
<tr>
<td>Creams (cosmetics)</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Crock pot liner</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Cumin</td>
<td>×</td>
<td>Kitnios</td>
</tr>
<tr>
<td>Cutlery (plastic)</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Dates</td>
<td>▲</td>
<td>Glaze may be problematic</td>
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<tr>
<td>Decaffeinated coffee</td>
<td>▲</td>
<td>Lipton decaffeinated tea bags are acceptable without certification</td>
</tr>
<tr>
<td>or tea</td>
<td></td>
<td>Acceptable (including waxed) if not flavored</td>
</tr>
<tr>
<td>Dental floss or tape</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Dentures</td>
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<td></td>
</tr>
<tr>
<td>Deodorant</td>
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<td></td>
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<tr>
<td>Dessert gels &amp; pudding</td>
<td>▲</td>
<td></td>
</tr>
<tr>
<td>Detergent</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Dill</td>
<td></td>
<td>Seeds ▲ (Kitnios)</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Leaves ✓</td>
</tr>
<tr>
<td>Dishwashing soap</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Dog food</td>
<td>▲</td>
<td></td>
</tr>
<tr>
<td>dried</td>
<td></td>
<td></td>
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<tr>
<td>Edamame</td>
<td>×</td>
<td>Kitnios</td>
</tr>
<tr>
<td>Eggs</td>
<td></td>
<td>Cooked or liquid ▲</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Whole and raw (including pasteurized) ✓</td>
</tr>
<tr>
<td>Ensure</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Eye drops</td>
<td>✓</td>
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<tr>
<td>Eye liner</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Eye shadow</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Fabric protector</td>
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<td></td>
</tr>
<tr>
<td>Fabric softener</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Fennel</td>
<td></td>
<td></td>
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<tr>
<td>Fish</td>
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<tr>
<td>Fish food</td>
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</tr>
<tr>
<td>Flax seeds</td>
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<td></td>
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<tr>
<td>Flour</td>
<td>×</td>
<td>Chametz</td>
</tr>
<tr>
<td>Floss (dental)</td>
<td>✓</td>
<td>Acceptable (including waxed) if not flavored</td>
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<tr>
<td>Foil (aluminum)</td>
<td>✓</td>
<td></td>
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<tr>
<td>Food coloring</td>
<td>▲</td>
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</tr>
<tr>
<td>Food supplements</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Formula for infants</td>
<td></td>
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</tr>
<tr>
<td>Frozen dinners</td>
<td>▲</td>
<td></td>
</tr>
<tr>
<td>Fruit</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fruit juice</td>
<td>▲</td>
<td>Pure frozen concentrated orange juice</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Other concentrates ▲</td>
</tr>
<tr>
<td>Fruit preserves</td>
<td>▲</td>
<td></td>
</tr>
<tr>
<td>Furniture polish</td>
<td>✓</td>
<td></td>
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<tr>
<td>Garlic</td>
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<tr>
<td>Gloves (disposable)</td>
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<tr>
<td>Glue</td>
<td>✓</td>
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<tr>
<td>Grape juice</td>
<td>▲</td>
<td></td>
</tr>
<tr>
<td>Grapefruit juice</td>
<td>▲</td>
<td></td>
</tr>
<tr>
<td>Green beans</td>
<td>×</td>
<td>Kitnios</td>
</tr>
<tr>
<td>Gum (chewing)</td>
<td>▲</td>
<td></td>
</tr>
<tr>
<td>Hair gel</td>
<td>✓</td>
<td></td>
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<tr>
<td>Hairspray</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Hemp, hemp oil</td>
<td>×</td>
<td>Kitnios</td>
</tr>
<tr>
<td>Herbal tea</td>
<td>▲</td>
<td></td>
</tr>
<tr>
<td>Honey</td>
<td>▲</td>
<td></td>
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<tr>
<td>Horseradish</td>
<td></td>
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<tr>
<td>Hydrogen peroxide</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Ice (in bag)</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Ice cream</td>
<td>▲</td>
<td></td>
</tr>
<tr>
<td>Ices</td>
<td>▲</td>
<td></td>
</tr>
<tr>
<td>Infant formula</td>
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</table>

☑ = Acceptable without Pesach Certification  ▲ = Must bear Pesach Certification  × = Not acceptable for Pesach
<table>
<thead>
<tr>
<th>Product</th>
<th>Status</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Insecticide sprays</td>
<td>✓</td>
<td>Some traps contain chametz</td>
</tr>
<tr>
<td>Instant coffee or tea</td>
<td>▲</td>
<td></td>
</tr>
<tr>
<td>Invert sugar</td>
<td>▲</td>
<td></td>
</tr>
<tr>
<td>Isopropyl alcohol</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Jam</td>
<td>▲</td>
<td></td>
</tr>
<tr>
<td>Jelly</td>
<td>▲</td>
<td></td>
</tr>
<tr>
<td>Juice (fruit)</td>
<td>▲</td>
<td>Pure frozen concentrated orange juice ✓ Other concentrates ▲</td>
</tr>
<tr>
<td>K-Cups</td>
<td>▲</td>
<td></td>
</tr>
<tr>
<td>Kashash</td>
<td>✗</td>
<td>Kitnios</td>
</tr>
<tr>
<td>Ketchup</td>
<td>▲</td>
<td></td>
</tr>
<tr>
<td>Kimmel</td>
<td>✗</td>
<td>Kitnios</td>
</tr>
<tr>
<td>Lactaid</td>
<td></td>
<td>Lactaid milk may be used if purchased before Pesach</td>
</tr>
<tr>
<td>Latex gloves</td>
<td></td>
<td>Powder free ✓ Powderless or with powder ▲</td>
</tr>
<tr>
<td>Laundry detergent</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Laxatives</td>
<td></td>
<td>See medicine and cosmetic pages</td>
</tr>
<tr>
<td>Lemon juice</td>
<td>▲</td>
<td>Concentrate also requires Pesach certification</td>
</tr>
<tr>
<td>Lentils</td>
<td>✗</td>
<td>Kitnios</td>
</tr>
<tr>
<td>Lip products</td>
<td></td>
<td>See medicine letter (page 3) and see <a href="http://www.ASKcRc.org">www.ASKcRc.org</a> for updated information</td>
</tr>
<tr>
<td>Liqueur</td>
<td>▲</td>
<td></td>
</tr>
<tr>
<td>Liquid dish detergent</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Liquid medicines</td>
<td></td>
<td>See medicine letter (page 3)</td>
</tr>
<tr>
<td>Liquor</td>
<td>▲</td>
<td>Requires Pesach certification</td>
</tr>
<tr>
<td>Listerine PocketPaks</td>
<td>✗</td>
<td>Requires Pesach certification, and this brand is not certified</td>
</tr>
<tr>
<td>Lotions</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Makeup</td>
<td></td>
<td>See medicine and cosmetic pages</td>
</tr>
<tr>
<td>Margarine</td>
<td>▲</td>
<td></td>
</tr>
<tr>
<td>Mascara</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Matzah</td>
<td>▲</td>
<td></td>
</tr>
<tr>
<td>Mayonnaise</td>
<td>▲</td>
<td></td>
</tr>
<tr>
<td>Meat</td>
<td></td>
<td>Fresh or frozen raw meat in original packaging is acceptable, but ground, cooked or repacked requires Pesach certification</td>
</tr>
<tr>
<td>Medicine</td>
<td></td>
<td>See medicine letter (page 3)</td>
</tr>
<tr>
<td>Milk</td>
<td>▲</td>
<td>If certified is unavailable, buy before Pesach</td>
</tr>
<tr>
<td>Millet</td>
<td>✗</td>
<td>Kitnios</td>
</tr>
<tr>
<td>Mineral oil</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mineral water</td>
<td>✓</td>
<td>Acceptable if it does not contain carbonation, flavors, vitamins, or other sensitive additives</td>
</tr>
<tr>
<td>Monosodium glutamate</td>
<td>▲</td>
<td></td>
</tr>
<tr>
<td>Mousse (for hair)</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Nutritional supplements</td>
<td></td>
<td>See nutritional supplement page</td>
</tr>
<tr>
<td>Ointments</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Olive oil</td>
<td>✓</td>
<td>Extra virgin (unflavored) ✓ Other types, including extra light ▲</td>
</tr>
<tr>
<td>Oil (cooking)</td>
<td>▲</td>
<td></td>
</tr>
<tr>
<td>Orange juice</td>
<td>▲</td>
<td>Pure frozen orange juice concentrate does not require Pesach certification</td>
</tr>
<tr>
<td>Orthodontics</td>
<td>✓</td>
<td>Wash rubber bands before placing in mouth</td>
</tr>
<tr>
<td>Oven cleaner</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Pam</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Pans (aluminum)</td>
<td>✓</td>
<td>Including bags, napkins, plates, and wax paper</td>
</tr>
<tr>
<td>Paper products</td>
<td>✓</td>
<td>May be used for hot or cold</td>
</tr>
<tr>
<td>Paraffin</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Parchment paper</td>
<td>▲</td>
<td></td>
</tr>
<tr>
<td>Peanuts</td>
<td>✗</td>
<td>Kitnios</td>
</tr>
<tr>
<td>Peas</td>
<td>✗</td>
<td>Kitnios</td>
</tr>
<tr>
<td>Pecans (all shelled)</td>
<td>▲</td>
<td>When produced in the USA</td>
</tr>
<tr>
<td>Perfume</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Pet food</td>
<td></td>
<td>See pet food pages</td>
</tr>
<tr>
<td>Petroleum jelly</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Pickles</td>
<td>▲</td>
<td></td>
</tr>
<tr>
<td>Pills</td>
<td></td>
<td>See medicine letter (page 3)</td>
</tr>
<tr>
<td>Pineapple (canned)</td>
<td>▲</td>
<td></td>
</tr>
<tr>
<td>Plastic (cutlery, plates)</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Plastic wrap</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Plates</td>
<td>✓</td>
<td>Including paper, plastic and Styrofoam</td>
</tr>
<tr>
<td>Play-doh</td>
<td>✗</td>
<td>May contain chametz</td>
</tr>
<tr>
<td>Polish (for furniture, shoes, or silver)</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Pop</td>
<td>▲</td>
<td></td>
</tr>
<tr>
<td>Popcorn</td>
<td>✗</td>
<td>Kitnios</td>
</tr>
</tbody>
</table>

✓ = Acceptable without Pesach Certification  ▲ = Must bear Pesach Certification  ✗ = Not acceptable for Pesach
# SHOPPING GUIDE – PESACH 2020

## Product

<table>
<thead>
<tr>
<th>Product</th>
<th>Status</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Poppy seeds</td>
<td>✗</td>
<td>Kitnios</td>
</tr>
<tr>
<td>Potato chips</td>
<td>▲</td>
<td></td>
</tr>
<tr>
<td>Poultry</td>
<td></td>
<td>Fresh or frozen raw poultry in original packaging is acceptable, but ground, cooked or repacked requires Pesach certification</td>
</tr>
<tr>
<td>Powdered dish detergent</td>
<td></td>
<td>✓</td>
</tr>
<tr>
<td>Prunes</td>
<td>▲</td>
<td></td>
</tr>
<tr>
<td>Pumpkin seeds</td>
<td></td>
<td>Not kitnios; acceptable if raw and without additives</td>
</tr>
<tr>
<td>Quinoa</td>
<td>▲</td>
<td>Quinoa is not kitnios but requires certification to be sure no other grains are mixed in</td>
</tr>
<tr>
<td>Raisins</td>
<td>▲</td>
<td></td>
</tr>
<tr>
<td>Rice, including wild rice</td>
<td></td>
<td>Kitnios; Rice milk may contain chametz; see milk alternatives page</td>
</tr>
<tr>
<td>Saffron</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Salads (bagged)</td>
<td>▲</td>
<td>If certified is unavailable, and contains no kitnios or sensitive additives; buy before Pesach</td>
</tr>
<tr>
<td>Salmon</td>
<td></td>
<td>Fresh; Canned, frozen or processed; Acceptable without iodine or other additives</td>
</tr>
<tr>
<td>Salt</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sanitizers (e.g. Purell)</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Scouring pads</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Seltzer</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sesame seeds</td>
<td>✗</td>
<td>Kitnios</td>
</tr>
<tr>
<td>Shampoo</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Shaving lotion</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Sherbet</td>
<td>▲</td>
<td></td>
</tr>
<tr>
<td>Shortening</td>
<td>▲</td>
<td></td>
</tr>
<tr>
<td>Silver polish</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Snow peas</td>
<td>✗</td>
<td>Kitnios</td>
</tr>
<tr>
<td>Soaps</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Soda</td>
<td>▲</td>
<td></td>
</tr>
<tr>
<td>Sorbet</td>
<td>▲</td>
<td></td>
</tr>
<tr>
<td>Sorghum</td>
<td>✗</td>
<td>Kitnios</td>
</tr>
<tr>
<td>Soup mix</td>
<td>▲</td>
<td></td>
</tr>
<tr>
<td>Soy products</td>
<td>✗</td>
<td>Soy sauce and soy milk may contain chametz; see milk alternatives page</td>
</tr>
<tr>
<td>Spices</td>
<td></td>
<td>Arise, caraway, coriander seeds, cumin, dill seeds, fennel seeds, and mustard are kitnios. Other spices are acceptable in whole form, but ground spices require certification</td>
</tr>
<tr>
<td>Splenda</td>
<td>▲</td>
<td></td>
</tr>
<tr>
<td>Stain remover</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Star anise</td>
<td></td>
<td>Star anise is not kitnios; see Spices</td>
</tr>
<tr>
<td>Stevia</td>
<td>▲</td>
<td></td>
</tr>
<tr>
<td>Sugar</td>
<td></td>
<td>Brown sugar and confectioners’ sugar ▲                                   Pure, white cane sugar without additives is acceptable</td>
</tr>
<tr>
<td>Sugar substitute</td>
<td>▲</td>
<td></td>
</tr>
<tr>
<td>Sunflower seeds</td>
<td>✗</td>
<td>Kitnios</td>
</tr>
<tr>
<td>Sunscreen</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Suppositories</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Syrups</td>
<td>▲</td>
<td></td>
</tr>
<tr>
<td>Tea</td>
<td></td>
<td>Pure black, green or white tea leaves or tea bags are acceptable unless they are flavored, instant or decaffeinated, in which case they require certification</td>
</tr>
<tr>
<td>Tissues</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Tofu</td>
<td>✗</td>
<td>Kitnios</td>
</tr>
<tr>
<td>Tomato-based products</td>
<td>▲</td>
<td></td>
</tr>
<tr>
<td>Toothpaste</td>
<td></td>
<td>See <a href="http://www.ASKcRc.org">www.ASKcRc.org</a> for updates</td>
</tr>
<tr>
<td>Toothpicks</td>
<td>▲</td>
<td>Canned, cooked or frozen; Toothpicks are acceptable unless flavored or colored</td>
</tr>
<tr>
<td>Tums</td>
<td>✗</td>
<td>Chewable antacids require Pesach certification, and this brand is not certified for Pesach</td>
</tr>
<tr>
<td>Tuna fish (canned)</td>
<td>▲</td>
<td>Turmeric is not kitnios; see spices</td>
</tr>
<tr>
<td>Turmeric</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Vanilla</td>
<td>▲</td>
<td></td>
</tr>
<tr>
<td>Vaseline</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Vegetable oil</td>
<td>▲</td>
<td></td>
</tr>
<tr>
<td>Vegetables</td>
<td></td>
<td>Fresh raw vegetables are acceptable if they are not kitnios (see listing for individual vegetables) and do not contain additives other than sugar</td>
</tr>
<tr>
<td>Vegetable wash</td>
<td>▲</td>
<td></td>
</tr>
<tr>
<td>Vinegar</td>
<td>▲</td>
<td></td>
</tr>
<tr>
<td>Vitamins</td>
<td>▲</td>
<td></td>
</tr>
<tr>
<td>Water</td>
<td></td>
<td>Acceptable if it does not contain carbonation, flavors, vitamins, or other sensitive additives</td>
</tr>
<tr>
<td>Wax for braces</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Wax paper</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Whitener (for coffee)</td>
<td>▲</td>
<td></td>
</tr>
<tr>
<td>Wild rice</td>
<td>✗</td>
<td>Kitnios</td>
</tr>
<tr>
<td>Wine</td>
<td>▲</td>
<td></td>
</tr>
<tr>
<td>Wood chips</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Wrap (plastic)</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Yogurt</td>
<td>▲</td>
<td></td>
</tr>
</tbody>
</table>
There are almost 1,500 kosher certifying agencies around the world! The following is just a small sample of commonly found and acceptable kosher symbols and their agencies. Additional recommended agencies and symbols may be found on our app, our website at www.cRcweb.org, and by searching at www.ASKcRc.org. The fact that a particular agency does not appear on these lists does not imply that the cRc has determined it to be substandard.

Note: There are four areas of kashrus that require extra diligence and research even when bearing a recommended kosher symbol. These four areas are: meat, Pesach hotels, cruises, and bagged salads.

### RECOMMENDED KOSHER SYMBOLS

<table>
<thead>
<tr>
<th>Symbol</th>
<th>Agency Name</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>cRc</td>
<td>Chicago Rabbinical Council</td>
<td>Chicago, IL</td>
</tr>
<tr>
<td>U</td>
<td>Orthodox Union</td>
<td>New York, NY</td>
</tr>
<tr>
<td>K</td>
<td>OK Kosher</td>
<td>Brooklyn, NY</td>
</tr>
<tr>
<td>K</td>
<td>Kof-K</td>
<td>Teaneck, NJ</td>
</tr>
<tr>
<td>K</td>
<td>Rabbi Usher Anshel Eckstein</td>
<td>Brooklyn, NY</td>
</tr>
<tr>
<td>K</td>
<td>Star-K</td>
<td>Baltimore, MD</td>
</tr>
<tr>
<td>VK</td>
<td>Rabbi Nuchem Ephraim Teitelbaum</td>
<td>Brooklyn, NY</td>
</tr>
<tr>
<td>K</td>
<td>Scroll-K</td>
<td>Denver, CO</td>
</tr>
<tr>
<td>K</td>
<td>Kashrus Council of Lakewood</td>
<td>Lakewood, NJ</td>
</tr>
<tr>
<td>K</td>
<td>Atlanta Kashrus Commission</td>
<td>Atlanta, GA</td>
</tr>
<tr>
<td>K</td>
<td>New Square Beth Din of Kashrus</td>
<td>New Square, NY</td>
</tr>
<tr>
<td>K</td>
<td>Manchester Beth Din</td>
<td>Manchester, U.K.</td>
</tr>
<tr>
<td>K</td>
<td>Kashrus Council of Canada</td>
<td>Toronto, Ontario</td>
</tr>
<tr>
<td>K</td>
<td>Khal Adath Jeshurun</td>
<td>New York, NY</td>
</tr>
<tr>
<td>K</td>
<td>Badatz Elda Hachareidis</td>
<td>Jerusalem, Israel</td>
</tr>
<tr>
<td>K</td>
<td>Blue Ribbon Kosher (cRc)</td>
<td>Minneapolis, MN</td>
</tr>
<tr>
<td>K</td>
<td>Montreal Kosher</td>
<td>Montreal, Quebec</td>
</tr>
<tr>
<td>K</td>
<td>Dallas Kosher</td>
<td>Dallas, TX</td>
</tr>
<tr>
<td>K</td>
<td>Central Rabbinical Congress</td>
<td>Monsey, NY</td>
</tr>
<tr>
<td>K</td>
<td>Council of Orthodox Rabbis of Greater Detroit</td>
<td>Southfield, MI</td>
</tr>
<tr>
<td>K</td>
<td>Rabbi Aaron Teitelbaum</td>
<td>Brooklyn, NY</td>
</tr>
<tr>
<td>K</td>
<td>Rabbi Menachem Meir Weissmandel</td>
<td>Rehovot, Israel</td>
</tr>
<tr>
<td>K</td>
<td>Bedatz Mehadrin</td>
<td>Brooklyn, NY</td>
</tr>
<tr>
<td>K</td>
<td>Tartikover Rav</td>
<td>London, U.K.</td>
</tr>
<tr>
<td>K</td>
<td>Kedassia</td>
<td></td>
</tr>
<tr>
<td>K</td>
<td>Texas-K (cRc)</td>
<td></td>
</tr>
<tr>
<td>K</td>
<td>Vaad Hakashrus</td>
<td>Crown Heights, Brooklyn, NY</td>
</tr>
<tr>
<td>K</td>
<td>Vaad HaRabbonim</td>
<td>Boston, MA</td>
</tr>
<tr>
<td>K</td>
<td>Rabbi Shlomo Stern</td>
<td>Brooklyn, NY</td>
</tr>
<tr>
<td>K</td>
<td>Vaad Hakashrus of Buffalo</td>
<td>Buffalo, NY</td>
</tr>
</tbody>
</table>

Although milk seems like a simple and innocuous product which should not pose any chametz concerns, there are two important reasons why it needs to be certified for Pesach. Firstly, there is a possibility that it was produced on the same equipment as products which contain chametz. Since milk is heated during its production, halacha is concerned about a transfer of taste, a bliah, from previously produced products on the same equipment. Secondly, the vitamins added to the milk may contain chametz. Although these vitamins are a very minute percentage of the milk and below the level of bitul, nullification, it is best (for reasons beyond the scope of this article) not to rely on bitul l’chatchila, to begin with, and especially for Pesach.

It is recommended that one should buy sufficient amounts of milk and milk products for the full 8 days of Pesach before the holiday, as stores may not have P-20 (meaning “Pesach 2020) on the label or container during the holiday itself. Due to the low probability of encountering the issues detailed above, it is preferable to purchase milk with Kosher for Pesach certification, but if Pesach-certified milk is not available, one may purchase regular milk before the holiday begins.

Other dairy products, such as cheese, half and half, and cream, not only are subject to the issues mentioned above, but they contain other ingredients that are chametz-sensitive. Therefore, these products require Kosher for Pesach certification.

**INSTRUCTIONS FOR THE LISTINGS BELOW**

For milk and related dairy products, nearly all cRc certified companies indicate Kosher for Pesach status by stamping P-20 alongside the “best by” or expiration date. Any exceptions will be noted in bold below. We have listed the brands, along with the plant numbers where they are produced (in parentheses), of the dairy products the cRc certifies for Pesach. In the case of milk, the cRc logo on the product is not necessary; as long as the correct brand, plant number, and P-20 are present, it is kosher for Pesach.

All products below from plant 17-37 will bear STAR-D-P (or STARDP).

**MILK**

Bareman’s (17-284)
Best Choice (17-087, 17-284)
Borden (17-37)
Coburn Farms (17-37, 17-087)
Country Delight (17-37)
County Market (17-087, 17-101, 17-284)
Deans Dairy Pure (17-37)
Festival (55-1500)

Good and Gather (17-087, 17-101, 17-284, 55-1500)
Great Value (17-37, 17-087, 17-101, 17-284, 47-125)
Happy Belly (55-1500)
HyVee (17-101)
IGA (17-087, 17-101)
Jewel (17-37)
Kemp's (55-1500)
Kemp's Select (55-1500)
Kirkland (55-1500)
MILK, CONTINUED
Lucerne (17-37)
Meehan's (17-087)
Nature's Best (17-101)
Piggly Wiggly (17-37)
Prairie Farms (17-087, 17-101, 17-284, 29-132, 47-125)
Roundy's (55-1500)
Roundy's Select (55-1500)
Schnucks (17-087, 17-101, 17-284)
Sendik's (55-1500)
Shopper's Value (17-087, 17-284)
Thatsmart (17-101)
Trader Joe's (55-1500)
Value Check (17-101)
Wisconsin Farms (55-1500)

CHEESE
Oneg Cheese when bearing Kosher for Passover
Schtark Cheese when bearing Kosher for Passover

HALF AND HALF
Dean's Dairy Pure (17-37)
Kemp's Select (55-1500)
Prairie Farms (17-101, 17-284)
Sendik's (55-1500)
Trader Joe's (55-1500)

ORANGE JUICE
Dierberg (17-37)
Orchard Pure (17-37)
Tipton Grove (17-37)

SOUR CREAM
Daisy Brand (48-0957) – regular only - when bearing Kosher for Passover

WHIPPING CREAM
Dean's Dairy Pure (17-37)
A growing number of people today are careful to only consume dairy products that are chalav Yisroel. This means that the milk production is carefully overseen beyond usual hashgachah for standard chalav stam. But how does that process work? Where does the Mashgiach begin, and where do his responsibilities end? Here’s a behind-the-scenes look at the process.

**INTRODUCTION**

It is well-known that Rav Moshe Feinstein zt”l permitted the consumption of milk produced in the United States even without the direct oversight of a Mashgiach during the milking process. This milk, referred colloquially as chalav stam, is generally accepted as kosher, but many people look for milk produced under the direct oversight of a Mashgiach, known as chalav Yisroel. This article will describe the necessary procedures a hashgachah must follow in order to successfully oversee chalav Yisroel milk production, beginning from the milking of the cow and ending with the sealing of the container of milk at the factory. The descriptions of how a farm and dairy plant operate will be based on current conditions in the United States.

There are two stages of this hashgachah: a) on the farm, and b) at the dairy processing facility. Before describing the hashgachah that is necessary, let us briefly explain what takes place at the farm and at the dairy processing facility. The setup of the dairy industry today is such that there are many dairy farms (henceforth “the farm”) supplying each dairy processing facility (henceforth “the dairy”). It is possible for a dairy to be receiving milk from a hundred separate farms in its surrounding area. Farms can be small or large, housing from about one hundred to a few thousand cows. They are almost always independent farms, not owned by the dairy. When a cow is milked at the farm, the fresh milk is at the cow’s body temperature of about 100ºF; it is then chilled down to about 38ºF. That is the extent of the processing done at the farm; the milk is considered “raw” milk, and it is usually not legal to sell it at this point, prior to pasteurization. The farm amasses enough milk to load up a tanker truck (this can take several hours or more than a day depending on the number of cows), at which point it is loaded onto a tanker truck and delivered to the dairy. Upon arriving at the dairy, it will be pumped into one or several silos (tall, round, stainless steel tanks). When the dairy is ready to process the milk, the milk will be pasteurized, separated (all fat removed and put back in at the desired fat level, whether full, 2%, 1% etc.) homogenized, have vitamins added, be chilled down and then bottled. The finished bottles are refrigerated and delivered within a day or two to stores.

**AT THE FARM**

Let us begin with the hashgachah at the farm level. When the Mashgiach arrives at the farm, his first task is to check that the entire line, i.e. beginning from “the milkers,” which are the four-pronged devices attached to the cows’ udders, all the way to the tank the milk will be collected in, is clean from previous non-chalav Yisroel milk residue. This is accomplished by visual inspection. There is usually no problem in this area, as farms have a good washing system that thoroughly cleans the entire line. The tanker truck that the milk will be pumped into also needs to be checked. This is accomplished by opening the outlet valve at the back of the truck, which is the lowest point of the truck, and seeing that the wash water the truck has been cleaned with emerges without milk residue. This is accomplished by visual inspection. There is usually no problem in this area, as farms have a good washing system that thoroughly cleans the entire line. The tanker truck that the milk will be pumped into also needs to be checked. This is accomplished by opening the outlet valve at the back of the truck, which is the lowest point of the truck, and seeing that the wash water the truck has been cleaned with emerges without milk residue. The milking can now begin, and the Mashgiach needs to remain on the premises, making random checks at various parts along the entire length of the line, from the cows in the milking area up to the holding tank (the line can have various
parts and smaller tanks along the way, going through several rooms and even floors). The Mashgiach can rest, and he obviously needs to daven and even nap, but he must be very careful not to establish any fixed pattern to the point that the farm personnel will be confident that the Mashgiach will not be appearing for even a short amount of time, and thereby undermine the basis of chalav Yisroel. The farm personnel should also be aware of the Mashgiach’s role to ascertain that no non-kosher species is used, so that a misras, (fear of being caught) will be created. This will work for when the Mashgiach is not literally standing at the milking (e.g. he is davening or resting), since he can pop in at any moment. When the milking is done, the milk will be pumped into a tanker truck. (On larger farms the milking is piped directly into a waiting tanker truck parked on the premises.) The Mashgiach will seal the tanker truck, so that no milk can be added without breaking the seal. The tanker truck will now be driven to the dairy for processing there.

Before turning our attention to the dairy, let us discuss some halachic issues that can arise at the farm.

DA COWS

Milking cows may develop a condition called displaced abomasum (DA), wherein the cow’s abomasum (true stomach), the keivah, falls or gets twisted out of place. This more frequently occurs soon after the cow has calved (given birth), because the abomasum falls into the cavity that previously contained the fetus.

A number of years ago it was discovered that a common way to resolve DA is by puncturing the abomasum of the cow. This remedy (of puncturing the keivah) presents a serious she’elah of a tereifah. When this issue developed, the hashgachos looked into the matter, and virtually all hashgachos that certified chalav stam milk, ruled that it was permitted to continue to do so as before for chalav stam; however, when certifying milk as chalav Yisroel these same hashgachos ruled that it was necessary to be machmir and prevent all such cows from being milked and contributing to the amassed milk. A complete analysis of the DA issue is beyond the scope of this article, but the reason for this distinction is briefly as follows: One of the heterim for the DA problem in chalav stam is the simple rule of rov beheimos kesheiros, i.e. we know some animals may be tereifos because of sirchos (adhesions to the lungs) and other possible tereifos, but since we know rov of the animals are not tereifah, when it comes to each individual cow that is milked, we follow the rov that the milk is kosher. We further follow this same rov and may drink the pool of many such cows at once (despite the fact that statistically speaking it is highly unlikely that there is bitul of the milk of the tereifah cows in the pool of the many). This concept can apply to chalav stam, since we have no presence and knowledge of the goings-on at the farm. (While the farmers have records of which cows underwent DA procedures, they would not be willing to divulge this information to us as it can only hurt them.) For chalav Yisroel however, where we do have a significant presence at the farm, it is much more difficult to make that argument. As a result, all reliable hechsherim require the farm to have a system of ensuring that all DA cows are prevented from contributing to the chalav Yisroel certified milk. While this issue in itself has nothing whatsoever to do with the din of chalav Yisroel, in practice it adds an additional layer of difficulty to the hashgachah of chalav Yisroel. It also makes it more difficult to convince a farm to become involved in chalav Yisroel to begin with, and as a result the farmer will require a premium to be paid for his milk. So an additional task for the Mashgiach at the farm is to verify and maintain the system in place for ensuring that the DA cows are not contributing to the milk pool. Such systems usually involve using the farm’s existing record system, whereby every cow has a clearly visible numbered tag attached to it (on the ear), and the farm files complete records of the cow’s lifecycle under that number. Additionally, different color bands can be placed on the cow’s legs and kept there for however long is necessary, to mark it for various purposes, e.g. a color can be assigned for DA cows. In addition, the fact that the scars of a DA surgery are visible externally on the cow for several months, and much longer to the expert eye, creates a misras, as the Mashgiach can spot a DA cow that is being milked.

YOTZEI VENICHNAS

Ideally the Mashgiach should remain on the farm throughout the entire milking until the tanker truck is sealed. However, practically doing so can be difficult and costly. For example, if
the farm does not have many head of cattle, it will be necessary to get milk from several farms that are milking simultaneously, and hiring a separate Mashgiach for each farm would raise the cost of the chalav Yisroel milk to a prohibitive level. The hashgachah will then have one Mashgiach circulate several farms randomly, at a yotzei venichnas level, as the halachah is that the Mashgiach does not need to be there for the entire milking, and yotzei venichnas is sufficient. However, the definition of this yotzei venichnas is not the same as the commonly used term, as in this case the Mashgiach literally must be able to pop in at a moment’s notice. Great care on the part of the hashgachah and yiras Shamayim on the part of the Mashgiach are both necessary to ensure that workers on a specific farm never know that the Mashgiach will definitely be gone for a specific amount of time. A seemingly harmless statement on the Mashgiach’s part revealing that he is leaving to fill up on gas, or to go to farm so-and-so can compromise the chalav Yisroel status. Another possible issue arises if after the Mashgiach leaves a specific farm he has never doubled back a few minutes later, because the workers would soon grow confident that once he left, he is gone for at least a while. If the personnel on one farm know the personnel on another farm and can easily call one another to share the current whereabouts of the Mashgiach (and it takes several minutes to get from one to the other), there can also be a problem. Similarly problematic is a farm that is situated on a hill, so that any approaching person or vehicle can be seen well before their arrival. In these cases, to alleviate some of these concerns, it is a good idea to have a second roving Mashgiach (who does not need to be employed full-time) that can (and does) pop in sometimes.

**CAMERAS**

One modern application of chalav Yisroel is the question of whether video cameras would suffice to be considered “milked in the presence of a Jew,” confering the status of chalav Yisroel on the milk. It is reliably reported that Rav Elyashiv zt”l permitted this scenario, but only via a live video connection, and not through recorded video. This author understands that to mean that there must be a live video connection, so that a Mashgiach has the ability to view the entire milking live in real time throughout the milking process, and that the farm personnel are aware of this, but not that the Mashgiach actually has to be watching the entire milking. This is similar to when the Mashgiach is actually present on the farm; he does not need to witness all the milking, as the fact that he is on the premises and can at any moment be on the scene of the milking, is sufficient. Even when cameras are present, the Mashgiach would need to be there after the milking to seal the tanker before it leaves the farm and moves out of the camera’s range. It is likely also necessary for the Mashgiach to be there prior to the start of milking to verify that all the tanks and lines, as well as the tanker truck, are empty and clean, though it may theoretically be possible to accomplish this inspection by camera as well. There are some potential pitfalls to using cameras, however: a) The cameras must be strategically placed, and there must be enough of them to cover the entire length of the line from the cows that are being milked to the tank being filled, to preclude the possibility of the non-Jew breaking into the line out of the cameras’ range and pumping in non-kosher milk. b) Despite the amazing capabilities of modern technology, the connections to remote cameras are subject to frequent problems and failure, and were that to happen in the middle of milking, and the farm personnel were aware of this failure, the chalav Yisroel status of the milk could be lost. Worse, if the farm was aware of an equipment failure and the Mashgiach was not, the milk would be sold as chalav Yisroel, and it actually would not be. This author is not aware of cameras currently being used to create chalav Yisroel anywhere in the United States, and it seems that this would be a downgrade of the current level of kashrus of chalav Yisroel milk. It may be a good idea, though, to use cameras lechumra: for example, if a hashgachah was using yotzei venichnas as outlined above, to add cameras in addition to the yotzei venichnas.

**kovush**

Although a transfer of blios from a keli to food and vice-versa usually only occurs when there is heat involved, if a liquid is held in a container (or tank) for 24 consecutive hours, there is a transfer of blios at any temperature. This is known as kovush. This issue comes up in connection with chalav Yisroel milk. It has to be held in a tank, or tanker truck for more than 24 hours, as it is very likely that the same tank has become non-kosher from previously held (for 24 consecutive hours) non-chalav Yisroel milk. Although there are many people who only eat chalav Yisroel but are meikel on keilim of chalav stam, others are not meikel, and the hechsherim therefore treat keilim of non-chalav Yisroel to be considered non-kosher keilim when it comes to chalav Yisroel. This issue does come up frequently, as the milk industry in general requires a great deal of logistics, with constant pickup by tanker trucks from farms, and deliveries of these loads to dairies, trying to maximize space and time at the farms, dairies and on the trucks, while conserving fuel and driver labor. It is further compounded during chalav Yisroel production, as at every point it needs to be kept separate from all the other non-chalav
Let us describe hashgachah at the dairy. As mentioned before, the tanker truck is sealed by the Mashgiach at the farm. The same Mashgiach can drive over to the dairy, or there can be another Mashgiach there to receive the tanker. The Mashgiach at the farm will relay the numbers on the seal to the Mashgiach at the dairy, and these numbers will be checked prior to unloading the tanker. The dairy must have an empty silo to receive this milk if it will not be processed straight off the tanker truck. Prior to processing the milk, the equipment at the dairy must be kashered. Often the only reason the equipment needs kashering is from the non-chalav Yisroel milk run on the equipment previously, which is treated as non-kosher in regards to chalav Yisroel. Kashering is necessary, since the milk is heated during pasteurization. The pasteurizer and related equipment of the separator, homogenizer, and connected piping are kashered together as a closed system. After pasteurization there is cooling equipment which chills the milk. After being chilled, the milk then exits the pasteurizer and is pumped to fillers which will fill the milk into the desired container size. From the cooling section forward, kashering is not required. Vitamins are added to the milk during pasteurization. While these vitamins are batel by far, in practice they are required by hashgachos to be kosher. The labels are affixed to the finished milk container, or there are preprinted cartons. The labels or cartons that bear the hechsher are under the control of the Mashgiach, and are given to the dairy to be used as needed. Those that were not used are removed or otherwise secured by the Mashgiach. And finally, the finished milk containers are ready to be delivered to stores where the consumers are anxiously awaiting their cholov Yisroel milk.

**CONCLUSION**

Today, chalav Yisroel foods in the U.S. range from milk to cheese, ice cream, and a wide variety of dairy products. The cRc takes special pride in our supervision of cholov Yisroel products, and the words “chalav Yisroel” on a label means that the processes described above were applied. Discerning consumers can enjoy the many dairy delights available to them and rest assured that every step of the process is carefully supervised on every level – from the cow on the farm to the sealed container of milk at the dairy and beyond.

**ENDNOTES**

1. This author has calculated the statistical likelihood that there is bitul of the milk of the tereifah cows in the milk pool, assuming the accepted ratio of 10% tereifah cows, to be less than 1 in 500.

2. The shiur of a “moment’s notice” i.e. the time from when the farm personnel become aware the Mashgiach is approaching until the time he actually is on the scene, would presumably not be just the time it would take for someone to drive up to the farm and unload some non-kosher animals, milk them, and then remove them, which could take some time. Rather it should be the time for someone to drive up with a container, e.g. a barrel, of non-kosher milk, empty it into the tank of milk, and remove the barrel.

3. The argument likely is that live video is a fulfillment of the requirement of Chazal of seeing the milking, despite not really seeing it in flesh and blood, as opposed to having a video recording for later viewing, which would be considered another sort of proof, which is not valid according to those that do not agree with the heter of Rav Moshe.

4. It can be argued that it is only necessary to view the line at points where there are bends in the line and the pipes can be disconnected and put back together without leaving a trace, but in areas of straight pipe, there is no realistic chashash that the non-Jew would break or saw the pipes in middle of milking. Even if this was done, there would be evidence of such activity, which would be seen by the Mashgiach that came after the milking to seal the tanker.

5. This is true in tanker trucks as well, provided that we do not count the parts of the truck that are welded to the tanker only indirectly. The calculation regarding this is beyond the scope of this article.


7. יוביעות поч יוביעות поч, 105:4 and 105:1

8. When pumping back to the same tank, it is not possible to be certain that every drop of milk exited the tank and went through the pump, but assuming the milk mixes uniformly we can calculate how long it would take for likely all of it to exit, and according to some poskim it is sufficient that rav of it, exited.
MEDICINE GUIDELINES

The cRc’s general guidelines on medicines, cosmetics and toiletries can be found on page 3 of this guide. The following is a summary of the medicine portion of those guidelines:

All pill or non-chewable tablet medication – with or without chametz – that one swallows is permitted. [Candy-coated pills are an exception to this rule, but they are quite uncommon.]

Rav Schwartz Shlit”a has ruled that, as a rule, vitamins do not qualify as medications and are instead treated as food supplements which require hashgachah for Pesach. If a doctor prescribes a specific vitamin which does not have Pesach supervision, please review your specific situation with your doctor and Rabbi.

Liquid and chewable medications that may contain chametz should only be used under the direction of a doctor and Rabbi, who will judge the severity of the illness, the likelihood that the medicine contains chametz, and the possibility of substituting a swallowable pill. Important: Do not discontinue use of liquid, chewable or any other medicine without consulting with your doctor and Rabbi.

Liquid and chewable medications that contain kitnios may be consumed by someone who is ill.

For laws of taking medicine on Shabbos and Yom Tov, please consult your Rabbi.

Items marked “Possible Chametz” contain edible ingredients whose chametz-status we were unable to determine; these items may be permitted for someone who is seriously ill, and consumers should consult with their Rabbi.

For an expanded and updated list of products, search www.ASKcRc.org or our smartphone apps.

NEW LIPSTICK INFORMATION

This year, in addition to the extensive list of lipstick brands and varieties in the list below, we’re unveiling a brand-new search feature at www.crckosher.org/lipstick. All you have to do is start typing each ingredient into the search box, and use the handy drop-down list to choose the ingredient in our database. (You can also copy and paste each ingredient from your favorite website.) Click Enter as you continue to build your lipstick component list, and once you’ve included all the ingredients you want to check, just click Submit, and you’ll find out instantly whether your lipstick is approved for Pesach use!
### ALLERGY

<table>
<thead>
<tr>
<th>Product</th>
<th>Chametz</th>
</tr>
</thead>
<tbody>
<tr>
<td>Allegra - Children’s Suspension (Liquid)</td>
<td>Possible</td>
</tr>
<tr>
<td>Claritin - Children’s Chewable (Chewable)</td>
<td>Possible</td>
</tr>
<tr>
<td>Signature Care - 24 Hour Children's Allergy Relief (Liquid)</td>
<td>Possible</td>
</tr>
<tr>
<td>Zyrtec - Children's Allergy Indoor &amp; Outdoor Allergies (Liquid)</td>
<td>Possible</td>
</tr>
<tr>
<td>Zyrtec - Children’s Dissolve Tabs (Tablet)</td>
<td>Possible</td>
</tr>
</tbody>
</table>

### ANTACID / DIGESTION / GAS

<table>
<thead>
<tr>
<th>Product</th>
<th>Chametz</th>
</tr>
</thead>
<tbody>
<tr>
<td>Align (Capsule)</td>
<td>Recommended</td>
</tr>
<tr>
<td>Alka Seltzer - Original Effervescent Tabs (Tablet)</td>
<td>Possible Chametz</td>
</tr>
<tr>
<td>Culturelle - Kids (Chewable)</td>
<td>Possible Chametz</td>
</tr>
<tr>
<td>Culturelle - Kids Packets Daily Probiotic (Powder)</td>
<td>Possible Chametz</td>
</tr>
<tr>
<td>Gas X - Extra Strength Cherry Crème (Chewable)</td>
<td>Possible Chametz</td>
</tr>
<tr>
<td>Gas-X - Extra Strength Chewables Cherry Crème (Chewable)</td>
<td>Possible Chametz</td>
</tr>
<tr>
<td>Gaviscon - Extra Strength Cherry (Chewable)</td>
<td>Possible Chametz</td>
</tr>
<tr>
<td>Gaviscon - Extra Strength Original (Chewable)</td>
<td>Possible Chametz</td>
</tr>
<tr>
<td>Imodium AD - (Liquid)</td>
<td>Not Recommended</td>
</tr>
<tr>
<td>Imodium AD - For Ages 6 &amp; Up (Liquid)</td>
<td>Not Recommended</td>
</tr>
<tr>
<td>Imodium AD – Multi-symptom Relief Caplets (Caplet)</td>
<td>Recommended</td>
</tr>
<tr>
<td>Kapectate - Max Peppermint (Liquid)</td>
<td>Possible Chametz</td>
</tr>
<tr>
<td>Kapectate - Vanilla Regular Flavor (Liquid)</td>
<td>Possible Chametz</td>
</tr>
<tr>
<td>Mylicon - Infants Original Drops (Liquid)</td>
<td>Possible Chametz</td>
</tr>
</tbody>
</table>

### BLUSH

All are recommended.

### BODY SOAP

All are recommended.

### COLOGNE

Only recommended if free of (denatured) alcohol or if manufactured in the United States.

### COUGH, COLD & FLU

<table>
<thead>
<tr>
<th>Product</th>
<th>Chametz</th>
</tr>
</thead>
<tbody>
<tr>
<td>Alka Seltzer - Plus Cold Effervescent Tabs (includes Night Cold Formula) (Tablet)</td>
<td>Possible Chametz</td>
</tr>
<tr>
<td>Alka Seltzer - Plus Severe Cold &amp; Flu Formula (Effervescent Tablet)</td>
<td>Possible Chametz</td>
</tr>
<tr>
<td>Delsym - 12 Hour Cough Relief - Orange Flavor (Liquid)</td>
<td>Possible Chametz</td>
</tr>
<tr>
<td>Delsym - Children’s 12 Hour Cough (Liquid)</td>
<td>Possible Chametz</td>
</tr>
<tr>
<td>Little Remedies - Honey Cough Syrup (Liquid)</td>
<td>Possible Chametz</td>
</tr>
<tr>
<td>Mucinex - Cough Mini-Melts for Kids (Dissolving Granules)</td>
<td>Possible Chametz</td>
</tr>
<tr>
<td>Theraflu - Multi-Symptom Severe Cold ( PACKET)</td>
<td>Possible Chametz</td>
</tr>
</tbody>
</table>
COUGH, COLD & FLU continued

Thera-Flu - Nighttime Severe Cold and Cough (Powder) .......................................................... Possible Chametz

Triaminic - Children's Nighttime Cold and Cough (Liquid) ......................................................... Not Recommended

Triaminic - Day Time Cold and Cough (Liquid) ............................................................................ Not Recommended

Vick's - DayQuil Cough (Liquid) ................................................................................................... Possible Chametz

Vicks - Nyquil Cough (Liquid) ........................................................................................................ Possible Chametz

Vicks - Nyquil Liquid Cold and Flu (Liquid) .................................................................................. Possible Chametz

Zarbee's - Children's Nighttime Cough Syrup (Liquid) ................................................................. Possible Chametz

Zarbee's - Naturals Children's Cough Syrup (Liquid) ..................................................................... Possible Chametz

Zicam - Cold Remedy RapidMelts (Tablet) .................................................................................... Possible Chametz

Zicam - RapidMelts Ultra (Tablet) ................................................................................................. Possible Chametz

CREAMS
All are recommended

DEODORANT
Gel .......................................................... All are recommended

Liquid .................................................. Recommended if free of (denatured) alcohol or if manufactured in the United States

Spray ..................................................... Recommended if free of (denatured) alcohol or if manufactured in the United States

FIBER SUPPLEMENTS
see Laxatives

FEVER REDUCER / PAIN RELIEF
CVS – Adult Pain Reliever - NOT dye free (Liquid) ................................................................. Possible Chametz

*Check with doctor for children's dosage

Midol Complete (Caplet) .................................................................................................................. Recommended

Signature Care - Junior Strength Ibuprofen (Chewable) ................................................................. Recommended

Tylenol - Children's Chewables (Chewable) ................................................................................. Possible Chametz

Tylenol - Children's Dissolve Packs (Powder) ............................................................................... Possible Chametz

Walgreens – Adult Pain Reliever - NOT dye free (Liquid) .............................................................. Possible Chametz

*Check with doctor for children's dosage

Walgreens - Junior Strength Ibuprofen 100 Chewable Tablets (Chewable) ............................... Recommended

GAS
see Antacid/Digestion/Gas

HAIRSPRAY AND MOUSSE
Recommended if free of (denatured) alcohol or if manufactured in the United States

INDIGESTION
see Antacid/Digestion/Gas

LAXATIVES / FIBER SUPPLEMENTS
Benefiber - Powder (Powder) ........................................................................................................ Chametz, Not Recommended

Benefiber - Stick Packs (Powder) ................................................................................................ Chametz, Not Recommended

Citrucel (Caplet) ............................................................................................................................ Recommended

Dulcolax - Overnight Relief (Tablet) .............................................................................................. Recommended

Dulcolax (Suppository) ................................................................................................................ Recommended

Epsom Salt (pure) - Generic or Branded versions (Powder) ............................................................ Recommended

Ex-Lax (Tablet) ............................................................................................................................ Recommended

Fibercon (Caplet) ........................................................................................................................ Recommended

Metamucil - 4 in 1 Fiber with Real Sugar Unflavored (Powder) .................................................... Recommended

Miralax (Powder) .......................................................................................................................... Recommended

Pedia-Lax (Suppository) ................................................................................................................ Recommended

Peri-Colase (Tablet) ...................................................................................................................... Recommended

Phillips Milk of Magnesia (Caplet) ............................................................................................... Recommended
LAXATIVES / FIBER SUPPLEMENTS continued

Phillips Milk of Magnesia - Unflavored (Liquid) .................................................. Recommended
Prunelax Ciruelax (Tablet) .................................................................................... Recommended
Senokot (Tablets) .................................................................................................. Recommended
Senokot-S (Tablet) .................................................................................................. Recommended
Walgreens - Mineral Oil (Liquid) ........................................................................... Recommended

LIPSTICK
See new lipstick feature - details on page 77

ALMAY
Goddess Gloss ........................................................................................................ Recommended
Lip Vibes Lipstick .................................................................................................... Recommended
Smart Shade Butter Kiss Lipstick ............................................................................. Recommended

BARE MINERALS
Barepro Longwear Lipstick Slim Matte Lipstick ..................................................... Recommended
Gen Nude Matte Liquid Lipstick .............................................................................. Recommended
Gen Nude Radiant Lipstick ....................................................................................... Recommended
Statement Matte Liquid Lipstick ............................................................................. Recommended

BOBBI BROWN
Crushed Lip Color .................................................................................................. Recommended
Crushed Liquid Lip ................................................................................................. Recommended
Lip Color ................................................................................................................ Recommended
Luxe Lip Color ........................................................................................................ Recommended
Luxe Liquid Lip Velvet Matte .................................................................................. Recommended
Luxe Matte Lip Color .............................................................................................. Recommended
Luxe Shine Intense Lipstick ..................................................................................... Recommended

CHANEL
Rouge Allure Ink Fusion Beige Naturel Ultrawear Intense Matte Liquid Lip Colour ........... Recommended
Rouge Allure Ink Fusion Berry Ultrawear Intense Matte Liquid Lip Colour ................. Recommended
Rouge Allure Ink Fusion Mauvy Nude Ultrawear Intense Matte Liquid Lip Colour ........ Recommended
Rouge Allure Ink Fusion Pink Brown Ultrawear Intense Matte Liquid Lip Colour .......... Recommended
Rouge Allure Ink Fusion Vibrant Pink Ultrawear Intense Matte Liquid Lip Colour ........ Recommended
Rouge Allure Rouge Délicieux Luminous Intense Lip Colour ........................................ Recommended
Rouge Allure Rouge Magnifique Luminous Intense Lip Colour ...................................... Recommended
Rouge Allure Rouge Majestueux Luminous Intense Lip Colour ...................................... Recommended
Rouge Allure Rouge Noble Luminous Intense Lip Colour ............................................. Recommended
Rouge Allure Rouge Spectaculaire Luminous Intense Lip Colour .................................. Recommended
Rouge Allure Rouge Splendide Luminous Intense Lip Colour ....................................... Recommended
Rouge Allure Velvet Extrême Éternel Intense Matte Lip Colour ..................................... Recommended
Rouge Allure Velvet Extrême Extrême Intense Matte Lip Colour .................................... Recommended
Rouge Allure Velvet Extrême Impressive Intense Matte Lip Colour ............................... Recommended
Rouge Allure Velvet Extrême Muted Fuchsia Intense Matte Lip Colour ......................... Recommended
Rouge Coco Flash Bohème Hydrating Vibrant Shine Lip Colour .................................... Recommended
Rouge Coco Flash Désir Hydrating Vibrant Shine Lip Colour ....................................... Recommended

CLINIQUE
Almost Lipstick ....................................................................................................... Recommended
Clinique Pop Glaze Sheer Lip Colour + Primer ......................................................... Not Recommended
LIPSTICK (CLINIQUE) continued

Clinique Pop Lacquer Lip Colour + Primer .......................................................... Recommended
Clinique Pop Lip Colour + Primer ........................................................................ Not Recommended
Clinique Pop Matte Lip Colour + Primer ............................................................ Recommended
Dramatically Different Lipstick Shaping Lip Colour ............................................. Recommended
Dramatically Different Lipstick Shaping Lip Colour ............................................. Recommended

DIOR
Addict Lacquer Stick .............................................................................................. Recommended
Addict Stellar Shine ............................................................................................... Recommended
Rouge Dior ............................................................................................................... Recommended
Rouge Dior Liquid .................................................................................................... Recommended
Rouge Dior Ultra Care ............................................................................................. Recommended
Rouge Dior Ultra Care Liquid .................................................................................. Recommended

ELF
Beauty Shield Lipstick ............................................................................................ Recommended
Day to Night Lipstick Duo ....................................................................................... Recommended
Essential Lipstick .................................................................................................... Recommended
Lip Balm Tint ............................................................................................................ Recommended
Lip Definer & Shaper ............................................................................................... Recommended
Lip Exfoliator ........................................................................................................... Recommended
Lip Kiss Balm ........................................................................................................... Recommended
Lip Lacquer ............................................................................................................. Recommended
Lip Liner .................................................................................................................. Recommended
Lip Lock Crayon ...................................................................................................... Recommended
Lip Plumping Gloss ................................................................................................. Recommended
Lock On Lip Primer ................................................................................................. Recommended
Luscious Liquid Lipstick .......................................................................................... Recommended
Matte Lip Color ....................................................................................................... Recommended
Moisturizing Lipstick .............................................................................................. Recommended
Pout Perfecter Glow ................................................................................................. Recommended
Radiant Gel Lip Stain ............................................................................................... Recommended
Sheer Matte Liquid Lipstick .................................................................................... Recommended
Tinted Lip Oil ............................................................................................................ Recommended
Velvet Matte Lipstick ............................................................................................... Recommended

ESTEE LAUDER
Pure Color Envy Hi-Lustre Light Sculpting Lipstick ............................................... Not Recommended
Pure Color Envy Metallic Matte Sculpting Lipstick ................................................ Recommended
Pure Color Envy Sculpting Lipstick .......................................................................... Recommended
Pure Color Envy Sheer Matte Sculpting Lipstick ..................................................... Not Recommended
Pure Color Love Lipstick .......................................................................................... Recommended

GIORGIO ARMANI
Lip Magnet Liquid Lipstick ...................................................................................... Possible Chametz
Rouge D’Armani Matte Lipstick ................................................................................. Recommended

L’OREAL
Colour Riche Shine Lipstick ..................................................................................... Recommended
LIPSTICK (L’OREAL) continued

Colour Riche La Lacque Lip Pen  .......................................................... Recommended
Colour Riche Lipcolour  .......................................................................................... Recommended
Colour Riche Matte Lipstick  .......................................................................................... Recommended
Colour Riche Plump & Shine Sheer Lipstick  .......................................................... Possible Chametz
Infallible Pro-Matte Liquid Lipstick  .................................................................................. Recommended
Rouge Signature Lasting Matte Liquid Lipstick .......................................................... Possible Chametz

LANÇÔME

Color Design  .......................................................... Recommended
Color Design Nude Lip Set  .......................................................... Recommended
Color Design Red Lip Set  .......................................................... Recommended
L’Absolu Lacquer Gloss  .......................................................................................... Possible Chametz
L’Absolu Lacquer X Chiara Ferragni  .................................................................................. Possible Chametz
L’Absolu Lacquer X Chiara Ferragni  .................................................................................. Recommended
L’Absolu Rouge Holiday Edition  .................................................................................. Recommended
L’Absolu Rouge Hydrating Lipstick  .................................................................................. Recommended
L’Absolu Rouge Ruby Cream Lipstick  .................................................................................. Recommended

MARC JACOBS BEAUTY

Enamored Dazzling Gloss Lip Lacquer  .................................................................................. Recommended
Enamored Hi-Shine Lip Lacquer Lipgloss  .................................................................................. Recommended
Enamored Hydrating Lip Gloss Stick  .................................................................................. Recommended
Le Marc Lip Crème Lipstick  .......................................................................................... Recommended
Poutliner Longwear Lip Liner Pencil  .................................................................................. Recommended

MAYBELLINE

Lip Studio Electric Shine Prismatic Lip Gloss Makeup  .......................................................... Recommended
Lip Studio Glitter Fix Glitter Lip Gloss Makeup  .................................................................................. Recommended
Superstay Ink Crayon Lipstick Matte Longwear Lipstick Makeup .......................................................... Recommended

REVOL

Colorstay Ultimate Suede Lipstick  .......................................................... Recommended
HD Ultra Matte Lipcolor  .......................................................................................... Recommended
Matte Is Everything By Super Lustrous  .................................................................................. Recommended
Super Lustrous Lipstick  .......................................................................................... Recommended

ULTA3

Lip Gloss  .......................................................................................... Recommended
Matte Lipstick  .......................................................................................... Recommended
Moisturizing Lipstick  .......................................................................................... Recommended

URBAN DECAY

Vice Lipstick 1993 Comfort Matte  .................................................................................. Recommended
Vice Lipstick 69 Cream  .......................................................................................... Recommended
Vice Lipstick 714 Mega Matte  .......................................................................................... Recommended
Vice Lipstick Accident (Metallized)  .................................................................................. Recommended
Vice Lipstick Brat (Sheer)  .......................................................................................... Recommended
Vice Lipstick Broken (Sheer Shimmer)  .................................................................................. Recommended
Vice Lipstick Naked Heat Capsule Collection  .................................................................................. Recommended

WET N WILD

Color Icon Lipliner  .......................................................................................... Recommended
<table>
<thead>
<tr>
<th>LIPSTICK (WET N WILD) continued</th>
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<tbody>
<tr>
<td>Crystal Cavern Mega Glo Lip Gloss</td>
</tr>
<tr>
<td>Fantasy Makers Megalast Liquid Catsuit High-Shine- Vampire’s Juice Box</td>
</tr>
<tr>
<td>Megalast Lip Color</td>
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<tr>
<td>Megalast Liquid Catsuit Matte Lipstick</td>
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<td>Megalast Liquid Lip Color</td>
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<tr>
<td>Megaslicks Lip Gloss</td>
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<td>Naked Protest Velvet Matte Lip Color</td>
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<td>Perfect Pout Jelly Balm</td>
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<td>Perfect Pout Lip Color</td>
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<tr>
<td>Perfect Pout Ombre Lip Wand</td>
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<td>Silk Finish Lipstick</td>
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<td>Snowmelt Lip Powder</td>
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<table>
<thead>
<tr>
<th>LOTIONS</th>
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<tr>
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<table>
<thead>
<tr>
<th>MASCARA</th>
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<tbody>
<tr>
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<table>
<thead>
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<th>MISCELLANEOUS</th>
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<tbody>
<tr>
<td>Asthma Inhalers, all types - (Liquid Vapor)</td>
</tr>
<tr>
<td>Bayer - Low Dose Baby Aspirin Chewables (Chewable)</td>
</tr>
<tr>
<td>Bonine - Complete (Chewable)</td>
</tr>
<tr>
<td>Chapstick - Classic Cherry, Strawberry, Spearmint</td>
</tr>
<tr>
<td>Chapstick - Classic Original</td>
</tr>
<tr>
<td>Culturelle - Digestive Health Women’s Healthy Balance (Capsule)</td>
</tr>
<tr>
<td>Dramamine (Chewable)</td>
</tr>
<tr>
<td>Ensure - Assorted Nutritional Supplements</td>
</tr>
<tr>
<td>Femcon - Fe (brown and white pills) (Chewable)</td>
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<tr>
<td>Fixodent - Extra Hold (Powder)</td>
</tr>
<tr>
<td>Fixodent - Original (Cream)</td>
</tr>
<tr>
<td>Floss - Flavored</td>
</tr>
<tr>
<td>Floss - Unflavored, including waxed</td>
</tr>
<tr>
<td>Kanka - Mouth Pain (Liquid)</td>
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<tr>
<td>Listerine PocketPaks - Assorted Varieties (Dissolving strip)</td>
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<tr>
<td>NoDoz - Alertness Aid (Tablet)</td>
</tr>
<tr>
<td>Polident - 3 Minute (Tablet)</td>
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<tr>
<td>Polident - Overnight Whitening (Tablet)</td>
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<tr>
<td>Polygrip - Free (Cream)</td>
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<tr>
<td>Polygrip - Original (Cream)</td>
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<tr>
<td>Probiotics (Powders, Liquids, Gelcaps)</td>
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<tr>
<td>Probiotics (Pills)</td>
</tr>
<tr>
<td>St. Joseph - 81mg Chewable Aspirin (Chewable)</td>
</tr>
<tr>
<td>Unisom - PM Pain SleepCap (Caplet)</td>
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<td>Unisom - SleepMelts (Meltaway)</td>
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<td>Unisom - SleepTab (Tablet)</td>
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<tr>
<td>Vicks - ZzzQuil (Liquid)</td>
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<tr>
<td>Vivarin (Tablet)</td>
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</tbody>
</table>
MOUSSE
see Hairspray and Mousse

MOUTHWASH
Only recommended if known to be chametz-free
Adwe - Mouthwash (Assorted Varieties)  Recommended

NAIL POLISH
All are recommended

OINTMENTS
All are recommended

PERFUME
Recommended if free of (denatured) alcohol
or if manufactured in the United States

SHAMPOO
All are recommended

SHAVING CREAM
Cream  All are recommended
Gels  All are recommended
Liquid  Recommended if free of (denatured) alcohol
or if manufactured in the United States
Lotion  All are recommended

TOOTHPASTE
Only recommended if known to be chametz-free

VITAMINS
See Guidelines Above

WIPES
Recommended if free of (denatured) alcohol or if manufactured in the United States

The cRc investigates the kosher status of medicinal items for Pesach and year-round (See our website at http://bit.ly/OTCList, by searching at www.ASKcRc.org, or our app.) If you have a question about something not listed there, feel free to take a picture of all sides of the package, making sure to also include the active and inactive ingredients, and send it to info@crcweb.org, so someone can help you.

In addition of proving a wealth of kashrus information on our websites and apps, the cRc is happy to answer questions submitted by members of the community. Often, these questions require time and effort to research and make sure we are providing accurate and up-to-date information; serving the public is our mission and we are happy to make that effort. Occasionally, someone eager for an answer will direct the same question to several members of our kashrus team, not realizing that all of them may wind up spending time researching the very same question, which reduces the number of questions from the public that we field during that time. Therefore, we ask that questions be submitted only to one member of our kashrus team. Thank you for being considerate with our time and resources and helping us to better serve the community.
The OU has researched the following nutritional supplements, infant formulas, and milk substitutes and has determined that they are respectively suitable for someone who is infirm (choleh she’ain bo sakanah) and for infants, when bearing the OU logo, unless otherwise stated below.

Most of these products contain kitnios, and for some that is the primary ingredient. With the exception of the flavors used, any item which might be chametz-based is used in such small proportions that it is batel b’shishim (nullified). Where possible, it is preferred to (a) use a substitute which is certified for Pesach, and (b) use a liquid supplement instead of a powdered one.

### SUPPLEMENTS, INFANT FORMULAS, & MILK SUBSTITUTES – PESACH 2020

<table>
<thead>
<tr>
<th>Medical Nutritional Supplements*</th>
</tr>
</thead>
<tbody>
<tr>
<td>Abound</td>
</tr>
<tr>
<td>Arginaid</td>
</tr>
<tr>
<td>Arginaid Extra</td>
</tr>
<tr>
<td>Benecalorie</td>
</tr>
<tr>
<td>Beneprotein</td>
</tr>
<tr>
<td>Boost Glucose Control</td>
</tr>
<tr>
<td>Boost High Protein</td>
</tr>
<tr>
<td>Boost Nutritional Pudding</td>
</tr>
<tr>
<td>Boost Plus</td>
</tr>
<tr>
<td>Diabetishield</td>
</tr>
<tr>
<td>Diabetisource AC</td>
</tr>
<tr>
<td>Enfamil Human Milk Fortifier Powder</td>
</tr>
<tr>
<td>Enlive</td>
</tr>
<tr>
<td>Ensure Compact</td>
</tr>
<tr>
<td>Ensure Complete Nutrition Shake</td>
</tr>
<tr>
<td>Ensure Healthy Mom Shake</td>
</tr>
<tr>
<td>Ensure High Calcium Shake</td>
</tr>
<tr>
<td>Ensure High Protein Shake</td>
</tr>
<tr>
<td>Ensure HN</td>
</tr>
<tr>
<td>Ensure Homemade Shake</td>
</tr>
<tr>
<td>Ensure Plus</td>
</tr>
<tr>
<td>Ensure Plus Advance</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Pediatric Supplements</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ensure Plus HN</td>
</tr>
<tr>
<td>Ensure Plus Next Generation</td>
</tr>
<tr>
<td>Ensure Shake</td>
</tr>
<tr>
<td>Ensure Twocal</td>
</tr>
<tr>
<td>Fibersource HN</td>
</tr>
<tr>
<td>Glucerna 1.0</td>
</tr>
<tr>
<td>Glucerna 1.2*</td>
</tr>
<tr>
<td>Glucerna 1.5*</td>
</tr>
<tr>
<td>Isosource</td>
</tr>
<tr>
<td>Isosource HN With Fiber</td>
</tr>
<tr>
<td>Jevity 1.0</td>
</tr>
<tr>
<td>Jevity 1.2*</td>
</tr>
<tr>
<td>Jevity 1.5 *</td>
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<tr>
<td>Nepro</td>
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<tr>
<td>Nepro HP</td>
</tr>
<tr>
<td>Nepro LP</td>
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<tr>
<td>Nepro Vanilla</td>
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<tr>
<td>Nepro With Carb Steady Flavored</td>
</tr>
<tr>
<td>Novasource Renal Nutren (Product Line)</td>
</tr>
<tr>
<td>Osmolite 1.0, 1.2, 1.5</td>
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<tr>
<td>Osmolite HN (Unflavored)</td>
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<td>Perative</td>
</tr>
<tr>
<td>Portagen</td>
</tr>
<tr>
<td>Promote (Except Promote with Fiber)</td>
</tr>
<tr>
<td>Pulmocare</td>
</tr>
<tr>
<td>Resource Diabetic (Nestle Nutrition)</td>
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<tr>
<td>Resource Thicken Up (Nestle Nutrition)</td>
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<tr>
<td>Resource Thickened Water and Juice Products (Nestle Nutrition)</td>
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<tr>
<td>Thick &amp; Easy Food and Beverage Thickener (Hormel)</td>
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<tr>
<td>Thick &amp; Easy Thickened Water and Juice Products (Hormel)</td>
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<tr>
<td>Thick-It Original Food &amp; Beverage Thickener</td>
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<tr>
<td>Thick-It Clear Advantage Food &amp; Beverage Thickener</td>
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<tr>
<td>Vital</td>
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<td>Vivonex Pediatric</td>
</tr>
<tr>
<td>Vivonex Plus</td>
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<tr>
<td>Vivonex Ten</td>
</tr>
</tbody>
</table>

* Products with an asterisk (*) contain oat fiber that is not chametz.
The OU has researched these nutritional supplements and infant formulas and determined that they are respectively suitable for someone who is infirm (choleh she’ain bo sakanah) and for infants, when bearing the OU logo.

Most of these products contain kitnios, and for some that is the primary ingredient.
Similac Spit Up/AR
Similac RTF
Similac Special Care RTF
Simply Right
Stop & Shop
Sunrise
Supervalu
Target
Tippy Toes by TopCare
Top Care
Topco
Up & Up

Vermont Organics
Walgreens
Wegmans
Well Beginnings
Western Family

**MILK SUBSTITUTES**

*Only in shelf-stable, non-refrigerated containers*

- Almond Breeze Original
- Rice Dream Classic Original
- Soy Dream Original Enriched

**BABY FOOD**

Gerber (when bearing OU symbol)
- Carrots, Squash - acceptable for Pesach l’chatchila (even for adults)
- Green Beans, Peas – kitnios

The OU has researched these nutritional supplements and infant formulas and determined that they are respectively suitable for someone who is infirm (*choleh she’ain bo sakanah*) and for infants, when bearing the OU logo. 

*Most of these products contain kitnios, and for some that is the primary ingredient.*
### Pesach Liquor List 2020

<table>
<thead>
<tr>
<th>Category</th>
<th>Brand</th>
<th>Product</th>
<th>Certification</th>
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</thead>
<tbody>
<tr>
<td>Brandy</td>
<td>Boukha Bokobsa</td>
<td>Fig Alcohol</td>
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</tr>
<tr>
<td>Brandy</td>
<td>Herzog French</td>
<td>Boukha Fig Brandy</td>
<td>OU-P logo required</td>
</tr>
<tr>
<td>Brandy</td>
<td>Sabra Liqueurs</td>
<td>Grand Sabra Orange Brandy</td>
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</tr>
<tr>
<td>Cognac</td>
<td>Dupuy</td>
<td>Cognac VS</td>
<td>OU-P logo required</td>
</tr>
<tr>
<td>Cognac</td>
<td>Dupuy</td>
<td>Cognac VSOP</td>
<td>OU-P logo required</td>
</tr>
<tr>
<td>Cognac</td>
<td>Dupuy</td>
<td>Cognac XO</td>
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<td>Cognac</td>
<td>Herzog French</td>
<td>Cognac Louis Royer VS</td>
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<tr>
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<td>Herzog French</td>
<td>Cognac Louis Royer XO</td>
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<td>Gin</td>
<td>Distillery No. 209</td>
<td>Gin</td>
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<tr>
<td>Liqueur</td>
<td>Sabra Liqueurs</td>
<td>Sabra Coffee</td>
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<td>Sabra Liqueurs</td>
<td>Sabra Orange Chocolate</td>
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<td>Liqueur</td>
<td>Sukkah Hill Spirits</td>
<td>Assorted Varieties</td>
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<tr>
<td>Other</td>
<td>Exodus</td>
<td>Hopped Cider</td>
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<tr>
<td>Other</td>
<td>Zachlawi</td>
<td>Arak - Various Varieties</td>
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<tr>
<td>Vodka</td>
<td>Zachlawi</td>
<td>Assorted Varieties</td>
<td>OU-P logo required</td>
</tr>
</tbody>
</table>
**FOOD**

**EGGS**

Raw eggs that are still in the shell can be used for Pesach even if they are not specifically certified for Pesach. This is true of both white and brown eggs, and also applies to eggs which are pasteurized in-shell. However, we recommend that eggs which are not specifically certified for Pesach should be bought before the holiday so as to avoid the small chance that there was chametz in the ink used to mark the eggs or as an additive to the water used to wash the eggs. [Such chametz would not pose a concern if it was present before Pesach.]

In contrast, liquid eggs (refrigerated or frozen) and cooked eggs require special Pesach certification because they may possibly contain sensitive ingredients or have been processed on equipment used for other items.

**INK USED TO MARK MEAT**

The government and Shochtim mark meat with special edible inks. The USDA regulates the exact ingredients allowed in the ink, and several them are possibly chametz, but in the United States those sensitive ingredients are most likely kitnios. The sensitive items include dextrose, (denatured) ethyl alcohol, and glycerin. As no one has been able to obtain approved inks which are certified as being kosher for Pesach, many Rabbanim recommend that people should cut the “ink mark” off of the meat which they cook on Pesach. [It cannot easily be washed off.] It is likely that the letter of the law is that the ink does not have to be removed (since the kitnios is likely batel b’rov in the ink, the sensitive ingredients are batel in the meat, and the alcohol is denatured and also likely evaporates when the meat is stamped), but nonetheless it is an appropriate practice to remove the ink mark before cooking the meat.

**NETTING AND TWINE FOR PESACH**

There is currently only one manufacturer in the United States who takes “dirty” cotton from the fields and converts it into twine. That manufacturer produces both regular and “polished” twine, and until a few years ago he would sprinkle flour onto the polished twine at the end of the process to help it dry. The application of flour was a very messy operation done in the part of the plant where the twine was wound onto the rolls, and invariably there would be a dusting of flour on the non-polished twine as well. Rabbi Wagshall (New Square Rabbinical Kosher Council) became aware of this and prevailed upon this manufacturer to switch from flour to ground marble (rock) powder.

There is no reputable information as to whether the same issue applies to twine manufacturers in other countries.

This type of twine is used by bakeries and is also sold to companies which use it to manufacture the netting which holds together pieces of meat. Due to concerns that the twine might have a dusting of flour on it, many hashgachos are particular that the twine used in a matzah bakery and the netting used in their packing houses, must come from sources which are known to be free of this chametz concern.

That said, the actual concern of flour/chametz having an effect on the person’s food b’dieved, appears to be quite minimal if the person used netting made from unpolished twine. The halachic rationale for that position is that even if the twine was made in a factory that also uses flour, the ratio of flour to twine is assumed to be relatively small, and is likely decreased each time the twine is wound/unwound or handled (e.g. when creating the netting, packaging it, putting it on the meat). Thus, the only concern is that a miniscule amount of flour remains on the netting, and then if the meat is cooked...
on Pesach, it will affect the meat. However, it would appear that any bit of flour left on the netting would be treated as already being in a mixture which is designated as being “lach b’lach” – either because it is mixed/absorbed into the actual netting or into the meat – such that it was already batel before Pesach. Lastly, there is only a safek if there is any flour on a given netting or piece of twine, and when there is a safek regarding an issur mashehu, the general rule is that it can be batel even on Pesach (See Biur Halacha 447:4 s.v. shema).

While these lines of reasoning justify the permissibility of the meat made in a netting of unknown status, it is appropriate that a hashgachah should be careful to only allow “approved” twine and nettings to be used in certified bakeries, stores, and packing houses.

A secondary [year-round] issue which was raised by Rabbi Elisha Rubin (OK Kosher Certification) is that there are some nettings companies that submerge the nettings in a kosher-sensitive liquid so that the netting will be “quick release” or have other special features. It is worthwhile to pay attention to these issues when selecting a netting to be used in a kosher packing house.

**MEDICAL/COSMETIC**

**ANTIBIOTICS**

The cRc recommends all medicinal items in pill form, and this includes most of the antibiotics that adults take. The same does not apply when dealing with liquid or chewable medicines; they are considered “edible” and since there is a chance that they contain chametz, they should only be used if they are known to be free of any concerns.

However, antibiotics are an exception that rule. Generally, antibiotics are given to treat ailments which, if left untreated, can lead to a situation of sakanah (danger to life) and therefore one may consume antibiotics regardless of the ingredients used in creating them.

**COLONOSCOPY**

It appears that the primary solutions used to flush the patient’s colon are polyethylene glycol-based (e.g., GoLYTELY, NuLYTELY, MiraLAX). The ingredients used in the unflavored versions of these solutions do not pose any Pesach concern and may be consumed on Pesach. These solutions are also available pre-flavored or with a “flavor pack” that one adds to the solution, and these are not recommended for Pesach.

In recent years, another option has become available – sodium phosphate tablets (e.g., Osmo-Prep, Visicol). As with all other inedible tablets which are swallowed, as opposed to chewed, these tablets may be used on Pesach regardless of which ingredients they contain.

If someone is unable to drink the unflavored solution, and the doctor recommends that they not use the tablets, he or she should consult a Rabbi and doctor as to whether the flavored solution would be permitted and/or whether to reschedule the procedure for before or after Pesach.

**FEVER FOR CHILD**

Each year, the cRc researches different fever-reducers and pain relievers to see which are suitable for use for Pesach. Some of the results are ready in time for inclusion in the printed cRc Pesach Guide and others may be found in the cRc app, or at www.ASKcRc.org. Our recommendation for many of these items is that they are “possible chametz”, which means that they contain ingredients which are sensitive for Pesach but in all likelihood do not pose a Pesach concern. One might want to consult with a Rabbi before Pesach so that he can advise as to when it is appropriate to give “possible chametz” to a sick child (or adult).

**GLUCOSE TABLETS**

Although there is a small chance that the common ingredients in glucose tablets (dextrose, ascorbic acid, citric acid, and flavors) might well be chametz, the likelihood is that they are not, and – in light of the seriousness of controlling one’s diabetes – it is permitted to take them on Pesach. If one’s doctor permits one to substitute some other item (such as dried fruit or sugar cubes) for glucose tablets, and those items are known to be kosher for Pesach, it would be preferable to use that substitute.

**KASHERING**

**BABY BOTTLES**

One should purchase new bottles or kasher existing ones before Pesach. Please also bear in mind that most, if not all, infant formulas – even those approved for Pesach use – contain kitnios. Accordingly, if infant formula is put into the bottle, it should not be washed in the sink used for Pesach foods, but should rather be washed in the bathroom or elsewhere.

**BRACES**

In order to remove chametz from braces, we have been told by
orthodontists that [for those people who do not have a water-flosser (e.g. Waterpik)] the best way to clean braces is to use a “proxar brush” which has a narrow-bristled end that fits between the different wires and brackets. It is an inexpensive and effective tool for removing all residue from braces and other dental appliances.

**DISHWASHER**

The first step in kasher any item is to remove all residual chametz. With this in mind, Rema 451:18 rules that any utensil which has small cracks and crevices where food might get trapped should not be kashed for Pesach because of the difficulty in getting the utensil perfectly clean. Our Guide presents the position of our Posek, Rav Schwartz who holds that the racks, silverware holder, and drain/filter areas of a dishwasher are classic examples of Rema’s ruling; since there is a concern that food might be left in these areas, a dishwasher cannot be kashed for Pesach. Others hold that Rema’s ruling is limited to strainers and other items that (a) have smaller and many more holes and (b) come in direct contact with Pesach food.

**FAUCET WITH SPRAY HOSE**

The first step in kasher any item is to remove all residual chametz. With this in mind, Rema 451:18 rules that any utensil which has small cracks and crevices where food might get trapped should not be kashed for Pesach because of the difficulty in getting the utensil perfectly clean. This poses a concern for many pull-out faucets because the hose is made of a ribbed material where bits of food can get trapped, and then fall out into the Pesach food. Accordingly, any faucet with this type of hose cannot be kashed for Pesach.

The good news is that the only concern is if the faucet is pulled out, thereby exposing the ribbed portion of the hose. Therefore, one may use the faucet on Pesach if (a) the hose is not pulled out, and (b) the rest of the faucet is kashed in the typical manner as described in our Pesach guide and website.

**GRANITE**

It is well established that stone can be kashed (see Shulchan Aruch 451:8), and one would therefore imagine that all Rabbis would agree that granite can be kashed. However, granite is commonly sealed with a synthetic coating to prevent staining, and there is a difference of opinion as to whether that coating can be kashed. Some Rabbis follow the opinion that synthetic materials cannot be kashed and therefore rule that sealed granite cannot be kashed. Some Rabbis follow this strict opinion for Pesach but not when kasher from non-kosher to kosher. The cRc and most other hashgochos accept the lenient opinion that synthetics may be kashed and therefore our Pesach Guide provides directions for how granite and other sealed stone surfaces can be kashed. (See pages 25-27.) For more on the question of whether synthetics can be kashed, you may want to see Iggeros Moshe OC 2:92 & 3:58, Tzitz Eliezer 4:6:c, and Minchas Yitzchok 3:67.

**HAND TOWELS, OVEN MITTS, AND OVE GLOVES**

Hand towels do not have to be replaced and should just be washed on a hot cycle in the washing machine before Pesach. Theoretically, the same would be effective for oven mitts and machine-washable Ove Gloves, but since (a) pieces of food often adheres to the mitts, and (b) they are used in close proximity to food, the common practice is to have separate oven mitts/Ove Gloves for Pesach.

**KEDAIRAH BLECH**

The Kedairah blech, a.k.a. the “un-blech”, has two parts – a pan and a cover – and can be kashed with hagalah.1 The first step is to clean the pan and cover thoroughly and not use them for 24 hours. The pan should then be kashed by filling it with water and bringing that water to a rolling boil. The top of the cover (i.e. the side which comes in contact with the pots) must be submerged into boiling water. One possible way to do this would be by placing the cover upside down in the pan as it is filled with water, which is brought to a rolling boil (as described above).

**STEAMERS/IRON FOR KASHERING**

The general rule (as per Iggeros Moshe YD 1:60) is that one must kasher with water which is in liquid form and cannot kasher with steam. Accordingly, a steamer can only be used for kashering if two conditions are met: firstly, the steam must condense to the point that the whole area being kashed is covered with water, and secondly, that water must be at approximately the boiling point (212°F). Most steamers sold for cleaning purposes do not meet these criteria and cannot be used for kashering. One cannot kasher a counter with an iron without any water present. [The exact details as to why are beyond the scope of this forum.] Theoretically, hot water could be put onto the counter and then the iron could be used to bring that water to a boil, but it would be too difficult to know if every spot came into contact with boiling water (or if, instead, the water only hit certain spots), so we would not recommend it.

**ENDNOTES**

1 A primary source for much of the information in this section is Rabbi Yaakov Lach, author of Chullin Illuminated and manager of a twine and rope company.


3 Aside for polyethylene glycol (a.k.a. PEG 3350), other ingredients used include potassium chloride, sodium bicarbonate, sodium chloride, sodium sulfate, and water.
The only kashrus restriction for pet foods aside from the Pesach season is that a product listing both meat and dairy ingredients may not be used any time during the year. On Pesach, however, a Jewish person may not eat, own, or derive benefit from chametz which is fit for human or canine consumption. While Ashkenazic Jews have a custom to not eat kitnios, they may own and derive benefit from them. Owning chametz pet food to feed to an animal (even if the animal belongs to someone else or is ownerless), therefore, is a violation of the latter two of those restrictions. Although there are certain leniencies for foods that are not fit for human consumption, most modern-day pet food would not be in that category. Although the food may be raw or not prepared in a way that most people would entertain eating, that does not put it in the halachic category of nifsal mei’achilas adam – not fit for human consumption.

Just as it is prohibited for the owners to feed chametz to their pets, it is also forbidden to ask a non-Jew to feed chametz to the pets. If a pet absolutely needs to have a diet of chametz food, there is the possibility of selling the pet to a non-Jew for all of Pesach. However, such a sale is not permitted if it is clearly a ruse, such as when the chametz pet food is sold to the non-Jew together with the pet, for the explicit purpose of the non-Jewish purchaser coming to the Jewish pet owner’s house during Pesach to feed the pet during Pesach (see Mishna Berurah, OC 448:33). Therefore, such a sale would generally require that the pet be transferred into the physical possession of the non-Jew during Pesach (or that the animal together with its living quarters, such as its barn, be transferred to the non-Jew), with the understanding that the non-Jew assumes the responsibility of feeding the pet during that time (id.). Because this arrangement is complicated, any such sale would require the careful supervision of an esteemed rabbinic authority in order to ensure that it is performed correctly.

Pets, like all animals, are generally viewed as muktzeḥ. There is a minority opinion that pets that are designated for play and amusement purposes are not muktzeḥ nowadays, but this is not the general consensus of most rabbinic authorities. Accordingly, one should be careful to avoid touching or handling pets on Shabbos and Yom Tov. However, it is permissible and even proper to feed one’s pets on Shabbos and Yom Tov. The Gemara derives from scriptural verses that people should feed their pets before partaking of food themselves. However, it is prohibited to feed animals that are not one’s own on Shabbos and Yom Tov because of the excessive exertion that is involved (there is a special exception for stray dogs). For this reason, a number of rabbinic authorities were opposed to the practice of putting out bird food on Shabbos Shira, although some authorities were lenient especially if the food is not fed directly to the birds. Similarly, the practice of throwing breadcrumbs in the water for fish during Tashlich is considered inappropriate for the same reason.

Although it is permissible to feed one’s pets on Yom Tov, it is forbidden to cook food on Yom Tov on behalf of animals, or to carry food on Yom Tov outside of an Eruv to feed one’s pets. It goes without saying that one cannot carry food on Shabbos outside of an Eruv since on Shabbos one is not allowed to carry altogether without an Eruv.
To aid pet owners, the cRc “certifies” certain varieties of pet food for Pesach, which means that we visit the factory to determine which formulas are chametz-free and free of basar v’chalav concerns, relieving the consumer of that responsibility. However, if no certified (or recommended) pet food is available, the consumer would have to carefully read the ingredient panel to determine whether a specific product contains any chametz (and many, in fact, do).

A complete list of possible pet food ingredients is beyond the scope of this guide; however, the following are a few pointers when reading the ingredient panel. If an ingredient does not appear in the following guidelines, it may still be chametz or chametz-sensitive.

1. In addition to checking for the five chametz grains — wheat, barley, rye, oats, and spelt — also look for brewer’s yeast (a common flavoring agent, which is chametz), malt (a barley-based sweetener), pasta, xanthan gum (a thickener which may be fermented from chametz), and other generic terms which may refer to a chametz ingredient (e.g. flour, gluten, middlings, starch, et al).

2. Many varieties of animal feed contain a multitude of vitamins, minerals, and amino acids, some of which may well be chametz, and there is no realistic way for a consumer to determine which of them are problematic. However, the good news is that vitamins comprise such a small percentage of the animal food that they are batel, if purchased before Pesach. Therefore, it is generally accepted that if the animal food was created before Pesach, it may be used on Pesach.

3. Some common ingredients used in pet food which do not pose a Pesach concern are:

   a. Animal, poultry and fish products.
   b. Vegetables, such as alfalfa, asparagus, beets, and carrots.
   c. Assorted kitnios foods, such as buckwheat, corn products, lentils, millet, peas, rice, peanuts, sunflower seeds, and soy products.
   d. Other items, such as barley grass, BHA, BHT, carrageenan, cellulose, colors, eggs, gums (other than xanthan gum), kelp, lactose, linseed, milk products, molasses, oils, psyllium, and whey.

By no means do these pointers cover all of the ingredients used in pet food, and we suggest that you contact a kashrus professional if you are unsure about any of the other ingredients in a given pet food.

Feed available at zoos is often chametz and should not be purchased or fed to the animals on Pesach. After Pesach, pet food with chametz may be purchased only from stores which are non-Jewish owned (e.g. PetSmart, Petco) or Jewish owned and have sold their chametz.

NOTE: Anytime a new pet food will be used for Pesach, it is advisable to mix the year-round choice and the Pesach food together for one to two weeks before the holiday, before switching completely to Pesach food. The ratio of regular and Pesach food should be changed slowly to get the animal used to the new diet. This allows the pet to gradually get used to the new food and helps avoid painful digestive issues for the pet.

Some brands of pet food offer varieties which are composed of “limited ingredients” (sometimes referred to as L.I.D.). If your pet is currently on a prescription diet food which contains chametz, if you find an L.I.D. which is certified to be nutritionally complete for your pet and appropriate for its life stage (baby or adult), and if they do not contain ingredients to which your pet is allergic, this may be a good alternative for the short duration of Pesach. Check with your veterinarian before changing any diet, particularly if your pet has issues with allergies or illnesses.

The following is a list of pet foods approved for Pesach 2020. Make sure to check all labels. One may feed his pet any of the following items when bearing cRc:

**CATS:**

- Evanger’s: Beef Tips with Gravy; Chicken Dinner for Cats; Freeze-Dried Beef Liver; Freeze-Dried Beef Tripe; Freeze-Dried Wild Salmon; Organic Braised Chicken Dinner for Cats; Organic Turkey and Butternut Squash for Cats; Slow Cooked Beef Stew for Cats – Grain Free; Slow Cooked Chicken Stew for Cats – Grain Free; Slow Cooked Turkey Stew for Cats – Grain Free; Wild Salmon.

There may be varieties of other name brand pet foods, such as Prescription Diet and Science Diet, which may be chametz-free. Consumers are urged to check all labels for chametz and/or chametz-sensitive ingredients as listed in the introductory paragraph above.

**DOGS:**

- Evanger’s: 100% Beef; 100% Buffalo; 100% Chicken; 100% Duck; 100% Organic Chicken; 100% Organic Turkey with Potatoes and Carrots; 100% Pheasant; 100% Sweet Potato; All Natural Beef Liver Chunks; Beef, Chicken, & Liver; Beef Chunks Dinner in Gravy; Beef Dinner; Beef with Chicken; Braised Beef Chunks with Gravy; Catch of the Day; Chicken Chunks Dinner in Gravy; Cooked Chicken: Duck and Sweet Potatoes Dinner; Freeze-Dried Beef Liver; Freeze-Dried Beef Tripe; Freeze-Dried Wild Salmon; Hunk of Beef; Lamb and Rice Dinner; Lamb Chunks Dinner in Gravy; Senior Dinner; Turkey Chunks Dinner in...
Gravy; Whole Chicken Thighs; Wild Salmon.
There may be varieties of other name brand pet foods, such as Prescription Diet and Science Diet, which may be chametz-free. Consumers are urged to check all labels for chametz and/or chametz-sensitive ingredients as listed in the introductory paragraph above.

**FISH:**
Fish food, including pyramid feeders, and vacation blocks often have chametz. Goldfish and tropical fish can be given tubular worms, frozen brine shrimp, and freeze-dried worms (if they do not contain fillers).

**BIRDS:**
Finches, parakeets and cockatiels: Millet and canary grass seed can be used as the main diet. Canaries: Canary grass seed and rape seed are acceptable. Parrots: Safflower seeds and sunflower seeds are acceptable. Birds enjoy variety. You can provide this for larger birds, such as parrots, with pure alfalfa pellets (make sure it is pure alfalfa, since it is common to add grains). Smaller birds can also eat pure alfalfa pellets. For the latter, crush the pellets before feeding.

One may supplement with sliced grapes, berries, or canned baby fruits. All large food should be shredded before serving. These items should be given sparingly.

For minerals, birds can have oyster shells (calcium) or mineral block, such as Kaytee Tropical Fruit Mineral Block Treat.

**SMALL MAMMALS:**
Gerbils: Millet, sunflower seeds, and safflower seeds are acceptable.
Guinea Pigs, Rabbits, and Chinchillas: Timothy hay, greens, and vegetables are acceptable; one may supplement with grapes, apples, melon, and oranges. If your pet is not accustomed to these items, give sparingly. Guinea pigs will especially benefit from kale, parsley, and oranges, in small amounts. Oranges will supply needed Vitamin C to their Pesach diet.
Mice and rats: Sunflower seeds, greens, vegetables, and potatoes are acceptable.
Hamsters: Sunflower seeds, potatoes, small amount of greens and vegetables are acceptable; one may supplement with grapes, apples, melon, and oranges. If your pet is not accustomed to these items, give sparingly.

**REPTILES AND AMPHIBIANS:**
Iguanas, Tortoises, and Turtles: Greens and vegetables are acceptable; turtles can also have small amounts of raw chicken or cut-up earthworms.
Anoles, Bearded Dragons, Small Lizards, Dart Frogs, and Tree Frogs: Crickets are acceptable.
Snakes: If possible, schedule this as a non-feeding week.
Dwarf Aquatic Frogs: Tubifex worms or blackworms are acceptable.
Newts: Tubifex worms, bloodworms, or blackworms are acceptable.
Be aware that mealworms, which as living creatures are not chametz, are commonly sold in a bed of wheat flakes or oatmeal, which is chametz and, therefore, may not be owned or used on Pesach.
Live crickets should be gut-fed on bits of potato and vegetable 24 hours before feeding to lizards, to enhance their nutrition for the lizard. Whole insects (live or dead) with no additives or other ingredients are permissible.

We are grateful to Esther-Bayla Goldhammer for her assistance in researching pet foods.
Below you will find the current cRc position on the proper checking and use of various fresh and frozen fruits and vegetables purchased in the United States. Infestation levels change due to seasons, growing environments, global imports, and other factors, and therefore the cRc constantly reviews its policies and cleaning methodologies. The instructions noted below represent the most updated information as of the printing of this book. It is difficult to cover all the different varieties, so if you want to use a product which is not found on this list, please call the cRc office at (773) 465-3900.

A word of caution: This guide is primarily directed towards those experienced in the inspection of produce for insects. If you have never done so in the past, the cRc does not recommend that you start on your own by just reading the guide and policy. Rather, wait until you’ve been given some hands-on direction and become experienced enough and capable to do so. Furthermore, the actual insects may not be what you are expecting. They are not simple flies, roaches or spiders. Most of them are small and hard to find right away due to their size and color, but nevertheless forbidden to consume. For those “first-timers” we do offer an alternative method to clean leafy vegetables which is listed under “alternate method if no thrip-cloth is available”.

When we refer to a “cRc thrip-cloth cleaning method” the following procedure should be followed:

THRIP-CLOTH METHOD (USING A SILK CLOTH) FOR LETTUCE (ROMAINE, ETC.):

You will need a large bowl, dish soap, 2 strainers, a thrip-cloth, and a light box.

1. Separate the leaves and place them into a bowl of water.

2. Put enough dish soap (a good choice would be Seventh Generation 0% fragrance) or kosher for Pesach vegetable wash into the bowl until the water and leaves become somewhat slippery.

3. Agitate and soak the leaves in the soapy water for 1-2 minutes.

4. Remove the leaves from the bowl, and discard the water.

5. Repeat steps 2-4. Alternatively (instead of repeating steps 2-4) one can wash each leaf under running water (both sides) and then place leaves into a new bowl of soapy water.

6. Remove leaves and pour the water through a thrip-cloth (fine silk cloth that can be purchased from the cRc at http://www.crcweb.org/books.php) that is sandwiched between 2 strainers.

7. Check the cloth carefully on top of a light box or similar apparatus. If a bug is found, repeat process (steps 2, 3, and 6). If no bugs are found, rinse off soap and enjoy.

ALTERNATE METHOD IF NO THRIP-CLOTH IS AVAILABLE:

FOR LARGE LEAFY VEGETABLES: Separate leaves. Soak and agitate in soapy water. Gently rub a sponge over the entirety of each side of every leaf making sure to open all folds of the leaf. Rinse both sides of each leaf under running water. No further checking is required.

FOR SMALL LEAF VEGETABLES SUCH AS PARSLEY, CILANTRO AND OTHER HERBS: Follow steps 2-5 of the thrip-cloth cleaning method. One may then check the water using a clear basin in bright light very carefully for insects. (Please note that a lot of time is needed when checking the water as the
insects will be harder to see when floating in water). If there are insects found in the water, the process should be repeated until no insects are found in the water. Then three samples or batches of the vegetable must be checked and if no bugs are found, the remaining produce may be used without further checking.

Please note that we do not recommend the use of saltwater or vinegar to properly remove insects from fruits and vegetables.

Produce (especially organic) can sometimes be infested with insects. If the thrip cloth contains bugs after following the above method three times, the produce would be considered highly infested. Such produce should preferably not be used, but, in situations of necessity, may be consumed after performing the “thrip cloth method” repeatedly and finding two consecutive rounds of a bug-free cloth on the bug light.

### NOTE: Due to specific Pesach restrictions, the following is a partial list. Additional fruits and vegetables are listed on our app and our website at http://www.crcweb.org/fruit_vegetable_policy.php.

<table>
<thead>
<tr>
<th>NAME</th>
<th>YEAR-ROUND KOSHER STATUS</th>
<th>PESACH EXCEPTIONS</th>
<th>INSPECTION RECOMMENDATIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Artichokes</td>
<td>See Inspection Recommendations</td>
<td>Frozen and canned require special Pesach certification</td>
<td>Whole artichokes are not recommended without reliable kosher certification. Fresh and frozen artichoke bottoms do not require certification.</td>
</tr>
<tr>
<td>Arugula</td>
<td></td>
<td></td>
<td>Use cRc thrip-cloth cleaning method, as directed above.</td>
</tr>
<tr>
<td>Asparagus, Green</td>
<td></td>
<td>Frozen and canned require special Pesach certification</td>
<td>Fresh asparagus must have the tips cut off and discarded. One should either peel the entire sides of the asparagus or remove all the triangular side leaves and wash well. Canned are permissible only with reliable kosher certification.</td>
</tr>
<tr>
<td>Asparagus, White</td>
<td></td>
<td>Frozen and canned require special Pesach certification</td>
<td>Fresh white asparagus is permissible without further checking after rinsing with water. Canned are permissible only with reliable kosher certification.</td>
</tr>
<tr>
<td>Basil, fresh</td>
<td></td>
<td></td>
<td>Use cRc thrip-cloth cleaning method, as directed above.</td>
</tr>
<tr>
<td>Belgian Endive, fresh</td>
<td></td>
<td></td>
<td>Separate the leaves and wash each one individually under a stream of water.</td>
</tr>
<tr>
<td>Blackberries, fresh</td>
<td>Not Recommended</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Blackberries, frozen</td>
<td></td>
<td>Requires special Pesach certification if it contains any sensitive additives</td>
<td>Frozen blackberries, without any kosher sensitive ingredients added, may only be purchased for purposes of blending thoroughly to produce smoothies and the like.</td>
</tr>
<tr>
<td>Bok Choy</td>
<td></td>
<td></td>
<td>Use cRc thrip-cloth cleaning method, as directed above.</td>
</tr>
<tr>
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<tr>
<td>Broccoli, fresh or frozen</td>
<td>Requires reliable kosher certification</td>
<td>Frozen requires special Pesach certification</td>
<td>It is very impractical and close to impossible for the average consumer to properly check fresh or frozen broccoli. It is therefore highly recommended that only product with a reliable kosher certification be used. Broccoli stems (no florets) may be used without checking after rinsing with water. Pre-washed broccoli slaw (broccoli stems and carrots) should be purchased before Pesach or with special Pesach certification.</td>
</tr>
<tr>
<td>Brussels Sprouts, fresh</td>
<td>Not Recommended</td>
<td></td>
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</tr>
<tr>
<td>Brussel Sprouts, frozen and canned</td>
<td>Requires reliable kosher certification</td>
<td>Requires special Pesach certification</td>
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</tr>
<tr>
<td>Cabbage, fresh green</td>
<td></td>
<td></td>
<td>Remove and discard 4 outer green leaves. Remove remaining green leaves (if any) and rinse them thoroughly under a stream of water. The remaining white leaves may be used without any further checking, other than a cursory inspection for obvious insect infestation.</td>
</tr>
<tr>
<td>Cabbage, red</td>
<td></td>
<td></td>
<td>The first four (4) layers of leaves must be removed and discarded. The rest of the head should then be rinsed, followed by a cursory inspection to rule out obvious infestation.</td>
</tr>
<tr>
<td>Cauliflower, fresh</td>
<td></td>
<td></td>
<td>The washing and cleaning procedure for fresh cauliflower is as follows: 1. Remove green leaves from head. 2. Cut head into 8 pieces. 3. Prepare bowl of water mixed with vegetable wash. 4. Place (cut) cauliflower into bowl of water, and agitate for 30 seconds. 5. Remove cauliflower from water. Check water using the thrip-cloth cleaning method above.</td>
</tr>
<tr>
<td>Cauliflower, frozen</td>
<td>Requires special Pesach certification</td>
<td></td>
<td>If certified, no further checking is required. If not certified, it must be checked as one would check fresh cauliflower. Canned or jarred cauliflower requires a reliable kosher certification.</td>
</tr>
<tr>
<td>Celery Stalks</td>
<td></td>
<td></td>
<td>Must be washed and checked well, especially around the bottom of the stalk and around the leaves.</td>
</tr>
<tr>
<td>Chard, all varieties,</td>
<td></td>
<td></td>
<td>Use cRc thrip-cloth cleaning method, as directed above.</td>
</tr>
<tr>
<td>including Swiss Chard</td>
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<tr>
<td>Chives, fresh</td>
<td></td>
<td></td>
<td>Use cRc thrip-cloth cleaning method, as directed above.</td>
</tr>
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<tr>
<td>Cilantro, fresh</td>
<td></td>
<td></td>
<td>Use cRc thrip-cloth cleaning method, as directed above.</td>
</tr>
<tr>
<td>Cranberries, canned, frozen &amp; Cranberry Sauce</td>
<td>Acceptable without certification</td>
<td>Requires special Pesach certification</td>
<td>Except during Pesach, canned cranberry sauce and canned and frozen cranberries are acceptable without certification as long as they do not contain any kosher-sensitive ingredients. In this context, citric acid, corn syrup, high fructose corn syrup, sugar, and water are not kosher-sensitive.</td>
</tr>
<tr>
<td>Dates, fresh</td>
<td></td>
<td></td>
<td>Slice open a handful from the container and check inside. If no insects are found, then the rest may be eaten without checking. This applies to all dates domestic, pitted etc.</td>
</tr>
<tr>
<td>Dates, dried</td>
<td>Acceptable without certification</td>
<td>Requires special Pesach certification</td>
<td>Dried dates with no additional flavors are acceptable even without certification. Slice open a handful from the container and check inside. If no insects are found, then the rest may be eaten without checking. This applies to all dates domestic, pitted etc.</td>
</tr>
<tr>
<td>Dill, fresh</td>
<td></td>
<td></td>
<td>Use cRc thrip-cloth cleaning method, as directed above.</td>
</tr>
<tr>
<td>Fenugreek</td>
<td>Ground or powdered require special Pesach certification</td>
<td></td>
<td>Use cRc thrip-cloth cleaning method, as directed above.</td>
</tr>
<tr>
<td>Figs, fresh</td>
<td></td>
<td></td>
<td>Slice open a handful from the container and check inside. If no insects are found the rest may be eaten without checking. This applies to all figs (domestic, etc.).</td>
</tr>
<tr>
<td>Figs, dried</td>
<td>Acceptable without certification</td>
<td>Requires special Pesach certification</td>
<td>Slice lengthwise. Check for wasps (black-ish appearance) and worms.</td>
</tr>
<tr>
<td>Frisee</td>
<td></td>
<td></td>
<td>Use cRc thrip-cloth cleaning method, as directed above.</td>
</tr>
<tr>
<td>Grapes, fresh, all varieties</td>
<td></td>
<td></td>
<td>Separate the large bunch of grapes into 3 or 4 smaller bunches, and rinse under cold water.</td>
</tr>
<tr>
<td>Green Onion, (Scallion)</td>
<td></td>
<td></td>
<td>Cut scallion root from top to bottom of bulb; examine between thin layers where they emerge from the bulb. If no insects are found, the remaining scallions may be consumed after thoroughly washing. If insects are found, the entire head must be checked carefully. Remove any leaf miner trails (as seen in picture).</td>
</tr>
<tr>
<td>NAME</td>
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<td>INSPECTION RECOMMENDATIONS</td>
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</tr>
<tr>
<td>Horseradish, fresh</td>
<td></td>
<td></td>
<td>A general inspection is needed to rule out obvious infestation.</td>
</tr>
<tr>
<td>Horseradish, jarred</td>
<td>Requires reliable kosher certification</td>
<td>Requires special Pesach certification</td>
<td></td>
</tr>
<tr>
<td>Kale, fresh</td>
<td></td>
<td></td>
<td>Use cRc thrip-cloth cleaning method, as directed above.</td>
</tr>
<tr>
<td>Kale, frozen</td>
<td>Requires reliable kosher certification</td>
<td>Requires special Pesach certification</td>
<td>It is very impractical and close to impossible for the average consumer to properly check frozen kale.</td>
</tr>
<tr>
<td>Leek</td>
<td></td>
<td></td>
<td>Cut along the full length of the leek so every leaf is separated. Wash each leaf thoroughly under running water. Remove leaf miner trails (see Green Onion above).</td>
</tr>
<tr>
<td>Lemon Grass, dried, frozen</td>
<td>Acceptable without certification</td>
<td>Requires special Pesach certification</td>
<td>Frozen dried lemongrass without any kosher sensitive ingredients is acceptable without certification.</td>
</tr>
<tr>
<td>Lettuce, all besides iceberg</td>
<td></td>
<td></td>
<td>Use cRc thrip-cloth cleaning method, as directed above.</td>
</tr>
<tr>
<td>Lettuce, iceberg</td>
<td></td>
<td></td>
<td>The leaves should be separated and washed in a bowl of water that is mixed with a small amount of vegetable wash or dish-soap. Alternatively, each leaf can be washed individually under a stream of running water. No further checking is required.</td>
</tr>
<tr>
<td>Lettuce, iceberg pre-washed</td>
<td>Purchase before Pesach or with special Pesach certification</td>
<td></td>
<td>Needs proper certification. If not certified, wash in a bowl of water with a small amount of vegetable wash.</td>
</tr>
<tr>
<td>Lettuce, Romaine, not pre-washed</td>
<td></td>
<td></td>
<td>Use cRc thrip-cloth cleaning method, as directed above.</td>
</tr>
<tr>
<td>Lettuce, Romaine, pre-washed</td>
<td>Purchase before Pesach or with special Pesach certification</td>
<td></td>
<td>Use cRc thrip-cloth cleaning method, as directed above.</td>
</tr>
<tr>
<td>Lettuce, spring mix, pre-washed</td>
<td>Purchase before Pesach or with special Pesach certification</td>
<td></td>
<td>Use cRc thrip-cloth cleaning method, as directed above.</td>
</tr>
<tr>
<td>Mint, fresh</td>
<td></td>
<td></td>
<td>Use cRc thrip-cloth cleaning method, as directed above.</td>
</tr>
<tr>
<td>Mushrooms, fresh</td>
<td></td>
<td></td>
<td>Fresh mushrooms must be rinsed, and a cursory inspection is needed.</td>
</tr>
<tr>
<td>NAME</td>
<td>YEAR-ROUND KOSHER STATUS</td>
<td>PESACH EXCEPTIONS</td>
<td>INSPECTION RECOMMENDATIONS</td>
</tr>
<tr>
<td>-----------------------------</td>
<td>------------------------------------------------</td>
<td>----------------------------------------</td>
<td>------------------------------------------------------------------------------------------</td>
</tr>
<tr>
<td>Mushrooms, dried or frozen</td>
<td>Acceptable without certification</td>
<td>Frozen require special Pesach certification</td>
<td>All dried or frozen without any kosher-sensitive ingredients are acceptable without certification.</td>
</tr>
<tr>
<td>Mushrooms, Portabella</td>
<td></td>
<td></td>
<td>Thoroughly wash each mushroom, including the fan area beneath the crown, under a strong stream of water.</td>
</tr>
<tr>
<td>Nori Seaweed</td>
<td>Requires reliable kosher certification</td>
<td>Requires special Pesach certification</td>
<td></td>
</tr>
<tr>
<td>Onion, all varieties fresh</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Onions, fresh cut</td>
<td>Acceptable without certification</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Onions, freeze dried and canned</td>
<td>Requires reliable kosher certification</td>
<td>Requires special Pesach certification</td>
<td></td>
</tr>
<tr>
<td>Onions, frozen</td>
<td>Acceptable without certification</td>
<td>Requires special Pesach certification</td>
<td></td>
</tr>
<tr>
<td>Oregano, fresh</td>
<td></td>
<td></td>
<td>Use cRc thrip-cloth cleaning method, as directed above.</td>
</tr>
<tr>
<td>Parsley, fresh</td>
<td></td>
<td></td>
<td>Use cRc thrip-cloth cleaning method, as directed above.</td>
</tr>
<tr>
<td>Parsley, dried</td>
<td>Acceptable without certification</td>
<td>Ground or powdered require special Pesach certification</td>
<td>Dried parsley without any added kosher-sensitive ingredients is acceptable without certification.</td>
</tr>
<tr>
<td>Pepper, Chili, dried</td>
<td></td>
<td>Ground or powdered require special Pesach certification</td>
<td>Dried chili peppers with no added kosher-sensitive ingredients are acceptable without certification. Canned, cooked, and bottled chili peppers require reliable kosher certification.</td>
</tr>
<tr>
<td>Potatoes, all varieties, fresh</td>
<td></td>
<td></td>
<td>A general inspection is needed to rule out any obvious infestation.</td>
</tr>
<tr>
<td>Potatoes, frozen, canned, instant, dehydrated, potato starch and potato flour</td>
<td>Requires reliable kosher certification</td>
<td>Requires special Pesach certification</td>
<td></td>
</tr>
<tr>
<td>NAME</td>
<td>YEAR-ROUND KOSHER STATUS</td>
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<td>INSPECTION RECOMMENDATIONS</td>
</tr>
<tr>
<td>-----------------------</td>
<td>------------------------------------------------------</td>
<td>-----------------------------------------------------------------------------------</td>
<td>----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------</td>
</tr>
<tr>
<td>Prunes, dried</td>
<td>Acceptable without certification</td>
<td>Requires special Pesach certification</td>
<td>Recommended if there are no added flavors. Does not need to be checked for insect infestation.</td>
</tr>
<tr>
<td>Raspberries, fresh</td>
<td>Not Recommended</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Raspberries, frozen</td>
<td>Requires special Pesach certification if it contains any sensitive additives</td>
<td></td>
<td>Frozen raspberries, without any kosher-sensitive ingredients added, may only be purchased for purposes of blending thoroughly to produce smoothies and the like.</td>
</tr>
<tr>
<td>Rhubarb, fresh</td>
<td></td>
<td>Must be washed and checked well, especially around the bottom of the stalk and around the leaves.</td>
<td></td>
</tr>
<tr>
<td>Rosemary, fresh</td>
<td></td>
<td>Use cRc thrip-cloth cleaning method, as directed above.</td>
<td></td>
</tr>
<tr>
<td>Shallots, peeled and washed</td>
<td>Acceptable without certification</td>
<td>A general inspection is needed to rule out obvious infestation.</td>
<td></td>
</tr>
<tr>
<td>Spinach, fresh</td>
<td></td>
<td>Use cRc thrip-cloth cleaning method, as directed above.</td>
<td></td>
</tr>
<tr>
<td>Spinach, frozen</td>
<td>Requires reliable kosher certification</td>
<td>Requires special Pesach certification</td>
<td>It is very impractical and close to impossible for the average consumer to properly check frozen spinach. Therefore, only product with a reliable kosher certification may be used.</td>
</tr>
<tr>
<td>Spinach, pre-washed</td>
<td>Purchase before Pesach or with special Pesach certification</td>
<td></td>
<td>Use cRc thrip-cloth cleaning method, as directed above.</td>
</tr>
<tr>
<td>Strawberries, fresh</td>
<td></td>
<td></td>
<td>The cRc has been finding a high occurrence of insects in strawberries, so that the previous method of rinsing and rubbing under a strong stream of water is not being efficient in removing the bugs (especially those that are hiding under the seeds). Therefore, until further notice, we recommend the specific method below this chart to clean the strawberries from insects.</td>
</tr>
<tr>
<td>Strawberries, frozen</td>
<td>Acceptable without certification, unless it contains sensitive ingredients (e.g. flavors)</td>
<td>Requires special Pesach certification unless pure fruit or fruit with sugar (not artificial sweetener)</td>
<td></td>
</tr>
<tr>
<td>NAME</td>
<td>YEAR-ROUND KOSHER STATUS</td>
<td>PESACH EXCEPTIONS</td>
<td>INSPECTION RECOMMENDATIONS</td>
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<tr>
<td>--------------------</td>
<td>------------------------------------------------</td>
<td>------------------------------------------</td>
<td>------------------------------------------------------------------------------------------</td>
</tr>
<tr>
<td>Sun-dried Tomatoes</td>
<td>Acceptable without certification</td>
<td>Requires special Pesach certification</td>
<td>Sundried tomatoes do not require certification if no kosher-sensitive ingredients are added. All jarred and canned tomato products require reliable kosher certification.</td>
</tr>
<tr>
<td>Thyme, fresh</td>
<td></td>
<td></td>
<td>Use cRc thrip-cloth cleaning method, as directed above.</td>
</tr>
</tbody>
</table>

**cRc RECOMMENDED METHOD FOR CLEANING STRAWBERRIES**

1) Cut off tops (try to avoid making a hole)

2) Soak and occasionally agitate strawberries in soapy water (do not substitute with vegetable wash) using a concentrated solution of approximately one tablespoon of dishwashing liquid mixed with no more than 8 cups of water for 1-2 minutes. (We have found Seventh Generation Non-Fragrance Natural Dish Liquid Soap to be the ideal soap for those who are concerned about a "soapy aftertaste")

3) Rub each strawberry thoroughly by hand under a stream of cold water.

4) Soak and agitate the strawberries a second time for 1-2 minutes in new soapy water with the same ratio as above.

5) Rinse strawberries.

Once all five steps are done, you may enjoy the strawberries without further inspection.

Please note that this does not apply to organic strawberries which are very difficult to get cleaned, and, therefore, should be avoided at this time.

Of course, if one wants to avoid the above steps, one may eat the strawberries (even organic) by simply cutting off the tops and peeling off the entire outside of the strawberries, followed by a rinse.
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**HOW TO USE THE PRODUCT DIRECTORY**

Products are Kosher for Passover only when the conditions indicated below are met.

- **“P” Required**- These products are certified by STAR-K for Passover only when bearing STAR-K P on the label.

- **/No “P” Required**- These products are certified by STAR-K for Passover when bearing the STAR-K symbol. No additional “P” or “Kosher for Passover” statement is necessary.

- **“P” Required**- These products are certified for Passover by another kashrus agency when bearing their kosher symbol followed by a “P” or “Kosher for Passover” statement.

- **No “P” Required**- These products are certified for Passover by another kashrus agency when bearing their kosher symbol. No additional “P” or “Kosher for Passover” statement is necessary.

**Please also note the following:**

- Packaged dairy products certified by STAR-K are Cholov Yisroel (CY).

- Products bearing STAR-K P on the label do not use any ingredients derived from kitniyos (including kitniyos shenishtanu).

- Agricultural products listed as being acceptable without certification do not require a hechsher when grown in chutz l’aretz (outside the land of Israel). However, these products must have a reliable certification when coming from Israel as there may be Trumos and Ma’asros concerns.

- Various products that are not fit for canine consumption may halachically be used on Pesach, even if they contain chometz, although some are stringent in this regard. As indicated below, all brands of such products are approved for use on Pesach. For further discussion regarding this issue, see page 48.
AIR FRESHENER - BUTCHERS

A

AIR FRESHENER
Any may be used

AIRLINE MEALS
Fresko (☆P Required)
       United Airlines (Newark to Tel Aviv)

ALCOHOL
Any isopropyl alcohol may be used for external use.

ALCOHOLIC BEVERAGES
De La Rosa Vineyards (☆P Required)
          Brandy
          Grappa
          Ice Wines
          Wines
Millesimato Kosher Val D’Oca
        (☆P Required)
          Prosecco
Notte Italiana (☆P Required)
        Prosecco
Perla (☆P Required)
        Prosecco
Vinprom - Troyan (☆/No P Required)
          Apple Brandy
          Apricot Brandy
          Pear Brandy
          Plum Brandy

ALMOND MILK
Liebers (P Required)
        Almond Milk (Original, Vanilla)
If the above product is not readily available, then see milk substitutes on page 24.

ALUMINUM FOIL PRODUCTS
All disposable foil products may be used.

AMMONIA - ALL

APPLE JUICE - SEE JUICES

APPLE SAUCE
Unger’s (☆P Required)
        Applesauce (Regular, Natural)

B

BABY BOTTLE
Since it comes into contact with chometz (e.g., washed with dishes, boiled in chometz pot), new ones should be purchased.

BABY CEREAL
All baby cereal requires reliable KFP certification. Year-round baby rice cereal is not acceptable because it is made on chometz equipment. (For alternative baby cereal options, see page 24.)

BABY FOOD
All baby food requires reliable KFP certification. See page 23

BABY FORMULA
See pages 23 & 46

BABY POWDER
Any not listing oat flour as an ingredient may be used.

BABY WIPES
Any without alcohol may be used (except on Shabbos and Yom Tov).

BAKERY PRODUCTS
21st Century (☆P Required)

BAKING POWDER - Requires KFP Certification

BAKING SODA - ALL

BALLOONS - Any without powder

BAND-AIDS - ALL

BATH TREATMENT
Oatmeal Bath Treatments are made of oatmeal, which is real chometz. They must be sold or disposed of before Pesach.

BLEACH - ALL

BLUSH/ROUGE, POWDERED - ALL

BORSCHT
Unger’s (☆P Required)

BUTCHERS - SEE MEAT
CANDY & CONFECTIONS
See also Gift Baskets
The Candy Store (Balt., MD) - (☆P Required)
21st Century (☆P Required)

CATERERS
Quality Kosher (Southfield, MI) (☆P Required)

CHARCOAL BRIQUETTES
Any Unflavored

CHEESECLOTH - Any may be used

CHOCOLATE SYRUP
Unger's (☆P Required)

CLEANSERS – See Detergents, Cleansers

COCOA
Any domestically produced 100% pure cocoa, with no additives, may be used. However, if label states that it is processed in a plant that processes kitniyos or chometz, then it requires a reliable KFP certification.

COCONUT MILK
Requires KFP certification

COCONUT OIL
Carrington Farms (☆P Required)
  Refined Organic Coconut Oil
  Unrefined Organic Coconut Oil
Nature's Promise (☆P Required)
  Unrefined Coconut Oil
Viola (☆/No P Required)
  Organic Virgin Coconut Oil
Wegmans Organic (☆P Required)
  Refined Organic Coconut Oil
  Unrefined Organic Coconut Oil

COCONUT PRODUCTS
Arya (☆P Required)
  Coconut Chips - fine, medium
  Organic Coconut Chips - fine, medium
Coconut Secret (☆/No P Required)
  Coconut Aminos
  Coconut Crystal
  Coconut Flour
  Coconut Nectar
  Coconut Vinegar

COFFEE, Packaged
The following packaged coffees are Kosher for Passover, even without additional Passover symbol (unless otherwise indicated):
  Archer Farms - Reg Unflav Ground
  Bowl & Basket - Reg Unflav Ground
  Brooklyn Coffee House - Reg & Decaf Unflav Ground
  Chef's Quality- Reg Unflav Ground
  Chock Full O' Nuts – Reg Unflav Ground
  Corin (☆P Required) – Reg & Decaf Unflav Ground
  Cosmopolitan - Reg Unflav Ground
  Ellis - Reg & Decaf Unflav Ground
  Essential Everyday - Reg Unflav Ground
  Folgers - Reg & Decaf Unflav Instant, Reg & Decaf Unflav Ground
  Gevalia (P required)
  Gillies (☆P required)
  Reg & Decaf Unflav Ground
  Great Value - Reg Unflav Ground
  Hena – Reg & Decaf Unflav Ground
  Kirkland Signature – Reg Unflav Ground
  Kobricks (☆P required) – Reg & Decaf Unflav Ground
  Maxwell House - Reg Unflav Ground
  Mr. Coffee – Reg Unflav Ground
  Nature's Promise - Reg Unflav Ground
  Nescafe Taster's Choice - Reg Unflavored Instant including House Blend & French Roast
  Price Chopper – Reg Unflav Ground
  Sanka (P required)- Decaf Unflav Instant
  Shoprite – Reg Unflav Ground
  Trader Joe’s – Reg Unflav Ground
  Weis – Reg Unflav Ground
  Wegmans – Reg Unflav Ground

COFFEE ALTERNATIVES
These products (e.g., varieties of Postum & Teecino brand) often contain chometz and should be sold with the chometz.

COFFEE WHITENER/CREAMER
Unger's (☆P Required)

COMMUNITY FOOD SERVICES
KIVO at Franklin & Marshall College
(Lancaster, PA)
  Limited to kosher dining area displaying ☆P sign
King David Nursing and Rehab
  Meat dining ☆P; Dairy dining ★P
104 West! at Cornell University (Ithaca, NY)
  Limited to kosher dining area displaying ☆P sign
COMMUNITY FOOD SERVICES - DETERGENTS, LAUNDRY

Johns Hopkins University Kosher Dining 
Area Cafe & Smokler Hillel Center 
All kosher dining services are 
certified ☆☆ or ☆☆ ☆
Joseph Slifka Center for Jewish Life at 
Yale University (80 Wall Street, New Haven CT) 
Only with STAR-K ☆ sign or Passover seal on orders
Noshery-South at Muhlenberg College 
(Allentown, PA) 
Meat dining only when bearing ☆☆
Tudor Heights 
Meat dining ☆☆; Dairy dining △△
PURE at Penn State University 
(State College, PA) 
Meat dining only when bearing ☆☆

CONTACT LENS SOLUTION – ALL

CRAYOLA
Crayola Dough, Glitter Dots and Easy Peel 
Crayon Pencils contain wheat and should be sold 
with the chometz. All other Crayola products, 
including Silly Putty, are chometz-free.

DAIRY PRODUCTS

Ko-Sure (☆☆ Required)

Instant Hot Cocoa Mix (reg., sugar-free)
Mozzarella Cheese (shredded)
Muenster Cheese
Pride of the Farm (☆☆ Required)
Chocolate Milk
Half & Half
Heavy Cream
Ice Cream (chocolate, vanilla)
Milk (low-fat, skim, whole, 2%)
Seven Mile Market (Baltimore, MD)
Dairy Dept. - ☆☆ sign/label

Susan Gourmet (☆☆ Required)

Curd Cheese
Mozzarella Cheese
Ricotta Cheese
String Marinated Cheese
Syrian Cheese
Twisted Mozzarella String Cheese

DETERGENTS, CLEANSERS

The following may be used without any add’l 
Passover symbol:
Ajax
Amway when dist. in N. America
(STAR-K KFP Certified/No Symbol Required)
Amway Home Glass Cleaner
Amway Home Kitchen Cleaner
Bus. to Bus. Heavy Duty Degreaser
Bus. to Bus. Multi-Surface Degreaser
Pursue Disinfectant Cleaner
Clorox
Fantastik
Lysol
Melaleuca (☆☆/No P Required)
MelaMagic Heavy-Duty Multi-Purpose Cleaner
Tough & Tender Concentrate
Tub & Tile Bathroom Cleaner
Mr. Clean
Murphy’s
Shaklee (☆☆/No P Required)
Basic-G + *
Basic H’ Conc. Organic Clnr
Get Clean™ Basic-H2 Organic Super Cleaning Conc
Get Clean™ Basic-H2 Organic Super Cleaning Wipes
Get Clean™ Scour Off® Heavy Duty Paste
Soft Scrub
Trader Joe’s
Up & Up
Wegmans
Windex

DETERGENTS, DISHWASHING

The following may be used without any add’l 
Passover symbol:
Ajax
Cascade
Dawn
Ivory
Joy
Palmolive (Reg, Ultra)
Seventh Generation
Trader Joe’s
Up & Up
Wegmans

DETERGENTS, LAUNDRY – Powder

Any with reliable kosher certification may be used on Passover.

DEODORANTS/ANTIPERSPIRANTS

All that are applied in powder form may be used. 
This includes a solid stick powder. (For cream, gel, 
roll-on, or spray forms see page 50).
DETERGENTS, LAUNDRY - Fruit, Dried

DETERGENTS, LAUNDRY - Liquid/Pods
The following may be used without any add'l Passover symbol:
Arm & Hammer
Cheer
Dreft
Dynamo
Era
Gain
Tide
Xtra

EGGS
Should be purchased before Passover. Since chicken feed may contain chometz, it is customary not to eat eggs that were laid on Passover.

EYEDROPS
Any may be used

FACE POWDER - ALL

FINGER PAINTS
Some brands including Elmer’s contain wheat or oats and should be sold and put away with the chometz.

FISH PRODUCTS
Benz’s (☆/P Required)
Tuna, Canned
California Delight (☆/P Required)
Tuna, Canned
Levittown Fish
Raw Fresh Fish – sealed with ☆ tape & signature of mashgiach. (No Passover symbol required)

FISH, FROZEN GEFILTE
Benz’s (☆/P Required)
Classic Original (Reg, Sugar-Free, Twin Pack)

FISH, FROZEN RAW
All frozen raw fish products should have reliable certifying agency Passover approval. If Passover-approved frozen fish is not available, or the frozen fish was already purchased without Passover approval, then it should be washed, ideally before Pesach. This should not be done over a Pesach sink.

FISH STORE/COUNTER
Seven Seas Fish Dept at Seven Mile Market
Raw Fresh Fish (☆/P Required)
Market Maven (Baltimore, MD)
Raw Fresh Fish (☆/P Required)
Shlomo's Meat Market (Baltimore, MD)
Raw Fresh Fish (☆/No P Required)

FRUIT, CANNED
California Delight (☆/P Required)
Pineapple
Pears
Tropical Fruit Cocktail
Unger’s (☆/No P Required)
Canned Pineapple
Cranberry Sauce (jelled, whole)

FRUIT, DRIED
See also Raisins (Note: All dates & figs require checking for insects. See page 67 for details.)
21st Century (☆/P Required)
Assorted Dried Fruit
Delizia (☆/No P Required)
Apricots
Empire (☆/No P Required)
Apricots
Great Lakes (☆/P Required)
Apricots
Figs
Happy Apricots (☆/No P Required)
Apricots, Whole
Organic Apricots, Whole
Natural Food Source (☆/No P Required)
Apricots, Whole
Nature’s Original (☆/P Required)
Apricots
Mixed Fruit
Peaches
Plums
Prunes
Sunny Fruit (☆/No P Required)
Apricots, Whole
Figs, Whole
Sunsational Fruits (☆/No P Required)
Apricots, Whole
Figs, Whole
Sunrose (☆/No P Required)
Apricots, Whole
Figs, Whole
FRUIT, FRESH PRE-CUT
The following companies make a variety of fresh fruit products which may be used for Passover when bearing ♦P (unless otherwise indicated):
Del Monte (♦P Required)
Garden Cut (♦P Required)
Lancaster Foods (♦/No P Required)
Nature’s Promise (♦/No P Required)
Sheetz M.T. Go (♦P Required)
The Farmer’s Market (♦P Required)

FRUIT, FROZEN
Fairmont Frozen (♦P Required)
Cranberries
Rhubarb
Kosher Taste (♦P Required)
Frozen Blueberries
Frozen Pineapple
All other brands of frozen unsweetened additive-free (without syrup, citric acid, ascorbic acid, or vitamin C), whole, sliced or formed fruit may be used. The above applies to frozen fruits that do not have an issue with insect infestation, such as sliced peaches, melon balls and cranberries. However, frozen fruit that may be infested (e.g., strawberries) may only be used year-round, including Pesach, when bearing an approved Kashrus symbol. No additional Passover symbol is required.

GRAINS
The following grains (whole grains only) may be used on Passover. Purchase from manufacturers that do not process chometz grains. Consumers are required to carefully check grains BEFORE PESACH for extraneous matter:
Flax
Hemp

GRAPE JUICE - Requires KFP Certification
De La Rosa Vineyards (♦P Required)
Organic Grape Juice

HAND SANITIZER
Due to coronavirus concerns, this year any may be used. Should be purchased before Pesach.

HONEY
All honey requires KFP Certification.
Aurora (♦P Required)
Blossom Honey
Sophia (♦P Required)
Blossom Honey

HORSERADISH
Noam Gourmet (♦P Required)
Unger’s (♦P Required)

HOSPITALS
Fresko Prepared Meals (♦P Required)
Bikur Cholim of Baltimore offers sealed STAR-K P meals at all area hospitals. Please note the sealed meals are delivered by Bikur Cholim upon request. Please contact Bikur Cholim at Office: 410.999.3700 or Text: 443.894.1023
www.baltimorebikurcholim.org
Bikur Cholim Hospitality Rooms are available at the following Baltimore area hospitals:
GBMC (Main entrance, across from gift shop)
Johns Hopkins (Blalock #175)
Sinai Hospital (off Blaustein Lobby and in ER in EMT Lounge)
University of Maryland (Gudelsky Building, 6th floor across from elevators)

HYDROGEN PEROXIDE – ALL
### ICE - Matzah, Egg

#### I
**ICE** - All plain-water bagged ice may be used.

**ICE CREAM**
Pride of the Farm (☆P Required)
   - Ice Cream (Chocolate, Vanilla)

**INFANT FORMULA**
See pages 23 & 46

**INSECT/RODENT TRAPS**
Baits may contain chometz and should be put away with the chometz. All insecticide sprays may be used.

#### J
**JAMS/PRESERVES**
Unger’s (☆P Required)
   - Apricot Preserves
   - Raspberry Preserves
   - Strawberry Preserves

**JUICES/FRUIT DRINKS**
All fresh juices require KFP Certification.
Ceres (☆P Required)
   - Apricot Juice
   - Cranberry Kiwi Juice
   - Granadilla/Passion Fruit Juice
   - Guava Juice
   - Litchi Juice
   - Mango Juice
   - Medley of Fruit Juice
   - Papaya Juice
   - Peach Juice
   - Pear Juice
   - Pineapple Juice
   - Secrets of the Valley Juice

**JUICES, FROZEN**
Any 100% pure white grapefruit or orange frozen juices without sweeteners, additives, preservatives or enrichments (e.g., calcium) added may be used. All other frozen juice products require reliable KFP certification.

**JUICES, LEMON**
ReaLemon Juice (No P Required)

**JUICES, LIME**
ReaLime Juice (No P Required)

#### K
**KETCHUP**
Unger’s (☆P Required)

**KISHKA, PAREVE**
Benz’s (☆P Required)
   - Unger’s (☆P Required)

**KUGELS** - See Prepared Foods

#### L
**LACTAID**
Caplets may contain chometz and may not be used on Pesach. Lactaid Milk may be used on Pesach if purchased BEFORE Pesach. This product is not Cholov Yisroel.

**MATZAH**
All Matzah requires reliable KFP certification. For a discussion on how to check matzos, see page 107

**MATZAH, EGG**
Matzah made with fruit juice or eggs, which includes “Kosher for Passover” Egg Matzah Crackers, Egg Matzah Tams, Chocolate Matzos, and Honey Matzos may not be eaten on Pesach according to Ashkenazic practice, except by the sick or elderly who cannot eat regular matzah and require egg matzah. Consult your rav. Please note: Even the sick and elderly cannot fulfill the obligation to eat matzah at the Seder with these types of matzos.
MATZAH, CHOCOLATE-COVERED - NUTS

**MATZAH, CHOCOLATE-COVERED**

21st Century (★P Required)
  Chocolate Covered Matzah
The above brand is KFP when bearing the STAR-K P symbol and is not made from egg matzah/matzah ashirah.
Note: There are other brands of chocolate covered matzah on the market that are made from egg matzah and may be consumed only by the sick or elderly. Carefully check the label.

**MATZAH, OAT**

Gluten-Free, Yoshon Shmura Matzos
Hand Oat Shmura Matzah - from Pupa
Tzeilim Matzah Bakery - when states KFP

**MAYONNAISE**

Benz’s (★P Required)
Unger’s (★P Required)

**MEAT, RAW (BEEF, LAMB, VEAL), PACKAGED**

All packaged raw meat products should be used with Passover approval from a reliable certifying agency.

The following raw meats are certified by STAR-K:
Retail:
  Glatt Mart (★P Required)
  Grow and Behold Foods (★/No P Required)
  Kol Foods (★/No P Required)
  Seven Mile Market (★P Required)
  Market Maven - Baltimore, MD (★P Required)
Wholesale: (★/No P Required)
  Grow and Behold Foods
  M&D Glatt
  Regal Foods

The following raw meats are approved by STAR-K without additional Passover symbol:
  Alle/Meal Mart
  Solomon’s

**MEAT-DELICATESSEN STORE/COUNTER**

Glatt Mart (Brooklyn, NY – Ave. M)
Only packaged products with ★P
Seven Mile Market ★P sign/label (Balt., MD)
  ★P sign/label
Shlomo’s Meat Market ★P sign (Balt., MD)
Wasserman & Lemberger ★P sign (Balt., MD)

**MILK**

Pride of the Farm- Cholov Yisroel (★P Required)
Non-Cholov Yisroel ★P Milk- see page 16
In areas where Kosher for Passover milk is not available, milk should be purchased BEFORE Passover.

**MINERAL OIL - ALL**

**NAIL POLISH - ALL**

**NAIL POLISH REMOVER - ALL**

**NUTS**

Raw, whether they are slivered, whole or chopped nuts (e.g., almonds, pine nuts, walnuts, etc.) without preservatives or other additives, such as BHT or BHA in corn oil, are approved for Passover. If label states that it is processed in a plant that processes kitniyos or chometz, then it requires a reliable KFP certification.

The following processed nuts require KFP certification: Dry roasted, toasted, blanched, and ground.

Whole and half pecans are similar to any raw nuts mentioned above; however, pecan pieces and midget pecans must bear a KFP symbol.

Many consider peanuts as kitniyos, which are not permissible on Pesach.

The following are certified for Passover by STAR-K:
21st Century (★P Required)
  Assorted Nuts
  Allmac (★/No P Required)
  Hazelnuts
  Cascade (★/No P Required)
  Hazelnuts
  Great Lakes (★P Required)
  Pine Nuts
  Nature’s Original (★P Required)
  Cashews
  Mixed Nuts
  Pistachios

M&D Glatt
Regal Foods

The following processed nuts require KFP certification: Dry roasted, toasted, blanched, and ground.

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  Pine Nuts
  Nature’s Original (★P Required)
  Cashews
  Mixed Nuts
  Pistachios

Shlomo’s Meat Market ★P sign (Balt., MD)
Wasserman & Lemberger ★P sign (Balt., MD)
### NUTS - OIL, OLIVE

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**Oil, Avocado**

- De La Rosa (☆P Required)

**Oil, Cooking Spray**

- Pompeian (☆/No P Required)
  - Avocado Oil
  - Grapeseed Oil

**Oil, Grapeseed**

- De La Rosa (☆P Required)
- Pompeian (☆/No P Required)

**Oil, Olive**

- Aci Yesil (☆P Required)
  - Extra Virgin
  - Organic Extra Virgin
  - Virgin
- Adriana (☆P Required)
  - Extra Virgin
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- Ahold USA (☆/No P Required)
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**Product Directory 2020**

**Quick Reference Lists**

**Addenda: Chometz Lists**

**Medicine List**

**Personal Care List**

**Useful Charts and Checklists**

**Pesach-Related Halachos**

**Calendar**

**Index**
Vitalio (★P Required)
  Extra Virgin
  Organic Extra Virgin
  Virgin

White Castle (★P Required)
  Extra Virgin
  Organic Extra Virgin
  Virgin

Zayit (★P Required)
  Extra Virgin

Zaytun (★P Required)
  Extra Virgin

**ORANGE JUICE:** Requires KFP Certification.
Frozen Orange Juice - see Juices, Frozen

**ORTHODOX RUBBER BANDS**
Rinse well with cold water before **PESACH.**

**OVEN CLEANER**
The following may be used without any Passover symbol:
- Easy Off
- Shaklee (★/No P Required)
  *Get Clean Scour off Heavy-Duty Paste*

**PAPER/PLASTIC DISPOSABLES**
Aluminum Foil Products -
  All disposable foil products may be used.
- Bags, Paper - For cold use only
- Bags, Plastic - ALL
- Coffee Filters, Paper - ALL
- Crockpot Liners - ALL
- Cupcake Holders, Foil - ALL
- Cupcake Holders/Baking Cups, Paper - Requires KFP certification. The following are certified by STAR-K:
  - Paperchef (★/No P Required)
  - If You Care (★P Required)
  - Cups, Waxied Paper - For cold use only
  - Cups, Plastic Coated Paper - For cold use only
  - Cutlery, Plastic - ALL
  - Paper Napkins - ALL
  - Paper Towel Rolls -
  Any brand may be used in the following manner: The first three sheets and the last sheet attached to the cardboard should not come into direct contact with food, since a corn starch based glue may be used. (If using rolls of half-sized sheets, this rule applies to the first four and the last two sheets.) The rest of the roll may be used with hot or cold foods.

**Plastic Wraps - All**
- Plates, Paper - Requires KFP Certification.
- Plates, Plastic Coated Paper - For cold use only
- Plates, Plastic - ALL

**Styrofoam Plates & Cups -**
The problems associated with styrofoam are not a Pesach issue. They may contain ingredients that are non-kosher; however, they are free of chometz. Those who use styrofoam year-round may use it on Pesach.

**Tablecloths -**
All clear plastic, non-powdered may be used. Ensure that the plastics (even when using “pre-cut” tablecloths) are not attached to avoid halachic issues related to Shabbos & Yom Tov.

**PARCHMENT PAPER/PANLINERS**
365 Everyday Value (★/No P Required)
- Bagcraft (★/No P Required)
- Bunzl Primesource (★/No P Required)
- Brown Paper Goods (★/No P Required)
- Care Free (★/No P Required)
- Carnation (★/No P Required)
- Central Coated Products (★/No P Required)
- Chef Elite (★/No P Required)
- Chef LeBon (★/No P Required)
- Companions (★/No P Required)
- Easy Baker (★/No P Required)
- Economic Choice (★/No P Required)
- First Mark (★/No P Required)
- Handy Wacks (★/No P Required)
- If You Care (★P Required)
- Kirkland Signature (★/No P Required)
- Master Baker (★/No P Required)
- Norpak (★/No P Required)
- Palisades Packaging (★/No P Required)
- Paperchef (★/No P Required)
- Prime Baker (★/No P Required)
- Saga Baking Paper, Consumer Rolls (★/No P Required)

**PICKLED PRODUCTS**
Unger’s (★P Required)
  - Garlic Pickles
  - Gherkins

**PLASTIC - See Paper/Plastic Disposables**

**PLAY-DOH**
Contains chometz and should be sold before Pesach.
Quinoa

Quinoa is Kosher L’Pesach and is not related to the five types of chometz grains, millet or rice. However, because there is a possibility that quinoa grows in proximity to chometz grains and may be processed in facilities that compromise its Kosher for Passover status, quinoa should be accepted only with a reliable Kosher for Passover approval. In addition, there have been infestation issues in many brands of quinoa. We recommend quinoa be checked prior to use. See instructions on page 69.

Raisins

The following raisins are approved for use on Pesach, provided that “oil” does not appear in the ingredient panel:

- Berkley & Jensen (No P Required)
- California Fruit (No P Required)
- Dole (No P Required)
- Essential Everyday (No P Required)
- Great Value (No P Required)
- Market Pantry (No P Required)
- Southern Grove (No P Required)
- Sun Valley Raisins (No P Required)
- Trader Joe’s (No P Required)
- Wegmans (No P Required)
- Weis (No P Required)

Rice Milk - Rice milk is kitniyos and may possibly contain chometz. Under normal circumstances, one may not consume it on Pesach. If someone is ill and requires this product, see page 24.

Rubbing Alcohol (as Isopropyl Alcohol)

Any may be used for external use.

Salads - See Veg./Salads, Fresh Pkgd.
SALT
All brands of non-iodized salt that do not contain dextrose or polysorbates may be used. Even if it contains magnesium carbonate or sodium silicate it is fine to use on Pesach. The following are certified by STAR-K:
- H-E-B (★/No P Required)
- Sea Salt (Coarse, Fine)
- Natural Nectar (★/No P Required)
- Sea Salt (Coarse, Fine)
- Natural Tides (★/No P Required)
- Sea Salt (Coarse, Fine)
- Whole Foods (★/No P Required)

SAUCES/DIPS
Unger’s (★/P Required)
- Barbeque Sauce
- Chicken Sauce
- Duck Sauce
- Rib Sauce
- Salsa

SCOURING PADS/SPONGES
Any without soap may be used.

SALT - TOOTHPICKS

SPICES & SEASONINGS
Pure spices, spice blends and seasonings require reliable KFP certification.

SUGAR, GRANULATED
All pure cane or beet sugar with no dextrose added may be used.

SUGAR, BROWN/OTHER
Brown sugar, confectioners sugar, and vanilla sugar require KFP certification.

SUGAR, SUBSTITUTE
- California Delight Sucralis (★ P Required)
- Gefen Sweet ‘N Low, Nutra Taste Gold (P Required)
- Lieber’s Sweetees (P Required)
- Paskesz Sweetie (P Required)

TEA, INSTANT
Nestea - Regular Unflavored (No P Required)
Note: Decaffeinated is NOT approved for Pesach.

TEA BAGS, REGULAR
The following brands of regular tea bags may be used without any additional Passover symbol.
- America’s Choice
- Giant
- Key Food
- Lipton
- Shoprite
- Stop & Shop
- Swee-Touch-Nee
- Tetley

Note: All herbal, flavored or decaffeinated tea bags require KFP symbol, unless otherwise indicated.

TEA BAGS, DECAFFEINATED
The following brand of decaf unflavored tea bags may be used without any additional Passover symbol:
- Lipton

TOMATOES, SUNDRIED
Great Lakes (★ P Required)
- Sundried Tomatoes

TOOTHPICKS
Any unflavored may be used.

SOY MILK
Soy Milk is made from kitniyos and may possibly contain chometz. Under normal circumstances, one may not consume it on Pesach. If someone is ill and requires this product, see page 24.
**TUNA**

Benz’s (☆ P Required)
California Delight (☆ P Required)

**VEGETABLES, CANNED/JARRED**

Benz’s (☆ P Required)
- Mushrooms
California Delight (☆ P Required)
- Hearts of Palm
- Mushrooms
- Potatoes
- Yams

Unger’s (☆ P Required)
- Beets
- Carrots
- Mushrooms
- White Potatoes

**VEG./CARROTS, FRESH PEELED**

Fresh peeled carrots that are whole, cut or shredded require KFP certification. The following are certified for Passover by STAR-K:

- Del Monte (☆ P Required)
- Garden Cut (☆ P Required)
- Lancaster Foods (☆/No P Required)
- Sheetz M. T. Go (☆ P Required)

**VEG./OTHER, FRESH PEELED**

Del Monte (☆ P Required)
- Butternut Squash
- Yams
- Yellow Squash
- Zucchini

Garden Cut (☆ P Required)
- Butternut Squash
- Garlic
- Beet Noodles (Regular, Organic)
- Butternut Squash Noodles (Regular, Organic)
- Zucchini Squash Noodles (Regular, Organic)
- Sweet Potato Noodles (Regular, Organic)

Healthier Way (☆/No P Required)
- Butternut Squash
- Sweet Potato

Lancaster Foods (☆/No P Required)
- Acorn Squash
- Butternut Squash
- Eggplant
- Potatoes
- Yams
- Yellow Squash
- Zucchini

Little Salad Bar (☆/No P Required)
- Peeled Garlic

Nature’s Promise (☆/No P Required)
- Organic Butternut Squash
- Organic Squash Medley

The Farmer’s Market (☆ P Required)
- Butternut Squash
- Yams
- Yellow Squash
- Zucchini

Wegmans (☆ P Required)
- Butternut Squash

West Creek (☆/No P Required)
- Bulk Garlic, Whole
- Fresh Chopped Garlic
- Peeled Garlic

**VEG./POTATOES, FRESH PEELED**

Fresh peeled potatoes require KFP certification.

**VEG./SALADS, FRESH PKGD.**

All fresh packaged salads require KFP certification. All fresh packaged salads certified by STAR-K are Kosher for Passover only when bearing the ☆ P symbol.

**VEGETABLES, FROZEN**

All frozen vegetables require reliable KFP certification.

Healthier Way (☆/No P Required)
- Frozen Beet Veggie Noodles
- Frozen Butternut Squash Veggie Noodles
- Frozen Carrot Veggie Noodles
- Frozen Sweet Potato Veggie Noodles
- Frozen Zucchini Veggie Noodles

Wegmans (☆ P Required)
- Frozen Butternut Squash
- Frozen Riced Butternut Squash

Wegmans (☆/No P Required)
- Frozen Butternut Squash Noodles
- Frozen Sweet Potato Noodles
- Frozen Zucchini Noodles

**VINEGAR**

Requires reliable KFP certification

Roland (☆/No P Required)
- Balsamic Vinegar

Unger’s (☆ P Required)
- White Vinegar

Nature’s Promise (☆/No P Required)
- Organic Butternut Squash
- Organic Squash Medley

The Farmer’s Market (☆ P Required)
- Butternut Squash
- Yams
- Yellow Squash
- Zucchini

Wegmans (☆ P Required)
- Butternut Squash

West Creek (☆/No P Required)
- Bulk Garlic, Whole
- Fresh Chopped Garlic
- Peeled Garlic
**WATER**

Any bottled filtered, spring or distilled water does not require certification, even if it includes fluoride or minerals.

Exceptions: The following waters require KFP certification:
- Flavored
- Containing citrate or zinc lactate
- 5 gallon containers (since they are reused)

**WAX PAPER**

Note: The following wax paper may be used without any additional Passover symbol:
- Cut-Rite
- Essential Everyday
- HomeLife

**STAR-D P NON-CHOLOV YISROEL PRODUCTS**

| MILK |  
|---|---|
| Ahold (Inked with "STARDP") | Milk (1%, 2%, whole, fat-free) |
| Best Choice (Inked with "STARDP") | Milk (1%, 2%, skim, whole) |
| Best Market (Inked with "STARDP") | Milk (1%, 2%, skim, whole) |
| BJ’s Wellsley Farms (Inked with "STARDP") | Milk (1%, 2%, skim, whole) |
| Borden (Inked with "STARDP") | Milk (1%, 2%, skim, whole) |
| Coburn (Inked with "STARDP") | Milk (1%, 2%, skim, whole) |
| Country Delight (Inked with "STARDP") | Milk (1%, 2%, skim, whole) |
| Cream-O-Land (Inked with "STARDP") | Milk (1%, 2%, skim, whole) |
| Dairy Pure (Inked with "STARDP") | Milk (1%, 2%, skim, whole) |
| Half and Half | Heavy Whipping Cream |

**WHIPPED TOPPING**

Unger’s (★P Required)

**WINE** – see Alcoholic Beverages

**PREPARED FOODS**

Tabatchnick’s Fine Foods (★P Required)
- Cream of Mushroom Soup
- Creamed Spinach
- Creamy New England Potato Soup
## STAR-S P NON-KITNIYOT PRODUCTS

KOSHER L’PESACH FOR BOTH SEPHARDIM AND ASHKENAZIM

STAR-S is a division of STAR-K dedicated to providing for the kashrut needs of Sephardic consumers. Rav Emanuel Goldfeiz, shlit"a, is the Rav Hamachshir of STAR-S.

### ALCOHOLIC BEVERAGES

De La Rosa Vineyards

(STER-S P Required)

- Brandy
- Grappa
- IceWine
- Wines
- Organic Grape Juice

Notte Italiana (STER-S P Required)

- Prosecco
- Val D’Oca (STER-S P Required)
- Prosecco

### MEAT

All Chalak Beit Yosef L’Sephardim

Bierig Brothers

(when bearing STAR-S Beit Yosef)

- Boxed Veal

Glatt Ranch

(when bearing STAR-S Beit Yosef)

- Boxed Beef, Product of USA

( Distributed by AD Rosenblatt)

M&D Glatt

(when bearing STAR-S Beit Yosef)

- Boxed Beef
- Boxed Lamb
- Boxed Veal

Regal Foods

(when bearing STAR-S Beit Yosef)

- Boxed Beef, Product of USA

( Distributed by Springfield Group)

### CANNED GOODS

California Delight

(STER-S P Required)

- Hearts of Palm Whole
- Hearts of Palm Cuts & Pieces

( Available in kosher supermarkets. Distributed nationally by DS International Traders, 323-725-1045, and Quality Frozen Foods, 718-256-9100.)

### SALMON

Bishul Beit Yosef, Mashgiach Temidi

California Delight

(STER-S P required)

- Salmon Boneless Skinless

( Available in kosher supermarkets. Distributed nationally by DS International Traders, 323-725-1045, and Quality Frozen Foods, 718-256-9100.)

### TUNA

Bishul Beit Yosef, Mashgiach Temidi

California Delight

(STER-S required)

- Chunk "TONGOL" Tuna in Water
- Chunk Light Tuna in Water
- Chunk White Albacore Tuna in Water
- Chunk Yellowfin Tuna in Water
- Solid White Albacore Tuna in Water
- Skipjack Chunk Tuna in Water

( Available in kosher supermarkets. Distributed nationally by DS International Traders, 323-725-1045; Quality Frozen Foods, 718-256-9100.)

---

STAR-S is a division of STAR-K dedicated to providing for the kashrut needs of Sephardic consumers. Rav Emanuel Goldfeiz, shlit"a, is the Rav Hamachshir of STAR-S.
The following *kitniyot* products are certified STAR-S L’Mehadrin for Pesach 5780 for Sephardim only.

### CANNED GOODS

**California Delight**

(STER-S P Kitniyot required)

- Baby Corn -Whole Spears
- Cut Baby Corn
- Whole Kernel Corn

(Available in kosher supermarkets. Distributed nationally by DS International Traders, 323-725-1045, and Quality Frozen Foods, 718-256-9100.)

### FROZEN BEANS

**Yerek Brand**

(STER-S P Kitniyot required)

- Green Beans
- Cut Green Beans
- French Cut Green Beans
- Green Peas
- Peas & Carrots
- Cut Corn
- Mixed Vegetables
- Baby Lima Beans

(Available in kosher supermarkets. Distributed nationally by Quality Frozen Foods, 718-256-9100.)

### RICE

Although the rice products in the following list have been thoroughly cleaned in the factory by advanced machinery which removes any foreign material, leading Posekim of the Sephardic community have ruled that the established custom of checking rice prior to Pesach three times, grain by grain, should still be followed.

**Carolina Mehadrin**

(STER-S P Kitniyot required)

- Long Grain White Rice

(The above brand is available in kosher supermarkets. Distributed nationally by Quality Frozen Foods, 718-256-9100.)

### Additional Brands

The following brands of Basmati, Jasmine, and Raw Rice, when bearing a STAR-K symbol, are certified STAR-S P Kitniyot. No STAR-S P symbol is required on the label.

- Kitchen King
- Pari
- Regal Harvest
- Roland
- Sarveshwar
- Sarveshwar 2-Star
- Sarveshwar 3-Star
- Sarveshwar 5-Star
- Sarveshwar Anu
- Sarveshwar Choice
- Sarveshwar Daily
- Sarveshwar Delight
- Sarveshwar Fusion
- Sarveshwar Kheer
- Sarveshwar Kinki
- Sarveshwar Lily
- Sarveshwar Magic
- Sarveshwar Maya
- Sarveshwar Mithas
- Sarveshwar Pearl
- Sarveshwar PR-14
- Sarveshwar Pride
- Sarveshwar Prime
- Sarveshwar Regal
- Sarveshwar Sara
- Sarveshwar Select
- Sarveshwar Star
- Sarveshwar Ultra XL
- Sarveshwar Unique
- Vallabhi Ratna
- Yadu Chaina
<table>
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<tr>
<th>Category</th>
<th>Pages</th>
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</thead>
<tbody>
<tr>
<td>QUICK-REFERENCE LISTS</td>
<td></td>
</tr>
<tr>
<td>2020 Quick-Pick Medicine List</td>
<td>20</td>
</tr>
<tr>
<td>2020 Quick-Pick Personal Care List</td>
<td>21</td>
</tr>
<tr>
<td>2020 Medical, Geriatric, Pediatric, and Infant Nutritional Supplements &amp; Formula List</td>
<td>22</td>
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<tr>
<td>2020 Pet Food List</td>
<td>25</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Category</th>
<th>Pages</th>
</tr>
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<tr>
<td>CALENDAR</td>
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</tr>
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<td>MEDICINE LIST</td>
<td></td>
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<tr>
<td>PERSONAL CARE LIST</td>
<td></td>
</tr>
<tr>
<td>USEFUL CHARTS AND CHECKLISTS</td>
<td></td>
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<tr>
<td>PESACH-RELATED HALACHOS</td>
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<tr>
<td>ALL ABOUT OVENS/ APPLIANCES</td>
<td></td>
</tr>
<tr>
<td>ADDENDA: CHOMETZ LISTS</td>
<td></td>
</tr>
<tr>
<td>INDEX</td>
<td></td>
</tr>
</tbody>
</table>
# 2020 QUICK-PICK MEDICINE LIST

A sample of Chometz-free and Kosher medicines listed by category, for USA only, under the brand names indicated. Products may contain Kitniyos (see pages 40 & 84)

For a full list of chometz-free medicines, see list starting on page 46.

Note: At the time of printing, some major companies still had not responded. For updates, visit www.star-k.org

## Cold, Allergy & Decongestants

<table>
<thead>
<tr>
<th>Medicine</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Adwe - Tussin</td>
<td>12 hr. Tablets</td>
</tr>
<tr>
<td>Allegra-D</td>
<td>12 hr. Tablets, Ultratab Tablets, Children’s (Dye-Free)</td>
</tr>
<tr>
<td>Benadryl Allergy</td>
<td>Dye Free Liquid (Cherry), Liquid (Cherry), plus Congestion (Grape)</td>
</tr>
<tr>
<td>Claritin-D</td>
<td>12 hr. Tablets (Dairy), 24 hr. Tablets</td>
</tr>
</tbody>
</table>

## Gastrointestinal Remedies

<table>
<thead>
<tr>
<th>Medicine</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Adwe - Stool Softener</td>
<td></td>
</tr>
<tr>
<td>Alka-Seltzer Original Tablets</td>
<td></td>
</tr>
<tr>
<td>Dramamine Original Formula (Dairy), Less-Drowsy Tablets (Dairy), Chewable Tablets (Orange)</td>
<td></td>
</tr>
<tr>
<td>Konsyl Powder Original Formula Unflavored</td>
<td></td>
</tr>
<tr>
<td>Metamucil Original Coarse Powder</td>
<td></td>
</tr>
<tr>
<td>Metamucil Orange Smooth Powder</td>
<td>Regular &amp; Sugar-Free</td>
</tr>
<tr>
<td>Miralax Powder</td>
<td></td>
</tr>
<tr>
<td>Phillips’ Milk of Magnesia Original Liquid</td>
<td></td>
</tr>
<tr>
<td>Phillips’ Milk of Magnesia Mint Liquid</td>
<td></td>
</tr>
<tr>
<td>Senokot Tablets, Senokot-S Tablets</td>
<td></td>
</tr>
<tr>
<td>Tums</td>
<td>See page 46</td>
</tr>
</tbody>
</table>

## Pain Relievers & Fever Reducers

<table>
<thead>
<tr>
<th>Medicine</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Advil Tablets</td>
<td>Coated (but not film-coated) approved when last inactive ingredient listed on panel is white wax</td>
</tr>
<tr>
<td>Advil Caplets</td>
<td>Coated (but not film-coated) approved when last inactive ingredient listed on panel is white wax</td>
</tr>
<tr>
<td>Advil Jr. Strength Swallowable</td>
<td>NOT Chewable</td>
</tr>
<tr>
<td>Adwe Pain Relief Children Liquid Acetaminopen, Pain Relief Infant Liquid Acetaminophen</td>
<td></td>
</tr>
<tr>
<td>Aleve Caplets</td>
<td>Blue Pill</td>
</tr>
<tr>
<td>Bayer Aspirin Genuine Tabs, Low-Dose Chewable 81mg (Cherry, Orange)</td>
<td></td>
</tr>
<tr>
<td>Motrin IB Coated Caplets</td>
<td></td>
</tr>
<tr>
<td>Motrin Infant Drops</td>
<td>Dye-Free Berry, Children’s Suspension (Berry, Dye-Free Berry, Bubble Gum)</td>
</tr>
<tr>
<td>TYLENOL Regular Strength Tablets, Extra Strength Caplets</td>
<td></td>
</tr>
<tr>
<td>TYLENOL Children’s Suspension</td>
<td>Cherry, Infants Oral Suspension (Grape)</td>
</tr>
</tbody>
</table>
# 2020 QUICK-PICK PERSONAL CARE LIST

A SAMPLE OF CHOMETZ-FREE PERSONAL CARE PRODUCTS LISTED BY CATEGORY.

## ANTIPERSPIRANTS/DEODORANTS

<table>
<thead>
<tr>
<th>Brand</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Arm &amp; Hammer</td>
<td>Antiperspirant [All], Cream [All], Clear Gel [All], Solid [All], Spray Deodorant</td>
</tr>
<tr>
<td>Arrid</td>
<td>Antiperspirant [All], Cream [All], Clear Gel [All], Solid [All], Spray Deodorant</td>
</tr>
<tr>
<td>Irish Spring</td>
<td>Deodorant &amp; Antiperspirant [All]</td>
</tr>
<tr>
<td>Lady's Choice</td>
<td>Deodorant [All]</td>
</tr>
<tr>
<td>Lady Speed Stick</td>
<td>Deodorant [All]</td>
</tr>
<tr>
<td>Mennen</td>
<td>Speed Stick Deodorant [All], Speed Stick Antiperspirant [All]</td>
</tr>
</tbody>
</table>

## CREAMS & OINTMENTS

<table>
<thead>
<tr>
<th>Brand</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>A &amp; D</td>
<td>Ointment</td>
</tr>
<tr>
<td>Calamine Lotion</td>
<td>(Signature Care Brand)</td>
</tr>
<tr>
<td>Chapstick</td>
<td>Classic Original, Classic Strawberry, Medicated, Moisturizer</td>
</tr>
<tr>
<td>Coppertone Lotions</td>
<td>SPF 4-70+</td>
</tr>
<tr>
<td>Desitin</td>
<td>Max Str. Original Paste, Multi-Purpose Ointment</td>
</tr>
<tr>
<td>Neosporin</td>
<td></td>
</tr>
<tr>
<td>Tinactin</td>
<td>(Liquid &amp; Powder Sprays, Cream)</td>
</tr>
<tr>
<td>Vaseline</td>
<td>Petroleum Jelly - Original</td>
</tr>
</tbody>
</table>

## MOUTHWASH

<table>
<thead>
<tr>
<th>Brand</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Colgate</td>
<td>Mouthwash [All] [All use Vegetable Glycerin]</td>
</tr>
<tr>
<td>Listerine</td>
<td>Cool Mint Antiseptic, Total Care Zero, Ultra Clean Antiseptic, Zero Scope [All]</td>
</tr>
<tr>
<td>Scope</td>
<td></td>
</tr>
</tbody>
</table>

## SHAMPOO, CONDITIONER, HAIRSPRAY

<table>
<thead>
<tr>
<th>Brand</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Head and Shoulders Shampoo</td>
<td>Classic Clean (Shampoo, 2-in-1), Deep Clean (Shampoo, Conditioner, 2-in-1), Dry Scalp Care 2-in-1</td>
</tr>
<tr>
<td>Herbal Essences Hairspray</td>
<td>Bio Renew Flexible Airspray Alcohol-Free</td>
</tr>
<tr>
<td>Pantene Pro-V</td>
<td>Classic Clean (Shmp, Cond), Daily Moisture Renewal (Shmp, Cond), Smooth &amp; Sleek (Shmp, Cond), Sheer Volume (Shmp, Cond), Airspray AF Hair Spray Extra Strong Hold, Smooth Airspray AF Hair Spray, Style Series Air Spray AF Hair Spray</td>
</tr>
<tr>
<td>Pantene</td>
<td>Airspray Flexible Hold Hairspray #2, Airspray Smooth Hairspray, Stylers Airspray Flexible Hairspray, Thermal Heat Protect Spray, Airspray Extra Strong Hold Hairspray #4</td>
</tr>
<tr>
<td>Prell</td>
<td>Classic Clean Shampoo</td>
</tr>
<tr>
<td>Suave</td>
<td>Deep Moisture Hydrating Shampoo</td>
</tr>
<tr>
<td>Suave Kids</td>
<td>3 in 1 Watermelon Wonder (Shmp, Cond &amp; Body Wash)</td>
</tr>
<tr>
<td>Tresemme</td>
<td>Botanique Nourish &amp; Replenish Coconut Milk &amp; Aloe Vera Shmp, Moisture Rich (Shmp) VO5 - Strawberries &amp; Cream with Soy Milk Protein (Shampoo &amp; Conditioner)</td>
</tr>
</tbody>
</table>

## SOAP/WASHES

<table>
<thead>
<tr>
<th>Brand</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dial</td>
<td>Bar Soap [All], Liquid Hand Soap</td>
</tr>
<tr>
<td>Ivory Bar Soap</td>
<td>Regular, With Aloe</td>
</tr>
<tr>
<td>Irish Spring</td>
<td>Hand Soap, Body Wash [All]</td>
</tr>
<tr>
<td>Softsoap</td>
<td>Bar Soap, Body Wash [All], Liquid Soap [All], Shower Gels</td>
</tr>
</tbody>
</table>

## TOOTHPASTE

<table>
<thead>
<tr>
<th>Brand</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Aim</td>
<td>[All]</td>
</tr>
<tr>
<td>Close Up</td>
<td>[All]</td>
</tr>
<tr>
<td>Colgate</td>
<td>[All] [All use Vegetable Glycerin]</td>
</tr>
<tr>
<td>Pepsodent</td>
<td>[All]</td>
</tr>
<tr>
<td>Ultrabrite</td>
<td>[All] [All use Vegetable Glycerin]</td>
</tr>
</tbody>
</table>
The following information has been provided to us by the OU. The product brands listed below are not certified Kosher for Passover. Nonetheless, the OU has identified that these products are halachically acceptable for infants, the elderly, and those who are ill.

**PLEASE NOTE THE FOLLOWING POINTS:**

- Many of the products contain kitniyos, some as the primary ingredient.
- Some of the products may contain minor ingredients that are possibly, though unlikely, produced from chometz-based raw materials. All such ingredients are used at a less than 1:60 ratio.
- Liquid versions of these products are preferable to their powdered counterparts.
- Products that contain flavors should be provided only when no unflavored alternative exists.
- Products should be purchased before Passover and segregated from Kosher for Passover foods.
- Products with an asterisk (*) contain oat fiber that is not chometz.

### MEDICAL NUTRITIONAL SUPPLEMENTS

<table>
<thead>
<tr>
<th>Brand</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Abound</td>
<td>Ensure Hn&lt;br&gt;Ensure Homemade Shake&lt;br&gt;Ensure Plus&lt;br&gt;Ensure Plus Advance&lt;br&gt;Ensure Plus Hn&lt;br&gt;Ensure Plus Next Generation&lt;br&gt;Ensure Shake&lt;br&gt;Ensure Twocal&lt;br&gt;Fibersource Hn&lt;br&gt;Glucerna 1.0&lt;br&gt;Glucerna 1.2*&lt;br&gt;Glucerna 1.5*&lt;br&gt;Isosource&lt;br&gt;Isosource Hn With Fiber&lt;br&gt;Jevity 1.0&lt;br&gt;Jevity 1.2*&lt;br&gt;Jevity 1.5*&lt;br&gt;Nepro&lt;br&gt;Nepro Hp&lt;br&gt;Nepro Lp&lt;br&gt;Nepro Vanilla</td>
</tr>
</tbody>
</table>
Thick-It Clear Advantage Food & Beverage Thickener
Vital
Vivonex Pediatric
Vivonex Plus
Vivonex Ten

**PEDIATRIC SUPPLEMENTS**
Boost Kid Essentials, 1.0, 1.5
Boost Kid Essentials with Fiber
D-Vi-Sol
Enfamil 5% Glucose Water
Fer-In-Sol Drops
Poly-Vi-Sol Drops
Tri-Vi-Sol Drops
Resource Just for Kids with Fiber
Pediasure Peptide
Pediasure Vanilla Powder
Pediasure Shakes

**PEDIATRIC ELECTROLYTES**
Bright Beginnings
Comforts For Baby
Cottontails
CVS Pharmacy
Enfamil Enfalyte Oral
Electrolyte Solution
Goodness
H-E-B Baby
Home 360 Baby
Meijer
Mom To Mom
Naturalyte
Shoprite
Parent’s Choice
Pedialyte (All Flavors)
Top Care
Walgreen's

Western Family
Vivonex Ten

**BABY FOOD**
Gerber (when bearing OU)- Carrots, Squash - acceptable for Passover l’katchila (even for adults).
Gerber (when bearing OU)- Green Beans, Peas - kitniyos

**INFANT FORMULAS**
see also page 46

365 Everyday Value
Ameribella
America’s Choice For Baby
Babies R Us
Baby Basics
Baby’s Choice
Bear Essentials
Belacta
Belacta Premium
Belactasure
Berkley & Jensen
Bright Beginnings
Cottontails
CVS
Daily Source
Discount Drug Mart
Earth’s Best
Elecare
Enfacare
Enfagrow
Enfagrow Neuropro
Enfagrow Premium
Enfagrow Toddler
Transitions Gentlease
Enfalac
Enfamil
Enfamil A.R.
Enfamil Empire
Enfamil Neuropro

Enfacare
Enfamil Premature High Protein 24 Cal Per Fl Oz
Enfamil Prosobee
Enfamil Reguline
Enfapoort
Enfapro
Food Lion
Full Circle
Fulton Street Market
Gerber Good Start
Giant
Giant Eagle Baby
Hannaford
H-E-B
Heinz Nurture
Home 360 Baby
Hy-Vee
Isomil
Kirkland Signature
Kuddles
Laura Lynn
Life Brand
Little Ones
Meijer Baby
Member’s Mark
Mom To Mom
Moo Moo Buckaroo
Mother’s Choice
My Organic Baby
Nature’s Place
Nestle Good Start
Next Step
Nutraenfant
O Organic Baby
Parent’s Choice
Premier Value
President’s Choice
MILK SUBSTITUTES

1. Only in shelf stable non-refrigerated containers
2. May be used only under the following conditions:
   Person is ill or has dietary restrictions; Use separate utensils; Ideally purchased before Pesach

   Almond Breeze Original
   Rice Dream Classic Original
   Soy Dream Original Enriched

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Price Chopper
Puramino
Publix
Rite Aid - Tugaboos
Shopko
Similac
Similac Advance Plus
Similac Comfort
Similac Gold W/Hmo
Similac Lemehadrin
Similac Neosure
Similac Spit Up/Ar
Similac Rtf
Similac Special Care Rtf
Simply Right
Stop & Shop
Sunrise
Supervalu
Target
Tippy Toes By Topcare
Top Care
Up & Up
Vermont Organics
Walgreens
Wegmans
Well Beginnings
Western Family

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OTHER BABY FOOD OPTIONS (KITNIYOS)

Baby food and baby cereal sold year-round may not be used on Passover. This includes rice cereal and jars of fruits and vegetables, because they may be produced on chometz equipment.

The following are additional kitniyos options for your baby. Please note that kitniyos foods are permissible for a baby, if necessary (see page 39). These foods must not be prepared or cooked on Kosher for Passover utensils. Keep segregated and serve with disposables.

Recipe for Homemade Baby Rice Cereal:

- Purchase rice (use STAR-S P Kitniyot certified rice - see page 18).
- Boil 1 cup checked rice (as above) in 2 cups water & cook for 20 minutes, in separate pot used only for kitniyos.
- For thicker consistency, strain or blend the cooked rice (with separate utensils used only for kitniyos).
- Add one scoop (1 tablespoon) Kosher for Passover vanilla sugar. Mash by hand.
# 2020 PET FOOD LIST

The following is a list of pet foods approved for Passover 2020 when produced in the U.S. Products with identical names from foreign countries may have different formulations, thus compromising their Passover status. Since formulas are subject to change, make sure to check all labels. There should be no *chometz* listed. A product listing both meat and dairy ingredients may not be used any time during the year. (See “Feeding Your Pet: Barking Up the Right Tree” at www.star-k.org for more information)

## CATS

| Blue Freedom Grain Free Indoor (canned) | Chicken for Kittens, Chicken for Cats, Fish, Flaked Chicken in Tasty Gravy, Chicken for Mature Cats |
| Evanger's: | When bearing cRc Passover approval. |
| Friskies (canned): | Paté Chicken and Tuna Dinner, Paté Classic Seafood Entrée, Paté Turkey and Giblets, Paté Country Style Dinner, Paté Mariners Catch, Paté Salmon Dinner |
| Kirkland (Costco) (dry): | Healthy Weight Indoor Adult, Maintenance Chicken & Rice, Natures Domain Salmon Meal & Sweet Potato |
| Merrick Grain Free Limited Ingredient Diet (canned): | Real Chicken, Real Duck, Real Salmon, Real Turkey, Real Tuna |
| Merrick Purrfect Bistro Grain-Free (dry): | Adult (Healthy Weight, Real Chicken and Sweet Potato), Healthy Senior, Healthy Kitten |
| Merrick Purrfect Bistro Grain-Free (canned): | Chicken Casserole Morsels, Chicken Divan Morsels, Salmon Paté, Tuna Paté |
| Prescription Diet: | a/d, d/d except duck, m/d canned only, r/d, s/d, t/d, z/d. |
| Wellness Core Grain-Free (dry): | Adult, Indoor, Kitten, Original |
| Wellness Core Grain-Free Classic Paté (canned): | Indoor, Kitten, Whitefish & Salmon & Herring |

## FISH

Fish food and vacation blocks often contain *chometz*. The following are acceptable: Zoo Med Laboratories Giant Plankton Banquet Block Feeder and Tetra Tropical Slow Release Feeders (Tetra Weekend 5 days, and Tetra Vacation 14 days). Goldfish and tropical fish can be given the following items, provided they do not contain fillers: Tubular worms, frozen brine shrimp, and freeze dried worms.
**DOGS**

**Alpo Chop House** (canned): Filet Mignon and Bacon Flavors cooked in Savory Juices, Prime Rib Flavor cooked in Savory Juices, Roasted Chicken and Top Sirloin Flavors cooked in Savory Juices, T-Bone Steak and Ribeye Flavors cooked in Savory Juices

**Blue Freedom Grain Free** (canned): Chicken Recipe (Small Breed, Puppies), Grillers (Hearty Lamb, Hearty Chicken, Hearty Turkey)

**Blue Wilderness Grain Free** (canned): Duck & Chicken Grill, Salmon & Chicken Grill, Beef & Chicken Grill

**Evangers:** When bearing cRc Passover approval.

**Kirkland (Costco) Natures' Domain** (dry): Salmon Meal and Sweet Potato, Turkey Meal and Sweet Potato

**Mighty Dog:** (canned no gravy): Chicken Egg & Bacon Country Platter, Chicken & Smoked Bacon Combo, Hearty Beef Dinner, With Lamb and Rice.

**Prescription Diet:** a/d, d/d, h/d, s/d, u/d, r/d.

**Wellness Core Grain Free** (dry): Ocean, Original, Reduced Fat, Small Breed Original.

**Wellness Core Grain Free** (canned): Beef & Venison & Lamb, Puppy, Turkey & Chicken Liver & Turkey Liver, Whitefish & Salmon & Herring

**Wellness Core Grain Free Ninety Five Percent** (canned): Beef with Carrots, Chicken with Broccoli, Turkey with Spinach

**BIRDS**

*(Parrots, Parakeets, Cockatiels, Macaws)*

STAR-K would like to express appreciation to Dr. Aaron Weissberg, z”l for his contribution of the following guidelines.

- Millet and sorghum as main diet.
- Peanuts, sunflower seeds, and safflower seeds can be given.
- Larger birds such as parrots can eat pure alfalfa pellets (make sure it is pure alfalfa since it is common to add grains) or dry dog food (see above for list).
- Smaller birds can also have pure alfalfa pellets; crush before feeding.
- Can supplement with cottage cheese, rice cakes (birds like to eat these), small pieces of lean meat, matzah, berries, eggs, canned baby fruits. All large food should be shredded before serving. These items should be given sparingly.
- For minerals, can have oyster shells (calcium) or mineral block.
- The greater the variety, the better.
GECKO
Gecko: Repashy Crested Gecko Meal Replacement Powder

HAMSTERS, GUINEA PIGS, GERBILS & RABBITS
- Best to feed pure alfalfa pellets. Make sure it is pure alfalfa since it is common to add grains. Dried alfalfa may also be given.
- Can supplement with mixture of cut-up fruits and vegetables – carrots, broccoli, apples, melon, kale, parsley, oranges, celery, dry corn, sunflower seeds, cabbage. Can also give some matzah. If not accustomed to these items, give sparingly.
- Guinea pigs especially will benefit from kale, parsley and oranges.
- Hamsters especially will benefit from apples.
- Guinea pigs need vitamin C added to diet.

ADDITIONAL PET FOOD INFORMATION
- Mixes sold in stores often contain chometz. It is advisable for pet owners to slowly wean their pets off their regular chometz pet food diet. This is accomplished by mixing regular and Pesach food between one and two weeks prior to Pesach before switching completely to Pesach food. The ratio of regular and Pesach food should be changed slowly to get the animal used to the new diet. Check with your veterinarian before changing diet.
- Pure Timothy Hay is not chometz and may be used.

PET STORES IN BALTIMORE METROPOLITAN AREA WHERE CHOMETZ PET FOOD MAY BE PURCHASED AFTER PESACH

| Petco | Petsmart |

Please see page 128 for FAQ's regarding pets.
HALACHOS OF TAKING MEDICINE ON PESACH 5780/2020

Rabbi Dovid Heber, STAR-K Kashrus Administrator

For many years, Rabbi Gershon Bess has prepared a Guide for Pesach Medications and Cosmetics which was published and distributed by Kollel Los Angeles. A partnership with STAR-K and the Kollel to make this information more widely available to the general public is still going strong after more than a quarter century. The Medications and Cosmetics Guide, available in Jewish bookstores nationwide, serves as an invaluable resource for kosher consumers seeking to purchase these items for Yom Tov.

Sefer Kovetz Halachos (Hilchos Pesach 12:4) states in the name of HaRav Shmuel Kamenetzky, sblit"a, that l’chatchila one should take a medication approved for Pesach and mentions the availability and use of reliable Pesach lists and guides (see Hilchos Pesach, ibid., footnote 5).

The halachos pertaining to medication and cosmetic use on Pesach are based on the joint psak of Rabbi Moshe Heinemann, sblit"a, and Rabbi Gershon Bess, sblit"a. Halachos that appear in other sections of this Passover Directory rely on the psak of Rabbi Moshe Heinemann, sblit"a.

THE MEDICINE LIST DOES NOT ADDRESS KITNIYOS or YEAR-ROUND KASHRUS

Except where indicated, the Medicine List does not address the kosher status of the product, ONLY its chometz-free status. Therefore, products appearing on the list may be both non-kosher and chometz-free. Also note that this brief article does not address the many halachos concerning taking medication on Shabbos and Yom Tov.¹

The Medicine List primarily addresses the “chometz-free” status of a medication. Unless otherwise indicated, it does not address the kitniyos status of the product, since kitniyos is permissible for a choleh and/or is batel b’rov (see page 40).

¹ For a full discussion regarding the laws of taking non-kosher medication during the year, as well as on Shabbos and Yom Tov, see Kashrus Kurrents article ‘A Kashrus Guide to Medications, Vitamins, and Nutritional Supplements’ at www.star-k.org or call our office.
IMPORTANT GUIDELINES REGARDING
MEDICATION USAGE ON PESACH

No one should refrain from taking any required medication, even if it contains chometz, without first consulting his physician and rav.

All medications for a heart condition, diabetes, abnormal blood pressure, stroke, kidney disease, lung disease, depression, epilepsy, the immune system (transplant anti-rejection), and cancer treatment (including precautionary) may be taken on Pesach.

Furthermore, prescription medication taken on a regular basis for chronic conditions should be changed only with the consultation of your physician. (If you cannot reach your physician, you should continue to take your regular prescription without change.) Some examples of such chronic conditions include: Any psychiatric condition, prostate condition, Crohn’s disease, celiac disease, colitis, high cholesterol, Parkinson’s disease, anemia, Multiple Sclerosis, thyroid condition, and asthma.

CATEGORIES OF CHOLIM

There are three main categories of cholim that we will address: choleh sh’yaish bo sakanah, choleh she’ein bo sakanah, and mechush or bor’ee. Each has different halachos with respect to medications on Pesach.

(1) Choleh Sh’yaish Bo Sakanah: Someone whose life is/may be in danger

L’halachab, such a choleh may take anything if a substitute is not available. If someone’s life is in danger, or may be in danger, he must take any chometz medication unless an equally effective non-chometz medication is readily available. If an equally effective non-chometz medicine is available, l’hatchilah it should be taken. If necessary, one may also take chometz medication to prevent a possible sakanah. This is true regardless of the form of the medication (i.e., swallowable tablets & caplets / capsules / liquid & chewable tablets). Swallowable tablets or caplets are preferred if readily available. Individuals in a sakanah situation should not switch medications and should continue with their regular prescriptions, whether or not they contain chometz, unless a doctor advises otherwise.

This category includes:

- Someone with an infection (except for those skin infections known to be non-life threatening, e.g., acne) should take prescribed antibiotics. One should finish the course that is prescribed.
- An elderly person with the flu.
- A pregnant woman whose life is at risk (e.g., blood clotting disorder, toxemia) or who is in active labor or in danger of having a miscarriage.
- A woman who has given birth within the past seven days or who has postpartum complications that are or may become life-threatening. This may apply for an extended period of time greater than seven days, depending upon her condition.

Unfortunately, there are individuals who inappropriately discontinue medication for life-threatening conditions during Pesach without consulting a physician, unless the medicine appears on an approved list. This Medicine List provides necessary information for consumers, ensuring that such mistakes are not made.

(2) Choleh Sh’ein Bo Sakanah: Someone whose life is not in danger

Such a choleh may not consume chometz in a normal manner but may eat kitniyos. This includes anyone who is bedridden, noticeably not functioning up to par due to pain or illness, or has a fever which is not potentially life-threatening.

This category also includes:
- One who suffers from chronic debilitating arthritis pain.
- One who suffers from migraine headaches or mild depression.
- A pregnant woman suffering from non-life-threatening complications (e.g., lower back pain).
- A woman who has given birth between 7 and 30 days prior to Yom Tov without any known problems or sakanah, or who is experiencing non-life-threatening postpartum complications. This may apply for an extended period of time after 30 days.
- A child under age six with any illness or discomfort.

L’halachah, such a person may swallow any tablet, caplet or capsule regardless of whether or not it contains chometz (unless an equally effective non-chometz medicine is available).

A choleh she’ain bo sakanah may consume kitniyos (Mishnah Brura 453:7) even in a normal manner. Choleh she’ain bo sakanah has the same definition in these cases as it does in Hilchos Shabbos, when taking medication on Shabbos would be permissible (i.e., “nafal l’mittah” - ill enough to feel like he needs to go to bed). Therefore, medication in any form (i.e., chewable or swallowable tablet/capsule/caplet/powder/liquid) may be taken by a choleh she’ain bo sakanah if it appears on the approved Pesach Medicine List or if one can determine that it is chometz-free. This is true even if the product contains corn starch or other kitniyos ingredients. Similarly, non-chometz baby formula (e.g., Enfamil) and
nutritional products (e.g., Ensure) which contain kitniyos are permissible for use by infants and the elderly since, with regard to this halachah, such individuals are considered a choleh she'ain bo sakanah.

**KEILIM NOTE**

Products that contain kitniyos should be prepared on disposable or non-chometz utensils. Also, one should purchase new baby bottles for Pesach. These keilim should not be used with kosher for Pesach products, and the work area for preparation and rinsing should not be in the Kosher for Pesach kitchen (i.e., one should use a laundry room or bathroom sink).

Medicine taken by a choleh sh'ein bo sakanah often lists ingredients that may be derived from chometz. For example, sorbitol – a sweet calorie-free sugar alcohol derived from glucose found in medication, mouthwash, and toothpaste – is often derived from corn but could also come from wheat (e.g., sorbitol from Europe is often chometz-based). There is no way to know its source by reading the label. ‘Gluten-free’ does not necessarily mean chometz-free. For instance, a product with chometz-based sorbitol can still be labeled gluten-free as it no longer contains gluten but is still chometz.

Rabbi Bess’ research confirms which products are chometz-free, something often impossible for a rav or choleh to ascertain on his own. (See the end of this article for additional details about the research process.)

(3) Mechush (slight discomfort) or Bob’ree (healthy)

A person who has a mechush or is considered bob’ree may consume only chometz-free and preferably kitniyos-free products.

This Medicine List provides chometz-free information (e.g., identifying which aspirin or ibuprofen brands are approved for Pesach) and often indicates when there is no kitniyos, as well.

One who is experiencing a slight discomfort (e.g., slight joint pain or runny nose), or who is in good health, may take only those products that are chometz-free and not considered kitniyos. As noted above, a medicine that is ‘gluten-free’ might not necessarily be ‘chometz-free.’

If one must chew a tablet or take a liquid medication for minor discomfort, he may do so if it appears on the approved Medicine List or if someone knowledgeable in kashrus can ascertain this by reviewing the ingredients. The medicine should preferably be kitniyos-free. Halachically, it may be permissible to ingest a medication even if it contains kitniyos when the kitniyos are botel b’rov, since shishim is not required (see Mishnah Brura 453:9).
Since one who has a mechush or is a boh’ree may not consume kitniyos in a normal fashion (i.e., chew a pleasant tasting kitniyos tablet or kitniyos liquid), he should ascertain that the medication is not only chometz-free but also kitniyos-free (or at least confirm that the kitniyos is batel b’rov).

Furthermore, in most cases information gathered for the Medicine List is not based on a mashgiach inspection of the facility but rather on information provided by the manufacturer. Although, l’halachah, this information is reliable, nonetheless it is praiseworthy for one who has a mechush or is healthy to refrain from taking medicinal products kiderech achilah (eaten in a normal manner – e.g., pleasant tasting chewable tablets or liquid) unless these items are certified for Pesach. This halachah generally also applies to vitamins taken to maintain good health.

**Bal Yera’eh u’Bal Yematze**

One can assume there are no bal yera’eh or bal yematze (owning chometz) issues regarding owning any medicine on the chometz-free list. The reason is because we rely upon information provided by the company. Furthermore, if a tablet (not on the approved Medicine List) contains chometz, it is unlikely that there is a k’zayis of chometz in the entire container; therefore, there is no prohibition of ownership during Pesach. (See Chometz After Pesach Chart page 72).

**Compiling the Medicine List: How the Information Is Obtained and The Halachic Rationale**

In order to compile the annual Medicine and Cosmetics lists, Rabbi Bess contacts the company and asks numerous questions. The information is updated anew every year and accepted only when submitted by the company in writing. Rav Moshe Feinstein, zt”l, was of the opinion that one may rely on written information provided by a company (Igros Moshe YD I:55). Additionally, a medicine can be added to the list if it contains only ingredients that are definitively chometz-free.

This system of review is implemented for this project only and would not be relied upon for products certified by STAR-K and other reliable hechsherim. When a company is certified by STAR-K, detail-oriented reviews of ingredients, formulations and factories are conducted, and the halachic leniencies of compiling lists based on written responses are not relied upon. Nevertheless, with regard to approved medication, l’halachah, one may rely upon this information. As indicated in Igros Moshe, we consider the information on the list to be accurate.

Even if one suspects that a company provided inaccurate information (e.g., they could not adequately determine the type of alcohol in use), halachically, additional leniencies that one may rely upon often apply.
A full discussion of these leniencies is beyond the scope of this article and include:

- The halachos that are applied to a choleh.
- The unpleasant taste of a medicine, which according to some opinions, makes its consumption sheloh kiderech achilah.
- Swallowing a tablet made to be swallowed (vs. chewed) is sheloh kiderech achilah.

A halachic rov (majority) of chometz-free sources may also apply.

STAR-K Kosher Certification is grateful to both Rabbi Gershon Bess for all of his tireless research, and to Kollel Los Angeles, for providing this Medicine List to a diverse group of kosher consumers who refer to this guide for reliable Pesach information. This Pesach Guide has benefited many conscientious consumers who require medication and who wish to fulfill the “chumros d’Pesach”. It has also assisted many rabbonim and kashrus professionals who must answer numerous shailos regarding Pesach, thus facilitating a chag kasher v’sameach for Klal Yisrael.
5780/2020 MEDICINE LIST GUIDELINES

Prepared by Rabbi Gershon Bess

DISCLAIMER AND IMPORTANT INFORMATION

We have made every effort to obtain and provide accurate information. We cannot, however, accept responsibility for incorrect information provided to us. The reason a medicine does not appear on the list is either because we did not contact the company or the company did not respond. Please see page 38 for the Pesach Medication article by Rabbi Dovid Heber for important information regarding the halachos of taking medication on Pesach.

No one should refrain from taking any required medication, even if it contains chometz, without first consulting his physician and rav. All medications for various life threatening and chronic conditions may be taken on Pesach. For guidelines and a list of conditions see page 39.

For a full discussion regarding the laws of taking non-kosher medication during the year, see Kasrus Kurrents article “A Kasrus Guide to Medications, Vitamins and Nutritional Supplements”. This is available by calling STAR-K at 410-484-4110 or visiting www.star-k.org.

For a quick-pick list of kosher and chometz-free medications, see page 20.

HOW TO USE THIS GUIDE

Only items approved for Passover appear in the following list. No chometz products are listed.

This list is in alphabetical order by product name. The name of the manufacturer appears in parentheses following the product name.

Medications, Vitamins & Supplements that may/do contain chometz are listed at the end of the book in Addendum I starting on page 158.

This listing is for Passover 5780 (2020) only and cannot be relied upon in forthcoming years since there may be changes in product processing and suppliers.

The following pages contain an alphabetical listing of chometz-free medications, vitamins and dietary supplements along with the name of the manufacturer. We have indicated “no animal” or “contains animal” when that information has been provided to us. When no mention of animal is made next to a product, the product may still be non-kosher. We have indicated “kitniyos” or “no kitniyos” when the information has been provided to us and it is relevant. When no statement regarding kitniyos has been made, the product may or may not contain kitniyos.
Note: Manufacturer names are important, since many medications have similar names but are not manufactured from the same source material. A cough elixir produced by one company may be permitted since it uses a synthetic alcohol, while the elixir from another company may be forbidden since it uses a chometz-based grain alcohol. We have contacted many companies, including generic manufacturers, and have included medications from the companies that responded to us. Products with identical names from generic companies, or products distributed outside the United States, may have different formulations, thus compromising their Passover status.

One may use only containers of Passover approved medicines or supplements whose contents have not come into contact with chometz. Consult your rav for specific details.

See the next section for information about using cosmetics and personal care products on Pesach.
| Pesach Cosmetics and Personal Care: The Halachos and Lists | 48 |
| 5780/2020 Personal Care Guidelines | 49 |
| 2020 STAR-K Approved Personal Care Products | 51 |
In addition to pharmaceutical companies, Rabbi Gershon Bess also contacts many cosmetic companies and bases the following chometz-free list on his research.

*L’halachah*, all non-food items not fit for canine consumption (*nifsal mayachilas kelev* i.e., something that one would not feed his dog) may be used on *Pesach*. This includes all cosmetics, soaps, ointments, and creams. Nonetheless, people have acted stringently with regard to these items.

**Below are several reasons why people are strict:**

1. **Many products**, including shaving lotion and perfume, contain denatured alcohol which can be restored to regular alcohol. According to numerous opinions, one should not use such products, if chometz-based, on *Pesach*. The list notes products which do not use chometz-based alcohols.

2. **The Biur Halachah** (326:10 *B’shaar*) writes in the name of the Gra that one should be strict and not use non-kosher soap all year (*sicha kishtiya*). Although we are not accustomed to this stringency, many individuals have adopted this *chumra* during *Pesach* and do not permit the use of chometz items even if they are used externally.

3. Some are of the opinion that we do not say “*nifsal*” (food is unfit for canine consumption) applies to a chometz item that has a good fragrance even if it is a non-food item, since the purpose of having a good fragrance is still being fulfilled. According to this, deodorants, etc. that contain a chometz derivative could not be used on *Pesach*, even if it is inedible. See *Maharam Shick, Orach Chaim* 242.

4. **Lipstick** is often inadvertently ingested when eating food. If it contains chometz, it is halachically permissible to apply to the lips since the lipstick is unfit for canine consumption. Nevertheless, most women prefer not to consume even a trace of anything prohibited. The *Pesach* list provides chometz-free lipsticks.

5. **Mouthwash and Toothpaste** contain sorbitol and other ingredients which may be derived from chometz. Although, *l’halachah*, these items are permissible to use since they are *nifsal mayachilas kelev*, many prefer not to use them since they are taken orally. The *Pesach* list provides chometz-free brands regarding such products.

6. **Historically**, it has been the custom to follow stringent opinions regarding Hilchos *Pesach*. In addition, it seems to have been a prevalent custom to restrict the use of items which may contain chometz, even when they are clearly *nifsal mayachilas kelev*. The *Pesach* list provides accurate information for those who wish to continue to follow the more strict opinion and prevailing custom when using such products.

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1. There are numerous *halachos* beyond the scope of this article regarding which personal care items and cosmetics may or may not be used on any Shabbos or Yom Tov. For a full discussion, see “The Kashrus, Shabbos, and Pesach Guide to Cosmetics” at www.star-k.org or call the STAR-K.
5780/2020 PERSONAL CARE GUIDELINES

Prepared by Rabbi Gershon Bess

DISCLAIMER AND IMPORTANT INFORMATION FROM RABBI BESS

We have made every effort to obtain and provide accurate information. We cannot, however, accept responsibility for incorrect information provided to us. The reason a product does not appear on the list is either because we did not contact the company or the company did not respond.

For a quick-pick list of chometz-free personal care products, see page 21.

HOW TO USE THIS GUIDE

This listing is for Passover 5780 (2020) only and cannot be relied upon in forthcoming years since there may be changes in product processing suppliers.

This section contains a list of chometz-free cosmetics and personal care products (e.g., blush, deodorant, creams, toothpaste, etc.). Please refer to Addendum II at the end of the book for a list of cosmetics and personal care products that may/do contain chometz.

One may use containers of Passover-approved products only when their contents have not come in contact with chometz. Please note that most cosmetics, creams, ointments, lotions, etc. may not be applied on Shabbos and Yom Tov. Consult your rav for specific details.
ES-GE COSMETICS
Baltimore, MD
410.484.2254 | 410.299.5505

Blush - Blush, Contour Powder Duo, Cremestick Blush, Creamwear Blush, Liquid Blush, Mineral Matte Blush


Long Lasting Makeup - Cake Eyeliner Sealant, La Diva Stay Long Mascara, Lip Lock, Lipstick (Everlast, Indelible, SuperWear), Liquid Liner, Liquid Foundation, Lipliners, Lipstain, LL Cream, LL Cream - Matte, Shadow Magnet, Stay Long Makeup Liquid Foundation
**SHAINDEE COSMETICS**  
Baltimore, MD | 410.358.1855 | www.shaindeecosmetics.com

**Cleansers** - Camphor Souffle, Eye Makeup Remover (Liquid), Extra Gentle Facial Cleanser, Glycolic Cleanser, Wash, Lemon Cleanser, Mint Souffle, Orange Cleansing Souffle, Papaya Cleansing Gel, Pumice Wash, Medicated, Seaweed & Algae Cleanser, Silky Cleanser

**Peels** - Bamboo Scrub, Herbal Peeling Gel, Jojoba Facial Scrub, Lemon Sugar Exfoliant, Peeling Astringent, Peeling Cream, Pineapple Enzyme Scrub

**Masques** - Bio-Sulfur Masque, Blemish Control Masque, CBD Lip Masque, Collagen Treatment Masque, Glycolic Treatmen Gel GX-50 (Aloe Vera Gel), Instant Oxygen Skin Revival Masque, Lecithin Masque, Mediterranean Mud Masque, Mint Masque, Seaweed Mask, Skin Recovery Mask, Sulfur Masque, Volcanic Mud Masque


**Eye Care** - Eye Cream, Jojoba Eye Cream

**Tonics & Moisture Sprays** - Aloe & Mint Toner, Rosewater Mineral Toner

**Specialty Products** - AR Cream, Bamboo Scrub, Benzoyl Peroxide - Medical 5%, Benzoyl Peroxide - Medical 10%, Blemish Control Gel, Fading Gel, Micro Dermabrasion Cream, Microsilk C, Vitanol-A Complex, Vital Silk Serum

**Serums** - Brightening Serum, Fruit Enzyme Exfoliating Serum, Lifting Elixir, Line Preventing Treatment w/Liposomes, Skin Refining Concentrate


Lip Products - Everlast Lip Color, Lip Gloss, Lip Lock, Lipstick – Crème, Pearl, Liquid Lustre, LL Cream, Matte, Luxury Matte Lipstick, Satin Lipstick

Skin Care - Cleansing Milk, Facial Cream Wash/Scrub, Facial Scrub Brightener, Papaya Enzyme Toner

For a list of chometz-free products from the following companies go to www.star-k.org or contact the STAR-K office:

AMWAY
MELALEUCA
SHAKLEE
# USEFUL CHARTS & CHECKLISTS

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TEVILAS KEILIM GUIDELINES AND CHART

- Utensil to be immersed must be completely clean and free of dirt, dust, rust, stickers, labels or glue. (Practical Tip: WD-40 is very effective in removing adhesive.)

- One wets his hands in the mikva water, holds the vessel in the wet hand and says, "Baruch...Asher Kidshanu B’Mitzvosav V’Tzivanu Al Tevilas Keili" (Keilim for multiple utensils) and immerses the vessel(s).

- If one forgot to recite the brocha, the immersion is valid.

- The water of the mikva must touch the entire vessel, both inside and out.

- The entire vessel must be under water at one time, but it does not have to be submerged for any prolonged period of time.

- If a vessel will be ruined if placed in a mikva, a rabbinic authority should be consulted.

- It is advisable that after toveling an electric appliance that requires tevila, the appliance be thoroughly dried out for at least 48 hours before use (earlier use increases the chances of ruining the appliance).

- If a basket or net is used to hold small utensils, the basket should be immersed in the water, the utensils placed in the basket, and the basket swirled under the water so that the water will touch all areas of the utensils.

- The cover can be immersed separately if it is removable.

- A pocket knife should be immersed in its open position so that the water will touch all areas of the blade.

- Thermos bottle liners do not need to be removed before immersion.

- A narrow necked bottle should be immersed with the neck facing upwards, so that the inner surface of the bottle will fill completely with mikva water.

- Care must be taken that no air is trapped in the submerged vessels.

- Anyone may tovel keilim, including a small child or non-Jew; however, a Jewish adult must be present to verify that the tevila took place. A brocha may be recited only if a Jew performs the immersion. Therefore, if many utensils are to be immersed with the help of a child or non-Jew, the owner should first immerse a few vessels with a brocha and then let the child or non-Jew take over.

- Utensils require tevila with a brocha when they come into direct contact with food during preparation or mealtime and are made from metal (e.g., aluminum, brass, copper, gold, iron, lead, silver, silverplated, and tin) or glass (including Pyrex, Duralex, and Corelle).

For a complete article about Tevilas Keilim, visit our website at www.star-k.org.
### TEVILAS KEILIM CHART

<table>
<thead>
<tr>
<th>UTENSIL</th>
<th>TEVILA</th>
</tr>
</thead>
<tbody>
<tr>
<td>Aluminum Pan, disposable</td>
<td>Tevila without a brocha if intended to be used only once; tevila with a brocha if intended to be used more than once.¹</td>
</tr>
<tr>
<td>Aluminum Pan, non-disposable</td>
<td>Tevila with a brocha²</td>
</tr>
<tr>
<td>Apple Corer (metal)</td>
<td>Tevila with a brocha</td>
</tr>
<tr>
<td>Baking/Cookie sheet</td>
<td>Tevila with a brocha</td>
</tr>
<tr>
<td>Barbeque Grill</td>
<td>Racks require tevila with a brocha, other components do not require tevila.</td>
</tr>
<tr>
<td>Blech</td>
<td>No tevila</td>
</tr>
<tr>
<td>Blender/Mixer</td>
<td>Glass or metal bowl, metal blades and other attachments require tevila with a brocha; other components do not require tevila. Handheld immersion blender requires tevila with a brocha.</td>
</tr>
<tr>
<td>Bottle (metal or glass)</td>
<td>Tevila with a brocha. If glass bottle was bought filled with food and subsequently emptied by a Jew does not require tevila; tevila without a bracha if metal.³</td>
</tr>
<tr>
<td>Brush (grill, egg yolk, pastry)</td>
<td>No tevila</td>
</tr>
<tr>
<td>Cake Plate (metal or glass)</td>
<td>Plate needs tevila with a brocha; cake plate cover does not require tevila.</td>
</tr>
<tr>
<td>Can (metal or glass)</td>
<td>Tevila with a brocha. If bought filled with food and subsequently emptied by a Jew does not require tevila.¹</td>
</tr>
<tr>
<td>Can Opener</td>
<td>No tevila</td>
</tr>
<tr>
<td>Cast Iron Pot</td>
<td>Tevila with a brocha</td>
</tr>
<tr>
<td>Ceramic Knife</td>
<td>Tevila without a brocha</td>
</tr>
<tr>
<td>Challah Board</td>
<td>Metal board or glass top on wooden board requires tevila with a brocha. Wood board with a plastic top does not require tevila.</td>
</tr>
<tr>
<td>Cheese Slicer (metal)</td>
<td>Tevila with a brocha</td>
</tr>
<tr>
<td>China (glazed)</td>
<td>Tevila without a brocha⁴</td>
</tr>
<tr>
<td>Coffee Grinder</td>
<td>No tevila</td>
</tr>
<tr>
<td>Coffeemaker (electric)</td>
<td>Does not require tevila if it will break if toveled, otherwise requires tevila with a brocha.⁵</td>
</tr>
<tr>
<td>Colander (metal)</td>
<td>Tevila with a brocha</td>
</tr>
<tr>
<td>Cookie Cutter</td>
<td>No tevila (if only used with food that is not edible).⁶</td>
</tr>
<tr>
<td>Cookie Sheet (metal)</td>
<td>Tevila with a brocha</td>
</tr>
<tr>
<td>Cooling Rack (metal)</td>
<td>Tevila without a brocha</td>
</tr>
<tr>
<td>Corelle Plate</td>
<td>Tevila with a brocha⁷</td>
</tr>
<tr>
<td>Corkscrew</td>
<td>No tevila</td>
</tr>
<tr>
<td>Corningware</td>
<td>Tevila without a brocha</td>
</tr>
<tr>
<td>Corn Skewers (metal prongs)</td>
<td>Tevila with a brocha</td>
</tr>
<tr>
<td>Crock Pot</td>
<td>Metal or glass insert requires tevila with a brocha; ceramic insert requires tevila without a brocha; heating element does not require tevila; glass lid requires tevila with a brocha.</td>
</tr>
<tr>
<td>Cup/Mug</td>
<td>Tevila with a brocha if metal or glass; tevila without a brocha if glazed ceramic; no tevila if plastic.</td>
</tr>
<tr>
<td>UTENSIL</td>
<td>TEVILA</td>
</tr>
<tr>
<td>---------</td>
<td>--------</td>
</tr>
<tr>
<td>Cupcake/Muffin Pan (metal)</td>
<td>Tevila with a brocha</td>
</tr>
<tr>
<td>Cutlery (metal) i.e., forks knives, spoons</td>
<td>Tevila with a brocha. Knife used for arts and crafts only does not require tevila.</td>
</tr>
<tr>
<td>Cutting Board (metal or glass)</td>
<td>Tevila with a brocha</td>
</tr>
<tr>
<td>Dentures</td>
<td>No tevila</td>
</tr>
<tr>
<td>Dishes</td>
<td>Tevila with a brocha if metal or glass, or tevila without a brocha if glazed ceramic.</td>
</tr>
<tr>
<td>Dish Rack</td>
<td>No tevila</td>
</tr>
<tr>
<td>Egg Slicer (metal)</td>
<td>Tevila with a brocha</td>
</tr>
<tr>
<td>Flour Sifter</td>
<td>No tevila</td>
</tr>
<tr>
<td>Frying Pan (metal)</td>
<td>Tevila without a brocha if Teflon coated, with a brocha if uncoated.</td>
</tr>
<tr>
<td>George Foreman Grill</td>
<td>Tevila without a brocha. Does not require tevila if it will break if toveled.</td>
</tr>
<tr>
<td>Glasses (metal or glass)</td>
<td>Tevila with a brocha</td>
</tr>
<tr>
<td>Grater (metal)</td>
<td>Tevila with a brocha</td>
</tr>
<tr>
<td>Grill</td>
<td>See Barbeque grill</td>
</tr>
<tr>
<td>Hot Plate/Platta</td>
<td>No tevila</td>
</tr>
<tr>
<td>Ice Cream Scooper (metal)</td>
<td>Tevila with a brocha</td>
</tr>
<tr>
<td>Immersion Blender</td>
<td>Metal blades and other attachments require tevila with a brocha.</td>
</tr>
<tr>
<td>Immersion Heater</td>
<td>No tevila</td>
</tr>
<tr>
<td>Kettle (metal or glass)</td>
<td>Tevila with a brocha</td>
</tr>
<tr>
<td>Keurig Machine</td>
<td>Does not require tevila if it will break if toveled, otherwise requires tevila with a brocha.</td>
</tr>
<tr>
<td>Kiddush Cup (metal)</td>
<td>Tevila with a brocha. Does not require tevila if manufactured in Israel, but does require tevila if sold in Israel and manufactured elsewhere.</td>
</tr>
<tr>
<td>Knife Sharpener</td>
<td>No tevila</td>
</tr>
<tr>
<td>Ladle (metal)</td>
<td>Tevila with a brocha</td>
</tr>
<tr>
<td>Measuring Spoon (metal)</td>
<td>Tevila without a brocha</td>
</tr>
<tr>
<td>Meats Grinder (metal)</td>
<td>Attachments require tevila with a brocha (if only used for raw meat, tevila without a brocha).</td>
</tr>
<tr>
<td>Meat Tenderizer (metal hammer)</td>
<td>No tevila</td>
</tr>
<tr>
<td>Meat Thermometer</td>
<td>No tevila</td>
</tr>
<tr>
<td>Medicine Spoon (metal or glass)</td>
<td>Tevila without a brocha if used solely for medicine.</td>
</tr>
<tr>
<td>Melon Baller (metal)</td>
<td>Tevila with a brocha</td>
</tr>
<tr>
<td>Microwave Turntable (glass)</td>
<td>Tevila without a brocha</td>
</tr>
<tr>
<td>Nutcracker</td>
<td>Tevila with a brocha if used at the table. Tevila without a brocha if not used at the table.</td>
</tr>
<tr>
<td>Oven Rack</td>
<td>No tevila. See Toaster Oven.</td>
</tr>
<tr>
<td>Peppermill</td>
<td>Tevila without a brocha</td>
</tr>
<tr>
<td>UTENSIL</td>
<td>TEVILA</td>
</tr>
<tr>
<td>---------------------</td>
<td>-------------------------------------------------</td>
</tr>
<tr>
<td>Peeler</td>
<td>Requires tevila with a brocha if blade is metal, even if the rest of the unit is plastic.</td>
</tr>
<tr>
<td>Plastic Utensil</td>
<td>No tevila</td>
</tr>
<tr>
<td>Popcorn Maker (metal)</td>
<td>Tevila with a brocha. It does not require tevila if it will break if toasted.</td>
</tr>
<tr>
<td>Pot (metal or glass)</td>
<td>Tevila with a brocha. If Teflon, enamel or plastic coated requires tevila without a brocha.</td>
</tr>
<tr>
<td>Pot Cover (metal or glass)</td>
<td>Tevila with a brocha</td>
</tr>
<tr>
<td>Pyrex Cookware</td>
<td>Tevila with a brocha10</td>
</tr>
<tr>
<td>Roasting Pan (metal)</td>
<td>Tevila with a brocha</td>
</tr>
<tr>
<td>Rolling Pin</td>
<td>No tevila</td>
</tr>
<tr>
<td>Salt Shaker (metal or glass)</td>
<td>Tevila with a brocha. Metal cap on a plastic salt shaker requires tevila without a brocha.</td>
</tr>
<tr>
<td>Sandwich Maker</td>
<td>Tevila without a brocha8</td>
</tr>
<tr>
<td>Scissors/Shears (poultry)</td>
<td>Tevila with a brocha if used for edible food. If only used for raw food, requires tevila without a brocha.</td>
</tr>
<tr>
<td>Sieve (metal)</td>
<td>Tevila with a brocha</td>
</tr>
<tr>
<td>Silicone Bakeware</td>
<td>No tevila</td>
</tr>
<tr>
<td>Sink Rack</td>
<td>No tevila</td>
</tr>
<tr>
<td>Skewer (metal)</td>
<td>Tevila with a brocha</td>
</tr>
<tr>
<td>Spoon Rest</td>
<td>No tevila</td>
</tr>
<tr>
<td>Storage Container</td>
<td>No tevila if container is not brought to the table at meals.11</td>
</tr>
<tr>
<td>Sugar Bowl (metal or glass)</td>
<td>Tevila with a brocha</td>
</tr>
<tr>
<td>Teflon Coated Pan (metal)</td>
<td>Tevila without a brocha</td>
</tr>
<tr>
<td>Thermos</td>
<td>Thermos (metal or glass) with no insert requires tevila with a brocha. Casing of thermos which has an insert does not require tevila, and insert (metal or glass) requires tevila with a brocha.</td>
</tr>
<tr>
<td>Toaster</td>
<td>Tevila without a brocha</td>
</tr>
<tr>
<td>Toaster Oven</td>
<td>Rack and tray require tevila (with a bracha if food will directly touch the surface), other components do not.</td>
</tr>
<tr>
<td>Trivet</td>
<td>No tevila if food does not touch the surface.</td>
</tr>
<tr>
<td>Urn (metal)</td>
<td>Tevila with a brocha</td>
</tr>
<tr>
<td>Waffle Maker</td>
<td>Tevila without a brocha8</td>
</tr>
<tr>
<td>Warming Tray</td>
<td>No tevila</td>
</tr>
<tr>
<td>Washing Cup (metal)</td>
<td>No tevila if used only for washing hands.</td>
</tr>
<tr>
<td>Wooden Cask</td>
<td>No tevila. Requires tevila without a brocha if it has metal straps.</td>
</tr>
</tbody>
</table>
# HOW TO CLEAN/KASHER KITCHEN ITEMS FOR PESACH CHECKLIST

The following is a checklist reviewing items commonly found in the kitchen and how to prepare them for *Pesach*.

<table>
<thead>
<tr>
<th>UTENSIL</th>
<th>PREPARATION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baby Bottle</td>
<td>Since it comes into contact with <em>chometz</em> (e.g., washed with dishes, boiled in <em>chometz</em> pot), new ones should be purchased.</td>
</tr>
<tr>
<td>Baby High Chair</td>
<td>Clean thoroughly. Preferable to cover the tray with contact paper.</td>
</tr>
<tr>
<td>Blech</td>
<td>Should be replaced.</td>
</tr>
<tr>
<td>Blender/Food Processor</td>
<td>New or <em>Pesachdik</em> receptacle required (plus any part of unit that makes direct contact with food). Thoroughly clean appliance. The blade should be treated like any knife and should be <em>kasher</em>ed through <em>hagola</em>.</td>
</tr>
<tr>
<td>Can Opener</td>
<td>Difficult to clean properly. Should be put away with <em>chometz</em> dishes.</td>
</tr>
<tr>
<td>Candlesticks/Tray</td>
<td>Clean thoroughly. Should not be put under hot water in a Kosher for <em>Pesach</em> sink.</td>
</tr>
<tr>
<td>Coffeemakers</td>
<td>Metal coffeemakers that have brewed only unflavored pure coffee. Clean thoroughly. Replace with new or <em>Pesachdik</em> glass carafe and new filters.</td>
</tr>
<tr>
<td></td>
<td>Metal coffeemakers that have brewed flavored coffee should be cleaned thoroughly. Do not use for 24 hours. Pour one cup of water into chamber. Water should be heated in unit and allowed to drip over the exposed metal base. Replace with new plastic filter holder, new filters, and a new or <em>Pesachdik</em> glass carafe. Plastic coffeemakers should not be <em>kasher</em>ed.</td>
</tr>
<tr>
<td>Colanders</td>
<td>Metal – <em>Libbun kal</em>. Plastic – Do not use.</td>
</tr>
<tr>
<td>Dentures, Bite Plates, Braces</td>
<td>Clean thoroughly after one has finished eating <em>chometz</em>.</td>
</tr>
<tr>
<td>Dishwasheers</td>
<td>Cannot be <em>kasher</em>ed</td>
</tr>
<tr>
<td>Electric Burner Drip Pans</td>
<td>Clean thoroughly</td>
</tr>
<tr>
<td>Ice Cream Scooper</td>
<td><em>Hagola</em></td>
</tr>
<tr>
<td>UTENSIL</td>
<td>PREPARATION</td>
</tr>
<tr>
<td>---------------------</td>
<td>--------------------------------------------------------------------------------------------------------------------------------------------</td>
</tr>
<tr>
<td>Ice Cube Trays</td>
<td>See Refrigerator, Freezer</td>
</tr>
<tr>
<td>Instant Hot Devices</td>
<td>Instant hot devices and individual hot/cold water filters that are connected to the sink with a separate spigot should be kashered along with the sink. Instant hot devices should be turned on during kashering of the instant hot spigot.</td>
</tr>
<tr>
<td>Keurig</td>
<td>A Keurig used year-round for only coffee (reg., decaf, and/or flavored – even without a hechsber) can be kashed for Pesach in the following manner: Clean the Keurig machine well and then replace the cup holder (many but not all, Keurig machines have a replaceable K-cup holder). After the clean-out, do not use the machine for 24 hours. After this time has elapsed, run a cycle of hot water to kasher the upper metal pin. If the machine processed a non-kosher product (e.g., chicken soup), it cannot be kashered for year-round use. If it processed real chometz products (e.g., oatmeal), it cannot be kashered for Pesach.</td>
</tr>
<tr>
<td>Light Box</td>
<td>Clean thoroughly</td>
</tr>
<tr>
<td>Metal Wine Goblets</td>
<td>Hagola</td>
</tr>
<tr>
<td>Metal Wine Trays</td>
<td>Hagola</td>
</tr>
<tr>
<td>Mixer</td>
<td>Do not use, even with new blades and bowls.</td>
</tr>
<tr>
<td>Pump Pot</td>
<td>If in contact with chometz (e.g., sponge) do not use; otherwise, it does not need kashering.</td>
</tr>
<tr>
<td>Refrigerator, Freezer</td>
<td>Thoroughly clean. Lining shelves is not necessary. Ice cube trays (that are filled with water in the sink) should be put away with chometz dishes. Ice cube bins which catch the ice made in the freezer should be thoroughly cleaned and used as usual.</td>
</tr>
<tr>
<td>Rings, Finger</td>
<td>Eruy roschin</td>
</tr>
<tr>
<td>Rings, Napkin</td>
<td>Hagola</td>
</tr>
<tr>
<td>Smoothie Machine</td>
<td>See Blender</td>
</tr>
<tr>
<td>Tables</td>
<td>A table upon which chometz is eaten during the year may be used on Pesach if it is covered with a waterproof covering (e.g., sheet of plastic). It is preferable to put either cardboard or a few layers of paper on the table under the plastic covering. Tablepads may be overturned and used.</td>
</tr>
</tbody>
</table>
### UTENSIL PREPARATION

<table>
<thead>
<tr>
<th>UTENSIL</th>
<th>PREPARATION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Towels, Tablecloths, etc.</td>
<td>Those used during the year with <em>chometz</em> may be used during <em>Pesach</em> if they have been laundered with soap and hot water, even if the stains do not come out. The same applies to potholders, bibs, and aprons. Synthetic material, such as Rayon and Terylene that can only withstand a warm water cycle may be used during <em>Pesach</em> after they have gone through a washing with detergent, and only if there are no visible stains after they have been cleaned. Transparent tablecloths may be coated with a powder and should be rinsed off before use. Regarding other tablecloths, see <em>Pesach</em> Product Directory.</td>
</tr>
<tr>
<td>Vases</td>
<td>Those used on the table during the year may be used during <em>Pesach</em> if they are washed, both inside and out.</td>
</tr>
<tr>
<td>Washing cup (used in kitchen)</td>
<td>Metal – <em>Hagola</em> Plastic – Put away with <em>chometz</em> dishes.</td>
</tr>
<tr>
<td>Water Pitchers</td>
<td>Should be put away with <em>chometz</em> dishes.</td>
</tr>
<tr>
<td>Water Filters, Metal</td>
<td>A metal water filter that has been on consistently since the previous <em>Pesach</em> may be left on during the <em>kashering</em> of the <em>spigot</em>. If it was first attached sometime after <em>Pesach</em>, it should be removed and the <em>spigot</em> and filter should be <em>kashed</em> separately. The filter may then be reattached and used during <em>Pesach</em>.</td>
</tr>
<tr>
<td>Water Filters, Plastic</td>
<td>A plastic water filter that is connected to the faucet should be removed and thoroughly cleaned, including the outside and the coupling. The <em>spigot</em> should be <em>kashed</em> with the filter removed. The filter may then be reattached and used during <em>Pesach</em>.</td>
</tr>
<tr>
<td>Water Coolers</td>
<td>Cold water coolers should be cleaned thoroughly. The hot <em>spigot</em> on a water cooler should not be used if it came into contact with <em>chometz</em> during the year.</td>
</tr>
</tbody>
</table>

### KITCHEN ITEMS THAT CANNOT BE KASHERED

<table>
<thead>
<tr>
<th>Bread Machine</th>
<th>George Foreman Grill</th>
<th>Pasta Maker</th>
<th>Silverstone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ceramic</td>
<td>Immersion Blenders</td>
<td>Plastic Utensils</td>
<td>Stoneware</td>
</tr>
<tr>
<td>China</td>
<td>Knives with Plastic Handles</td>
<td>Plastic Vegetable Steamer</td>
<td>Synthetic Rubber</td>
</tr>
<tr>
<td>Corningware</td>
<td>Melmac</td>
<td>Porcelain (Enamel) Utensils</td>
<td>Teflon</td>
</tr>
<tr>
<td>Crockpot</td>
<td>Mixer</td>
<td>Pyrex</td>
<td>Toaster/Toaster Oven</td>
</tr>
<tr>
<td>Dishwasher</td>
<td>Panini Maker</td>
<td>Sandwich Maker</td>
<td>Waffle Iron</td>
</tr>
</tbody>
</table>

See page 75 for Preparing/Kashering the *Pesach* Kitchen article.
**KASHERING SAFETY TIPS**

**Hagolah: Dipping in Boiling Water**

_Hagolah_ is used for items such as silverware, pots, silver _kiddush_ cups.

- Never stick your hands into a pot of boiling water.
- Never leave a pot of boiling water unattended.
- Never allow children near a pot of boiling water.
- Use extreme caution and proper safety gear if using a hot rock to _kasher_. For alternative methods, feel free to contact your _rav_ or STAR-K.

**Iruy: Pouring Boiling Water**

_Iruy_ is used for counters and sinks.

- One should not boil water in foil pans or other containers that are not specifically made for boiling water.
  - Easiest and safest to use a tea kettle to pour water on each part of the surface.
  - Be cautious about where the poured water will go once poured.
  - Ensure you are wearing safe apparel, including waterproof apron and shoes.
  - Use gloves that are heat-resistant and waterproof.
GUIDE TO SELLING CHOMETZ GAMUR

Rabbi Dovid Heber, STAR-K Kashrus Administrator

Although Hàng, any chometz may be sold before Pesach, there are pious individuals who do not sell “real” chometz, but rather give it away, burn it, or eat it before Pesach. How does one define “real” chometz? A food for which there is an issur of ownership on Pesach (לפי חומץ גמור) is “real” chometz. This includes all items that are real chometz (bread, cake, pretzels, pasta, etc.). It should be noted that people who do not sell real chometz may purchase real chometz after Pesach from a Jewish owned store that sold their chometz.

The following chart offers guidelines as to which products are considered “real” chometz. “Hametz Gemur” means it is “real” chometz. Pious individuals customarily do not sell these products before Pesach. Rather, they either consume it, burn it, or give it away as a gift to a non-Jew before Pesach. “Not Hametz Gemur” indicates the product is not “real” chometz. Even pious individuals will generally sell such products to a non-Jew before Pesach. (Where indicated, some products may even remain in one’s possession during Pesach, and a sale is not required.)

**CHOMETZ GAMUR CHART**

<table>
<thead>
<tr>
<th>PRODUCT</th>
<th>STATUS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Barley (if pearled, raw and packaged)</td>
<td>Hametz Gemur</td>
</tr>
<tr>
<td>Beer</td>
<td>Hametz Gemur</td>
</tr>
<tr>
<td>Bread</td>
<td>Hametz Gemur</td>
</tr>
<tr>
<td>Cake and Cookies</td>
<td>Hametz Gemur</td>
</tr>
<tr>
<td>Cake mixes (dry)</td>
<td>Hametz Gemur</td>
</tr>
<tr>
<td>Cereal with primary ingredient of wheat, oats or barley</td>
<td>Hametz Gemur</td>
</tr>
<tr>
<td><strong>Chometz content is more than a k’zayis. The chometz can be eaten in a time span of kidai achilas pras</strong> (e.g., box of Froot Loops cereal).</td>
<td>Hametz Gemur2b</td>
</tr>
<tr>
<td>PRODUCT</td>
<td>STATUS</td>
</tr>
<tr>
<td>---------</td>
<td>--------</td>
</tr>
<tr>
<td>Chometz content is more than a k’zayis. The chometz can not be eaten b’kdai achilas pras(^2) (e.g., box of Cap’n Crunch cereal).</td>
<td>קמח גמור(^b)</td>
</tr>
<tr>
<td>Chometz content in entire package is less than a k’zayis but is greater than 1/60 of the product (e.g., Corn Flakes cereal).</td>
<td>קמח גמור</td>
</tr>
<tr>
<td>Chometz content is less than 1/60 of the product</td>
<td>קמח גמור(^4)</td>
</tr>
<tr>
<td>Chometz Nokshe (e.g., chometz glue)</td>
<td>קמח גמור</td>
</tr>
<tr>
<td>Chometz products non-edible even for canine consumption (nifsal mayachilas kelev)</td>
<td>קמח גמור(^3)</td>
</tr>
<tr>
<td>Condiments containing vinegar (e.g., ketchup, mayonnaise, mustard, pickles)</td>
<td>קמח גמור</td>
</tr>
<tr>
<td>Cooked on chometz equipment (not during Pesach) but contains no chometz in the product</td>
<td>קמח גמור(^5)</td>
</tr>
<tr>
<td>Corn Flakes (even if contains malt flavor)</td>
<td>קמח גמור</td>
</tr>
<tr>
<td>Cosmetics</td>
<td>קמח גמור(^4)</td>
</tr>
<tr>
<td>Cream of Wheat</td>
<td>קמח גמור</td>
</tr>
<tr>
<td>Couscous</td>
<td>קמח גמור</td>
</tr>
<tr>
<td>Detergents</td>
<td>קמח גמור(^4)</td>
</tr>
<tr>
<td>Extracts</td>
<td>קמח גמור</td>
</tr>
<tr>
<td>Farfel</td>
<td>קמח גמור</td>
</tr>
<tr>
<td>Flour (including whole wheat flour or if it contains malted barley)</td>
<td>קמח גמור(^6)</td>
</tr>
<tr>
<td>Food coloring</td>
<td>קמח גמור</td>
</tr>
<tr>
<td>Gefilte Fish (even if contains matzah meal &amp; is not KFP as long as label does not state chometz content)</td>
<td>קמח גמור</td>
</tr>
<tr>
<td>Ketchup</td>
<td>קמח גמור</td>
</tr>
<tr>
<td>Kitniyos</td>
<td>קמח גמור(^3)</td>
</tr>
<tr>
<td>Licorice</td>
<td>קמח גמור</td>
</tr>
<tr>
<td>Product containing malt extract (e.g., Rice Krispies)</td>
<td>קמח גמור</td>
</tr>
<tr>
<td>Maltodextrin/ Maltose (in product from unknown source)</td>
<td>קמח גמור</td>
</tr>
<tr>
<td>Matzah and Matzah Meal - not certified for Pesach (label does not state chometz)</td>
<td>קמח גמור</td>
</tr>
<tr>
<td>Mayonnaise</td>
<td>קמח גמור</td>
</tr>
<tr>
<td>Medicine containing chometz</td>
<td>קמח גמור</td>
</tr>
<tr>
<td>Modified food starch (from unknown sources)</td>
<td>קמח גמור</td>
</tr>
</tbody>
</table>
1. Some individuals sell this *chometz*, others do not. One should follow his family custom.

2a. *K’dai achilas pras* is the amount of time it takes to eat the volume of buttered bread equaling 3-4 eggs (approximately 2-4 minutes). For example, if one eats a bowl of Froot Loops cereal, he will eat a *k’zayis* of *chometz* within 2-4 minutes. However, if one eats Cap ’N Crunch cereal he will not eat a *k’zayis* of *chometz* fast enough since the amount of *chometz* in Cap ’N Crunch cereal is relatively minimal.

2b. See *Magid Mishnah* on *Rambam Hilchos Chometz U’Matzah* 4:8.

3. These products are not *chometz*. One may even retain possession on *Pesach*. Sale is not necessary (*מותר בהנאה בפסח*).

4. These products are not *chometz*. One may even retain possession on *Pesach*. Sale is not necessary (*מותר בהנאה בפסח*).

5. One may retain possession of these products on *Pesach*. Sale is not necessary. They may not be eaten on *Pesach*.

6. This applies to flour that is not an ingredient in a product (e.g., flour sold in bags). However, as an ingredient in a product it is usually *chometz*.

7. This includes bourbon, rye, liquor, gin, scotch & whiskey (unless they are certified for *Pesach* or are known to be from non-*chometz* sources).

### CHOMETZ GAMUR CHART

<table>
<thead>
<tr>
<th>PRODUCT</th>
<th>STATUS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mustard</td>
<td>텀ימ נומר</td>
</tr>
<tr>
<td>Oatmeal (Instant, Regular, Baby cereal)</td>
<td>텀ימ נומר</td>
</tr>
<tr>
<td>Pasta</td>
<td>텀ימ נומר</td>
</tr>
<tr>
<td>Pickles</td>
<td>텀ימ נומר</td>
</tr>
<tr>
<td>Pretzels</td>
<td>텀ימ נומר</td>
</tr>
<tr>
<td>Rice Krispies (even if contains malt flavor)</td>
<td>텀ימ נומר</td>
</tr>
<tr>
<td>Rolled oats</td>
<td>텀ימ נומר</td>
</tr>
<tr>
<td>Salad Dressing</td>
<td>텀ימ נומר</td>
</tr>
<tr>
<td>Vanillin/Ethyl vanillin</td>
<td>텀ימ נומר</td>
</tr>
<tr>
<td>Vinegar (from unknown sources)</td>
<td>텀ימ נומר</td>
</tr>
<tr>
<td>Vitamin tablets containing <em>chometz</em></td>
<td>텀ימ נומר</td>
</tr>
<tr>
<td>Wheat germ</td>
<td>텀ימ נומר</td>
</tr>
<tr>
<td>Wheat gluten/Wheat protein (unknown amount in product)</td>
<td>텀ימ נומר</td>
</tr>
<tr>
<td>Whiskey</td>
<td>Follow family custom⁴</td>
</tr>
<tr>
<td>Yeast (Baker’s)/Yeast extract</td>
<td>텀ימ נומר</td>
</tr>
<tr>
<td>Yeast (Brewer’s)</td>
<td>텀ימ נומר</td>
</tr>
</tbody>
</table>
### HANDY KITNIYOS CHART

**NOTE:** Products bearing STAR-K P on the label DO NOT contain Kitniyos or Kitniyos Shenishtanu (kitniyos that have been manufactured and transformed into a new product).

<table>
<thead>
<tr>
<th>Anise⁴</th>
<th>Dextrose (possibly chometz)</th>
<th>Peanuts² and Peanut Oil</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ascorbic Acid¹,³ (possibly chometz)</td>
<td>Emulsifiers³</td>
<td></td>
</tr>
<tr>
<td>Aspartame¹</td>
<td>Fennel⁴,⁶</td>
<td>Poppy Seeds</td>
</tr>
<tr>
<td>Beans (including green beans, edamame, etc.)</td>
<td>Fenugreek²,⁶</td>
<td>Rice³ and Rice Vinegar</td>
</tr>
<tr>
<td>Bean Sprouts</td>
<td>Flavors³ (possibly chometz)</td>
<td>Sesame Seeds</td>
</tr>
<tr>
<td>BHA (in corn oil)</td>
<td>Glucose³ (possibly chometz)</td>
<td>Sodium Erythorbate¹</td>
</tr>
<tr>
<td>BHT (in corn oil)</td>
<td>Guar Gum³</td>
<td>Sodium Citrate¹ (possibly chometz)</td>
</tr>
<tr>
<td>Buckwheat (Kasha)</td>
<td>Hydrolyzed Vegetable Protein (possibly chometz)</td>
<td>Sorbitan¹ (possibly chometz)</td>
</tr>
<tr>
<td>Calcium Ascorbate¹,³ (possibly chometz)</td>
<td>Isolated Soy Protein</td>
<td>Sorbitol¹ (possibly chometz)</td>
</tr>
<tr>
<td>Canola Oil (Rapeseed)</td>
<td>Isomerized Syrup</td>
<td>Soy Beans and Soy Bean Oil</td>
</tr>
<tr>
<td>Caraway Seeds²</td>
<td>Lecithin</td>
<td>Stabilizers³</td>
</tr>
<tr>
<td>Chickpeas</td>
<td>Lentils</td>
<td>Starch (possibily chometz)</td>
</tr>
<tr>
<td>Citric Acid¹,³ (possibly chometz)</td>
<td>Maltodextrin¹ (possibly chometz)</td>
<td>String Beans</td>
</tr>
<tr>
<td>Confectioners’ Sugar (possibly chometz, look for KFP symbol)</td>
<td>Millet</td>
<td>Sunflower Seeds</td>
</tr>
<tr>
<td>Coriander⁴</td>
<td>MSG³ (possibly chometz)</td>
<td>Tofu</td>
</tr>
<tr>
<td>Corn and Corn Oil</td>
<td>Mustard flour, prepared seeds</td>
<td>Vegetable Oil³</td>
</tr>
<tr>
<td>Cumin⁴</td>
<td>NutraSweet¹</td>
<td>Vitamin C¹,³ (possibly chometz)</td>
</tr>
</tbody>
</table>

*Please see page 84 for “Understanding Kitniyos - What They Are, What They Aren’t”*

1. Kitniyos Shenishtanu
2. Should be avoided on Pesach.
3. Unless bearing a reliable Passover certification.
4. Only acceptable when the certifying agency has documented that all chometz issues have been resolved. O.C. 453 M.B. 13
5. Those people who eat rice on Pesach should confirm their rice is Kosher L’Pesach and free of problematic additives. For more information, see www.star-s.org.
6. The bulbs, root, and greens of these items are not kitniyos; it is only the seeds we avoid.
**BUG CHECKING CHART**

### No Checking Required

<table>
<thead>
<tr>
<th>Item</th>
<th>Image</th>
</tr>
</thead>
<tbody>
<tr>
<td>Artichoke Bottoms</td>
<td><img src="image" alt="Artichoke Bottoms" /></td>
</tr>
<tr>
<td>Asparagus, White</td>
<td><img src="image" alt="Asparagus, White" /></td>
</tr>
<tr>
<td>Beets</td>
<td><img src="image" alt="Beets" /></td>
</tr>
<tr>
<td>Butternut Squash</td>
<td><img src="image" alt="Butternut Squash" /></td>
</tr>
<tr>
<td>Eggplant</td>
<td><img src="image" alt="Eggplant" /></td>
</tr>
<tr>
<td>Kohlrabi Bulbs</td>
<td><img src="image" alt="Kohlrabi Bulbs" /></td>
</tr>
<tr>
<td>Horseradish</td>
<td><img src="image" alt="Horseradish" /></td>
</tr>
<tr>
<td>Onions</td>
<td><img src="image" alt="Onions" /></td>
</tr>
<tr>
<td>Parsnips</td>
<td><img src="image" alt="Parsnips" /></td>
</tr>
<tr>
<td>Peppers</td>
<td><img src="image" alt="Peppers" /></td>
</tr>
<tr>
<td>Potatoes</td>
<td><img src="image" alt="Potatoes" /></td>
</tr>
<tr>
<td>Pumpkins</td>
<td><img src="image" alt="Pumpkins" /></td>
</tr>
<tr>
<td>Radishes</td>
<td><img src="image" alt="Radishes" /></td>
</tr>
<tr>
<td>Rutabagas</td>
<td><img src="image" alt="Rutabagas" /></td>
</tr>
<tr>
<td>Tomatoes</td>
<td><img src="image" alt="Tomatoes" /></td>
</tr>
<tr>
<td>Turnips</td>
<td><img src="image" alt="Turnips" /></td>
</tr>
<tr>
<td>Zucchini</td>
<td><img src="image" alt="Zucchini" /></td>
</tr>
</tbody>
</table>

### No Checking Required; Store Properly

These items should be purchased from companies that employ proper quality control and storage practices. Make sure they are properly sealed and stored in a cool, dry area. Improper storage can lead to infestation issues. No additional checking is required.

<table>
<thead>
<tr>
<th>Item</th>
<th>Image</th>
</tr>
</thead>
<tbody>
<tr>
<td>Nuts</td>
<td><img src="image" alt="Nuts" /></td>
</tr>
<tr>
<td>Raisins</td>
<td><img src="image" alt="Raisins" /></td>
</tr>
</tbody>
</table>

### Rinse Well

1. Wash the produce under a direct stream of water. *
2. No further checking is necessary.

* For Celery Stalks: Wash while rubbing with your hand or a vegetable brush.

<table>
<thead>
<tr>
<th>Item</th>
<th>Image</th>
</tr>
</thead>
<tbody>
<tr>
<td>Celery Stalks</td>
<td><img src="image" alt="Celery Stalks" /></td>
</tr>
<tr>
<td>Endive, Belgian</td>
<td><img src="image" alt="Endive, Belgian" /></td>
</tr>
<tr>
<td>Grapes</td>
<td><img src="image" alt="Grapes" /></td>
</tr>
<tr>
<td>Mushrooms, Button</td>
<td><img src="image" alt="Mushrooms, Button" /></td>
</tr>
<tr>
<td>Mushrooms, Portobello</td>
<td><img src="image" alt="Mushrooms, Portobello" /></td>
</tr>
</tbody>
</table>

### Visual Check & Thrip Cloth

Remove triangular side leaves and use the thrip cloth method on the tops.

**NOTE:** Many people find peeling asparagus completely like a carrot yields a tasty kosher result, with no further checking required.

<table>
<thead>
<tr>
<th>Item</th>
<th>Image</th>
</tr>
</thead>
<tbody>
<tr>
<td>Asparagus</td>
<td><img src="image" alt="Asparagus" /></td>
</tr>
</tbody>
</table>
**BUG CHECKING CHART**

**Thrip Cloth Method**

1. Wash produce well. *(Note: Use warm water for broccoli and cauliflower.)*
2. Prepare a basin with water and a non-bleach, non-toxic dishwashing detergent solution. The water should feel slippery.
3. Agitate the produce in the solution for 15 seconds. *(Note: For broccoli and cauliflower, soak for 30 seconds BEFORE agitating very vigorously in the water.)*
4. Remove the produce from the basin and shake off excess water over the basin.
5. Pour water through the thrip cloth.
6. Check the thrip cloth over a lightbox for any insects.
7. If insects are found, repeat steps 1-6. This can be done up to three times.
8. If insects are still found on the third try, the produce should not be used.

---

### Peel Properly

Mites are being found in the crown and outer rind, as well as inside the blossom cups and crevices, if the pineapple is not peeled properly. The pineapple should be peeled until only yellow fruit is visible. The fruit and cutting board should be rinsed after peeling since the insects often crawl onto the cutting board. The crown and rind should not be used on decorative platters since the insects can migrate to other fruit.
# BUG CHECKING CHART

## Visual Check

Look for holes, webbing or insects inside the fruit. See our website for pictures and more detailed instructions. For Leeks and Scallions: Check inside tube and between leaves, as well as outside the tube for leaf-miner trails.

<table>
<thead>
<tr>
<th>Carob</th>
<th>Dates</th>
<th>Fennel Bulbs</th>
<th>Figs</th>
<th>Leeks</th>
<th>Scallions</th>
</tr>
</thead>
</table>

## Remove Peel & Rinse

Mites can be found between the layers of the peel.

<table>
<thead>
<tr>
<th>Garlic</th>
</tr>
</thead>
</table>

**Note:** Quinoa requires KFP certification due to concerns of being processed on chometz equipment.

1. Place quinoa in a strainer that won’t allow the quinoa to fall through (approx. 15-25 mesh)
2. Shake over white paper or lightbox for approx. 30 seconds.
3. Inspect paper for insects (specifically booklice).

## Soap Wash Only

| Strawberries |

1. Prepare a basin of detergent solution, using at least two tablespoons of detergent per gallon of water.
2. Agitate the strawberries in the solution for 10-15 seconds.
3. Let the strawberries soak for at least one minute in the solution.
4. Rinse off each berry.
5. Repeat steps 1-4 a second time.
6. Cut off the tops with a little of the flesh of the strawberry.
7. No further checking is required.

## Not Recommended

Checking is not practical.

<table>
<thead>
<tr>
<th>Artichokes</th>
<th>Blackberries</th>
<th>Brussel Sprouts</th>
<th>Edible Flowers</th>
<th>Goji Berries</th>
<th>Raspberries</th>
</tr>
</thead>
</table>

**Note:** Quinoa requires KFP certification due to concerns of being processed on chometz equipment.

1. Place quinoa in a strainer that won’t allow the quinoa to fall through (approx. 15-25 mesh)
2. Shake over white paper or lightbox for approx. 30 seconds.
3. Inspect paper for insects (specifically booklice).

TO PURCHASE a lightbox, thrip cloth, loupe, or a color copy of this chart call 410-484-4110 or email info@star-k.org.
# COMMON PESACH FOODS AND THEIR BRACHOS

Rabbi Dovid Heber, STAR-K Kashrus Administrator

<table>
<thead>
<tr>
<th>FOOD</th>
<th>BROCHA RISHONA</th>
<th>BROCHA ACHRONA</th>
</tr>
</thead>
<tbody>
<tr>
<td>Egg Matzah</td>
<td>Mezonos</td>
<td>Al Hamichya</td>
</tr>
<tr>
<td>Gefilte Fish (with or without matzah meal)</td>
<td>Shebakol</td>
<td>Borei Nefashos</td>
</tr>
<tr>
<td>Grape Juice</td>
<td>Hagafen</td>
<td>Al Hagefen See footnotes #1 and #6</td>
</tr>
<tr>
<td>Grape Juice mixed with water or other beverages</td>
<td>See Footnote #2</td>
<td>See Footnote #2</td>
</tr>
<tr>
<td>Kneidlach (matzah balls)</td>
<td>Mezonos</td>
<td>Al Hamichya</td>
</tr>
<tr>
<td>Macaroons (from shredded coconut still nikker)</td>
<td>Haetz</td>
<td>Borei Nefashos</td>
</tr>
<tr>
<td>Macaroons (from ground coconut or paste)</td>
<td>Shebakol</td>
<td>Borei Nefashos</td>
</tr>
<tr>
<td>Matzah (wheat, whole wheat, oat, spelt)</td>
<td>Hamotzi</td>
<td>Birchas Hamazon</td>
</tr>
<tr>
<td>Matzah Brei</td>
<td>See Footnote #4</td>
<td>See Footnote #4</td>
</tr>
<tr>
<td>Matzah Cereal (from matzah meal)</td>
<td>Mezonos</td>
<td>Al Hamichya</td>
</tr>
<tr>
<td>Matzah Kugel/Stuffing</td>
<td>Mezonos</td>
<td>Al Hamichya</td>
</tr>
<tr>
<td>Matzah Lasagna</td>
<td>Hamotzi</td>
<td>Birchas Hamazon</td>
</tr>
<tr>
<td>Matzah Meal Cake</td>
<td>Mezonos</td>
<td>Al Hamichya</td>
</tr>
<tr>
<td>Matzah Meal Rolls</td>
<td>Mezonos</td>
<td>Al Hamichya</td>
</tr>
<tr>
<td>Matzah Pizza</td>
<td>Hamotzi</td>
<td>Birchas Hamazon</td>
</tr>
<tr>
<td>Nut Flour Cake (e.g., made from almond flour etc.)</td>
<td>Shebakol</td>
<td>Borei Nefashos</td>
</tr>
<tr>
<td>Potato Kugel (made from shredded potatoes still nikker)</td>
<td>Hoadama</td>
<td>Borei Nefashos</td>
</tr>
<tr>
<td>Potato Kugel (from potatoes ground into a pudding-like substance so potatoes are no longer nikker)</td>
<td>Shebakol</td>
<td>Borei Nefashos</td>
</tr>
<tr>
<td>Potato Starch Cake</td>
<td>Shebakol</td>
<td>Borei Nefashos</td>
</tr>
<tr>
<td>Quinoa (cooked)</td>
<td>Hoadama</td>
<td>Borei Nefashos</td>
</tr>
<tr>
<td>Quinoa Flour Products (e.g., quinoa cake and cookies, quinoa pancakes)</td>
<td>Shebakol</td>
<td>Borei Nefashos</td>
</tr>
<tr>
<td>Taigelach (matzah meal cooked in sweet syrup)</td>
<td>Mezonos</td>
<td>Al Hamichya</td>
</tr>
<tr>
<td>Wine</td>
<td>Hagafen</td>
<td>Al Hagefen See footnotes #1 and #6</td>
</tr>
</tbody>
</table>
Footnotes to Common Pesach Foods and Their Brochos Chart

1. A brocha acharona is recited when drinking at least a revi’is (3.8 fl. oz.) within a 30 second span. If one drank more than 1.0 fl. oz. (k’zayis according to some opinions) and less than 3.8 fl. oz. (and cannot drink more) even within a 30 second span, a brocha acharona is not recited. However, if one also requires an Al Hamichyah or Al Ha’etz at this time, one can also include al Hagefen. See Mishnah Brurah [M.B.] 208:82.

2. This depends on the percentage of grape juice. If there is a majority (rov) of grape juice (51%), recite Hagafen/Al Hagefen. However, if the mixture is rov water (or rov of another beverage, such as apple juice) the brocha depends on various factors. See Rama 202:1, M.B. & Biur Halachah. Consult a rav.

3. Nikker means it is still noticeable. Typically, shredded coconut or grated potatoes are considered “nikker” and the original brocha is retained. However, if finely ground or processed the original form is no longer “nikker” and the brocha is changed to Shehakol. See M.B. 208:37-38.

4. Matzah brei is typically made from matzah that was broken into pieces less than a k’zayis. (The fact that they are reformed into a k’zayis is irrelevant). The halacha is as follows: If the pieces of matzah were boiled in water (or submerged into a kli rishon), or the matzah is no longer nikker (e.g., fried in oil with eggs), one recites Mezonos/Al Hamichya. If, however, the matzah meal was not boiled but only pan fried with no oil or butter, and the matzah is still nikker, one recites Hamotzi/Birchas Hamazon. See Shulchan Aruch Orach Chaim [S.A. O.C.] 168:10 & M.B.

5. Egg matzah and matzah ashira may not be eaten on Pesach according to Ashkenazic practice, except by the sick or elderly who cannot eat regular matzah and require egg matzah. Consult your rav. Please note: Even the sick and elderly cannot fulfill the obligation to eat matzah at the Seder with these types of matzos. As noted in the chart, in general the brocha rishona is Mezonos and the brocha acharona is Al Hamichya. However, if one is kovaya seudah on it (e.g., as part of a full meal) recite Hamotzi and Birchas Hamazon. See Rama O.C. 562:4.

6. The brocha acharona on wine and grape juice produced in Israel ends with the words “v’al pree gafna” (instead of “v’al pree hagafen”). See Birkei Yosef O.C. 208:58.

7. We assume the pieces of matzah are still nikker as matzah, or at least one piece of matzah, remained a k’zayis. See S.A. O.C. 168:10 & M.B.

8. We assume that the matzah rolls are made from matzah meal that was put into a kli rishon of water, or the “rolls” do not have the texture of bread (i.e., no tzuras hapas). See S.A. O.C. 168:10 & M.B.

9. Quinoa may need to be checked for possible insect infestation. See www.star-k.org.

10. If matzah meal cake is eaten for dessert at the end of a meal that began with matzah/Hamotzi, no bracha is recited on the cake.

11. If potato starch cake (or any other Shehakol “cake” e.g., made from almond flour) is eaten for dessert at the end of a meal that began with matzah/Hamotzi, a Shehakol is recited.
BUYING CHOMETZ AFTER PESACH CHART

Rabbi Dovid Heber, STAR-K Kashrus Administrator

The following chart offers guidelines for products that are chametz pasado על הפסח (рош”פ). “Yes” next to a product indicates the product is subject to the halachos of chametz שעה”פ. Following Pesach, one may purchase these products only from a Jewish owned store that properly sold its chometz, or from a store owned by a non-Jew. “No” next to a product indicates the product is not subject to the halachos of שעה”פ. These products may be purchased at any store after Pesach.

<table>
<thead>
<tr>
<th>PRODUCT</th>
<th>Chametz pasado על הפסח</th>
</tr>
</thead>
<tbody>
<tr>
<td>Barley (if pearled, raw and packaged)</td>
<td>No</td>
</tr>
<tr>
<td>Beer</td>
<td>Yes</td>
</tr>
<tr>
<td>Bran (Wheat, Oat)</td>
<td>Yes</td>
</tr>
<tr>
<td>Bread /cake/cookies</td>
<td>Yes</td>
</tr>
<tr>
<td>Cereal with primary ingredient of wheat, oats or barley</td>
<td>Yes</td>
</tr>
<tr>
<td>Chometz content is more than a k’zayis.</td>
<td>Yes</td>
</tr>
<tr>
<td>Chometz content in entire package is less than a k’zayis but is greater than ½ of the cooked product (e.g., Corn Flakes cereal)</td>
<td>Yes</td>
</tr>
<tr>
<td>Chometz content in entire package is less than a k’zayis but is greater than ½ of the uncooked product</td>
<td>No</td>
</tr>
<tr>
<td>Chometz content is less than ½ of the product</td>
<td>No</td>
</tr>
<tr>
<td>Chometz Nokshe (e.g., chometz glue)</td>
<td>Yes</td>
</tr>
<tr>
<td>Chometz products non-edible even for canine consumption</td>
<td>No</td>
</tr>
<tr>
<td>Condiments containing vinegar (ketchup, mayonnaise, mustard, pickles)</td>
<td>No</td>
</tr>
<tr>
<td>Corn Flakes (brands that contain malt flavor – e.g., Kellogg’s)</td>
<td>Yes</td>
</tr>
<tr>
<td>Cookies</td>
<td>Yes</td>
</tr>
<tr>
<td>Cosmetics</td>
<td>No</td>
</tr>
<tr>
<td>Couscous</td>
<td>Yes</td>
</tr>
<tr>
<td>Detergents</td>
<td>No</td>
</tr>
<tr>
<td>Extracts</td>
<td>No</td>
</tr>
<tr>
<td>Flour (including whole wheat flour or if contains malted barley)</td>
<td>No¹</td>
</tr>
<tr>
<td>Food coloring</td>
<td>No</td>
</tr>
<tr>
<td>Gefilte fish (that contains chometz or non-KFP matzah meal)</td>
<td>Yes</td>
</tr>
</tbody>
</table>

¹. This applies to flour that is not an ingredient in a product (e.g., flour sold in bags). However, as an ingredient in a product it is usually chametz גמור.
<table>
<thead>
<tr>
<th>PRODUCT</th>
<th>בוטנים עליל אל עליל החג</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ketchup</td>
<td>No</td>
</tr>
<tr>
<td>Kitniyos</td>
<td>No</td>
</tr>
<tr>
<td>Malt extract in product (e.g., Rice Krispies, Corn Flakes)</td>
<td>Yes</td>
</tr>
<tr>
<td>Maltodextrin (from unknown source)</td>
<td>No</td>
</tr>
<tr>
<td>Maltose (in product)</td>
<td>Yes</td>
</tr>
<tr>
<td>Matzah and matzah meal (not certified for Pesach)</td>
<td>Yes</td>
</tr>
<tr>
<td>Mayonnaise</td>
<td>No</td>
</tr>
<tr>
<td>Medicine containing chometz</td>
<td>No</td>
</tr>
<tr>
<td>Modified food starch (from unknown source)</td>
<td>No</td>
</tr>
<tr>
<td>Mustard</td>
<td>No</td>
</tr>
<tr>
<td>Oatmeal (instant, regular, baby cereal)</td>
<td>Yes</td>
</tr>
<tr>
<td>Pasta</td>
<td>Yes</td>
</tr>
<tr>
<td>Pickles</td>
<td>No</td>
</tr>
<tr>
<td>Pretzels</td>
<td>No</td>
</tr>
<tr>
<td>Processed on chometz equipment with no chometz content in product</td>
<td>No</td>
</tr>
<tr>
<td>Rice Krispies (brands that contain malt flavor - e.g., Kellogg’s)</td>
<td>Yes</td>
</tr>
<tr>
<td>Rolled oats</td>
<td>Yes</td>
</tr>
<tr>
<td>Salad Dressing</td>
<td>No</td>
</tr>
<tr>
<td>Slurpees</td>
<td>No</td>
</tr>
<tr>
<td>Soy Sauce (containing wheat)</td>
<td>Yes</td>
</tr>
<tr>
<td>Vanillin and Ethyl Vanillin</td>
<td>No</td>
</tr>
<tr>
<td>Vinegar (from unknown sources)</td>
<td>No</td>
</tr>
<tr>
<td>Vitamin tablets containing chometz</td>
<td>No</td>
</tr>
<tr>
<td>Wheat germ</td>
<td>Yes</td>
</tr>
<tr>
<td>Wheat gluten or wheat protein (unknown amount in product)</td>
<td>Yes</td>
</tr>
<tr>
<td>Whiskey(^2)</td>
<td>Yes</td>
</tr>
<tr>
<td>Yeast (Baker’s)</td>
<td>No</td>
</tr>
<tr>
<td>Yeast extract</td>
<td>No</td>
</tr>
</tbody>
</table>

2. This includes bourbon, rye, liquor, gin, scotch, whiskey (unless they are certified for Pesach or are known to be from non-chometz sources).
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As the Yom Tov of Pesach nears, and the diligent balabusta begins to tackle the challenge of preparing the kitchen for Pesach, undoubtedly the light at the end of the tunnel is beginning to shine. Although moving into a separate Pesach home sounds very inviting, such luxuries are often not affordable and definitely not in the Pesach spirit. Among the basic mitzvos of the chag is the mitzvah of tashbisu se’or mibateichem, ridding one’s home and possessions of chometz. However, if we are to use kitchen equipment, utensils, or articles that can be found in our kitchen year-round, it may be insufficient to just clean them thoroughly. One is forbidden to use these items unless they have been especially prepared for Pesach. This preparation process is known as kashering.

The Torah instructs us that the proper kashering method used to rid a vessel of chometz is dependent upon the original method of food preparation through which chometz was absorbed into the vessel.

When possible, it is preferable for a person knowledgeable in the laws of kashering to be present during the kashering process. Kashering must be finished before the latest time to burn the chometz (see page 32). If kashering was not done before this time, consult your rav. For Kashering Safety Tips from Hatzalah, see page 62.

**Kashering Methods**

Kashering methods can be broadly grouped into one of the following categories:

<table>
<thead>
<tr>
<th>Method</th>
<th>Definition</th>
</tr>
</thead>
<tbody>
<tr>
<td>Libbun Gamur</td>
<td>Heating metal to a glow</td>
</tr>
<tr>
<td>Libbun Kal</td>
<td>Heating metal above the temperature that will burn paper</td>
</tr>
<tr>
<td>Hagolah</td>
<td>Purging through immersion in hot water</td>
</tr>
<tr>
<td>Eruy Roschin</td>
<td>Purging through a hot water pour</td>
</tr>
<tr>
<td>Milui V’eruy</td>
<td>Soaking</td>
</tr>
</tbody>
</table>

It is important to note that where libbun kal helps, certainly libbun gamur is good; where hagola helps, surely libbun kal is good; and where eruy helps, certainly hagola and libbun help.

We will now discuss how to properly kasher or prepare kitchen appliances and cookware for Pesach using one of the above-described kashering methods.
**Kashering the Oven**

No part of the stove can be considered *kasher*ed for *Pesach* unless it is completely clean and free from any baked-on food or grease. This includes the oven, cooktop, and broiler.

**Conventional Oven**

In a conventional oven, whether gas or electric, an oven cleaner may be necessary to remove baked-on grease. Be sure to check hidden areas including corners, door edges, the area behind the flame burners, and the grooves of the rack shelves. If a caustic type of oven cleaner (such as Easy-Off) was used to clean the oven, and some stubborn spots remained after a second application with similar results, the remaining spots may be disregarded. Once the oven and racks have been cleaned, they may be *kasher*ed by *libbun kal*. The requirement of *libbun kal* is satisfied by turning the oven to broil, or the highest setting for 40 minutes. In a gas oven, the broil setting will allow the flame to burn continuously. In a conventional electric oven, the highest setting (550°F) *kasher*es the oven. Only *libbun kal* is required for the oven racks, since it is usual to cook food in a pan and not directly on the racks themselves.

**Self-Cleaning Oven**

In a self-cleaning oven, before using the self-clean cycle, one should clean the inside face of the oven door as well as the opposing outer rim of the oven outside the gasket, since these areas are not necessarily cleaned during the cycle. One should ensure that the gasket itself is clean on the area outside the oven seal. *(NOTE: The gasket is sensitive to abrasion.)* The self-cleaning cycle will then clean and *kasher* the oven simultaneously.

**CAUTION:** There is a potential risk of fire during the self-cleaning process, especially if there is a build-up of grease on the bottom of the oven. It is recommended that one apply Easy Off, made especially for self-clean ovens, to lift and remove the grease. The oven should not be left unattended while in the self-cleaning mode.

Most oven manufacturers instruct the consumer to remove the oven racks before self-cleaning so they will not discolor. However, one may self-clean the oven with the racks inside even though they might discolor. After the self-clean cycle, one should use a little oil on the side of the racks to easily slide them in and out of the oven. There are some manufacturers that also require removal of the racks before the self-clean cycle can start. In this case, one should take the racks out, clean them very well, and then put them in the oven at the highest temperature (usually 550°F) for 40 minutes. This procedure *kasher*es the racks.

Some ovens come with a convection feature. This feature allows for more uniform heat distribution by using a fan to circulate the heat. If the convection...
oven has the self-cleaning feature it will be sufficient to also kasher the fan using the self-clean kashering method previously mentioned. If there is no self-cleaning feature, the entire oven including the fan while it is circulating, must be sprayed with a caustic cleaner and cleaned well. The oven should then be kashered by turning it on to the 550°F setting for forty minutes.

Please note that many ovens today have ‘Aqualift’ or ‘Steam Clean’ instead of a conventional self-cleaning feature. Neither ‘Aqualift’ nor ‘Steam Clean’ get hot enough to kasher the oven. Instead, use the Conventional Oven kashering method as described above.

**Oven Hoods and Exhaust Fans**

Hoods and exhaust fan filters should be cleaned and free of any food residue.

**Broiler and Broiler Pan**

The broiler pan cannot be kashered by merely turning on the gas or electricity. Since food is broiled or roasted directly on the pan, the pan must be heated to a glow in order to be used during Pesach. This can be done by the use of a blowtorch (but only by qualified and experienced individuals). It is recommended they do this in a darkened room to more easily observe when the metal is glowing. An alternative method is to replace the broiler pan.

The empty broiler cavity must then be kashered by cleaning and setting it to Broil for 40 minutes. If one does not intend to use the broiler, one may still use the oven even without kashering the broiler, provided that the broiler has been thoroughly cleaned.

Other inserts such as griddles, which come into direct contact with food, are treated the same as broiler pans. Therefore, they would also require application of direct heat until the surface glows red. Otherwise, the insert should be cleaned and not used during Pesach.

**Warming Drawers**

Warming drawers cannot be kashered because the heat setting does not reach high enough to constitute libbun. The warming drawer should be cleaned, sealed, and not used during Pesach.

**Microwave Ovens**

When microwaves are used, they do not necessarily absorb chometz. The microwave should be tested to see if the walls become hot during use. To do this, one should cook an open potato in the microwave until it has been steaming for a few minutes. Immediately after the potato has been cooked, one should place his hand on the ceiling of the microwave to see if it has become too hot to touch. If one cannot hold his hand there for 15 seconds, we assume that the microwave has absorbed chometz. If this is the case, the microwave should be cleaned and sealed for Pesach. If it has not absorbed chometz (i.e., one can hold his hand there for 15 seconds), the microwave itself needs only to be cleaned well.
It is recommended that one wait 24 hours before using the microwave on Pesach. The turntable should be replaced because it has come into contact with hot food and would not pass the hand test. One may replace the turntable with a ¼” Styrofoam board.

Microwave ovens that have a convection or browning feature must be kished using the convection and/or browning mode. The kashering method used would be libbun kal. The convection microwave should first be cleaned well. If the fan area cannot be properly cleaned, it should be sprayed with a caustic cleaner (e.g., Easy Off) while the fan is on, and rinsed off before kashering. One should then test the convection microwave to see if it reaches the required heat for libbun kal by putting it on its highest setting for 40 minutes. A piece of paper should then be held against the interior wall to see if it gets singed. If the paper is singed, the convection microwave has been heated sufficiently for libbun kal and can be considered kished. Many models fail the test because their settings do not allow the microwave to become hot enough for kashering. If this is the case, the microwave should be cleaned, sealed, and not used during Pesach.

Kashering The Cooktop

Gas Cooktop

On a conventional gas range, the cast iron or metal grates upon which the pots rest may be inserted into the oven after they have been thoroughly cleaned. The grates can then be kished simultaneously with the oven. (If kashering with a self-clean cycle, the grates do not need to be cleaned first. However, it is advisable to check with the manufacturer as to whether the grates would be able to withstand a self-clean cycle. Some grates have rubber feet that may be damaged by the heat of the oven or may damage the oven itself.) Note: The self-cleaning cycle may remove the paint finish if the grate is not manufactured to withstand the self-clean cycle.

The rest of the range (not glasstop) should be cleaned and covered with a double layer of heavy duty aluminum foil, which should remain on the range throughout Pesach.

Please Note: Extreme caution should be taken not to cover over the vent so as to allow the oven heat to escape. The drip pans should be thoroughly cleaned and need not be kished. The burners do not require kashering or covering but should be cleaned.

1. השיעור של קש נשרף עליו הוא מבפנים ומשארית שלם, אלי החיבור לא נשרף עליה מבפנים, עליה לשארית שלם, אלי החיבור לא נשרף עליה.
Electric Cooktop

In a conventional electric cooktop, one is required to clean the burners well and then turn them on to a high heat setting until they are glowing hot. (This usually takes only several minutes.) The drip pans should be thoroughly cleaned and need not be kashered. The remaining cooktop areas should be cleaned and covered. The knobs with which the gas or electricity is turned on and off should be cleaned. No other process is necessary to kasher the knobs.

Please note: All ovens ventilate hot steam during cooking. In the past, the hot steam was ventilated through the back of the oven. Today, many ranges no longer ventilate in this manner. The oven steam is ventilated through one of the rear cooktop burners. During oven cooking, if the rear vented burner is turned off and covered by a pot or kettle, the hot steam will condense on the burner and utensils. This could create hot ze’ah (condensate) that can cause serious kashrus problems with the utensil if the food cooked in the oven is a meat product and the pot on the burner is dairy or pareve, or vice versa. Care should be exercised with the vented burner to keep it clear during oven cooking or baking.

Caution: When placing aluminum foil over the oven backsplash, be careful not to trap the heat coming from the oven vent between the foil and the backsplash; doing so may melt the backsplash if the oven vents through the back.

Electric Cooktop with Glass Surface

Kasherizing a glass-ceramic electric cooktop for Pesach use is a bit complex. To kasher the burner area, one should clean it well and turn on the elements until they glow. The burner area will then be considered Kosher for Passover. However, the remaining area that does not get hot is not kashered. The manufacturers do not suggest covering this area as one would a porcelain or stainless steel cooktop, as it may cause the glass to break. Real kosherization can be accomplished by holding a blowtorch over the glass until it is hot enough to singe a piece of newspaper upon contact with the glass. However, this may cause the glass to shatter and is not recommended.

As the area between the burners cannot practically be kashered, it would be wise to place a trivet on the open glass area so the pots can be transferred. Furthermore, in order to use a large pot that extends beyond the designated cooking area, one should place a metal disc approximately 1/8 of an inch thick onto the burner area in order to raise the Passover pots above the rest of the glass surface. (Caution: This disc should not extend beyond the designated cooking area.) There are stovetop heat diffusers made specifically for glass stovetops that will serve the same purpose. Caution should be taken to obtain one that will not harm the surface. This will also help in case a small pot boils over, sending a trickle of hot liquid that would serve as a connector from the Passover pot to the non-Passover stovetop. Note: Cooking efficiency may be compromised when using a metal disc.
Gas Cooktop with a Glass Surface

For gas stovetops with a glass surface, one may kasher the grates by putting them into the oven with libburn kal (550°F for 40 minutes). In most such models, the grates cover the entire top of the stove and there should be no problem adjusting pots on the stovetop. Food which falls through the grates and touches the glass surface should not be used.

For those models where the grates do not cover the entire cooktop surface it would be wise to place a trivet on the open glass area so that pots may be transferred. No food or pots may come into direct contact with the non-kasheret glass surface.

Some gas cooktops have an electric warming area on the glassstop. In order to kasher this area, it would have to become red hot when turned on. Many of these warming areas do not become hot enough for kasheret and may not be used on Pesach.

Induction Cooktop

Before kasheret an induction cooktop, it must be thoroughly cleaned and then left unused for at least 24 hours. The cooktop then requires eruy roschin. (Refer to instructions below for kasheret a stainless steel sink by using eruy roschin.)

Note: Induction cooktops are not permitted to be used on Shabbos and Yom Tov.

Kashing Barbecue Grills

A grill cannot be kasheret by simply turning on the gas or electricity. Since food is roasted directly on the grill, it must be heated to a glow in order to be used. This can be done by sandwiching the grates between the charcoal briquettes and setting them on fire. An alternative method is to replace the grates of the grill. The part of the grill cavity which is level with the grate must also be kasheret by heating it to a glow. This is due to the likelihood of food having touched that area during barbecuing. The empty gas grill cavity (and the hood) must be kasheret by cleaning, closing the hood, and setting it to the highest setting for 40 minutes. In the case of a regular grill, the cavity should be filled with charcoal briquettes which should be set on fire.

Other inserts such as griddles, which come into direct contact with food, are treated the same as a grill and would, therefore, also require application of direct heat until the surface glows red. Otherwise, the insert should be cleaned and not used during Pesach. If the grill has side burners they should be treated like cooktop grates, assuming no food has been placed directly on them.

PRACTICAL TIP: It is easier to determine that the metal has been brought to a glow in a darkened room.

Kashing Metal Utensils

Metal utensils (e.g., stainless steel/cast iron/aluminum serveware; silver/pewter bechers/kiddush cups) that have been used for cooking, serving, eating,
or washed with hot chometz may be kashered. This may be done by cleaning the utensils thoroughly and waiting 24 hours before immersing them, one by one, into a Kosher For Pesach pot of water heated to a rolling boil. A rolling boil should be maintained while the vessel is immersed.

**NOTE:** Follow these steps with care! The metal utensil or vessel should be submerged into the boiling water for about 15 seconds. The utensils undergoing the kashering process may not touch one another. In other words, if a set of flatware is being kashered for Pesach, one cannot take all the knives, forks and spoons and put them into the boiling water together. Each of these items should be placed into the boiling water separately.

**KASHERING TIP:** Loosely tie the pieces of silverware to a string, leaving three inches between each piece, and immerse the string of silverware slowly, making sure the water keeps boiling.

The process is finalized by rinsing the kashered items in cold water. If tongs are used to grip the utensil, the utensil will have to be immersed a second time with the tongs in a different position so that the boiling water will touch the initially gripped area. Unlike tevilas keilim, the entire utensil does not have to be immersed in the boiling water at once; it may be immersed in parts.

A non-Kosher For Pesach pot may also be used, l’halachah, for the purpose of kashering if it is clean and has not been used for 24 hours. However, it is customary to make the pot Kosher For Pesach before using it for kashering. This is accomplished by cleaning the pot, both inside and out, and leaving it dormant for 24 hours. The pot should then be completely filled with water and brought to a rolling boil. Using a pair of tongs, one should throw a hot stone or brick into a pot that has been heated on another burner. The hot rock will cause the water to bubble more furiously and run over the top ridge of the pot on all sides at one time. (One should use caution, as the hot water may spray in all directions.) The kashering process is finalized by rinsing the pot in cold water. The pot may now be refilled, brought to a boil, and used to kasher the chometz utensils. It is a minhag to re-kasher the pot again after kashering if it is intended for Pesach use.

**EXTRA BONUS:** After this kashering process has taken place, the status of these newly kashered utensils may be changed from milchig to fleishig or vice versa, or pareve.

**Kashering / Preparing Kitchen Sinks for Use on Pesach**

Sinks are generally made from either stainless steel, granite composite, china, porcelain enamel, or man-made materials such as Corian.

**Stainless Steel Sinks**

Can be kashered using eruy roschin, as follows: Clean the sink thoroughly. Hot water should not be used or poured in the sink for 24 hours prior to kashering. It is recommended that the hot shut-off valve under the sink be turned off 24 hours before kashering. The sink should be dry before kashering. Kashering is
accomplished by pouring boiling hot water from a Pesach kettle/pot over every part of the stainless steel sink.

**TIP:** If a roasting pan is filled and heated, the pouring surface is much wider than a kettle spout. It is not sufficient to pour water on one spot and let it run down the sink. The poured water must touch every part of the sink, including the drain and the spout of the water faucet. It is likely that the kashering kettle will need to be refilled a few times before kashering can be completed. After kashering, the sink should be rinsed with cold water. If hot water was accidentally used in the sink during the 24-hour dormant period, and there is not enough time before Pesach to leave the sink dormant for an additional 24 hours, a shailah should be asked.

**China Sinks**

These sinks cannot be kasherened and should be cleaned, not used for 24 hours, and completely lined with contact paper or foil. The dishes that are to be washed should not be placed directly into the sink. They must be washed in a Pesach dish pan which sits on a Pesach rack. It is necessary to have separate dish pans and racks for milchig and fleishig dishes.

**Porcelain, Corian or Granite Composite Sinks**

These sinks should also be considered similar to a china sink, since there is a controversy as to whether these materials can be kasherened. Granite composite is a material fashioned from granite and plastic. Many sinks that look like granite are actually granite composite.

**Countertops**

Silestone, Porcelain Enamel, Corian, Quartz, Plastic/Formica and Granite Composite countertops cannot be kasherened; they should be cleaned and covered. To place hot food and utensils on these countertops, cardboard or thick pads must be used to cover the counter. Corian is also a form of plastic that cannot be kasherened. Since the chometz penetrates only a thin layer of the counter, it can be sanded down to take off a layer of Corian (the thickness of a piece of paper) and is considered Kosher for Pesach. However, only a qualified contractor should attempt this procedure.

Pure Granite (not granite composite), Marble, Stainless Steel, or Metal may be kasherened through eruy roschin. Wood may also be kasherened through eruy roschin if it has a smooth surface.

**Eruy roschin** is accomplished by pouring boiling hot water over every part of the clean countertop. Actual water is needed to kasher, not steam. A steam machine may be used if it boils water and sprays it onto the countertops. However, if the steamer only produces steam and not actual boiling water, it cannot be used to kasher, even if the steam is hotter than 212°F. STAR-K has tested many models of steamers available commercially and has found that almost all
of them will only produce hot steam and not boiling water. One method of eruy rochsin is to spray or pour a small amount of hot water on the counter and then use a hot iron or heated cast iron plate on top of the water which will [re-] boil it on contact. However, this is dangerous and should only be performed by competent individuals.

**Kashering Glass Drinkware**

In pre-war Europe, where glass was expensive and hard to obtain, it was customary to kasher drinking glasses by immersing them in cold water for three periods of 24 hours. This is accomplished by submerging the glasses for one 24 hour period. The water should then be emptied, refilled and allowed to sit for another 24 hours. The procedure should be repeated a third time, for a total of 72 hours. This method of submerging cannot be used for Pyrex or glass that was used directly on the fire or in the oven. Arcoroc and Corelle should be treated similar to glass for kashering purposes.

In general, kashering glasses is recommended only in cases of difficulty. Wherever glasses are readily available for purchase, special glasses for Pesach are preferable.

For other items or questions, feel free to call or email the STAR-K Institute of Halachah at 410.484.4110 or halacha@star-k.org.

See page 59 for How to Clean/Kasher Kitchen Items for Pesach Checklist.
UNDERSTANDING KITNIYOS - WHAT THEY ARE, WHAT THEY AREN’T

Rabbi Tzvi Rosen, Editor, Kashrus Kurrents

As is commonly known, the Torah prohibits chometz on Pesach, and the consequence of chometz consumption on Pesach is very severe. In order to distance us from the possibility of violating Torah precepts, chazal with their supreme insight, instituted a minhag as a protective fence. The minhag to guard us from chometz violations is to refrain from consuming kitniyos on Pesach.

WHAT ARE KITNIYOS?

Kitniyos are popularly defined as legumes. But what are legumes? The Shulchan Aruch, Orach Chaim 453, defines kitniyos as those products that can be cooked and baked in a fashion similar to chometz grains, yet are not halachically considered in the same category as chometz. Some examples are rice, corn, peas, mustard seed, and all varieties of beans (i.e., kidney, lima, garbanzo, etc.). The Torah term for the using or fermentation of barley, rye, oats, wheat, and spelt is “chimutz;” the term given for of kitniyos is “sirchan.”

The Bais Yosef permits kitniyos on Pesach, while the Rema rules that kitniyos are forbidden. Hence, Sephardim consume kitniyos on Pesach while Ashkenazim follow the Rema’s psak, which does not permit the consumption of kitniyos on Pesach.

The root and greens of these vegetables are not kitniyos; Ashkenazim only avoid the seeds.

REASONS FOR PROHIBITION

Why are kitniyos forbidden for consumption on Pesach? The Mishnah Brura enumerates a number of reasons. One reason is that there is a possibility that chometz grains could be mixed amongst the kitniyos grains, creating an inadvertent yet real chometz problem when the grains are cooked together. Another reason is that if kitniyos products would be permitted, confusion within the general public could result in mistaking permitted kitniyos flour and forbidden chometz flour. Although these might not be problems of epidemic proportions, the Rema considered them to be real enough to forbid the eating of kitniyos on Pesach. Sephardim check the kitniyos grains three times to make sure no chometz grains are intermixed within the kitniyos and then permit their use on Pesach.

The kitniyos restriction is not as all encompassing as chometz. One does not sell kitniyos as he would chometz. One may derive benefit from kitniyos and may use them for non-eating purposes, such as fuel for candle lighting and heating.
or pet food. It is important to note that in the case of medications, *kitniyos* restrictions are not applicable and pills that use corn starch as binders would be permissible for medication.

**Kitniyos Derivatives**

There is a question amongst poskim as to whether *kitniyos* derivatives, such as corn oil, would be considered part of the ban and, thus, forbidden. Maybe these derivatives could be considered a separate category, “Shemen Kitniyos,” exclusive of the *kitniyos* restriction. There are additional considerations linked to peanuts and peanut oil and whether peanuts are considered to be *kitniyos*. Subsequently, peanut oil would present less of a problem than other *kitniyos* oils. Due to this *sfek sfeka*, Rav Moshe Feinstein, zt”l, permitted the use of peanut oil on Pesach. Nevertheless, most reputable kashrus agencies (in the United States and Israel) do not permit the use of *shemen kitniyos* in their products, nor do they use peanut oil.

However, over the years, products bearing a Kosher for Passover certification have used *kitniyos*-derived ingredients in their Kosher for Passover products. A common example of a *kitniyos*-derived product is corn syrup. High fructose corn syrup is one of the leading versatile sweeteners in the food industry. It is produced through a conversion process whereby the white starch of the corn kernel is converted into sugar. This is typically accomplished by using hydrochloric acid and enzymes or hydrochloric acid alone, without the assistance of enzymes. In the corn sweetener industry, enzymes are a key component in the conversion process and are commonly derived from barley, which is *chometz*. Corn syrup converted by hydrochloric acid alone would not have this *chometz* issue.

What is of great halachic consequence is the halachic perception of these “corn converted” products. Since the final product is in liquid form, it was and still is considered to be *shemen kitniyos* by some authorities. Other poskim posit that there is an intrinsic difference between classical *shemen kitniyos* (i.e., oil that is pressed out of the kernel) and a liquid corn syrup converted from the actual starch. The liquid is not *shemen kitniyos*; it is actual *kitniyos*.

**Kitniyos Shenishtanu**

Today, food science has found multiple applications for products derived from *kitniyos*. These *kitniyos* conversions and fermentations have given rise to a new kashrus term, “Kitniyos Shenishtanu”, *kitniyos* that have been transformed into a new product. These converted food grade ingredients include citric acid and ascorbic acid (that have wide food applications), NutraSweet sweetener, MSG (a flavor agent in soups and spice blends), sodium citrate (found in processed cheeses), sodium erythorbate (found in deli meats), and lactic acid that is used in
olive production. These corn or soy-based ingredients go through a multi-stage conversion process until the final food grade material is produced.

There is a divergence of opinions amongst kashrus certification agencies as to whether we permit or forbid Kitniyos Shenishtanu.

What is the reasoning for those who permit Kitniyos Shenishtanu? Interestingly, the reasoning behind permitting Kitniyos Shenishtanu is based on a different halachic query regarding a serious kashrus concern as to whether or not a product extracted and converted from a non-kosher source could be considered kosher. The heter is based on the reasoning of the Chasam Sofer and the Chok Yaakov permitting the consumption of grape seed oil that was extracted from non-kosher grape seeds.1

The Shulchan Aruch discusses the two criteria for permitting products derived from non-kosher grape seeds: tamdan, washing of the seeds, and yibush, drying of the seeds, to a point where the seeds are dry.2 This is similar to the drying of the wine sediments on the side of the cask (Weinstein)3, the basic ingredient of cream of tartar.4 In grape seed oil productions, the seeds are washed and dried well to contain 6-8% moisture; a kernel of raw rice by comparison contains 11% moisture. This is critical in the extraction of grape seed oil because a wet seed becomes moldy and the oil cannot be extracted from a moist seed. The question remains: Does a seed that has originally been soaked in non-kosher wine prior to washing and drying qualify for kosher grape seed oil extraction?

The Shulchan Aruch clearly states that grape seeds are forbidden to be used within the first 12 months of their separation from the “must”. Furthermore, the halacha states that the seeds need to be washed and free of any residual wine before the 12-month count can be successful. Also, does the drying of the seeds equal a 12-month waiting period? A question was raised regarding the wine sediment which is the main ingredient of cream of tartar. Does the drying of the wine lees, the wine sediment, qualify for the 12-month waiting period? Many halachic authorities maintain that it does and that the oil extracted from the clean, dry seed would be mutar.

Another opinion in favor of grape seed oil is that the oil bears no resemblance to the original grape seed in smell, taste, color or texture.5 The Chasam Sofer

1. It is interesting to note that the shaila was raised by the gadol hador, Harav Aharon Leib Shteinman, zt”l, in Europe during WWII, where kosher oil was scarce and the only oil available was grape seed oil.
2. Y.D. 123:14
3. Referring to the crystals of potassium bitartrate resulting from the process of fermenting grape juice. Y.D. 123:16 (See Gilyon Maharsha ibid).
4. Y.D. 123:16
5. Pischei Teshuva (Y.D.) 123:20
and the *Chok Yaakov* rule that since there is a complete transformation from grape seeds to oil the prohibition of disqualified grape seeds does not apply. This is based upon the ruling of *Rabbeinu Yona*, who maintained that a forbidden item that has undergone a complete transformation is permitted. The *Chelkas Yaakov* offers yet another reason to permit grape seed oil. Oil is contained inside the seed, and the wine is not converted into oil; therefore, it can be viewed as two separate entities.

The fundamental reasoning of the *Chasam Sofer* and the *Chok Yaakov* permitting the newly transformed grape seed oil provides the basis for permitting *Kitniyos Shenishtanu*.

The reasons for permitting *Kitniyos Shenishtanu* are very compelling. What are the counter arguments in favor of prohibiting *Kitniyos Shenishtanu*? When Rabbi Moshe Heinemann, *shlit'a*, Rabbinic Administrator of the STAR-K, discussed this issue with Rabbi Yosef Shalom Eliyashiv, *zt"l*, and Rabbi Shlomo Zalman Auerbach, *zt"l*, their position was to prohibit *Kitniyos Shenishtanu* as a *Chumra d'Pischa*, a strict adherence to the *minhag* of prohibiting *Kitniyos*. For this reason, it is STAR-K policy not to certify products containing *Kitniyos Shenishtanu*.

Today, with the emergence of dynamic Sephardic communities and a heightened demand for *kitniyot*-based products, more and more of these types of products are appearing on the Kosher for Passover shelves. These products declare “*L'Ochlei Kitniyot* - Kosher for Passover for those who consume *Kitniyot* on Passover”. The STAR-K has developed a KFP program for the Sephardic community and those products that may be consumed “*L'Ochlei Kitniyot*” bear a STAR-SP.

**Quinoa**

It was determined that quinoa is Kosher *L'Pesach*. It is not related to millet, rice or the *Chameishis Minei Dagan*, five types of grain products. Quinoa is a member of the amaranth family. STAR-K tested quinoa to see if it would rise. The result was *sirchon*, as termed by *Chazal*, which means the quinoa decayed and did not rise. Furthermore, quinoa’s growth does not resemble *kitniyos* and, as cited in *Igros Moshe O.C.* (3:63), we do not consider additional products beyond what was originally established. However, recent investigations have found that there is a possibility that quinoa grows in proximity to certain grains and/or is processed in facilities that compromise Kosher for Passover status. Therefore, quinoa may be used on *Pesach* only with reliable Kosher for Passover approval.

Please see page 66 for Handy Kitniyos Chart
**BEDIKAS CHOMETZ GUIDELINES**

Rabbi Mordechai Frankel, Director, The Institute of Halachah at the STAR-K

Before *Pesach*, a person is obligated to perform *bedikas chometz*, a search of his house and possessions, to ensure that he does not own any *chometz*. The *bedikah* should be conducted at the beginning of the night of the 14th of *Nissan*, immediately after *tzeis hakochavim*.1 If he did not do so, the *bedikah* can be done all night. *Bedieved*, if he did not perform the *bedikah* that night he should do it on the day of the 14th of *Nissan*.2

If he will not be home on the night of the 14th of *Nissan*, he should appoint another adult to perform the *bedikah* on his behalf.3 If he leaves his house within thirty days of *Pesach*, and is not planning to return and conduct a *bedikah* or have someone else perform a *bedikah* for him, then he should do *bedikas chometz* without reciting a *brocha* at night before he leaves.4

If he leaves his house more than thirty days beforehand (i.e., the 14th of *Adar* or earlier) and is not planning to return for *Pesach*, he does not need to perform *bedikas chometz* and may rely on the *bittul* that he recites on *erev Pesach* at the time of *chometz* burning. However, he should remove or sell any known *chometz* in the house. If he plans to return home on *Pesach* and will not have someone else perform a *bedikah* for him, he must perform *bedikas chometz* before he leaves.5

There is no need to check areas containing *chometz* which will be sold to a non-Jew before *Pesach*.6 If a person is home on the night of the 14th of *Nissan* but is planning to leave for the duration of *Pesach*, he may arrange to sell the *chometz* in all the rooms of his house - except one - to a non-Jew and check that room to fulfill the *mitzva* of *bedikas chometz*.7 (If it is his custom not to sell *chometz* gommur, then he should make sure that there is no *chometz* gommur in the other rooms). If guests will be staying in the house during *Pesach* and will be using some of the rooms, those rooms must be checked for *chometz*.

The following abbreviations have been used: M.B – *Mishna Berura*, S.A. – *Shulchan Aruch*, S.H. – *Shaar Ha’Tziyun*, O.C. – *Orach Chaim*. All citations to the *Shulchan Aruch* refer to section *Orach Chayim*.

1. M.B. 431:1. Also see *Halichos Shlomo* (*Pesach* 5:10) quoting *Rav* Shlomo Zalman Auerbach, zt"l.
2. S.A. 433:1 and M.B. 433:2
4. S.A. 436:1
6. See M.B. 436:32. *Rav* Shlomo Zalman Auerbach states that the prevalent custom is to be lenient (*Halichos Shlomo* *Pesach* page 101).
7. Similar to S.A. HaGra"z 433:7 who states that one may be *bodek* other rooms earlier and leave one room for *bedika* on the night of the 14th.
Guests who arrive before the night of the 14th of Nissan are obligated to check for chometz. If the owner of the house does not want them searching his house, he can perform a bedikah on the house himself and leave one area for the guests to be bodek. People staying at a hotel for Pesach should perform a bedikah on their room. If they arrive on the day of the 14th of Nissan, a bedikah should be done at that time. A brocha is not recited over the bedikah of a hotel room.

One should not begin any melacha within half an hour before tzeis hakochavim on the night of bedikas chometz. He should not eat a beitzah or more of bread, cake or cookies at that time; he may eat other food. He may learn Torah but should arrange for a shomer or set an alarm to ensure that he stops for bedikas chometz. At tzeis hakochavim, he should stop whatever he is doing, no longer eat any food, and conduct the bedikah. He could daven maariv before the bedikah, although if he always davens at a specific later time he can perform the bedikah first and daven at that time.

When performing bedikas chometz, one should search his house for any edible crumbs of chometz. Meikar hadin, it is not necessary to clean one’s house from small soiled particles of chometz which will not come into contact with food on Pesach. Nevertheless, many are stringent and attempt to rid their house of all chometz. It is not necessary to check books and sefarim for chometz, although those which will be brought to the table on Pesach should be cleaned to ensure that they do not contain crumbs which could fall into one’s food.

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8. Heard from Rav Moshe Heinemann, shli”a, that since the room is cleaned before one’s arrival it could be argued that it is a mokom she’ein machnisin bo chometz. See also https://www.star-k.org/articles/kashrus-kurrents/105/the-travelers-halachic-guide-to-hotels

9. S.A. 331:2 and M.B. there.

10. See M.B. 331:8. The Chazon Ish and the Steipler Gaon checked after maariv (Orchos Rabbeinu vol. 2 page 1). Similarly, Rav Moshe Feinstein, z”l, said that one should daven maariv immediately after tzeis hakochavim and be bodek after that (Shmaitea De’Moshe – Shemuos Moshe 431:2).

11. The implication of S.H. 433:33 is that it is unnecessary to check for crumbs, as noted in Halichos Shlomo (Pesach page 103). However, the Chayei Odom 119:6 states the Chazal necessitated checking even for crumbs, due to the concern that one may come to eat them on Pesach. Rav Elyashiv, z”l, writes that the custom follows the Chayei Odom (Ashrei Ha’Ish O.C. vol. 3 page 358).

12. The M.B. 442:33 writes that, according to all opinions, soiled chometz (metunaf ketzas) which is smaller than a kezayis does not need to be disposed of. See also M.B. 444:15.

13. The Rosh (Pesachim 3:2) writes “Yisroel are kedosim and scrub away even the smallest amount of chometz”. S.A. 442:6 mentions a custom to scrub the walls, and M.B. 442:28 writes that one should not mock this custom by arguing that it is an unnecessary stringency. Rav Elyashiv (Ashrei Ha’Ish O.C. vol. 3 page 355) writes that cracks and crevices that may contain chometz which cannot be cleaned should be splashed with material that will render the chometz inedible to even a dog.

14. The Maaseh Rav #178 states that the Gr”a would check his sefarim for chometz, and this is also the opinion of the Chazon Ish O.C. 116:18. Rav Elyashiv (Ashrei Ha’Ish O.C. vol. 3 page 355) writes that one is not obligated to check sefarim, although one should not place unchecked
The bedikah should be conducted by the light of a candle with a single wick.\textsuperscript{15} Some have the custom to turn off the house lights during the bedikah;\textsuperscript{16} others leave them on, using both the house lights and a candle to conduct the search.\textsuperscript{17} The prevailing custom is for ten pieces of bread to be placed in different areas of the house before the bedikah\textsuperscript{18} (although some do not have this minhag).\textsuperscript{19} Some people take care that each piece is smaller than a kezayis,\textsuperscript{20} and it is a good idea to wrap them up in order to ensure that no crumbs are left behind. The person conducting the bedikah could position the pieces of bread, but it is customary for another member of the household to do so.\textsuperscript{21} One may use a flashlight to aid in the search.\textsuperscript{22}

For the purposes of this article, we will assume that the reader is familiar with the process of bedikas chometz. Among other areas, one should remember to check clothing pockets, handbags, strollers, car seats, children’s knapsacks, sefarim on the table on Pesach due to the concern that a crumb of chometz may fall into one’s food.

\textbf{Rav Moshe Feinstein (Shmaiteta De’Moshe – Shemuos Moshe 433:3) and Rav Shlomo Zalman Auerbach (Halichos Shlomo Pesach 5:6) ruled similarly.}

\textsuperscript{15} S.A. and Rema 433:1-2.

\textsuperscript{16} The sefer Bedikas Chometza U’ibiuro page 185 footnote 35 writes the this was the custom of the Brisker Rav. Teshuvas Shevet HaLevi 1:136 writes that he usually checked by the light of a candle only, but he switched on the house lights if it helped with the bedikah.

\textsuperscript{17} This was the custom of the Steipler Gaon (Orchos Rabeinu vol. 2 page 2) and Rav Moshe Feinstein (Shmaiteta De’Moshe – Shemuos Moshe 433:1). Rav Shlomo Zalman Auerbach (Halichos Shlomo Pesach page 110) also held that it is not necessary to turn off the house lights during the bedika. Similarly, Rav Elyashiv (Ashrei Ha’Ish O.C. vol. 3 page 361) held that it is unnecessary to turn off electric lights as they enhance the bedika, but he added that one should not change from the established custom to use a candle as well. See further Hilchos Chag Be’chag, Pesach page 79.

\textsuperscript{18} Rema 432:2 and M.B. there and S.H. 432:12. According to Rav Elyashiv (Ashrei Ha’Ish O.C. vol. 3 page 360), nowadays it is halachically necessary to put out pieces of bread.

\textsuperscript{19} The Gr”a siman 442 paskens that it is not necessary to put out pieces of bread, and the Chayei Odom 119:22 similarly states that one does not need to concern oneself. S.H. 432:11 writes that according to the Taz it is better not to put out pieces of bread, as they may get lost. The Chazon Ish did not put out pieces of bread (Orchos Rabeinu vol. 2 page 2), and neither did Rav Moshe Feinstein (Shmaiteta De’Moshe – Shemuos Moshe 432:2).

\textsuperscript{20} Shaarei Teshuva, end of siman 432

\textsuperscript{21} The Steipler Gaon would place the pieces of bread himself (Orchos Rabeinu vol. 2 page 2). Rav Elyashiv also did so (Ashrei Ha’Ish O.C. vol. 3 page 360). However, custom is that other members of the household place the pieces of bread, as indicated by the Rema 332:2 who states that the custom is to place the bread in various locations for the bodek to find. This also seems clear from the Chok Yaakov 332:14.

\textsuperscript{22} According to Rav Elyashiv (Ashrei Ha’Ish vol. 3 page 361) it is permitted to check with a thin flashlight that shines into cracks and crevices well, but one should ideally not change the custom to use a candle unless one is checking an area which is hard to examine with a candle. Rav Shlomo Zalman Auerbach (Halichos Shlomo Pesach page 110) and Rav Moshe Feinstein (Shmaiteta De’Moshe – Shemuos Moshe 433:2) held similarly.
pet cages, fish tanks, pet and fish food, cars and garages. One should ensure that vacuum bags containing chometz are discarded and that garbage cans are cleaned. Areas which were thoroughly cleaned beforehand do not need to be scrutinized at the time of bedikas chometz. For example, clothing pockets which were cleaned well and checked beforehand do not need to be rechecked during bedikas chometz. However, the person conducting the bedikah should inquire and verify that all the pockets were, in fact, cleaned. One should remove or sell all chometz at his workplace. If he owns the workplace, he should perform bedikas chometz, preferably on the night of the 14th of Nissan.

One is not obligated to move a heavy piece of furniture to check behind it for chometz. However, if it is known that chometz is present it is customary to remove it if possible. One is not obligated to check areas of the house into which chometz is never brought. However, those areas do need to be checked if children live in the house and could reach them.

One should not speak between the brocha and the beginning of the bedikah. During the bedikah, one should only speak about things related to the search. If one did speak about non-related matters after starting the bedikah he does not repeat the brocha. If he goes to the bathroom during the bedikah, he may recite Asher Yotzar. At the conclusion of the bedikah, Kol Chamira should be recited.
A fundamental difference between Yom Tov observance and Shabbos observance is the allowance of ochel nefesh, food preparation on Yom Tov. "Ach Asher Ye’iachel L’Chol Nefesh Hu Levado Ye’aseh Lachem…" The Torah permits us to cook, bake, and prepare food on Yom Tov, in order to eat the prepared food on that day of Yom Tov. One is not permitted to prepare from one day of Yom Tov for the second day of Yom Tov or for after Yom Tov. This prohibition of hachana, of preparing from one day of Yom Tov to the next, presents a problem when the second day of Yom Tov falls out on Shabbos or when Shabbos follows a two day sequence of Yomim Tovim. Can one halachically prepare food on Yom Tov for the Shabbos Yom Tov or for Shabbos?

To deal with this issue our rabbis instituted a procedure known as Eruv Tavshilin. An Eruv Tavshilin is prepared on Wednesday, if Yom Tov occurs on Thursday and Friday. It is prepared on Thursday, if the first day of Yom Tov is on Friday. The procedure is as follows. On erev Yom Tov (this year Wednesday, April 8), the head of the household, should set aside a baked item such as pas or matzoh, and a cooked item such as meat, fish, or eggs (i.e., a food that is eaten along with pas). Each item should be at least the size of one kezayis, preferably the size of one beitzah. He or she should then recite the blessing of “Baruch… Al Mitzvas Eruv” and the proclamation which states that the cooked and baked items should permit us to continue baking, cooking, lighting a flame from an existing fire and perform all the necessary preparations from Yom Tov proper to Shabbos. It is now viewed as though meal preparations for Shabbos have already begun before Yom Tov, and Shabbos meal preparations may continue on erev Shabbos, Friday Yom Tov.

Once done, the eruv covers all household members and guests.

The foods set aside for the eruv tavshilin may not be eaten on Yom Tov but are saved and ideally eaten on Shabbos.

If one forgot to make an eruv tavshilin one should consult a competent rabbinical authority for further instructions.

AN EREUV TAVSHILIN SHOULD BE PERFORMED ON
EREV PESACH - WEDNESDAY, APRIL 8, 2020
HALACHOS OF THE PESACH SEDER

Rabbi Mordechai Frankel, Director, The Institute of Halachah at the STAR-K

The following contains halachic guidance concerning some of the common issues that arise when conducting a Pesach Seder. In particular, it discusses preparation for the Seder, the four cups of wine, and the obligation to eat matzah, Marror, Korech and Afikoman. This is by no means comprehensive. For a more comprehensive guide, see HaSeder HaAruch by Rabbi Moshe Yaakov Weingarten (three volumes, 1431 pages).

Preparations for the Seder

A person should complete all of the necessary preparations for the Seder on erev Pesach to enable him to start the Seder without delay.1 (If erev Pesach falls on Shabbos, he cannot prepare for the Seder on erev Pesach since he may not prepare for Yom Tov on Shabbos, from one day of Yom Tov for the next day.)

The following preparations should be made prior to Yom Tov:

1. If meat will be eaten at the Seder, it may not be roasted. Meat cooked with a quarter inch or more of water at the bottom of a pot is not considered to be roasted and may be eaten at the Seder.2

2. If horseradish is being used for Marror, it should be grated.3 If one forgot to do this, then he may grate it on Yom Tov if he employs a shinui and grates in an unusual manner, such as grating it onto the table rather than onto a plate.4

3. If lettuce leaves are being used for Marror, they should be checked to ensure that they are not harboring insects.5 To check romaine lettuce leaves, one method is to separate the leaves, soak them in water, and then make a thorough leaf-by-leaf inspection. Any insects which are found must be removed. See page 68 for detailed checking instructions. Alternatively, he may use romaine stalks

The following abbreviations have been used: M.B. – Mishnah Berura, S.A. – Shulchan Aruch, S.H. – Shaar HaTziyun, B.H. – Biur Halachah. All citations to Shulchan Aruch refer to section Orach Chayim.

1. S.A. 472:1
2. Heard from Rav Heinemann, shlit’a.
3. See M.B. 473:36; Rema 495:1; M.B. 495:10; S.H. 495:12; B.H. ‘Miybu’. M.B. 473:36 states that the Gra would not grate the marror until the start of the Seder, due to concern that it may lose its sharpness.
4. See Rema 504:1; M.B. 504:11; M.B. 504:19; S.H. 504:33. See also Orchos Rabbeinu vol. 2 page 73. If Pesach occurs on Shabbos, one must grate the marror on erev Pesach; if he did not do so, he should prepare it in the manner prescribed by M.B. 321:45.
5. M.B. 473:42
for Marror instead of the leaves. To do this, he should remove the leaves from the stalks and rinse them under a strong stream of water, while rubbing the stalks during the rinsing. No further checking is required.

4. Prepare the Karpas vegetable and the salt water into which it will be dipped. Any vegetable may be used for Karpas, except those which may be used for Marror. However, the custom is to use celery, radishes, or cooked potatoes.

5. Prepare the Charoses. The ingredients for Charoses typically include grated apples, almonds and other nuts, cinnamon, ginger, and red wine. The Charoses should have the texture of apple sauce.

6. The bone which will be used for the Zroa on the Seder plate should be roasted over a fire, as was done to the Korban Pesach. Some people first boil the Zroa and then singe it over a flame. It is preferable to use the forearm of an animal or bird, which is the Zroa bone. The equivalent limb of a chicken is the part of the wing that is directly attached to the body. The Zroa must have some meat on the bone. It may not be eaten on Seder night because we do not eat roasted meat at the Seder. The meat of the Zroa (which has been cooked before Yom Tov) should ideally be eaten on the second day of Yom Tov, as it is not proper to dispose of the Zroa in an unfitting manner.

6. S.A. 473:5

7. See Chayei Odom, klal 130 dinei haSeder biketzara 1. See M.B. 473:21 concerning the preparation of salt water on Shabbos.

8. M.B. 473:20

9. See Minhagei Maharil, Machon Yerushalayim edition, page 96; Teshuvos Chasam Sofer, Orach Chaim 132 quoting Rav Nosson Adler; Tosafos Yom Tov Shabbos 9:5; Magen Avrohom 473:4; Chok Yaakov 473:12; Chayei Odom klal 130 kitzur dinei haSeder 5.

10. Kitzur Shulchan Aruch 118:2; Aruch HaShulchan 473:10

11. Aruch HaShulchan 473:10


15. Heard from Rav Heinemann, shlita.


17. See Magen Avrohom 473:8 quoting Maharil; Piskei Teshuvos 473:12 and footnote 58.

18. S.A. 473:4; M.B. 473:27

19. Heard from Rav Heinemann, shlita. Pri Megadim siman 473 aishel avrohom 7 writes that there are those who use the neck of a bird for the Zroa, although he does not know why.

20. M.B. 473:27


22. See M.B. 473:32
7. Boil and then roast the egg to be used on the Seder plate. A person whose custom is to eat eggs at the Seder meal should also prepare these eggs.

8. Open the wine bottles to be used at the Seder. In particular, wine bottles that have a screw cap should be opened before Yom Tov. One should also open the boxes of matzah that will be needed for the first days of Yom Tov.

9. Children should rest so that they will be awake during the Seder. If possible, adults should also rest.

10. Set the Seder table with elegant dishes and arrange the chairs which will be used for leaning. Even though throughout the year one should minimize luxury as a zecher l’churban, on Seder night it is appropriate to use the finest dishes available. Some people have a custom that the husband arranges the Ke’arah. There were gedolim who insisted on personally setting the table for the Seder.

11. Prepare the Ke’arah. There are differing customs as to the layout of the various components of the Ke’arah. One prevalent custom is that of the Arizal.

According to this minhag, beginning at the top of the Ke’arah is the Zroa, which is placed on the upper right side of the Ke’arah, and the Beitzah which is placed on the upper left side. The Marror is placed in the middle of the Ke’arah, with the Charoses underneath and to the right, and the karpas underneath and to the left. The Chazeres is placed closest to the leader of the Seder, at the bottom of the Ke’arah. Three matzos are placed either outside or underneath the Ke’arah, next to the Zroa and Beitzah.

12. Another custom is that of the Rema. According to this minhag, the Karpas and salt water are placed nearest the leader of the Seder with the matzah.
above them, the Marror and Charoses above the matzah, and the Beitzah and Zroa above them furthest from the leader of the Seder.

There are other customs regarding the arrangement of the items on the Ke’arah. The Gra37 and Maharal38 each have differing customs. A person should follow his own particular minhag.

Some have the custom to place a covering between each of the three matzos, while others do not.39 The matzos should be covered before Kiddush.40 Often, families that join together for the Seder have the custom of providing a separate Ke’arah for the head of each individual household.41

13. **Make an eruv tavshilin, if necessary.** One should take a baked item such as matzah and a cooked item42 such as fish, meat or an egg.43 He should hold the items44 and recite the text found in the siddur. The Eruv Tavshilin should not be eaten until all of the preparations for Shabbos are completed.45 It is customary to eat the Eruv Tavshilin at Shalosh Seudos.46

**The Four Cups**

One is required to drink four cups of wine at the Seder;47 women have the same obligation as men.48 If a person drinks four cups of wine in a row, he is not yotzei this mitzvah.49 Rather, he must recite the Haggadah and drink each of the Arba Kosos at the appropriate point.50 For this reason, he may not drink the fourth cup immediately after the third cup.51 A woman should make sure that she either

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37. Ma’aseh Rav 187

38. Haggadah Shel Pesach attributed to the Maharal page 41. However, it has been argued that the work is a forgery and was not written by the Maharal. See the essay of Rav Benedict in the journal Moriah, Sivan 5745. Rav Benedict points out that in the Maharal’s sefer Gevuros Hashem, which extensively discusses the Pesach Seder, there is no mention of the Ke’arah being arranged this way.

39. See Chayei Odom, kelal 130 dinei haSeder biketzara 1; Taamei HaMinhagim #520.

40. See S.A. 473:4; Pri Megaddim Mishbetzos Zahav start of siman 486; S.A. 271:9, M.B. 271:41. See also Matteh Moshe siman 613 quoting the Maharil (Minhagei Maharil page 95).

41. See S.A. 473:4; M.B. 473:17; Piskei Teshuvos 472:11 and footnote 51. See also Shemiras Shabbos Kehilchassa, vol. 2 chap. 55 footnote 15; Halichos Shlomo Pesach chap. 9 footnote 65.

42. S.A. 527:2

43. M.B. 527:11

44. See Maharsham 2:36.

45. S.A. 527:16-17

46. See M.B. 527:48; Piskei Teshuvos 527:12.

47. S.A. 472:8, M.B. 472:24

48. S.A. 472:14, M.B. 472:44

49. S.A. 472:8

50. B.H. 472:8 ‘Shelo’ states that if one drinks the Arba Kosos with a pause between each cup, but does not recite the Haggadah in between, it is questionable whether he is yotzei.

51. M.B. 472:26
recites the Haggadah herself or hears the leader of the Seder recite the Haggadah, so that she will be able to drink the Arba Kosos at the appropriate times.52

The cup should hold the measurement of a revi’is of wine.53 According to Rav Chaim Noeh, a revi’is is calculated at 86 cubic centimeters of wine (בטיסטריא דס וטס),54 which is equivalent to slightly less than 3 fl. oz. According to the Chazon Ish, it equals 150 cubic centimeters of wine (המסועים בין הנון) which is equivalent to slightly more than 5 fl. oz.55 Based on the ruling of the Mishnah Berurah, Rav Heinemann, shl”a,56 states that it is necessary to use a cup which holds 3.8 fluid ounces.57

Ideally, a person should drink a revi’is of wine.58 Some opinions state that if the cup holds more than a revi’is he should drink the entire cup,59 others dispute this.60 If it is difficult to drink an entire revi’is of wine, one should drink slightly more than half the cup.61 If a person has difficulty drinking four cups of wine, he should make sure that he has a cup that holds exactly a revi’is so that he will need to drink only slightly more than half a revi’is.62 For the fourth cup, he should either drink enough wine to be able to recite a Brocha Acharonah himself or have someone be motzei him.63

It is preferable to drink the majority of the revi’is at one time.64 If a person cannot do so, he should at least drink the majority of the revi’is within kedei shtias revi’is,65 which is approximately half a minute.66

An alcoholic wine should be used for the Arba Kosos.67 The wine can be diluted with grape juice.68 Rav Heinemann, shl”a, is of the opinion that the resulting mixture should contain at least 4% alcohol.69 Therefore, wine which has 12% alcohol content can be diluted into ⅓ wine and ⅔ grape juice. Alternatively, the wine can be

54. Rav Chaim Noeh, Shiurei Torah page 176. 86 cm³ = 2.91 fl. oz.

55. The Steipler Gaon, Shiurin Shel Torah page 65. 150 cm³ = 5.08 fl. oz.

56. Heard from Rav Heinemann, shl”a.

57. See Eruvin 83a, that a revi’is is equivalent to the volume of 1½ eggs. Tzlach, Pesachim 109 argues that the eggs referred to by Chazal are twice the size of present day eggs. Rav Chaim Noeh, Shiurei Torah Shaar 3 disagrees with the Tzlach. See further M.B. 271:68; B.H. 271:13 ‘She’ah’; Chazon Ish, Orach Chaim 39. M.B. states that for Kiddush one should, lechatchilah, consider a revi’is as equivalent to the volume of two present day eggs. Rav Dovid Feinstein, shl”a, sefer Kol Dodi Al Hilchos HaSeder, states that the volume of a large present day egg is 2.2 fl. oz. Rav Bodner, sefer Kezayis Hasholem, page 24 footnote 24, states that it has a volume of 1.87 fl. oz. He further states that he discussed the issue with Rav Dovid Feinstein, who agreed that this was a more accurate measurement. Rav Heinemann, shl”a, measured a present day egg as having the volume of 1.9 fl. oz. The volume of two eggs would, therefore, equal 3.8 fl. oz.

58. S.A. 472:9; M.B. 472:30

67. Kol Dodi quoting Rav Moshe Feinstein, z”l. He further states that one should push himself to drink the Arba Kosos in this optimal manner. See also Pri Chadash end of siman 483; Mikra伊 Kodesh (and footnotes entitled Harerei Kodesh) Pesach vol. 2 page 35.

68. See M.B. 472:37.
diluted with water. Wine which has 12% alcohol content can be diluted into ¼ wine and ¾ water; alternatively, it can be diluted into ¼ wine, ¼ grape juice, and ½ water. If a person cannot drink wine, then he can use grape juice for the four cups. Some people may have difficulty tolerating both wine and grape juice. A person who will become incapacitated is not obligated to drink the Arba Kosos.

Red wine should be used for the Seder. Throughout the year, it is preferable not to use cooked wine for Kiddush; the same is true for the Seder. This is because uncooked wine tastes better than cooked wine. It is debatable as to whether pasteurized wine has the same status as cooked wine in this regard.

A child who has reached the age of chinuch, about five or six years old, should also be given Arba Kosos to drink; however, it is not essential to do so. A child does not need to drink a full revi’is of wine or grape juice and should instead drink meloh lugmav, the amount of wine he can hold in his cheeks. It is customary to give Arba Kosos even to younger children, although they can be given a minimal amount of grape juice.

70. See M.B. 204:32; M.B. 272:16, that wine can be diluted one part in six and still retain the brocha of Borei Pri Hagofen. See Machatzis Hashekel 204:16 quoting Eliyahu Rabba; Pri Megadim siman 204 aishhel avrohom 16; Kol Dodi. The wine used for the Arba Kosos should not be diluted to this extent because such a mixture would be only minimally alcoholic. Hilchos Chag Bechag (Chag HaPesach), page 422, states that it is customary to dilute ⅓ wine with ⅔ grape juice. Rav Heinemann, shlit”a, is of the opinion that the mixture should retain a 4% alcohol content.

71. M.B. 472:37. Teshuvos VeHanhagos 2:243 states that a sick person or old person may, lechatzilah, use grape juice for Arba Kosos and notes that the Chebener Rav and the Brisker Rav did so. See also Shulchan Aruch HaGraz 472:17; Hilchos Chag Bechag page 415; Halichos Shlomo Pesach 9:11. Concerning the dilution of grape juice, see Minchas Shlomo 1:4; Vezos Habrachah page 116 and Hilchos Shabbos BeShabbos page 386 quoting Rav Elyashiv, zt”l. According to their viewpoint, grape juice that is used for Arba Kosos should not be mixed with more than a little amount of water.

72. M.B. 472:35. S.A. 472:10 states that even a person who does not generally drink wine because it is harmful or distasteful should force himself to drink the Arba Kosos.

73. S.A. 472:11. See also Rema 472:1; M.B. 272:10.


75. M.B. 272:19
76. The laws of stam yayin do not apply to cooked wine. Igros Moshe, Yoreh Deah 2:52 and Yoreh Deah 3:31, states that these laws similarly do not apply to pasteurized wine. However, Minchas Shlomo 1:25 and Rav Elyashiv, zt”l, Kovetz Teshuvos 1:75, disagree. It is not clear whether the Igros Moshe would also treat pasteurized wine as cooked wine with regard to Kiddush. The Meiri, Bava Basra 97 is of the opinion that cooked wine should not be used for Kiddush, even if the cooking did not result in any taste change. Presumably, the Meiri would consider pasteurized wine as being in this category.

77. See Chok Yaakov 472:27; Shulchan Aruch HaGraz 472:25.

78. S.A. 472:15
79. M.B. 472:46
80. M.B. 472:47
81. Chok Yaakov 472:27 quoting Maharil (Minhagei Maharil page 94); Kaf Hachaim 472:91.
When drinking the first cup, a person should have in mind that he is fulfilling the obligations of both Kiddush and the first of the Arba Kosos. 82

A man should drink the Arba Kosos while leaning to his left side. 83 If he did not lean while drinking the first, third or fourth kos he should not drink that kos a second time. 84 If he did not lean while drinking the second kos, he should drink another kos during the meal while leaning to his left side. 85

**Matzah**

Both men and women are commanded by the Torah to eat matzah at the Seder. 86 A child who has reached the age of chinuch should also be given matzah to eat at the Seder. 87

The matzos being used for the mitzvah should be Shemurah matzos. This is matzah that has been watched since the harvesting of the wheat to ensure that nothing has occurred which might cause it to become chometz. 88 Many people have the custom to use only hand-baked matzos for this mitzvah; others use machine matzos. 89

A person must eat one kezayis of matzah at the Seder. 90 The Steipler Gaon 91 and Rav Dovid Feinstein, shlita, 92 write that ideally one should eat ⅔ of a machine

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82. M.B. 473:1. M.B. says that some people have the custom to state this verbally. He adds that before reciting the Haggadah, one should verbalize or think that he is going to fulfill the mitzvah of sippur yetzias mitzrayim. See also Haggadah Shel Pesach MiBeis Halevi page 93.

83. S.A. 473:2

84. See S.A. 472:7; Rema 472:7.


86. There is a Torah obligation to eat matzah on the first night of Pesach and a rabbinic obligation on the second night, as stated by M.B. 475:44 states that women have the same obligation as men.

87. See M.B. 343:2-3; M.B. 269:1; Halichos Shlomo Pesach 9:43.

88. See S.A. 553:4; M.B. 553:21-22; B.H. 553:4 'tov'; B.H. 460:1 'ein'.

89. Rav Shlomo Kluger paskened that matzah made by a hand powered machine is not acceptable for the mitzvah, whereas Rav Yosef Shaul Natansohn (author of Teshuvos Shoel U’meishiv) was lenient, as recorded in Sdei Chemed vol. 7 page 397. Concerning matzah made by an electric machine, the Maharsham 4:129, 9:31 was stringent and the Divrei Malkiel 4:20 was lenient. See also Chazon Ish, Orach Chaim 6:10; Hilchos Chag Bechag page 337.

90. Rambam, Hilchos Chometz U'Matzah 6:1

91. M.B. 486:1 implies that one should eat the amount of matzah which has the same volume as a present day egg. Shiurin Shel Torah, page 65 and footnote on page 66, state that in order to meet this requirement it is appropriate to ensure that the first kezayis be approximately the size of ⅔ of a machine matzah.

92. Rav Dovid Feinstein, shlita, Kol Dodi, writes that the matzah which is eaten for the kezayis should have the volume of 1.5 fl. oz. Sefer Kezayis Hasbalem, page 91, states that this is equivalent to the size of ⅔ of a machine matzah. Kol Dodi further states that this measurement is given for the first night of Pesach, but on the second night of Pesach one can be more lenient.
matzah or the equivalent volume of hand-baked matzah. Upon experimentation in 5780/2020, Rav Heinemann, shlita, found that half of a machine matzah or half of a Tzelem Pupa hand matzah contains the volume of matzah necessary for a kezayis.93 Other brands of matzah may produce different results.

In Shevat 5780, Rav Heinemann, shlita, conducted extensive testing to calculate the volume of Tzelem Pupa hand matzah equivalent to a kezayis. He waterproofed matzos and performed water displacement testing to determine their volume.94 Furthermore, Rav Heinemann reviewed results of 3-D scan measurements carried out on behalf of STAR-K for this project. The matzos tested were packaged ten to a pound.

The measurement of 5780/2020 found that the segment of hand matzah containing the volume of a kezayis was larger than the fraction given in previous years. Possibly, this is due to hand matzos being thinner than in the past. Hence the conclusion, that one lechatchila needs to eat half of a Tzelem Pupa hand matzah. Fundamentally, the size of the kezayis remains the same. Rather, the amount of machine matzah equivalent to that kezayis has been adjusted. The measurement for the machine matzos remains unchanged.

A person who has difficulty chewing may crush the kezayis of matzah before eating it.95 If necessary, he may also soak the matzah in water to facilitate eating the kezayis.96 When appropriate, a person with a medical condition which could be negatively impacted by consumption of this amount of matzah may eat a smaller portion of matzah. One should consult his Rav as to whether he falls in this category. Measurements suitable for such individuals are listed on page 121.

The kezayis of matzah should be eaten within the time span of kedei achilas pras.97 The kezayis should preferably be eaten within two minutes.98 If this cannot be done, it should at least be eaten within three99 or four minutes.100 A

93. This measure should ideally be used on the second night as well, in order to fulfill the stringency of eating two kezaysim, as will be explained. Orchos Rabbeinu vol. 2 page 66 writes that the Steipler Gaon noted that the Chazon Ish would take ¼ of a hand baked matzah as a kezayis for both Achilas Matzah and Korech, and eat additional matzah during the meal while leaning so as to fulfill the mitzvah without any doubt. See further Orchos Rabbeinu ibid.

94. Testing was carried out in STAR-K labs. Additionally, testing with millimeter guage measurements was conducted.

95. B.H. 461:4 ‘yotzei

96. See M.B. 461:17-18; S.H. 461:32. M.B. 458:4 states that there are scrupulous people who are stringent and do not let matzah become wet for the duration of Pesach, due to the concern that there might be some residual flour below the surface of the matzah which could become chometz upon contact with water. This is the custom of not eating gebrokts. See further Shaarei Teshuvah 460:1.

97. M.B. 475:9

98. Shiurin Shel Torah page 67, based on Chasam Sofer 6:16.

99. See Igros Moshe, Orach Chaim 4:41; Aruch HaShulchan 202:8; Orchos Rabbeinu vol. 2 page 70.

100. See Shiurin Shel Torah page 67.
man should eat the matzah while leaning to his left side.\textsuperscript{101} If he did not do so, he should eat another kezayis without another brocha while leaning to his left side.\textsuperscript{102}

After everyone at the Seder has finished washing netilas yadayim and returned to the table, the leader of the Seder should take the three matzos in front of him and recite the brocha of Hamotzi. The top and bottom matzos, which are both whole, will serve as the Lechem Mishnah.\textsuperscript{103} If feasible, he should then set down the bottom matzah and recite the brocha of Al Achilas Matzah while holding the top and broken middle matzos.\textsuperscript{104} He should then give each person at the Seder a kezayis, including within the kezayis some of the top and middle matzos over which the brocha has been made.\textsuperscript{105}

A person should preferably chew the matzah without swallowing, until he has a kezayis of matzah in his mouth, and then swallow the kezayis at one time.\textsuperscript{106} Regarding this, one may rely upon the more lenient measurements of a kezayis, which calculate it as being less than \(\frac{1}{4}\) of a machine matzah.\textsuperscript{107}

People who find it impractical to swallow an entire kezayis at one time should instead eat the kezayis in the normal manner, which includes some of the top and broken middle matzos over which the brocha has been made.\textsuperscript{108}

The Shulchan Aruch brings an opinion that one should eat a kezayis from the top matzah followed by a second kezayis from the broken middle matzah.\textsuperscript{109}

\textsuperscript{101} S.A. 475:1; M.B. 475:10
\textsuperscript{102} M.B. 472:22
\textsuperscript{103} S.A. 475:1; M.B. 475:2
\textsuperscript{104} M.B.475:2
\textsuperscript{105} S.A. 475:1; M.B.475:2; M.B. 475:6; M.B. 475:8. Pirkei Tzuvos 475:2 describes an alternative custom for the recitation of the brochos and division of the matzah. The leader of the Seder makes the brocha of Hamotzi and then divides the kezayis of matzah for each person at the Seder. He includes within the kezayis some of the matzah over which he made the brocha. Each individual then recites the brocha of ‘Al Achilas Matzah.’
\textsuperscript{106} M.B. 475:9.
\textsuperscript{107} Shiurin Shel Torah siman 11 states that, fundamentally, the Chazon Ish paskened in accordance with Rav Chaim of Volozhin, who stated that a kezayis is measured as the average size of a present day olive – which at a maximum would be the volume of \(\frac{1}{2}\) of a present day egg. Based on his statement that \(\frac{1}{2}\) of a machine matzah contains the volume of a present day egg, \(\frac{3}{4}\) of a machine or hand matzah would contain the volume of a kezayis. See also sefer Kezayis Hasholem, page 24; Orchos Rabbeinu vol. 2 pages 66-69.
\textsuperscript{108} See S.A. 475:1. Orchos Rabbeinu vol. 2 page 70 quotes Rav Chaim Kanievysh, sblit”a, as stating that the Chazon Ish did not put a whole kezayis of matzah in his mouth at one time, but ate it in the normal manner within three minutes. Orchos Rabbeinu vol. 2 page 66 similarly quotes the Steipler Gaon as saying that one should eat the matzah in the normal manner. See also Halichos Shlomo Pesach 9:41 and Halichos Shlomo Tefilla page 380, quoting Rav Shlomo Zalman Auerbach.
\textsuperscript{109} See S.A. 475:1; M.B. 475:9; Orchos Rabbeinu vol. 2 page 69. B.H. 475:1 ‘kezayis’ questions the necessity of eating two kezayiss and quotes sources to the contrary. Orchos Rabbeinu vol. 2 pages 69-70 quotes Rav Chaim Kanievysh, sblit’ a, as stating that the Chazon Ish told him that the halachah follows the opinion that it is necessary to eat only one kezayis.
However, a person who fulfills the requirement of eating a *kezayis* by eating the size of half of a machine *matzah* is actually eating two *kezaysim*, when calculated according to the more lenient measurements of a *kezayis*.\textsuperscript{110} It is, therefore, sufficient to eat the size of half of a machine *matzah* in order to comply with the opinion that suggests eating two *kezaysim*.\textsuperscript{111}

Before eating, a person should have in mind that he is about to perform the *mitzvah* of eating *matzah*.\textsuperscript{112} When reciting or hearing the *brocha* of Al Achilas *Matzah*, he should also have in mind the eating of the *Afikoman*.\textsuperscript{113}

**Marror**

Nowadays, in the absence of the *Korban Pesach*, it is no longer a Torah requirement to eat *Marror* at the Seder; however, there is a rabbinic obligation to do so.\textsuperscript{114} This obligation applies equally to men and women.\textsuperscript{115}

Children who have reached the age of *chinuch* should also be given *Marror* to eat, just like an adult.\textsuperscript{116}

A person may use romaine lettuce for the *Marror*,\textsuperscript{117} although it must be checked before *Pesach* to ensure that it does not harbor insects.\textsuperscript{118} He may use either the leaves or the lettuce stalks for *Marror*.\textsuperscript{119} The lettuce does not need to be bitter,\textsuperscript{120} although there is an opinion that the lettuce must have some element of bitter taste.\textsuperscript{121} Some people have the custom not to use lettuce for *Marror*.\textsuperscript{122}

\textsuperscript{110} As stated above, fundamentally the *Chazon Ish* paskened that a *kezayis* is measured as the volume of a present day olive, which is smaller than the volume of \textsuperscript{1/4} of a machine *matzah*.

\textsuperscript{111} Heard from Rav Heinemann, *shlit"a*. Kol Dodi shares this opinion. See also *Orchos Rabbeinu* vol. 2 page 66.

\textsuperscript{112} See S.A. 475:4; M.B. 475:34; B.H. 60:4 ‘yesh omrim’; B.H. 60:4 ‘veyesh omrim’; M.B. 60:10 quoting the *Chayei Odom*.

\textsuperscript{113} S.H. 477:4

\textsuperscript{114} M.B. 473:33

\textsuperscript{115} M.B. 472:45

\textsuperscript{116} See M.B. 443:2

\textsuperscript{117} See S.A. 473:5; M.B. 473:34. Kol Dodi states that it is customary to specifically use romaine lettuce.

\textsuperscript{118} M.B. 473:42

\textsuperscript{119} S.A. 473:5; M.B. 473:38

\textsuperscript{120} Chayei Odom 130:3, Shulchan Aruch HaGraz 473:30, M.B. 473:42, Aruch HaShulchan 473:16.

\textsuperscript{121} Chazon Ish, Orach Chaim 124 comments on Pesachim 39a. See the letter written by the Steipler Gaon, which is reproduced at the end of *Sefer Hilchos Chag BeChag*.

\textsuperscript{122} See *Orchos Rabbeinu* vol. 2 page 74.
Raw horseradish may also be used for Marror.\(^{123}\) It is customary that people who use lettuce for Marror put some horseradish on the lettuce, although it is not necessary to do so.\(^{124}\) There is no need to use a lot of horseradish for this.\(^{125}\)

The Marror should be dipped into Charoses, and the excess Charoses shaken off.\(^{126}\) A person must eat a *kezayis* of Marror.\(^{127}\) The amount of lettuce which will displace 25 cm\(^3\) of water would constitute a *kezayis*, according to Rav Chaim Noeh.\(^{128}\) This is equivalent to slightly less than 1 fl. oz. According to the Chazon Ish\(^ {129}\) and Rav Dovid Feinstein, *shli’ta*,\(^ {130}\) one should take 1.1 fl. oz. of lettuce for Marror. Rav Heinemann, *shli’ta*, is of the opinion that a person should take 1 fl. oz. of lettuce.\(^ {131}\) One large lettuce leaf or two large stalks displaces approximately 1 fl. oz. of water.\(^ {132}\)

The *kezayis* of Marror should be eaten within the time span of *kedei achilas pras*.\(^ {133}\) The *kezayis* should preferably be eaten within two minutes.\(^ {134}\) If this cannot be done, it should at least be eaten within three\(^ {135}\) or four minutes.\(^ {136}\)

One does not lean when eating the Marror.\(^ {137}\)

\(^{123}\) S.A. 473:5; M.B. 473:34. M.B. 473:39 states that the horseradish has to be raw.


\(^{125}\) See the letter that the Netziv wrote to his son, printed in Merumei Sodeh Pesachim 39a, in which he discourages using horseradish for marror due to the difficulty of eating it.

\(^{126}\) S.A. 475:1; M.B. 475:13


\(^{128}\) M.B. 486:1 states that with regard to marror, which is nowadays a rabbinic obligation, one can measure a *kezayis* as being the size of half of a present day egg. Rav Chaim Noeh, Shiurei Torah page 191, states that half a present day egg has a volume of 28.8 cm\(^3\) = 0.97 fl. oz.

\(^{129}\) Chazon Ish, Orach Chaim 100 and 39:17, states that with regard to marror one can measure a *kezayis* as being equivalent to the volume of ⅔ of a present day egg. Shiurin Shel Torah page 65 states that a present day egg has a volume of 50cm\(^3\). Therefore, a *kezayis* will have a volume of 33.3 cm\(^3\) = 1.13 fl. oz. Shiurin Shel Torah siman 11 states that, fundamentally, the Chazon Ish paskened in accordance with Rav Chaim of Volozhin, that a *kezayis* is measured as the size of a present day olive which at a maximum would have the volume of ⅓ of a present day egg. He also states that a person who has difficulty eating marror can rely upon this measurement, which calculates as 17cm\(^3\) or 0.58 fl. oz. Also see the letter written by the Steipler Gaon, which is reproduced at the end of the Sefer Hilchos Chag BeChag.

\(^{130}\) Kol Dodi

\(^{131}\) Heard from Rav Heinemann, *shli’ta*. This is in accordance with the view of Rav Chaim Noeh.

\(^{132}\) Sefer Kezayis Hashalem, pages 98-101, states that one large lettuce leaf or two large lettuce stalks contain the volume of a *kezayis*. This was calculated in accordance with the view that a *kezayis* is equivalent to 0.96 fl. oz.

\(^{133}\) M.B. 473:43; S.H. 473:60

\(^{134}\) Shiurin Shel Torah page 67, based on Chasam Sofer 6:16.

\(^{135}\) See Igros Moshe, Orach Chaim 4:41; Aruch HaShulchan 202:8; Orchos Rabbeinu vol. 2 page 70.

\(^{136}\) See Shiurin Shel Torah page 67.

\(^{137}\) S. A. 475:1. M.B. 475:14 states that if a person does lean while eating the marror it is also fine.
**Korech**

The leader of the Seder should take the remaining bottom *matzah* and use it to give each person at the Seder a portion of *Korech*.\(^{138}\) It is customary to prepare *Korech* with two pieces of *matzah* sandwiching some *Marror*.\(^{139}\) The *marror* could be dipped into *Charoses*, and the excess *Charoses* shaken off.\(^{140}\) Some have the custom not to dip the *Marror* into *Charoses* for *Korech*.\(^{141}\)

A person should eat one *kezayis* of *matzah* and one *kezayis* of *Marror* for *Korech*,\(^ {142}\) and measure the *kezayis* of *Marror* as described above.\(^ {143}\) For the *kezayis* of *matzah*, it is sufficient to take half of the volume of *matzah*.\(^ {144}\) Therefore, following the larger measurement as described above, one should eat \(\frac{1}{3}\) of a machine *matzah* or \(\frac{1}{4}\) of a *Tzelem Pupa* hand *matzah*. Following the measurements of Rav Heinemann, \(sblit’\text{a}\), it is sufficient to take \(\frac{1}{4}\) of a machine *matzah* or \(\frac{1}{4}\) of a *Tzelem Pupa* hand *matzah*.\(^ {145}\)

Before eating *Korech*, one should recite the paragraph, ‘וכו זכר למקדש כהלל’.\(^ {146}\) Some suggest saying this paragraph after one has started to eat *Korech*.\(^ {147}\) A man should consume *Korech* while leaning to his left side;\(^ {148}\) if he did not do so, he does not need to eat another portion.\(^ {149}\) From the time a person recites the *brocha* over the *matzah* until he eats the *Korech* portion, it is preferable not to discuss matters unrelated to the eating of the *matzah*, *Marror*, *Korech* and the Seder meal.\(^ {150}\)

**Afikoman**

The leader of the Seder should give each person at the Seder a *kezayis* of *matzah*,\(^ {151}\) including within the *kezayis* some of the remaining half of the middle

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138. S.A. 475:1
139. See S.A. 475:1; *Aruch HaShulchan* 475:7.
140. See S.A. 475:1; *Rema* 475:1; M.B. 475:17; M.B. 475:19.
141. See *Rema* 475:1; M.B. 475:18.
142. M.B. 475:16
143. See *Kol Dodi* and *Orchos Rabbeinu* vol. 2 page 75, who suggest that for *Korech* one may use a smaller amount of *marror*.
144. See M.B. 486:1.
145. Heard from Rav Heinemann, *sblit’\text{a}*.
146. S.A. 475:1
147. See B.H. 475:1 ‘\(ve’omar\)’.
148. S.A. 475:1
149. *Kaf HaChaim* 475:36 quoting *Pri Chadash*
150. See S.A. 475:1; M.B. 475:24.
151. S.A. 477:1
matzah. Ideally, he should take the same volume of matzah as was used for the initial eating of matzah at the Seder.

A man should eat the Afikoman while leaning to his left side. If he did not lean and has not started Birchas Hamazon, he should eat the Afikoman a second time, providing that it is not too difficult for him to do so. If he has started Birchas Hamazon, he should not wash and eat the Afikoman again.

Chazal debate as to whether the Afikoman may be eaten all night long or by chatzos, halachic midnight. In order to fulfill both opinions, one must be careful to eat the Afikoman before chatzos. After eating the Afikoman, one may not consume other food.

Rav Moshe Feinstein, zt”l, states that according to both opinions of Chazal, a person may not eat other food for the duration of the night. He also may not drink wine or fruit juice, with the exception of the remaining two cups of the Arba Kosos; he may drink water or tea.

It has been argued that, according to the opinion that the Afikoman must be eaten by chatzos, the prohibition against consuming additional food also ends at chatzos. If so, when chatzos is approaching and a person has not yet finished his meal, he may eat a kezayis of matzah and verbally state the following: “If the correct opinion is that one may eat the Afikoman until chatzos, then this matzah should be regarded as the Afikoman; however, if one has all night to eat the Afikoman, then it should not be regarded as such.” He may eat the matzah, wait until chatzos, and then continue his meal. After the meal, he should eat another kezayis of matzah and state the following: “If the correct opinion is that

152. S.A. 477:6; M.B. 477:58
153. M.B. 478:1 states that for Afikoman, which is a mitzvah derabonnon, one may follow the smaller measurement of kezayis. However, M.B. 477:1 states that for Afikoman one should ideally eat two kezaysim of matzah. Two kezaysim following the smaller measurement of a kezayis is equivalent to one kezayis of the larger measurement. Furthermore, S.H. 477:4 states that the Afikoman is the primary matzos mitzvah according to Rashi and the Rashbam. Kol Dodi states that this is a further reason to take a volume of matzah consistent with the larger measurement of a kezayis. See, however, Orchos Rabbeinu vol. 2 page 67.
154. S.A. 477:1
155. M.B. 477:4; S.H. 477:4
158. S.A. 478:1
159. Igros Moshe O.C. 5:38#8
160. S.A. 481:1; M.B. 481:1; M.B. 478:2
161. S.A. 481:1
162. M.B. 481:1. See Be’er Heitev 481:1 concerning drinking coffee after eating the Afikoman.
163. Avnei Nezer O.C. 361
one has all night to eat the Afikoman, then this matzah should be regarded as the Afikoman; but, if the Afikoman must be eaten before chatzos, then it should not be regarded as such.”164 However, Rav Moshe Feinstein, zt”l, rejects this position and states that the Afikoman must simply be eaten before chatzos.165 May we be zoche to Moshiach speedly in our days.

164. Avnei Nezer O.C. 361. See also the Haggadah ’MiBeis Halevi’ that the Brisker Rav was of the opinion that this may be done without any verbal statement.
165. Igros Moshe O.C. 5:38#8. See also Tosefos Maaseh Rav 52 that the Vilna Gaon skipped the Seder meal in order to eat the Afikoman before chatzos.
HOW TO CHECK MATZOS

Rabbi Moshe Heinemann, STAR-K Rabbinic Administrator

The production of Kosher for Pesach (KFP) matzos involves a great deal of meticulous work. The process begins with the inspection of wheat kernels to ensure that they have not been adversely affected by moisture in the air or prematurely sprouted. Grinding of the grain must be performed according to the dictates of halachah, which precludes any pre-grind soaking of the grain and requires special preparation of the milling equipment to ensure that no contamination exists from non-Passover flour in the grinders and filters. The KFP flour is then loaded onto trucks, either pneumatically or in bags under controlled conditions, and shipped to the bakeries.

A bakery which has been kashered for Pesach will have already prepared special water (mayim shelanu) to be used for Pesach matzos. Hand matzah bakeries do not use regular municipal water for fear that the chemicals added to the water may affect the leavening qualities of the dough. After the dough has been mixed, rolled out and perforated the matzos go into ovens for baking. This entire process, from the time that water first comes into contact with the flour until the matzah is completely baked, takes just a few minutes. Unquestionably, on Pesach every conscientious Jew would use only matzos made under the supervision of a reliable hashgachah.

Despite all the precautions and attention to detail by the bakeries involved in making matzos, it is possible for the consumer to purchase matzos that may still have issues. The following is a brief discussion of some problem areas. It should be noted that these problems can exist in both hand and machine-baked matzos, although they are more prevalent in the hand-baked matzos than machine-baked matzos.

1. **Matzah Kefulah**

   If there is an area on the matzah that is bent over, the doubled over portion is not kosher for Pesach. One must remove and discard this area together with a one inch margin of regular matzah. This is required, even if the bent over part is very small. However, if a matzah is bent over but the two layers do not actually touch one another then the matzah remains kosher and removal of this area is not required. In hand-made matzos, it is common to find creases in the matzos. If there is a corresponding crease on the other side of the matzah, then one should assume...
that the dough probably doubled over during the rolling process. In such cases, it is customary to remove the creased area. An important difference between a true matzah kefulah that is doubled over and a matzah that is only creased on both sides is that in the former case, the doubled over portion must be disposed of as though it were chometz as soon as it is discovered, while in the latter situation the creased matzah may be kept in one’s possession. If the creased matzah is a shaleim (complete), one may use if for lechem mishnah. After reciting the brochah, one should put aside the creased area so it will not be eaten.

To avoid any problems on Shabbos regarding the melachah of borer, separating, the non-kosher part of the matzah (the kefulah) should be held in one hand and the kosher part in the other. The matzah should be broken, and the good part should be removed from the bad part. If it is a real kefulah, it is considered to be chometz. Since one sold his chometz before Pesach, technically this kefulah belongs to the non-Jew. One may not discard the non-Jew’s chometz on Pesach, and it must be put away until the conclusion of the Chag. If it is just a chashash chometz, the custom is not to discard it in the garbage. It may be placed in the non-Pesachdik sink after it has been broken into small pieces and washed down the drain.

2. Matzah Nefuchah

A matzah which has ballooned and formed a blister during the baking process also requires special examination and handling. If the blister formed is so small that an average sized hazelnut (with its shell) cannot fit inside of the blister, between the upper and lower layers, then the matzah is kosher. Certainly, matzos that have not formed any blisters but are merely uneven in appearance are kosher. Matzos which do not have small holes all over them should not be used.

3. Underbaked Matzos

A matzah that is completely white on both sides should not be used, since it may not have been thoroughly baked. Matzah meal should be slightly brown in color, which indicates a better bake on the matzos that were used for the matzah meal.

4. Chipped Matzos/A Missing Shaleim

In order for matzos to be considered shaleim, complete (so they can be used for lechem mishnah), no more than one forty-eighth (1/48, approximately 2%)
of the matzah may be missing. Hand matzos that are irregularly shaped are still considered whole, as long as no pieces broke off after baking.

Matzos left over from previous years that were stored in places free of chometz may be used. TIP: If your oven has been kashered for Pesach, simply put them in the oven for a few minutes so the matzos will regain their crispness.

Through our meticulous observance of the mitzvah of eating matzah, and all the other laws of Pesach, may Hashem soon grant our most fervent wish - the coming of Moshiach - so that we may once again eat our matzah together with the korban Pesach in Yerushalayim ir hakodesh.
WHAT TO DO IF CHOMETZ IS FOUND DURING PESACH

Rabbi Mordechai Frankel, Director, The Institute of Halachah at the STAR-K

Erev Pesach (after the time of Biur Chometz)

If you find chometz on Erev Pesach after the latest time for biur chometz:
- If you sold your chometz earlier that morning: You should move the chometz that you found to the place that you are storing the chometz that you sold.
- If you did not sell your chometz earlier that morning: You should burn it.

First Day of Pesach

- If you find chometz on the first day of Pesach: You should cover it with a utensil.

See below for further instructions for the subsequent days of Pesach.

Second Day of Pesach

If you find chometz on the second day of Pesach, or if you found chometz on the first day of Pesach and had covered it:
- If you sold your chometz before Pesach, or you said ‘Kol Chamira’ before Pesach, or the chometz that you found was less than a kezayis: You should cover it with a utensil if you find it on the second day, or keep it covered if you had covered it on the previous day.
- If you did not sell your chometz before Pesach and did not say ‘Kol Chamira’ and found more than a kezayis of chometz: You should flush it down the toilet.

See below for further instructions for the subsequent days of Pesach.

Shabbos Chol Hamoed

If you find chometz on Shabbos Chol Hamoed, or if you found chometz on the first or second day of Pesach and had covered it and the first day of Chol Hamoed is Shabbos:
- If you sold your chometz before Pesach, or you said ‘Kol Chamira’ before Pesach, or the chometz that you found was less than a kezayis: You should cover it with a utensil if you find it on Shabbos, or keep it covered if you had covered it previously.
- If you did not sell your chometz before Pesach and did not say ‘Kol Chamira’ and found more than a kezayis of chometz: You should flush it down the toilet.

See below for further instructions for the subsequent days of Pesach.
**Weekday Chol Hamoed**

If you find chometz during chol hamoed, or found chometz on the first or second day of Pesach and had covered it:

- If you sold your *chometz* before *Pesach*: You should move the *chometz* that you found to the place that you are storing the *chometz* that you sold.
- If you did not sell your *chometz* before *Pesach*: You should burn it.

**Seventh Day of Pesach**

If you find *chometz* on the seventh day of *Pesach*: You should cover it with a utensil.

See below for further instructions for the subsequent days of *Pesach*.

**Eighth Day of Pesach**

If you find *chometz* on the eighth day of *Pesach*, or if you found *chometz* on the seventh day of *Pesach* and had covered it: You should cover it with a utensil if you find it on the eighth day, or keep it covered if you had covered it on the previous day.

**After Pesach**

If you find *chometz* after *Pesach*, or if you found *chometz* on the seventh or eighth day of *Pesach* and had covered it:

- If you sold your *chometz*: You can eat it.
- If you did not sell your *chometz*, but you did *bedikas chometz* and said ‘*Kol Chamira*’ before *Pesach*: You should dispose of it without deriving any benefit. If doing so will result in a substantial financial loss, it is permitted to derive benefit.
- If you did not sell your *chometz*, and you either did not do *bedikas chometz* or did not say ‘*Kol Chamira*’ before *Pesach*: You should dispose of it without deriving any benefit.

Note that any automatic deliveries of *chometz* products should be cancelled before *Pesach* (for example, Amazon Subscribe and Save). If *chometz* arrives on Pesach, do not bring it into your house; ask your *ra"v* how to proceed.
SEPHARDI MINHAGIM REGARDING KASHERING FOR PESACH

Rabbi Emanuel Goldfeiz, Rav Hamachsir STAR-S

 Utensils that are used during the year with chometz are forbidden to be used during Pesach without kashering them according to halacha. From the time it is prohibited to eat chometz on erev Pesach, it is forbidden to use the utensils without kashering them according to halacha. The proper kashering method used to rid a vessel of chometz is dependent upon the original method of food preparation through which chometz was absorbed into the vessel.1

2. We do not recite a brocha when kashering an item since it is a negative commandment not to consume the taste of non-kosher food.2

3. Sephardic custom is that the method of kashering depends upon the most common usage of the vessel. Therefore, it is sufficient to pour boiling hot water from a כלי ראשון on a hot plate after cleaning it to make sure there is no chometz on it.3

4. Utensils (such as cups) that were used year-round with cold chometz, even if they are made from earthenware or nylon, can be kashed by washing them well with cold water.4 Although the vessel may have come into contact with hot bread, as long as it was not used within the past 24 hours with hot chometz, it can be kashed.

5. Utensils made from wood, stone, bone, plastic or nylon can be kashed like metal vessels according to the method of their usage.5

6. Glassware needs to be washed well inside and out with cold water. Pyrex can be kashed in the same manner.6

7. A hot water urn needs to be kashed for Pesach, even though it was most often used for water and not chometz.7

8. The halachot of kashering are numerous and complex. Therefore, it is proper for a Talmid Chochom to oversee the process.8

1. Table 1,
2. Table 6,
3. Table 7,
4. Table 8,
5. Table 9,
6. Table 10,
7. Table 11,
8. Table 12.
SEPHARDI MINHAGIM REGARDING KOSHER FOR PASSOVER FOODS

Rabbi Emanuel Goldfeiz, Rav Hamachshir STAR-S

1. Rice and all different types of legumes are permissible to eat on Pesach according to the custom of most Sephardim, as long as they are careful to check rice three times to ensure there is no wheat or barley mixed in.¹

2. Care needs to be taken that no dust of flour came into contact with the rice (or any kosher food for Pesach). Therefore, one may use only natural, unenriched rice for Pesach, ideally a rice with a reliable Kosher for Pesach ‘ochlei Kitniyot hechsher.’²

3. Those who refrain from eating legumes on Pesach are permitted to keep them at home; there is no need to sell legumes to a non-Jew.³

4. It is the Sephardic custom to use egg matzah (عشירה מצה) during Pesach. This type of matzah cannot be used to fulfill the obligation of eating matzah on the first two nights of Pesach. The brocha recited on egg matzah is Mezonot.⁴

5. If one inadvertently cooked with a non-Pesach pot on Pesach, as long as 24 hours had passed from the time chometz was last cooked in it, b’dieved, the food is permissible for Sephardim.⁵

6. Sephardim have no custom to be concerned regarding gebrokts.⁶

7. Sephardim only refrain from eating matzah on erev Pesach. However, if one made a mistake and ate matzah on erev Pesach, he needs to recite Birchat Hamazon. A person may eat matzah on the night of the fourteenth of Nisan.⁷

8. Even though a person may eat fruit, vegetables and rice on erev Pesach, after the tenth hour of day he should not eat so much as to become full. It is forbidden to eat egg matzah after this time.⁸

9. It is the custom among Sephardic communities for women to fulfill the mitzvah of reclining (הסיבה) at the Seder. However, if a woman did not recline while she ate or drank she has still fulfilled her obligation and it is not necessary for her to eat or drink again.⁹

¹ פסחים קיד: בית יוסף סימן תנג
² פשוט דהא חמץ בפסח במשהו
³ הרב בר זיימן סימן תנג
⁴ שו”ע סימן תסב
⁵ שו”ע סימן תמז דנותן טעם לפגם מותר בפסח
⁶ פרי חדש סימן תסא
⁷ חזון עובדיה פסח עמוד קצוב
⁸ משנה פסחים צט: שו”ע סימן תעא
⁹ שו”ת חזו”ע סימן יד
10. It is crucial to recline while fulfilling the mitzvot of drinking the four cups of wine and eating matzah. Therefore, a man who did not recline while drinking wine at the Seder must drink another cup while reclining. Nevertheless, if this person has health issues and it would cause him great hardship to drink more wine, he may refrain from doing so. 10

םז סימן יג
GUIDELINES FOR HOTEL GUESTS ON PESACH & SHABBOS

Rabbi Zvi Goldberg, STAR-K Kashrus Administrator

Kashering

A hotel kitchenette requires the same method of kasher for Passover as a home kitchen. One should secure permission from the hotel before kasher.

Ideally, all kasher should be completed before the end time for eating chometz on erev Pesach. Sometimes, a person might not arrive at his hotel room until later on erev Pesach, or on Chol Hamoed Pesach. Following are guidelines for kasher at that time, using the procedures in the STAR-K Pesach Kitchen Guide.

Erev Pesach

An oven and stovetop grates may be kasher. A sink may be kasher as long as one can ascertain that the sink is aino ben yomo, has not been used with heat for 24 hours prior.¹

Chol Hamoed

One can kasher only with libun chamur, a blow torch that makes the utensil red hot.² This is not recommended unless one is specially trained and is, therefore, not practical for most situations.

Bedikas Chometz

One who is staying at a hotel and did not bring any chometz into the room should perform bedikas chometz without a brochah.³ Some hotel rooms have a “mini-bar” that is pre-stocked with drinks and snacks by the hotel. If there are food items in the mini-bar which are not Kosher for Passover, one should ensure that the staff removes those items. Alternatively, the mini-bar should be sealed off and the staff informed that the guest bears no responsibility for those items.⁴ Ice from the icemaker may be used, but the ice bucket in the room should not be used. The coffeemaker also may not be used.

Kiddush

In a hotel there is often a Kiddush after davening, before the day meal. In order to fulfill the mitzvah of Kiddush, one must eat a k’zayis of Mezanos to

¹. For example, if the hotel is managed by a frum person, one could ask them for this information. An alternative is to be pogem the sink first, but that process is beyond the scope of this article.
². Pri Migadim (MZ 452:4)
³. The rooms may be like a makom she’ain machnisim bo chometz. One must also check his car, clothes pockets, and luggage without a brochah. For further discussion, see Piskei Teshuvos 437:1.
⁴. Otherwise he may have achrais, responsibility, for the chometz should it be damaged or stolen, and one may not take responsibility for chometz on Passover.
create “Kiddush b’makom seuda”. On Pesach, this creates a unique issue since often no gebroks foods are served, so the cakes are made from potato starch or nut flour and not matzah meal. These cakes are Shehakol. If there are no Mezonos cakes, or one’s custom is not to eat them, one could fulfill the Kiddush b’makom seudah by drinking a revi’is (3.8 fluid oz) of wine or grape juice. Each person listening to Kiddush must drink this amount. (The one who recites Kiddush should drink at least 5 ¾ oz. (This is slightly more than a half-revi’is to be yotzai Kiddush, and then another revi’is for b’makom seuda of wine or grape juice)5

Electronic Locks and Doors

Although electronic door locks are commonplace, certain hotels, especially those near large Orthodox communities, still have a few rooms set aside that use a key; it is worthwhile to attempt to find these hotels. Electronic card keys may not be used and are muktzah on Shabbos. Hotel guests may leave them at the front desk before Shabbos, and then ask non-Jewish staff members on Shabbos to open their door on Shabbos.6

Some door locks on the inside of the room may appear mechanical, but turning the latch activates an automatic lock which will then move on its own. This should be checked before Shabbos.

When walking into or out of the hotel, one should use manual non-electronic doors. Service or staff doors are likely to be non-electronic and may be available to guests with special authorization. If there are no manual doors, one should wait until a non-Jew opens the electric-eye door with his movement and then proceed through the doorway. Due to the difficulty of coordinating one’s movements with those of another person, caution should be taken to avoid unwittingly activating the door.

Sensors for Lights and Heating/Air-Conditioning

Guests tend to leave the heating and air conditioners running while they are away from the room; therefore, some hotels are installing energy-efficient thermostats. When it senses that the room is unoccupied, the thermostat adjusts the climate to an energy-efficient setting. When the guest opens the door to re-enter the room, the thermostat readjusts to the original setting. The sensor may also turn the lights on or off, depending upon whether or not someone is in the room. It can also alert housekeeping that the room is empty and may be cleaned. One may not stay in such a room on Shabbos unless these sensors are disabled by the staff prior to Shabbos.7 Opening a balcony door may turn off the air-conditioning. If so, one must avoid opening the balcony door on Shabbos.

5. Shemiras Shabbos K’hilchasa 54:23, also see Shaar Hatziyun 273:29.
6. As this is a sh’vus d’shvus b’makom mitzvah or oneg Shabbos, activating the lock mechanism is an issur d’rabonon. One should not ask the non-Jew to open the door for minor reasons.
7. One may inquire with management if covering the sensor before Shabbos will solve this problem.
Hallway and room lights may be motion sensitive to turn on upon entering the room. Furthermore, some hotels require the room key to be inserted in a slot in the room to keep the lights and AC active. When one leaves the room, he removes the key. As a workaround, one can request from the staff (before Shabbos) to leave his hallway lights on continuously for Shabbos and to provide him with a key that can be left in the slot throughout Shabbos.

One must ensure that a light in the refrigerator does not illuminate upon opening the refrigerator door.

**Bathrooms**

Hotels may be equipped with sinks and toilets that are controlled by an electric eye, particularly in the lobby. The bathroom may have automated lights that are activated when the door is opened or one walks into the room. We suggest avoiding hotels on Shabbos that do not offer a different system.

As always, toilet paper should be prepared before Shabbos. Boxes of tissues should be checked to ensure that the tissues are separated from one another (some might be perforated but not separated).

**Security Cameras**

There may be security cameras in the hotel. It is best to avoid being videoed by such cameras on Shabbos, since the image is projected onto a screen. However, if this is difficult to avoid and one has no interest in being seen by the cameras, he is permitted to walk past them.\(^8\)

**Elevators**

In case of need, one may use a “Shabbos elevator.” The elevator is set up to stop on each floor and remain open for a short while. Walking through the door while it is open must not trigger any detectable change. One should enter or exit the elevator as soon as the door opens. He should not block the elevator doorway, as this will activate the electric eye.

**Escalators**

These generally may be used on Shabbos. Some escalators are “on-demand” and stop or are slowed until someone steps on them; others have a counter triggered by breaking an electric eye sensor. These may not be used on Shabbos.

Please note: The term ‘Shabbos’ in the above article refers to Yom Tov, as well.


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8. Rav Yosef Shalom Elyashiv, in a personal conversation with Rav Moshe Heinemann, *sblit*\(^a\) (also cited in *Orchos Shabbos* 15, note 55). See also Responsa of Rav Shmuel Wosner quoted in *Orchos Shabbos* pg. 513, and *Shulchan Shlomo* 340: note 12b citing Rav Shlomo Zalman Auerbach.
GUIDELINES FOR PEOPLE WITH CELIAC, FOOD ALLERGIES AND GLUTEN-FREE RESTRICTIONS ON PESACH

Margie Pensak

Yomim Tovim are synonymous with food—and lots of it! During Pesach, the temptation to eat and overeat, perhaps the wrong things for eight straight days, is extra challenging. The good news is that you don’t have to resolve to store away those extra pounds which you will regret just as you store away your Pesach dishes for next year. STAR-K is grateful to Sarah Klugman, RD, of Healthy Bites Nutrition Clinic, in Lakewood, NJ, for sharing her Pesach nutrition advice on which this article is based. They include tips for gluten-free and celiac individuals, as well as those with various food allergies.

Sarah Klugman suggests, “Always make Kiddush in the morning. It’s the key to a successful day!! Use light grape juice and have a starch or fruit and milk. Regarding when to make Kiddush and how to fulfill Kiddush b’makom seudah, consult your rav. Good ideas are: Starch/fruit and milk; fruit and yogurt; fruit and cottage cheese; fruit with hot cocoa made from milk; egg and fruit or ½ matzah with yogurt, milk, or string cheese. Enjoy a piece of cake with a cup of milk, if you choose to have your treat with Kiddush. Have one treat a day. Treats include: one small piece of cake, two small cookies, or a slice of dessert. Save it for the best one! Remember- the Pesach cake doesn’t really taste good!!”

On erev Pesach, eat a healthy snack before shkia, preferably a protein (e.g., a piece of fish, egg, or yogurt) with a vegetable or salad, or take a fruit so you won’t be starving at the Seder night meal.

Regarding matzah during Pesach, the shiur for a kezayis of matzah is discussed on page 121 and on pages 99-101. If you eat one square matzah or 1/2 round Shmura matzah (depending on thickness), this is about 1 oz., equal to 100 calories, a little more than one starch serving. Divide the box weight by the number of ounces per box to figure out the ounces per matzah (1 lb. = 16 oz.). Stick to one matzah / 1 oz. at each meal. That is your starch for the meal, so enjoy protein and veggies (a serving of each) with it!

Go lean with your meats, choosing turkey, cutlets, veal roast, London broil or minute steaks over fattier choices. Stay away from the kugels and starchy sides. Good ideas for appetizers are plated salad which include a bed of romaine lettuce and cherry tomatoes sprinkled with turkey slices. If you are serving fish, have ½ a piece so you can also enjoy half of a serving of the main meat dish. Try to serve a salad and a hot veggie at each meal. Recommended hot veggie

1. The becher should hold at least a revi’is (3.8 fl. oz.) and one must drink at least 1.9 fl. oz. For further discussion, see pages 123-124)
ideas include: Zucchini in tomato sauce; grilled vegetables – eggplant, peppers, onions, zucchini; broccoli and cauliflower with sea salt and garlic; roasted baby peppers – spray with oil, sprinkle garlic and roast, and sweet baby carrots cooked in water, drizzled with honey. Vegetable soup or skinned chicken soup is a great filler.

Celiac individuals, and those who are on gluten-free (GF) diets, should continue to follow their regular dietary guidelines. They can purchase oat matzah -- both hand and machine matzah are available certified GF. Those who are not able to eat certified GF oats should consult their rav. Pesach is your “lucky” Yom Tov since you can stock up for the rest of the year on many GF products, such as pastries, macaroons, candies, and more. Most Kosher l’Pesach grocery items are GF since they are non-gebrokts and, therefore, contain no matzah meal or wheat.

Although it is rare, some people have wine/grape juice allergies; they are allergic to sulfites. Sulfites, or sulfur dioxide, is a preservative used in commercial production and winemaking. It is most commonly found in dried fruits, jams, and juices (lemon juice and grape juice). Sulfite-free organic grape juice, available from Kedem is a great option, as is regular Welch’s grape juice (be sure to check for the hechsher and the ingredients; some varieties don’t have sulfites). Home-brewed wines without sulfites can also be used.

Other food allergies which are particularly challenging to deal with on Pesach, are egg and potato allergies, because so many Yom Tov dishes are made with these ingredients. Most kugels and cakes are made with eggs. Good replacements for cooking and baking include applesauce, mashed banana, avocado, and oil although the texture will not be as smooth. Also, instead of “kugelizing” your vegetables, consider roasted potatoes, mashed potatoes, potato puffs, broccoli bakes and zucchini in tomato sauce. There are recipes for egg-free potato kugels and other kugels, such as those found in, “Allergy-Free at Last”, a collection of recipes by Leiba Bibla. It is a great resource and available at your local seforim store.

For those with potato allergies, avoid using potato starch in your recipes; substitute with matzah or cake meal. Use sweet potatoes instead of white potatoes in kugels and side dishes. Good ideas of potato-free side dishes include: apple kugels; apple-cranberry cobbler; butternut squash kugel; quinoa; hot vegetables or vegetable kugels; and sweet potato French fries (very easy to make - cut sweet potatoes into sticks and bake). For a nosh, sweet potato chips are available in snack bags.

If a child has multiple allergies and is on an egg, dairy, or nut-free diet, consult a rav prior to Pesach to discuss the option of using kitniyos products (for example, soy products), to ensure the child is meeting their nutritional needs. Purchase and prepare in advance allergy-friendly foods for your child. Composing a child-friendly menu for breakfast, lunch, and supper will ensure that there is both a starch and protein eaten at all meals. If you are serving matzah and eggs
(scrambled or hardboiled) for breakfast, a great substitute would be avocado, almond or cashew butter. Here is a sample menu for the egg, dairy and nut-free child: Breakfast: matzah and avocado; Lunch: Meatballs over mashed potatoes, cut-up peppers; Supper: Roast with sweet potatoes; vegetable soup.

In closing, exercise is just as important as these Pesach nutrition tips, beginning erev Pesach (even though it’s such a busy day!). Try to walk/treadmill for 20-30 minutes on erev Pesach to help your insulin work more efficiently in order to better regulate your blood glucose during the Seder. This is important, since you are eating more carbs than usual which are found in the matzah and wine. Make sure to walk every day!!
GUIDELINES FOR INDIVIDUALS WITH DIABETES ON PESACH

Adapted from Jewish Diabetes Association article by Nechama Cohen

The challenge of diabetes seems ten-fold when it comes to Pesach. There are a whole new set of considerations — four cups of wine at each Seder; waiting many hours until Shulchan Aruch; knowing the carb content of a single hand matzah.

These are real concerns for people with diabetes and health-related issues, who wish to fulfill the requirements of Pesach al pi halachah without compromising their health. STAR-K has turned to the Jewish Diabetes Association (JDA) for answers, and the JDA has kindly provided the following medical guidelines to help with dietary concerns on Pesach.

I. Matzah

The stipulations for minimum shiurim for matzah, which follow, are based on the psak of Rav Moshe Heinemann, shlit”a.

These shiurim are different than listed in previous years. See page 202 for explanation. These calculations are based on the use of a Tzelem Pupa hand matzah (10 matzos to a pound).

In the case of a medical condition which could be negatively impacted by matzah consumption, one may fulfill the mitzvah of achilas matzah, Korech and Afikoman, with the following:

<table>
<thead>
<tr>
<th>TYPE</th>
<th>MINIMUM SHIUR</th>
<th>DIMENSIONS</th>
<th>CARBS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hand matzah</td>
<td>one-quarter</td>
<td>21.7 sq. in. in size</td>
<td>9 g</td>
</tr>
<tr>
<td>(round)</td>
<td>(1/4) of a</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>matzah</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Machine matzah</td>
<td>one-quarter</td>
<td>12.25 sq. in. in size</td>
<td>8 g</td>
</tr>
<tr>
<td></td>
<td>(1/4) of a</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>matzah</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

One who is in good health should eat the following for achilas matzah and Afikoman:

<table>
<thead>
<tr>
<th>TYPE</th>
<th>MINIMUM SHIUR</th>
<th>DIMENSIONS</th>
<th>CARBS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hand matzah</td>
<td>one-half</td>
<td>43.3 sq. in. in size</td>
<td>18 g</td>
</tr>
<tr>
<td>(round)</td>
<td>(1/2) of a</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>matzah</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Machine matzah</td>
<td>one-half</td>
<td>24.5 sq. in. in size</td>
<td>15 g</td>
</tr>
<tr>
<td></td>
<td>(1/2) of a</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>matzah</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Footnotes appear at the end of the article.
**How to Calculate the Amount of Carbs in Matzah:**

**Machine Matzah:**

Most machine matzah is uniform in size and shape. The portion size and carbs are listed on the box. It might be a good idea to keep the amount that you intend to eat near your plate.

**Hand Matzah:**

Hand matzah varies according to size and thickness. Our calculations use a Tzelem Pupa hand matzah. Try to arrive at an accurate gram content for the matzah in advance, including possibly weighing it.

For those who prefer to do their own calculation: Matzah has an average carb factor of 0.75 (75% of its weight is carbohydrates). Whole wheat matzah has almost 12 grams of dietary fiber per 100 grams, allowing one to deduct 4 grams per piece.

**Hand Matzah:**

There are about 10 pieces of matzah per lb. (22 pieces per kilogram). In such a box, each piece weighs approximately 46g and has approximately 35 g of carbs per matzah. Note if there are less matzos in the box, the carb amount per matzah will increase.

**Machine Matzah:**

One whole machine matzah (rectangular) weighs about 30-35g, which is between 23 and 27g of carbs per matzah (depending upon the brand).

A very thin matzah is approximately 30 grams; a “regular” matzah is approximately 40 grams; a thick matzah is approximately 50 grams.

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**II. The Arba Kosos (Four Cups)**

**A. Wine**

Cup Requirements: The cup must hold at least a revi’is (3.8 fl. oz., or 112 ml).

Minimum Shiur to drink to fulfill Arba Kosos: One must drink at least 1.9 fl. oz. (56 ml) for each of the four cups.

Additional Requirements:

- The lowest percentage of alcohol that may be used for the four cups is 4%.
- One should drink each of the four cups of wine within a span of 30 seconds.
B. Diluting Wine with Grape Juice and Water

Higher carbohydrate wine may be diluted in the maximum ratios listed below. These ratios allow the wine to retain enough of its properties to qualify it being used for the four cups:

<table>
<thead>
<tr>
<th>WINE</th>
<th>GRAPE JUICE</th>
<th>WATER</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/3</td>
<td>2/3</td>
<td>-</td>
</tr>
<tr>
<td>1/3</td>
<td>1/3</td>
<td>1/3</td>
</tr>
<tr>
<td>1/3</td>
<td>-</td>
<td>2/3</td>
</tr>
</tbody>
</table>

**NOTE:** The diluted beverage should contain at least 4% alcohol to fulfill the obligation of drinking wine at the Seder. If necessary, one may make a mixture of 2/3 water and 1/3 wine (66% water and 34% wine) as long as the diluted amount still contains 4% alcohol. Otherwise, there is a chance that it may no longer be considered wine for the Seder.

The following chart illustrates how much wine to drink:

<table>
<thead>
<tr>
<th>KOS</th>
<th>AMOUNT YOU DRINK</th>
<th>AMOUNT OF WINE AFTER DILUTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>First cup</td>
<td>1.9 oz.</td>
<td>0.7 oz.</td>
</tr>
<tr>
<td>Second cup</td>
<td>1.9 oz.</td>
<td>0.7 oz.</td>
</tr>
<tr>
<td>Third cup</td>
<td>1.9 oz.</td>
<td>0.7 oz.</td>
</tr>
<tr>
<td>Fourth cup</td>
<td>1.9 oz.</td>
<td>0.7 oz.</td>
</tr>
<tr>
<td>TOTAL</td>
<td>7.6 oz.</td>
<td>2.8 oz.</td>
</tr>
</tbody>
</table>

If these guidelines are followed correctly, as seen in the above chart, one’s total consumption of wine at the Seder will be less than 3 fl. oz. One who wishes to estimate the actual amount that he should drink at the Seder should measure the exact amount that he will need before Yom Tov. He should choose the becher (Kiddush cup) that he will be using at the Seder, and pour the measured amount into it so that he can recognize how much he will be drinking.

The following is an example of how to mix wine and water. Assume one has wine with 10% alcohol content. If he makes a mixture of 40% wine and 60% water, he will have wine with 4% alcohol content, which is enough for the arba kosos. This can be done by mixing two cups of wine with three cups of water. He could fill a becher that holds at least 3.8 fl. oz. of this wine and water mixture, and drink at least 1.9 fl. oz. (the amount one may drink to fulfill the mitzvah, when medically necessary). Following the fourth cup, he could ask someone else to be motzee him in the brocha achrona.
To prepare in advance, simply pour two cups of wine into an empty bottle or pitcher and add three cups of water. (The size of the measuring cup does not matter. Just make sure that you use the same cup for the water and the wine). It is always advisable to prepare this bottle in advance and label it as your own “SPECIAL RESERVE.”

C. Types of wine

The best option for the Seder would be a dry wine, which has very few carbs. [Most dry wines contain approximately 4 grams of carbs per 8 oz. cup.]

If the sour taste bothers you, try adding an artificial sweetener that is Kosher for Passover (see list page 14).

There are also lower carbohydrate sweet wine products which might serve as suitable options.

**IMPORTANT:** Since alcohol may cause a drop in your blood sugar, discuss with your doctor whether or not to cover the carbs in the wine with insulin. There is more of a chance that wine will cause a low BG (blood glucose) on an empty stomach. If you use pure (unmixed) wine for the first cup, make sure to follow the above guidelines and not overdo your alcohol intake.

Those with Type 2 diabetes should discuss with their health care team and rav whether it is better to drink wine or grape juice. According to halachah, wine is preferable. Furthermore, grape juice with its high sugar content is not ideal for those with diabetes. However, many of the oral medications used for treating Type 2 diabetes (non-insulin dependent diabetes) are not compatible with alcohol.

Therefore, we suggest showing the wine combination options to your healthcare team. As previously noted, after the dilution the remaining alcohol content of all four cups is not significant. Many healthcare professionals have been very pleased with these dilution options and allow this small total amount of alcohol even with medication.

In addition, those with gestational diabetes (diabetes in pregnancy) or T1, or who are pregnant, should check with their health care team and rav to determine which way to go. Again, show them the charts in order to guide them in their decision.

D. Grape Juice

As noted above, one should use wine or, if necessary, a wine/grape juice combination for the arba kosos. If you are unable to drink wine, you may use grape
juice instead. If you are unable to drink pure grape juice due to medical reasons for the *arba kosos* (and cannot drink any percentage of wine), you may dilute regular grape juice. When mixing grape juice with water, it is best to make at least 51% of the mixture regular grape juice (i.e., the other 49% is water). In general, “light grape juice” may not be further diluted by the consumer (if there is a necessity, check with the certifying agency). As suggested earlier, you may wish to prepare a “special reserve” mixture before Yom Tov and fill a bottle with 4.1 *bechers* of grape juice and then four *bechers* of water. This will suffice for the *arba kosos* for both nights; add more using the same ratio as necessary. Keep in mind that as far as diabetes and carb counting are concerned, dry wine is certainly preferable. If you drink grape juice, note that the carbohydrate content of the various grape juices differs. The juices that we tested ranged from 32 to 60g of carbs per cup. Always check the label to ensure you are consuming the least amount of carbs when combining grape juice with wine and/or water.

**NOTE:** Kedem’s Concord dark grape juice scored 16 grams of carbs in a 4 oz. serving, while the labels on Kedem’s Sparkling Chardonnay and Catawba list 13 and 12 grams of carbs, respectively, in the same 4 oz. serving.

**Summary Preparation List**

- Remember that failing to prepare is preparing to fail. If you have everything ready ahead of time, you are less likely to run into problems.
- Discuss with your *rav* the *shiurim* of rov revi’is and mixing wine with water.
- Select the wine of your choice and check the carb content (remember the meter test).
- Prepare the right size *becher*.
- Train your eye to recognize the amount that you will be drinking during the Seder.
- Mix wine with water following the instructions of your rav and doctor, and prepare a separate labeled bottle (“Special Reserve”) for this mixture.
- Try to arrive at an accurate measurement for *matzah* before Yom Tov (i.e., on or before Erev Pesach).
- Prepare your choice of glucose for treating hypoglycemia.
- Review chart and details with your health care team.
- Prepare all medical supplies, medications, and equipment for Yom Tov and Shabbos.
Finally, remember that *Pesach* does not have to mean *matzah*, potatoes and eggs throughout *Yom Tov*. Instead of high-fat soups and potato *kugel*, you can substitute other vegetables and vegetable combinations.

JDA has published a cookbook, *EnLITEned Kosher Cooking*, with more than 140 recipes for *Pesach*, along with year-round recipes that are easily adaptable. A Hebrew version, *BishuLITE*, is now also available.

To order either cookbook, get more information about diabetes, or a list of *Pesach* recipes from the book, visit www.jewishdiabetes.org.

### III. Other Products Commonly Used on Passover

Today, we are lucky to have a much larger variety of Kosher for *Pesach* products. Below, is a list some products with their nutrition facts.

#### Common Cooking Ingredients

<table>
<thead>
<tr>
<th>FOOD</th>
<th>AMOUNT</th>
<th>CARB. (G)</th>
<th>CALORIES</th>
<th>FAT</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chocolate, roughly chopped, 72% cocoa</td>
<td>2 tsp</td>
<td>3.5</td>
<td>57</td>
<td>4.5</td>
</tr>
<tr>
<td>Bittersweet chocolate, small squares, 72% cocoa</td>
<td>10</td>
<td>13</td>
<td>226</td>
<td>18</td>
</tr>
<tr>
<td>Baking chocolate, large squares</td>
<td>2</td>
<td>16.2</td>
<td>372</td>
<td>30</td>
</tr>
<tr>
<td>Chocolate chips, packaged</td>
<td>1 tbsp</td>
<td>7</td>
<td>51</td>
<td>3.3</td>
</tr>
<tr>
<td>Chocolate chips, packaged</td>
<td>1 cup</td>
<td>108</td>
<td>808</td>
<td>52</td>
</tr>
<tr>
<td>Cocoa</td>
<td>1 tbsp</td>
<td>3</td>
<td>21</td>
<td>0.5</td>
</tr>
<tr>
<td>Cocoa</td>
<td>1 cup</td>
<td>48</td>
<td>336</td>
<td>8</td>
</tr>
<tr>
<td>Eggs</td>
<td>1 large</td>
<td>0.4</td>
<td>72</td>
<td>5</td>
</tr>
<tr>
<td>Honey</td>
<td>1 tbsp</td>
<td>17</td>
<td>64</td>
<td>0</td>
</tr>
<tr>
<td>Honey</td>
<td>1/2 cup</td>
<td>136</td>
<td>512</td>
<td>0</td>
</tr>
<tr>
<td><em>Matzah</em> meal (machine <em>matzah</em>)</td>
<td>1 tbsp</td>
<td>6</td>
<td>28</td>
<td>0</td>
</tr>
<tr>
<td><em>Matzah</em> meal</td>
<td>1 cup</td>
<td>92</td>
<td>440</td>
<td>0</td>
</tr>
<tr>
<td>Oil</td>
<td>1 tsp</td>
<td>0</td>
<td>124</td>
<td>14</td>
</tr>
<tr>
<td>Oil</td>
<td>1 cup</td>
<td>0</td>
<td>1984</td>
<td>224</td>
</tr>
<tr>
<td>Potato starch</td>
<td>1 tbsp</td>
<td>10</td>
<td>43</td>
<td>0</td>
</tr>
<tr>
<td>Potato starch</td>
<td>1 cup</td>
<td>160</td>
<td>668</td>
<td>0</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 tbsp</td>
<td>13</td>
<td>48</td>
<td>0</td>
</tr>
<tr>
<td>Sugar</td>
<td>¼ cup</td>
<td>52</td>
<td>192</td>
<td>0</td>
</tr>
</tbody>
</table>
**Sugar Substitutes**

The following sugar substitutes are available this year for Pesach, when stating Kosher for Passover or “P” next to the kosher symbol: California Delight brand Sucralis (STAR-K P Certified), Gefen brand Sweet’N Low, Gefen brand Nutra Taste Gold, Paskesz brand Sweetie, and Lieber’s brand Sweetees.

Note: Powdered Equal, Splenda and NutraSweet are NOT Kosher for Passover and may not be used on Pesach.

1. This means for each mitzvah one eats the designated amount within a 4 minutes span. For example, in case of a medical condition one may eat 1/4 of a machine matzah within a four minute span to fulfill the mitzvah of achilas matzah. The same amount within the same span of time should be done for korech (with a kzayis of marror) and then for afikoman.

2. This assumes the whole hand matzah (before it is broken) has a diameter of at least 10.5 inches, which means the entire matzah has an area of 86.6 sq. in. Hence, 1/4 of the matzah equals 21.7 sq. in. This is the minimum shiur for someone with a medical condition. If someone requires shiurim even smaller than this, he should consult his rav. For a discussion of such shiurim, see page 203 footnote 107.

3. This assumes a full rectangular machine matzah is 7” x 7”, which means the entire matzah has an area of 49 sq. in., hence, 1/4 of the matzah equals 12.25 sq. in. (This also means that one could eat a piece of matzah that is square, each side with a length and width of 3.5 in.) This is the minimum shiur for someone with a medical condition. It should be noted that Tzelem Pupa hand matzos are generally thinner than machine matzos. Therefore, one needs a larger amount of square inches for hand matzos than for machine matzos.

4. For korech see the Kashrus Kurrents article, “The Pesach Seder”.

5. This assumes the whole hand matzah (before it was broken) had a diameter of 10.5 in., which means the entire matzah has an area of 86.6 sq. in., hence, 1/2 of the matzah is 43.3 sq. in.

6. This assumes a full rectangular machine matzah is 7” x 7”, which means the entire matzah has an area of 49 sq. in. Hence, 1/2 of the matzah is 24.5 sq. in. (This means one could eat a piece of square matzah that is 5 in. on each side.) Regarding thickness of matzos, see footnote #3.

7. This is to fulfill the obligation of wine. If one cannot drink wine, he can fulfill his obligation with grape juice. This will be discussed later.
FAQS REGARDING PETS ON PESACH

Rabbi Zvi Goldberg, STAR-K Kashrus Administrator

Q. Are “grain-free” pet foods acceptable?
   A. There has been a proliferation of “grain-free” dog and cat foods on the market. While we still recommend checking the ingredient panel on those foods, they are a good place to start your search for an appropriate food.

Q. Is it necessary to buy a new food bowl for your pet for Pesach?
   A. No. However, the bowl used year-round should be thoroughly cleaned before Pesach.

Q. If I am going away for Pesach, what should I do with my fish?
   A. Vacation blocks often contain chometz. One can purchase a block without chometz or use an automatic fish feeder and fill it with non-chometz food.

Q. During a Pesach visit to the zoo, may one purchase the animal feed?
   A. No. This feed is often chometz and should not be purchased or fed to the animals during Pesach.

Q. Must pet food with chometz be put away and sold before Pesach?
   A. Yes.

Q. Can kitniyos, such as rice and beans, be fed to animals on Pesach?
   A. Yes.

Q. What are some common chometz ingredients in pet food?
   A. Wheat (cracked, flour, germ, gluten, ground, groats, middlings, starch), barley (cracked, flour), oats (flour, groats, hulled), pasta, rye, and brewer’s dried yeast. Any questionable ingredient should be reviewed by a competent rabbinic authority.

Q. What are some common ingredients which may be kitniyos but are permitted in pet food?
   A. Beans, buckwheat, brewer’s rice, corn, grain sorghum (milo), millet, peanuts, peas, rice, sesame, soybeans, soy flour, and sunflower.

Q. Is pet food “with gravy” permitted?
   A. Most often, gravy contains chometz. Read the ingredient panel carefully.

Q. Are the vitamins or minerals in pet food chometz?
   A. They may be chometz, but are batel (nullified) due to the small amount added.

Please see page 25 for Pet Foods for Pesach.
GUIDE TO PURCHASING CHOMETZ AFTER PESACH

Rabbi Mordechai Frankel, Director, The Institute of Halachah at the STAR-K

1. A Jewish-Owned Store that did not sell its Chometz to a Non-Jew for Pesach

The Torah forbids a Jew to own chometz on Pesach. In order to dissuade people from owning chometz on Pesach, there is a rabbinic injunction not to eat or benefit from chometz which was owned by a Jew during Pesach. Such chometz is known as chometz sheovar olov haPesach, and it remains forbidden permanently.1

For this reason, one should not buy chometz from a Jewish-owned store immediately after Pesach, unless the owner sold all chometz that he owned before Pesach to a non-Jew for the duration of Pesach and did not acquire any further chometz during Pesach. The laws of mechiras chometz (selling chometz to a non-Jew for Pesach) are complex; therefore, the sale must be made by a competent rabbi or kashrus authority.

If a Jewish-owned store did not sell its chometz for Pesach, may one buy chometz from that store a few weeks after Pesach? It is difficult for the consumer to ascertain whether the chometz was in the store during Pesach and is subsequently forbidden, or whether it came into the store after Pesach and is permitted. Since chometz sheovar olov haPesach is a rabbinic injunction, one can be lenient if there is a reasonable doubt as to whether or not the chometz was in the store during Pesach. (This is because we apply the principle that “safek derabbanan lekula” – we are lenient when it is uncertain whether or not a rabbinic restriction applies).2

Supermarkets generally have a two week turnaround time. It should be assumed that all chometz sold during the two weeks after Pesach was already in the store on Pesach. Chometz may be bought from a supermarket after that time if it is known that the distributor was non-Jewish. Regarding a store which receives chometz from a Jewish distributor, see below. Other stores, especially smaller ones, may have a longer turnaround time. The turnaround time for alcoholic beverages is longer than that of products in supermarkets. Liquor stores generally maintain inventory for six or seven weeks. One should wait until after Shavuos before purchasing liquor from such a store.

1. Mishnah Berura 448:25
2. See Igros Moshe O.C. 4:96, which distinguishes between small and large Jewish-owned stores.
2. A Jewish-owned store that sold its chometz to a non-Jew for Pesach

As mentioned above, a Jew who owns a store can sell his chometz to a non-Jew for the duration of Pesach. If the Jew is observant and does not sell chometz to customers during Pesach, there is no doubt that he really intended to sell his chometz to the non-Jew before Pesach. However, if the owner is not observant and does not close his store for Pesach, it can be argued that he considers the sale of chometz to be a legal fiction and does not have real intent to sell the chometz. Nevertheless, Rav Moshe Feinstein, zt”l, paskens that bedieved the sale is valid because legally the chometz no longer belongs to him.³ However, other Poskim are stringent.⁴ Rav Moshe agrees that chometz that the Jewish owner purchased during Pesach is not included in the sale and cannot be eaten after Pesach.

3. A Store Owned by a non-Jew or by a person that may or may not be Jewish

If a privately-held store is owned by a non-Jew, one may buy chometz from that store immediately after Pesach. However, a consumer may not know whether the owner is Jewish or non-Jewish. If the store is located in an area where the majority of people are non-Jews, he may assume that the owner is not Jewish. Unfortunately, even if the owner has a Jewish sounding name, the rate of intermarriage in America is such that the name may no longer provide an indication as to whether or not the person is Jewish.

Some food stores are owned by a number of partners or shareholders who each have stock in the company. If non-Jewish partners or shareholders own a majority of the business, there is no concern of chometz sheovar olov haPesach.⁵ To the best of our knowledge, the following are currently some of the supermarkets which are majority owned by non-Jews, and chometz may be bought from them in Baltimore immediately after Pesach: BJ’s, Costco, CVS, Food Lion, Petco, Petsmart, Rite-Aid, Royal Farms, Sam’s Club, Save-A-Lot, Shoppers, Trader Joe’s, Walgreens, Walmart, Wegmans, and Whole Foods. To the best of our knowledge, in Baltimore these stores do not receive chometz from a Jewish distributor (as explained below). For locations outside of Baltimore, the local kashrus organizations should be contacted.

3. Igros Moshe O.C. 1:149, 2:91, 4:95
5. Zeicher Yitzchok siman 8
4. A store which receives chometz from a Jewish distributor

How does a supermarket get the food that it sells? A distributor brings the food from the manufacturer to a warehouse from where it is then sent to individual supermarkets. If the distributor is Jewish, and he owned the chometz during Pesach, that food would be forbidden after Pesach. Even if the supermarket is owned by non-Jews, the food would still be forbidden after Pesach as it was owned by a Jew during Pesach.

C&S Wholesale Grocers is a wholesale distributor of food and grocery store items. It is a privately held company and is the largest wholesale grocery supply company in the United States. It currently serves about 5,000 stores in 15 states (including California, Connecticut, Florida, Indiana, Maryland, Massachusetts, New Hampshire, New Jersey, New York, and Pennsylvania). Its customers include Safeway, Target, A&P, Stop & Shop, Giant, Ralphs, Foodtown, and Winn-Dixie. However, STAR-K does not have information regarding specific products that are distributed by C&S or which specific stores are serviced by them.

The company was founded in 1918 by Israel Cohen and Abraham Siegel. It is assumed that the current chairman and CFO is Jewish. In the past, a prominent rabbi arranged the mecheras chometz for C&S distributors. However, as mentioned above according to Rav Moshe Feinstein, zt"l, this sale would not include the chometz that C&S acquired during Pesach. Recently, another prominent posek has been selling the entire company to a non-Jew for the duration of Pesach so that any chometz bought during Pesach would also belong to that non-Jew. While this sale is to be welcomed, it is not without halachic difficulties.

Stores which receive goods from C&S may also work with other non-Jewish distributors, and it is very difficult to determine whether any particular product was distributed by C&S or another company. As mentioned above, safek chometz sheovar olov haPesach is permitted and would include goods which may or may not have been owned by C&S during Pesach. However, if a person has the option of shopping at a store which does not receive goods from a Jewish distributor that may have owned chometz on Pesach, it is commendable to do so until four weeks after Pesach.⁶

There are more than 35,000 supermarkets in America, and it is not possible to know who owns them or distributes to every one of them. A local Orthodox rabbi should be consulted for guidance regarding local stores and supermarkets, as well as resolution of any halachic issues.

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⁶ Heard from Rabbi Heinemann, shlit"a.
A&L Foods is a Jewish-owned distributor of kosher food which distributes to Giant and Safeway in Baltimore, Maryland. A&L Foods sells their chometz to a non-Jew through the STAR-K. For this reason, various chometz products may be purchased immediately after Pesach in these stores in Baltimore. For a complete list of these items, see page 35.

5. Buying Bourbon

The Sazerac Company is a privately held alcoholic beverage company. Sazerac is a large distiller distributor company in the United States. Although it produces a variety of alcoholic drinks, the primary focus of its business is bourbon. There is some discussion amongst the poskim, and the general consensus is that the prohibition of chometz sheovar olov haPesach applies to bourbon. The chairman of Sazerac is Jewish. Since the Sazerac company does not sell its distillery, products sold by the Sazerac company should be considered chometz sheovar olov haPesach.

7. A list of their products can be found at http://www.sazerac.com/
OK PASSOVER PRODUCTS FOOD GUIDE 2020

ALCOHOLIC BEVERAGES
Barkan Wine Cellars Ltd.
Givon Vodka
Courvoisier SAS
XO Cognac Courvoisier Size: 700ml Lot: L9162JCG01, L6202JCG05
Le Cognac de Napoleon
XO Cognac Courvoisier Size: 700ml Lot: L9162JCG01, L6202JCG05
Matar Winery
Arak
Royal Wine Corporation
Alfasi - Mistico (MV)

ALUMINUM WRAP PRODUCTS
Betty Crocker
25Sq ft Aluminum Foil (O)
37.5Sq ft Aluminum Foil (O)
75Sq ft Aluminum Foil (O)
Formula Brands Inc.
25Sq ft Aluminum Foil (O)
37.5Sq ft Aluminum Foil (O)
75Sq ft Aluminum Foil (O)
Guangzhou Huafeng Aluminum Foil Technologies Co Ltd.
Aluminum Containers (O)
Aluminum Foil Roll (O)
GUANGZHOU VANZHEN ALUMINIUM FOIL PRODUCTS CO. LTD.
8" SQUARE CAKE PAN
ALUMINUM
9" SQUARE DEEP CAKE PAN-ALUMIN
ALUM CANDLE HOLDER
Aluminum 10" Angel Tube Pan
ALUMINUM 10" ROUND PAN
Aluminum 3lb Large Oval Bakin
ALUMINUM 4 4/5" ROUND PAN
Aluminum 5lb X-large Oval Bakin
Aluminum 8" Angel Tube Pan
Aluminum 8" Round Pan
Aluminum Medium Oval Baking P
Hanna K. Signature Collection
Alum Candle Holder
King Zak Industries, INC
8" Square Cake Pan Aluminum
9" Square Deep Cake Pan-alumin
Alum Candle Holder
Aluminum 10" Angel Tube Pan

AROMATIC CHEMICALS
Crown Chemicals Pvt. Ltd.
Piperonal

ARTIFICIAL CASINGS
Kalle GmbH
Betex K (O)
Betex KB (O)
Betex KD (O)
Betex KDB (O)
Betex RS (O)
Betex BW (O)
Betex BW K (O)
Betex BW KB (O)
Betex BW RS (O)
Betex BW-3K (O)
Betex RS - Semi Finished (O)
Betex ZW (O)
BIG-pure cellulose casings (O)
GLI-pure cellulose casings (O)
Nalo Kranz-pure cellulose casings (O)
Nalo Form KP (STAMP)

BABY FOODS & FORMULAS
Tuv Taam Baby
Pureed Beef & Broth KP (G)
(MT)
Pureed Chicken and Broth KP (G)
(MT)
Tuv-Taam Corporation
Pureed Beef & Broth KP (G)
(MT)
Pureed Chicken and Broth KP (G)
(MT)

BAKED GOODS
Hagadda Passover Bakery
Assorted Cookies
Baby Fingers
Black & White Cookies
Brownies
Bulk Baby Fingers
Button Cookies
Cake Crumbs
Cheesecake Marble (CY) (D)
Cheesecake Marble Sugar Free (CY) (D)
Cheesecake Regular (CY) (D)
Cheesecake Sugar Free (CY) (D)
Chinese Cookies

ALL PRODUCTS ARE CERTIFIED KOSHER FOR PASSOVER WHEN BEARING THE ~P SYMBOL OR OTHERWISE SO INDICATED.
ALL PRODUCTS ARE PAREVE UNLESS OTHERWISE INDICATED.

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1 Passover Kosher Food Guide 2020
Choc. Chip Cookies
Choc. Macaroons
Chocolate Baby Fingers
Chocolate Dipped Coconut
Macaroons
Chocolate Leaf Cookies
Chocolate Sponge Cake
Coconut Dip
Cupcakes
Double Dutch Fudge Layer
Egg Kichel
Fancy Sandwich Cookies
Gluten-Free Hamantashen
Homestyle Sandwich Cookies
Iced Tiffany Layer Cake
Lace Cookies
Mocha Apricot Layer Cake
Nut Brownies
Railroad Layer Cake
Rainbow Cookies
Sandwich Cookies
Seven Layer Chocolate
Shadow Layer Cake
Sprinkle Cookies
Sugar Free Cookies
**Muffins N' More, Inc.**
Apple Cinnamon Muffins KP (PY)
Blueberry Crumb Cake KP (PY)
Blueberry Muffins KP (PY)
Carrot Muffins KP (PY)
Carrot Sheet Cake KP (PY)
Chocolate Cheese Muffins KPe (CY) (PY) (D)
Chocolate Chip Muffins KP (PY)
Chocolate Chip Pound Cake KP (PY)
Chocolate Crumb Cake KP (PY)
Chocolate Pound Cake KP (PY)
Chocolate Sheet Cake KP (PY)
Cinnamon Coffee Crumb Cake KP (PY)
Coffee Cake Muffins KP (PY)
Coffee Cake Pound Loaf KP (PY)
Double Chocolate Muffins KP (PY)
Double Fudge Brownie KP (PY)
Honey Pound Cake KP (PY)
Marble Pound Cake KP (PY)
Plain Muffins KP (PY)
Pound Cake KP (PY)
Pound Loaf KP (PY)
Sponge Sheet Cake KP (PY)
Strawberry Sheet Cake KP (PY)
Sugar Free Marble Pound Cakes KP (PY)
Sugar Free Pound Cakes KP (PY)

**BAKING SUPPLIES**

**Better Living Brands, LLC**
25008 Fine Granulated Sugar

**Big Y Foods, Inc.**
Big Y Light Brown Sugar
Big Y Pure Cane Granulated Sugar

**BJ's Wholesale Club, Inc.**
Executive Choice Pure Cane Granulated Sugar

**Blommer Chocolate Company**
Sudan Cocoa - Passover (STAMP)

**Blue Diamond Growers**
Blanched Almonds, Diced and Meal (O) Size: INDUSTRIAL
Blanched Almonds: Whole, Broken, Pieces, Splits, Sliced and Slivered (O) Size: INDUSTRIAL

**Conagra Brands**
PAM Olive Hebrew Cooking Spray for Passover (K) OK KITNIYOT

**Demoulas Supermarkets**
Demoulas Granulated Sugar
Market Basket Granulated Sugar

**Domino Foods, Inc.**
"A" Liquor/Liquefying Syrup
10 lb. Domino Gran. Resealable Pouch
Amber Sugar Syrup
Amerfond (R) Brand Fondant Sugar
Cane Refinery Syrup (Partially Refined)
Coating Syrup KP
Country Cane Granulated Sugar
Size: 5 lb. Container: BAGS
Domino (R) Brownstone (R) Brand Pure Cane Granulated Light Brown Sugar
Domino (R) Brownstone (R) Brand Pure Cane Powdered Brown Sugar
Domino (R) Confectioners 6X Plain (STAMP)
Domino (R) Dark Brown Sugar
Domino (R) Granulated Sugar
Domino (R) Light Brown Pure Cane Sugar
Domino (R) Light Brown Sugar
Domino (R) Old Fashioned Dark Brown Pure Cane Sugar
Domino (R) Pure Cane Granulated Sugar
Domino (R) Pure Granulated Sugar (Canister)
Domino (R) Qwik-Flo (R) Dark Molasses Powder/Granules
Domino (R) Qwik-Flo (R) Honey Powder/Granules
Domino (R) Qwik-Flo (R) Light Molasses Powder/Granules
Domino (R) Standard Granulated Sugar
Domino (R) Sugar Packets
Domino ® Pourable Brown Sugar - Flip Top Bottle
Domino Granulated Sugar (Bulk) (O)
Eagle Granulated Sugar
Extra Fine Granulated Sugar
Flo-Sweet Granulated Sugar
Size: 4 lb. Container: BAGS
Granulated Sugar - Canister
Granulated Sugar Packets and Stix
Jack Frost Dark Brown Sugar
Jack Frost Granulated Sugar
Size: 5 lb. Container: BAGS
Medium Invert Syrup
Refriners Blackstrap Molasses
Sunny Cane Granulated Sugar

**Dutch Cocoa BV**
Cocoa Butter - Natural
Cocoa Mass - Alkalized

**DZA Brands**
Food Lion Granulated Sugar
Hannaford Granulated Sugar
My Essentials Granulated Sugar

**Family Dollar Stores, Inc.**
Chestnut Hill Granulated Sugar
Chestnut Hill Light Brown Sugar
Clove Valley Granulated Sugar
Clove Valley Light Brown Sugar

**Federated Group, Inc.**
Hy Top Granulated Sugar
Parade Granulated Sugar
Red & White Granulated Sugar

**Foodtown Inc.**
Food Town Pure Granulated Sugar

**Ingles Markets, Inc.**
Laura Lynn Dark Brown Sugar
Laura Lynn Granulated Sugar
Laura Lynn Light Brown Sugar

**Key Food Co-Operative, Inc.**
5 LB. Granulated Sugar
Key Food Pure Cane Sugar Granulated

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Klein's Naturals
Coconut Shredded
P.R.R.C. (PRICE RITE)
Price Rite Pure Cane Extra Fine Sugar Granulated
Pathmark Stores Inc.
Pathmark (R) Pure Extra Fine Granulated Sugar (R)
Pathmark Dark Brown Sugar
Pathmark Extra Fine Granulated Sugar, 5 LB.
Peter Paul Philippine Corporation
Desiccated Coconut
FairTrade Desiccated Coconut
Phildesco, Inc.
Desiccated Coconut
Price Chopper
Price Chopper Granulated Sugar
Price Chopper Pics Granulated Sugar
QUAKER SUGAR CO., INC.
100# Diamond Blue
100# Diamond Green
Diamond Extra Fine Granulated Sugar
Diamond Fine Granulated Sugar
Diamond Pure Cane Extra Fine Granulated Sugar
Diamond Pure Cane Fine Granulated Sugar
RD/JET LLC
Chef's Quality Granulated Sugar
Retail Business Services, LLC
(Services Company of Ahold Delhaize USA)
Bi-Lo Extra Fine Granulated Sugar
Giant Dark Brown Sugars
Giant Extra Fine Granulated Sugar
Giant Light Brown Sugars
Southern Home Extra Fine Granulated Sugar
Stop & Shop Dark Brown Sugar
Stop & Shop Extra Fine Granulated Sugar
Stop & Shop Light Brown Sugar
Tops Dark Brown Sugars
Tops Extra Fine Granulated Sugar
Tops Light Brown Sugar
ROHTSTEIN CORP. SUGAR DIVISION
World's Choice Extra Fine Granulated Sugar
World's Choice Fruit Fine Pure Cane Granulated Sugar
Roundy's Inc.
Roundy's Light Brown Sugar
Roundy's Pure Granulated Sugar
Setton International Foods, Inc.
Chocolate Chips KP (STAMP)
Coconut KP (STAMP) Size: BULK Container: BOXES
Coconut KP (STAMP) Size: RETAIL
Dark Chocolate Chips KP (STAMP)
Signature Kitchens
25008 Fine Granulated Sugar
SUPERVALU, Inc.
America's Choice Dark Brown Sugar
America's Choice Light Brown Sugar
America's Choice Pure Granulated Sugar
Essential Everyday Granulated Sugar
Essential Everyday Light Brown Sugar
Ginger Evans Granulated Sugar
Shoppers Value Granulated Sugar
Sysco Merchandising and Supply Chain Services, Inc.
Sysco Classic Extra Fine Granulated Sugar
Sysco Serene Extra Fine Granulated Sugar
Topco Associates LLC
Food Club Pure Granulated Sugar
Meijer Granulated Sugar
Shurfine Granulated Sugar
Shurfine Light Brown Sugar
ValuTime Granulated Sugar
Trader Joe's
Trader Joe's Light Brown Pure Cane Sugar
Trader Joe's Pure Cane Granulated Sugar
US Foods
Monarch Extra Fine Granulated Sugar
Monarch Light Brown Sugar
U.S. Foodservice Sugar Packets
Van Amerongen & Son Inc.
Klassic Coconut Desiccated Coconut
WAGNER COFFEE SERVICE
Wagner Coffee Service Sugar - Canister
Wakefern Food Corporation
Price Rite Extra Fine Granulated Sugar
Shop Rite (R) Extra Fine Granulated Pure Cane Sugar
Walgreen Co.
Nice! Light Brown Sugar
Wal-Mart Stores, Inc.
Great Value Granulated Sugar
Great Value Light Brown Sugar
Wegman’s Inc.
Wegman’s Dark Brown Sugar
Wegman’s Granulated Sugar
Wegman’s Light Brown Sugar
Western Beef Retail Inc.
Pure Granulated Sugar
BEVERAGES
Dr Pepper Snapple Group
81691040 CONC, CD, LIM TWST SELT KP, 4x1 GAL (STAMP)
81691043 CONC, CD, AMAZING MAND SELT KP, 4/1 GAL (STAMP)
81691271 CONC, SW, SF CLUB SODA KP, 1x6.08# (STAMP)
89110097 - CARAMEL COLOR BROWN DRUM 21.52LB KP (STAMP)
Gat Foods
Basis Diet Orange Cells (8141833) MP
Basis Frozen Lemon Mint (8141815) MP
Basis Mango (8141814) MP
Basis Mango (8141855) MP
Basis Orange Cider (8141867) MP
Basis Strawberry Banana (8141830) MP
Basis Strawberry Banana (8141861) MP
Israel Beer Breweries Ltd.
Prigat - Apple - Passover Size: 330 ml Lot: Inkjet OKP On Each Bottle
Prigat Nectar - Mango - Passover Size: 330 ml Lot: OKP Inkjet On Each Bottle
Prigat Softdrink - Grape - Passover Size: 330 ml, 0.5 L., 1.5 L. Lot: OKP Inkjet On Each Bottle
Prigat Softdrink - Grape Merlot - Passover Size: 1.5 L Lot: OKP Inkjet On Each Bottle
Prigat Softdrink - Grapefruit - Passover Size: 0.5 L, 1.5 L, 330 ml Lot: OKP Inkjet On Each Bottle

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3 Passover Kosher Food Guide 2020
Prigat Softdrink - Lemon Mint - Passover Size: 1.5 L, 330 ML Lot: OKP Inkjet On Each Bottle
Prigat Softdrink - Mango - Passover Size: 1.5L Lot: OKP Inkjet On Each Bottle
Prigat Softdrink - Orange - Passover Size: 0.5L, 330ML Lot: OKP Inkjet On Each Bottle
Prigat Softdrink - Strawberry Banana - Passover Lot: OKP Inkjet On Each Bottle

**PepsiCo Beverage & Foods (Tropicana Products)**

- **PPOJ** - Lots of pulp 1109877702 (Passover 2020)
- **PPOJ** - Lots of pulp 1109878702 (Passover 2020)
- **PPOJ** - No Pulp 1109876902 (Passover 2020)
- **PPOJ** - No Pulp 1109878302 (Passover 2020)
- **PPOJ** - Some Pulp 1109877602 (Passover 2020)
- **PPOJ** - Some Pulp 1109878602 (Passover 2020)
- **PPOJ** - Ca and Vit D no pulp 110987403 (Passover 2020)
- **PPOJ** - Ca and Vit D no pulp 1109878403 (Passover 2020)
- **PPOJ** - Ca and Vit W/Pulp (Passover 2020)
- **PPOJ** - Ca and Vit W/Pulp 110987502 (Passover 2020)

**CANDY & CHOCOLATES**

- **Blommer Chocolate Company**
  - Wisconsin Milk Chocolate - Passover (STAMP) (D)

- **Fairway**
  - Fairway Dried Cranberries (STAMP)

- **G.M.V. Chocolates**
  - Galerie au Chocolat Almond Bark 400 g - Pareve
  - Galerie Au Chocolat Almond Bark Milk 400 g - Pareve
  - Galerie au Chocolat Almond Raisins Bark 400 g - Pareve
  - Galerie au Chocolat Assorted Chocolate Ballotin
  - Galerie au Chocolat Assorted Chocolate Tins - Pareve
  - Galerie au Chocolat Assorted Chocolate Tins (CY) 400 g - Pareve

- **State of Mind**
  - Urban Farms and/or Healthy Hialeah Products Co. d/b/a New Date Coconut Rolls (STAMP)

- **Galerie au Chocolat**
  - Galerie au Chocolat Coconut Bark - Pareve
  - Galerie Au Chocolat Dark Chocolate Almond Rochers - Pareve
  - Galerie au Chocolat Matzoh 300 g - Pareve Gebrokhs
  - Galerie au Chocolat Matzoh 300 g (CY) (D)
  - Galerie Au Chocolat Milk Chocolate Almond Rochers (D)
  - Galerie au Chocolat Pure Chocolate - Dairy (D)
  - Galerie au Chocolat Pure Chocolate - Pareve
  - Galerie au Chocolat Pure Raisins Clusters 400 g - Pareve
  - Galerie au Chocolat Pure Raisins Clusters 400 g (CY) (D)
  - Galerie au Chocolat Truffles Praline Coffee Pareve
  - Galerie au Chocolat Truffles Praline Noisette Pareve
  - Galerie au Chocolat Tuiles Espreso - Pareve

- **Global Organics, Ltd**
  - Agostoni Organic Deodorized Cocoa Butter (40Lb) #83138 Product is also acceptable with the Heart K (Pareve) symbol.

- **Haydel Date Gardens**
  - Date Coconut Rolls (STAMP)
  - Hialeah Products Co. d/b/a New Urban Farms and/or Healthy State of Mind

- **Klein's Delights**
  - Chocolate Mints KP
  - Guava Stix

- **Klein's Naturals**
  - Almond Bark
  - Almond Clusters KP
  - Almond Stick Clusters KP Approved for Passover as of March 4, 2019.
  - Apricot Bites. Chocolate. Passover
  - Cashews. KP Chocolate Almonds KP

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Passover Kosher Food Guide 2020
| Chocolate Almonds No Sesame | Foiled Crown Silver KP | Chocolate Covered Cranberries KP |
| Chocolate Bridge Mix KP | Foiled Crown Turquoise KP | Chocolate Dipped Coconut Macaroons KP |
| Chocolate Cashews KP | Foiled Diamond Bronze KP | Chocolate Grape Jelly Rings KP |
| Chocolate Cranberries KP | Foiled Diamond Burgundy KP | Chocolate Hazelnuts (Filberts) KP |
| Chocolate Currants | Foiled Diamond Copper KP | Chocolate Macaroons KP |
| Chocolate Filberts KP | Foiled Diamond Dark Blue KP | Chocolate Raisins KP |
| Chocolate Mints KP | Foiled Diamond Gold KP | Chocolate Raspberry Jelly Rings KP |
| Chocolate Raisins KP | Foiled Diamond Green KP | Cocoa Almonds KP |
| Cinnamon. Chocolate Almonds KP | Foiled Diamond Light Blue KP | Coconut Macaroons KP |
| Cocoa Almond Chew. Passover | Foiled Diamond Pink KP | Coconut Viennese KP |
| Crunchy Bark | Foiled Diamond Red KP | Dark Chocolate Pistachios KP |
| Currants. Chocolate KP | Foiled Diamond Silver KP | Diamond Foiled Pistachios KP |
| Guava Stix | Foiled Diamond Turquoise KP | Foiled Cherry Truffles KP |
| Jelly Fish Large | Foiled Leaf Bronze KP | Holiday Mix KP |
| Jelly Fruit Slices KP | Foiled Leaf Burgundy KP | Jelly Roll Apricot KP |
| Jelly Heart Shape KP | Foiled Leaf Copper KP | Jelly Roll Raspberry KP |
| Jelly Mini Fruit Shape KP | Foiled Leaf Dark Blue KP | Marshmallow with Jelly KP |
| Jelly Mints KP | Foiled Leaf Gold KP | Mint Cream Chocolates KP |
| Jelly Rings KP | Foiled Leaf Green KP | Passover Almond Crunch Bites |
| Jelly Shaped Raspberry KP | Foiled Leaf Light Blue KP | Passover Chocolate Nougat Bar |
| Jelly Sour Mini Fruit Shape KP | Foiled Leaf Pink KP | Passover Coconut Bars |
| Maxi Chocolate Nonpareils KP | Foiled Leaf Red KP | Passover Crunch Balls |
| New York 145 Dark Chocolate Coating-Passover | Foiled Leaf Silver KP | Passover Marzipan Mini Bars |
| Nonpareils Chocolate KP | Foiled Leaf Turquoise KP | Passover Mint Patties |
| Rainbow Nonpareils KP | Heaven Hash Marshmallow KP | Passover Rainbow Jelly Squares |
| Sour Jelly Beans KP | Marzipan Truffle KP | Passover Vanilla Bars |
| Sour Jelly Bears KP | Mini Marzipan Bars KP | Passover Vanilla Marshmallows |
| Sour Jelly Worms KP | Mini Toffee Crunch KP | Sour Jelly Beans KP |
| Viennese Crunch KP | Miniature Plus - Assorted Chocolate Log | Sour Jelly Mini Fruit Shape KP |
| **Le Chocolate - Shalva** | Mint Patties KP | Sour Jelly Worms KP |
| Almond Kisses KP | Pecan Patties KP | Viennese Crunch KP |
| Almond Patties KP | Raspberry Marshmallow KP | White Torino Chocolate Bars KP |
| Butter Softies KP | Raspberry Nougat KP | White Torino Chocolate Squares KP |
| Caramel Chewy Nuts KP | Regular Fondant | White Viennese KP |
| Cashew Clusters KP | Soft Raspberry Sticks KP | **Setton International Foods, Inc.** |
| Cashew Patties KP | Vanilla Bars KP | Chocolate Cashews KP (STAMP) |
| Chocolate Covered Almonds KP | Vanilla Marshmallow KP | Size: BULK Container: BOXES |
| Chocolate Log | Vienesse 2000 KP | Chocolate Cashews KP (STAMP) |
| Chocolate Log Crunchy | **Linea Professionale** | Size: RETAIL |
| Chocolate Nougat KP | Burro Di Cacao Deodorizzato UTZ - UTZ Deodorized Cocoa Butter #3139 | Chocolate Chips KP (STAMP) |
| Coco Caramel Munch KP | **Oh! Nuts** | Dark Chocolate Almonds KP (STAMP) |
| Coconut Dessert KP | Almond Clusters KP | Dark Chocolate Brazil Nuts KP (STAMP) |
| Coconut Truffle KP | Almond Macaroons KP | Dark Chocolate Bridge Mix KP (STAMP) |
| Fancy Coconut Star KP | Assorted Mini Jelly Fruit Slices KP | Dark Chocolate Chips KP (STAMP) |
| Foiled Crown Bronze KP | Chocolate Almonds KP | Dark Chocolate Cranberries KP (STAMP) |
| Foiled Crown Burgundy KP | Chocolate Bridge Mix KP | |
### **Les Petites Fermieres Colby Jack**  
- **Sticks - Passover**  
- **Chunk / Wedge - Passover**
- **Sliced - Passover**
- **Fresh Plain Goat Cheese Tubes - Passover**
- **Havarti with Dill Chunk - Passover**
- **Havarti with Dill Sliced - Passover**
- **Havarti with Honey Goat Cheese Tubes - Passover**
- **Mild Cheddar Block - Passover**
- **Mild Cheddar Shred (8oz)**
- **Mild Cheddar Sliced - Passover**
- **Monterey Jack Chunk - Passover**
- **Monterey Jack Sliced - Passover**
- **Muenster Chunk - Passover**
- **Muenster Sliced - Passover**
- **Part Skim Mozzarella Shred - Passover**
- **Part Skim Mozzarella Sliced - Passover**
- **Part Skim Mozzarella Sticks - Passover**
- **Pizza Shred (8oz) (Mix of Mozzarella & Cheddar) - Passover**
- **Reduced Fat Cheddar Block - Passover**

### **Les Petites Fermieres Fontina**  
- **Chunk / Wedge - Passover**
- **Sliced - Passover**
- **Fresh Plain Goat Cheese Tubes - Passover**
- **Havarti with Dill Chunk - Passover**
- **Havarti with Dill Sliced - Passover**
- **Mild Cheddar Block - Passover**
- **Mild Cheddar Shred (8oz)**
- **Mild Cheddar Sliced - Passover**
- **Monterey Jack Chunk - Passover**
- **Monterey Jack Sliced - Passover**
- **Muenster Chunk - Passover**
- **Muenster Sliced - Passover**
- **Part Skim Mozzarella Shred - Passover**
- **Part Skim Mozzarella Sliced - Passover**
- **Part Skim Mozzarella Sticks - Passover**
- **Pizza Shred (8oz) (Mix of Mozzarella & Cheddar) - Passover**
- **Reduced Fat Cheddar Block - Passover**

### **Les Petites Fermieres Gouda**  
- **Chunk - Passover**
- **Shred (8oz)** (Mix of Mozzarella & Cheddar)
- **8-pak Cheese Tubes - Passover**

### **Les Petites Fermieres Havarti**  
- **Chunk - Passover**
- **Block - Passover**
- **Sliced - Passover**
- **Reduced Fat Cheddar Chunk - Passover**
- **Goat Cheese Tubes - Passover**

### **Les Petites Fermieres Jack**  
- **Sliced - Passover**
- **Mild Cheddar Sliced - Passover**
- **Cheddar Sliced - Passover**
- **Reduced Fat Cheddar Sliced - Passover**

### **Les Petites Fermieres White Cheddar**  
- **Block - Passover**
- **Sliced - Passover**
- **Reduced Fat Cheddar Sliced - Passover**
- **2-pak Cheese Tubes - Passover**

### **Les Petites Fermieres Colby Jack**  
- **White Cheddar - Passover**
- **Reduced Fat Cheddar - Passover**
- **Sliced - Passover**
- **Mild Cheddar Sliced - Passover**

### **Les Petites Fermieres Reduced Fat Cheddar**  
- **Block - Passover**
- **Sliced - Passover**
- **Sticks - Passover**
- **Reduced Fat Cheddar Sticks - Passover**
- **Muenster Sliced - Passover**
- **Part Skim Mozzarella Sliced - Passover**
- **Part Skim Mozzarella Sticks - Passover**
- **Pizza Shred (8oz) (Mix of Mozzarella & Cheddar) - Passover**
- **Reduced Fat Cheddar Block - Passover**
- **Goat Cheese Tubes - Passover**

### **Les Petites Fermieres Sharp Cheddar**  
- **Chunk - Passover**
- **Sliced - Passover**
- **Sticks - Passover**
- **Reduced Fat Cheddar Sticks - Passover**
- **Muenster Sliced - Passover**
- **Part Skim Mozzarella Sliced - Passover**
- **Part Skim Mozzarella Sticks - Passover**
- **Pizza Shred (8oz) (Mix of Mozzarella & Cheddar) - Passover**
- **Reduced Fat Cheddar Block - Passover**
- **Goat Cheese Tubes - Passover**

### **Les Petites Fermieres Swiss**  
- **Sliced - Passover**
- **Sticks - Passover**
- **Muenster Sliced - Passover**
- **Part Skim Mozzarella Sliced - Passover**
- **Part Skim Mozzarella Sticks - Passover**
- **Pizza Shred (8oz) (Mix of Mozzarella & Cheddar) - Passover**
- **Reduced Fat Cheddar Sticks - Passover**
- **Muenster Sliced - Passover**
- **Part Skim Mozzarella Sliced - Passover**
- **Part Skim Mozzarella Sticks - Passover**
- **Pizza Shred (8oz) (Mix of Mozzarella & Cheddar) - Passover**
- **Reduced Fat Cheddar Block - Passover**
- **Goat Cheese Tubes - Passover**

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**ALL PRODUCTS ARE CERTIFIED KOSHER FOR PASSOVER WHEN BEARING THE ~P SYMBOL OR OTHERWISE SO INDICATED.**

**ALL PRODUCTS ARE PAREVE UNLESS OTHERWISE INDICATED.**

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**Legend —**  
D=Dairy; CY=Chalav Yisrael; K=Kitniyus; PY=Pas Yisroel; FS=Fish; MV=Mevushal; O=No symbol required; Stamp=Requires Rabbi's Stamp; MT=Meat; G=Glatt.
<table>
<thead>
<tr>
<th>Product Description</th>
<th>Kosher Certification</th>
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<tbody>
<tr>
<td>Natural &amp; Kosher Garlic Basil Cheese Block 40lb (CY)</td>
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<tr>
<td>Natural &amp; Kosher Garlic Basil Cheese Diced 1oz - Passover</td>
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<tr>
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<tr>
<td>Natural &amp; Kosher Gouda Slice (CY)</td>
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<td>Natural &amp; Kosher Havarti with Dill Chunk - Passover</td>
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<td>Natural Cocoa Liquor</td>
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<td>Crunchy Bark KP</td>
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<td>Nederland SA</td>
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<tr>
<td>Alkalized Cocoa Mass (includes Standard, Organic, Fairtrades, and/or UTZ certified)</td>
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Alkalized Cocoa Mass Kibbled (includes Standard, Organic, Fairtrade, and /or UTZ certified)
Alkalized Cocoa Powder (includes Standard, Organic, Fairtrade, and /or UTZ certified)
Alkalized Fat-Reduced Cocoa Powder (includes Standard, Organic, Fairtrade, and /or UTZ certified)
Deodorized Cocoa Butter (includes Standard, Organic, Fairtrade, and /or UTZ certified)
Kibbled Refined Natural Cocoa Mass Origin (includes Standard, Organic, Fairtrade, and /or UTZ certified)
Natural And Fat-Reduced Cocoa Cake (includes Standard, Organic, Fairtrade, and /or UTZ certified)
Natural Cocoa Butter (includes Standard, Organic, Fairtrade, and /or UTZ certified)
Natural Cocoa Mass (includes Standard, Organic, Fairtrade, and /or UTZ certified)
Natural Fat-Reduced Cocoa Powder (includes Standard, Organic, Fairtrade, and /or UTZ certified)
Roasted, Deshelled And Broken Cocoa (includes Standard, Organic, Fairtrade, and /or UTZ certified)
Plantation Industries Limited
Pure Prime Pressed Nigerian Alkalised Cocoa Cake
Pure Prime Pressed Nigerian Alkalised Cocoa Powder
Pure Prime Pressed Nigerian Natural Cocoa Butter
Pure Prime Pressed Nigerian Natural Cocoa Cake
Pure Prime Pressed Nigerian Natural Cocoa Liquor
Plot Enterprise Ghana Limited
Alkalized Cocoa Cake
Alkalized Cocoa Liquor
Natural Cocoa Butter
Natural Cocoa Cake
Natural Cocoa Liquor

Tulip Cocoa BV
Theobroma Cocoa Butter
Theobroma Cocoa Liquor
Theobroma Cocoa Liquor
SPECIFIC LOT # Lot: M4774/1
Tulip Cocoa Butter Deoderized Tulip Cocoa Liquor
Tulip Cocoa Powder

COCONUT PRODUCTS
Axelum Products
Desiccated Coconut
Reduced Fat Coconut
Toasted Unsweetened Thick Chips

Axelum Resources Corp.
Toasted Unsweetened Thick Chips

Catz International B.V.
Extra Fine - Desiccated Coconut
Fancy Shred - Desiccated Coconut
Macaroon (Fine) - Desiccated Coconut
Medium - Desiccated Coconut

Cocogold
Desiccated Coconut

Dawn Food Products
Bakery Essentials Desiccated Coconut

Fiesta Brands Inc.
Desiccated Coconut
Reduced Fat Coconut
Toasted Unsweetened Thick Chips

First Grade Agency Pte Ltd
Desiccated Coconut
Low Fat Desiccated Coconut

Grace Kennedy (Ontario) Inc.
Grace Organic Coconut Flour

Hamama Trading Ltd
Desiccated Coconut - Chips
Desiccated Coconut - Extra Fine
Desiccated Coconut - Fancy Shred
Desiccated Coconut - Flakes
Desiccated Coconut - Macaroon Fine
Desiccated Coconut - Medium

Marx Brothers, Inc.
Gem Tender Flake (Marx Bros.) 4800630 03094 3
Gem Tender Flake (Marx. Bros.) 4800630 03091 2
Gem Tender Flake (Marx. Bros.) 4800630 03092 9

Muenster Ingredients Manufacturing Inc.
Desiccated Coconut
Reduced Fat Coconut
Toasted Unsweetened Thick Chips

Peter Paul Philippine Corporation
Coco Road Organic and Fair Trade Virgin Coconut Oil
Coco Road Organic Coconut Flour
Coco Road Organic Virgin Coconut Oil
Coconut Flour
Desiccated Coconut
Desiccated Coconut SO2 Free
Fair Trade Coconut Flour
Fair Trade Desiccated Coconut
Member's Mark Organic Virgin Coconut Oil
Organic Coconut Butter
Peter Paul Organic Coconut Flour
Toasted Sweetened Desiccated Coconut

Phildesco Limited
Organic Coconut Butter
Organic Coconut Flour
Organic Virgin Coconut Oil
Virgin Coconut Oil

Phildesco, Inc.
Desiccated Coconut
Organic Coconut Butter

Red V Foods Corp
Desiccated Coconut

Setton International Foods, Inc.
Coconut KP (STAMP) Size: BULK Container: BOXES
Dried Coconut KP (STAMP)
Sunshine Trading
Bom de Mais Desiccated Coconut

Superstar Coconut Products Co., Inc.
White Cake and Coconut Flour

Van Amerongen & Son Inc.
Klassic Coconut Desiccated Coconut
Klassic Coconut Organic Coconut Flour

COFFEE
24 KARAT
24 Karat Decaffeinated Green Coffee

Aldi, Inc.
Aldi Beaumont - 11.3oz Decaff

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8  Passover Kosher Food Guide 2020
Aldi Beaumont - 33.9oz Regular
Bruwercoffee Cia Ltda
Amazonian Blend - Tostado Y Molido
Jacare Blend - Tostado Y Molido
Quilanga Blend - Tostado Y Molido
Cambraia Cafes-CFX do Brasil Industrria, Comercio, Exportacao e Importacao Ltda.
Cambraia Brazil Amazon Forest Blend - Size: 340g (12 oz)
Cambraia Brazil Minas Mountains Blend - Size: 340g (12 oz)
Cambraia Brazil Rio de Janeiro Blend - Size: 340g (12 oz)
Cambraia Brazil Yellow Bourbon - Size: 340g (12 oz)
Cambraia Cafes Orum Ground Coffee - Size: 250g (8.8 oz)
Cambraia Cafes Orum Whole Beans - Size: 250g (8.8 oz)
Cambraia Cafes Rubio Ground Coffee - Size: 250g (8.8 oz)
Cambraia Cafes Rubio Whole Beans - Size: 250g (8.8 oz), Size: 1 Kilo (35.3 oz)
Cambraia Cafes Tradicional Ground Coffee - Size: 500g, Size: 250g
Cambraia Cafes Zimbro Ground Coffee - Size: 250g (8.8 oz)
Cambraia Cafes Zimbro Whole Beans - Size: 250g (8.8 oz)

CARTE NOIRE
Carte Noire Decaffeinated Green Coffee
Cia Iguaçu de Café Solúvel
Agglomerated Instant Coffee
Coffee Aroma Water
Coffee Concentrated Extract
Coffee Oil
Decaffeinated Agglomerated Instant coffee
Freeze Dried Instant Coffee
Instant Coffee with Sugar
Spray Dried Instant Coffee
Companhia Cacique de Café Solúvel
Agglomerated Soluble Coffee
Agglomerated Soluble Coffee - Decaffeinated
Agglomerated Soluble Coffee - Half Caf
Coffee Extract
Coffee Extract - Decaffeinated
Coffee Extract - Half Caf
Coffee Oil
Coffee Oil - Decaffeinated
Coffee Oil - Half Caf
Coffee Oil - Decaffeinated
Coffee Oil - Half Caf

Dollar General Corporation
CV Classic Roast
EatRite Australasia Pty Ltd
Nature's Cuppa Organic - Organic Coffee Freeze Dried
EDELMOCCA
Edelmocca Decaffeinated Green Coffee
ELITE
Elite Decaffeinated Green Coffee
Eximius Coffee LLC
Café Diario - 1.75oz Instant Classic Blend
Café Diario - 11.0oz Regular
Café Diario - 11.0oz Colombian
Café Diario - 11oz Café Diario Espresso
Café Diario - 11oz Decaff
Café Diario - 2000/1.7 G Classic
Café Diario - 3.5oz Instant Classic (Spanish Labels)
Café Diario - 3.5oz Instant Classic Blend Reg
Café Diario - 34.5oz Regular
Café Diario - 7oz Instant Classic
Café Diario - ROJO - 11.5oz Regular
Café Diario - ROJO - 34.5oz Regular
Café Diario 42/ 2oz Classic Frac Pack
Café Diario 42/ 2oz Decaff Frac Pack
Cains Delux Coffee 400z

Feral S.A.
CampoClaro Café Instantaneo Liofilizado - Organico
GEVALIA
Gevalia Decaffeinated Green Coffee

HAG
Café HAG Filterkaffee Klassisch Mild - 4031721
Café HAG Instant - 4031770
Café HAG Klassisch mild 500g ganze Bohne - 4031723
Hag Decaffeinated Green Coffee
Industrias Marino, S.A. de C.V.
PBR- Instant Soluble Agglomerated Coffee
Jacobs
Jacobs Café Crème Bankett Medium UTZ SG - 4055442
Jacobs Café Crème Export Traditional - 4055443
Jacobs Café Creme Royal Elegant UTZ SG - 405444
Jacobs Café Crème Tesoro RA - 4031708
Jacobs Caffè Crema Elegant - 4031712
Jacobs Classic - 4031716
Jacobs Cronat Gold - 4031684
Jacobs Cronat Gold 200g Glas - 4035
Jacobs Decaffeinated Green Coffee
Jacobs Filter Bankett Medium HY UTZ SG - 4031728
Jacobs Filter Bankett Medium UTZ SG - 4031732
Jacobs Filter Export Mild HY - 4031747
Jacobs Filter Export Traditional - 4031730
Jacobs Filter Export Traditional HY - 4031729
Jacobs Filter Royal Elegant HY UTZ SG - 4031733
Jacobs Filter Royal Elegant UTZ SG - 4031734
Jacobs Filter Tesoro RA - 4031753
Jacobs Krönung entk. - 4031790
Jacobs Krönung Klassisch - 4031752
Jacobs Krönung Löslicher Bohnenkaffee 500g - 7040115
Jacobs Löslicher Bohnenkaffee Gold 500g - 4041308
Jacobs Löslicher Bohnenkaffee Gold Special 500g - 4041310

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Jacobs Löslicher Bohnenkaffee Gold würzig intensiv 500g - 4041309
Jacobs Meisterröstung - 4031749
Jacobs Moccapress - 60707

**JACOBS DOUWE EGBERTS HQ**

100% Decaffeinated Roasted Coffee (Roast and Ground, Roasted Whole Bean)
100% Roasted Coffee (Roast and Ground, Roasted Whole Bean)
Café HAG Filterkaffee Klassisch Mild - 4031721
Café HAG Instant - 4031770
Café HAG Klassisch mild 500g ganze Bohne - 4031723
Jacobs Café Crème Bankett Medium UTZ SG - 4031703
Jacobs Café Crème Export Traditional - 4031705
Jacobs Café Crème Royal Elegant UTZ SG - 4031716
Jacobs Café Crème Tesoro RA - 4031708
Jacobs Caffè Crema Elegant - 4031712
Jacobs Classico - 4031716
Jacobs Cronat Gold - 4031684
Jacobs Cronat Gold 200g Glas - 4031685
Jacobs Filter Bankett Medium HY UTZ SG - 4031728
Jacobs Filter Bankett Medium UTZ SG - 4031732
Jacobs Filter Export Mild HY - 4031747
Jacobs Filter Export Traditional - 4031730
Jacobs Filter Export Traditional HY - 4031729
Jacobs Filter Royal Elegant HY UTZ SG - 4031733
Jacobs Filter Royal Elegant UTZ SG - 4031734
Jacobs Filter Tesoro RA - 4031753
**JACOBS Frühstückskafeee** - 4031735
Jacobs Instant Gold 500g - 4031690
Jacobs Krönung entk. - 4031790
Jacobs Krönung Klassisch - 4031752
Jacobs Krönung Löslicher Bohnenkaffee 500g - 7040115
Jacobs Löslicher Bohnenkaffee Gold 500g - 4041308

**Kraft Heinz Foods Company**

100% Colombian Arabica Whole Bean Coffee
24 Karat Decaffeinated Green Coffee
Agglomerated Decaffeinated Instant Coffee Component For U.S. Sanka
Best Bean Whole Bean Coffee
Cafe Collection House Blend Ground Coffee
Canada - Coffee - R&G - BAR - Breakfast Blend
Canada - Coffee - R&G - BAR - Colombian Blend
Canadian Instant Maxwell House Half Caff Instant Coffee
CANADIAN REGULAR MAXWELL HOUSE HALF/CAFF COFFEE (RMH) -- HALF/CALF COFFEE
Carte Noire Decaffeinated Green Coffee
CDN Maxwell House Original Roast Pure Ground Coffee
Cof-Decaf-RWB-Tassimo House Blend
Coffee - R&G - BAR - Decaf Original Mainstream
Coffee - R&G - BAR - US & Canadian - 100% Colombian
Cof-R&G-BAR-Decaf Maxwell House Half Caff
Cof-R&G-BAR-Maxwell House Breakfast Blend
Cof-R&G-BAR-Maxwell House Dark Roast
Cof-R&G-BAR-Maxwell House French Roast
Cof-R&G-BAR-Maxwell House Master Blend and Arabica
Cof-R&G-BAR-Maxwell House Original Roast
Cronat Decaffeinated Green Coffee
CU-SFG-Cof-BBR FLAVOR BASKET YG#19 Yuban Gold/MH 1500 LB BAG EA
Decaffeinated Green Coffee
Edelmocca Decaffeinated Green Coffee
Elite Decaffeinated Green Coffee
Flying J/Maxwell House French Roast Ground Coffee - Foodservice
Flying J/Maxwell House Ground Coffee Foodservice
FS - R&G Coffee - Yuban Reg Roast MeCl Decaf

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FS Gevalia Espresso Coffee
FS Gevalia Espresso Decaffeinated Coffee
FS GEVALIA KAFFE COLOMBIA DECAFFEINATED COFFEE
FS GEVALIA KAFFE DARK ROAST COFFEE
FS GEVALIA KAFFE DARK ROAST DECAFFEINATED COFFEE
FS GEVALIA KAFFE HOUSE BLEND COFFEE
FS GEVALIA KAFFE HOUSE BLEND DECAFFEINATED COFFEE
FS Green Coffee Blend
FS Maxwell House (Filter Packs) Ground Coffee
FS Maxwell House Filter Packs Decaffeinated Coffee
FS Maxwell House Ground Coffee
FS Maxwell House Special Delivery Decaffeinated Coffee
FS Maxwell House Special Delivery Ground Coffee
FS Maxwell House Vend Ground Coffee
FS Maxwell House Whole Bean Coffee
FS Sanka Decaffeinated Coffee
FS Yuban 100% Arabica Ground Coffee
FS Yuban Regular Roast Decaffeinated Coffee
FS Yuban Regular Roast Whole Bean Coffee
FS Yuban Special Delivery (filter packs) Ground Coffee
FS Yuban Whole Bean Decaffeinated Coffee
Gevalia - Ground Traditional Roast
Gevalia Bold Dark Gold Roast Coffee
Gevalia Bold Majestic Roast Coffee
Gevalia Colombia Coffee (DTC)
Gevalia Costa Rica Coffee
Gevalia Dark Roast Coffee (Foodservice)
Gevalia Dark Roast Decaffeinated Coffee (Foodservice)
Gevalia Dark Royal Roast
Gevalia Decaffeinated Green Coffee
Gevalia Decaffeinated Medium Roast (Foodservice)
Gevalia Espresso Roast Ground Coffee
Gevalia French Roast Ground Coffee
Gevalia French Roast Whole Bean Coffee
Gevalia Guatemalan Coffee
Gevalia House Blend Decaffeinated Roast & Ground Coffee
GEVALIA KAFFE BRAZILIAN ESTATES GROUND COFFEE
Gevalia Kaffe Breakfast Blend Coffee (DTC)
Gevalia Kaffe Costa Rica Medium Roast Ground Coffee
Gevalia Kaffe Dark Roast Ground Coffee (DTC)
Gevalia Kaffe Espresso Roast Coffee (Retail and DTC)
Gevalia Kaffe Espresso Roast Whole Bean Coffee (DTC)
Gevalia Kaffe Guatemalan Medium Roast Ground Coffee
Gevalia Kaffe House Blend Coffee (DTC)
Gevalia Kaffe Kenya Medium Roast Ground Coffee
Gevalia Kaffe Light Roast Ground Coffee (DTC)
GEVALIA KAFFE MOCCA JAVA GROUND COFFEE
GEVALIA KAFFE PAPUA NEW GUINEA GROUND COFFEE
Gevalia Kaffe Papua New Guinea Medium Roast Ground Coffee
GEVALIA KAFFE RAINFOREST ORGANIC GROUND COFFEE
Gevalia Kaffe Signature Blend Coffee (DTC)
GEVALIA KAFFE TORAJA FROM INDONESIA GROUND COFFEE
Gevalia Kaffe Traditional Roast Decaffeinated Coffee (DTC)
Gevalia Kaffe Velvet Noir Coffee
Gevalia Kenya Coffee (DTC)
Gevalia Medium Roast Coffee (Foodservice)
Gevalia One Pot House Blend Coffee
Gevalia SV Colombian Decaffeinated Ground Coffee
Gevalia SV Colombian Ground Coffee
Gevalia Traditional Roast Ground Coffee
Gevalia Traditional Roast Whole Bean Coffee
Gevalia Velvet Noir Ground Coffee
Green Coffee Decaffeinated - Gevalia Decaf for US grocery, Gevalia HouseBreakfast Blend Decaffeinated
Hag Decaffeinated Green Coffee
Jacobs Decaffeinated Green Coffee
Kenco Decaffeinated Green Coffee
Kraft Green Coffee
Kronung Decaffeinated Green Coffee
Mastro Lorenzo Decaffeinated Green Coffee
Maxwell House 100% Arabica Coffee - Food Service
Maxwell House 100% Arabica Decaffeinated Coffee - Food Service
Maxwell House 100% Colombian Coffee
Maxwell House 100% Colombian Decaffeinated Frozen Liquid Coffee
Maxwell House 100% Colombian Frozen Liquid Coffee
Maxwell House Café Collections In-Room Decaffeinated Roast & Ground Coffee (Blend 302-FS)
Maxwell House Café Collections In-Room Roast & Ground Coffee (Blend 301-FS)
Maxwell House Coffee - Ground Gourmet Roast
Maxwell House Coffee, Food Service
Maxwell House Coffee, Kraft Food Services Roast And Ground Coffee
Maxwell House Colombian Instant Coffee (Foodservice)
Maxwell House Daily Brew Ground Coffee
Maxwell House Dark Roast Frozen Liquid Coffee
Maxwell House Decaffeinated Instant Coffee
Maxwell House Decaffeinated Premium Roast Frozen Liquid Coffee
Maxwell House Filter Pack Coffee
Maxwell House Filter Pack Singles
Maxwell House Filter Packs Roasted & Ground Coffee
Maxwell House French Roast Regular Coffee

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11 Passover Kosher Food Guide 2020
<table>
<thead>
<tr>
<th>Product Name</th>
<th>Brand Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>Maxwell House House Blend Ground Coffee</td>
<td></td>
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<tr>
<td>Maxwell House Instant Coffee (Foodservice)</td>
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<tr>
<td>Maxwell House Instant Coffee Decaffeinated</td>
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<tr>
<td>Maxwell House Intense Bold Coffee</td>
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<tr>
<td>Maxwell House Master Blend Roasted &amp; Ground Coffee</td>
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<tr>
<td>Maxwell House Morning Boost Coffee</td>
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<td>Maxwell House Original Instant Coffee (US)</td>
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<tr>
<td>Maxwell House Original Roast Coffee</td>
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<tr>
<td>Maxwell House Original Roast Decaffeinated Ground Coffee Filter Packs</td>
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<td>Maxwell House Premium Cup Dark Roast Coffee</td>
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<tr>
<td>Maxwell House Premium Roast Frozen Liquid Coffee</td>
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<td>Maxwell House Rich Dark Roast Instant Coffee</td>
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<tr>
<td>Maxwell House Rich French Roast Coffee Coffee, Kraft Food Services</td>
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<tr>
<td>Maxwell House South Pacific Blend Ground Coffee</td>
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<td>Maxwell House Special Delivery Coffee</td>
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<tr>
<td>Maxwell House Ultra Ground Coffee</td>
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<tr>
<td>Maxwell House Wake Up Roast Coffee</td>
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<tr>
<td>Maxwell House Wintertime Reserve Ground Coffee</td>
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<td>Maxwell House Master Blend, Decaffeinated, Roast and Ground Coffee</td>
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<td>McCafé Espresso Roast Coffee #2</td>
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<td>McCafé Espresso Roast Coffee #2</td>
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<tr>
<td>McCafé - Melbourne Light Roast R&amp;G</td>
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<tr>
<td>McCafé - Parisian Medium Roast R&amp;G</td>
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<tr>
<td>McCafé - Premium Roast - R&amp;G - Rain Forest Alliance</td>
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<tr>
<td>McCafe - Venetian Dark Roast R&amp;G</td>
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<tr>
<td>McCafe Colombian Ground Coffee</td>
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<tr>
<td>McCafé ESPRESSO ROAST ARABICA COFFEE</td>
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<tr>
<td>McCafé Espresso Roast Coffee #2</td>
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<td>McCafé - Melbourne Light Roast R&amp;G</td>
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<tr>
<td>McCafé - Parisian Medium Roast R&amp;G</td>
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<tr>
<td>McCafe - Premium Roast - R&amp;G - Rain Forest Alliance</td>
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<tr>
<td>McCafe - Venetian Dark Roast R&amp;G</td>
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<tr>
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<td>McCafé ESPRESSO ROAST ARABICA COFFEE</td>
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<td>Meisterrostung Decaffeinated Green Coffee</td>
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<td>Moccapress Decaffeinated Green Coffee</td>
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<td>Night &amp; Day Decaffeinated Green Coffee</td>
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<td>Onko Decaffeinated Green Coffee</td>
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<td>Regular (Original) Maxwell House Coffee Foodserv</td>
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<tr>
<td>Sanka Decaf Ground Coffee</td>
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<td>Sanka Instant Coffee SC 60:40 Decaffeinated Green Coffee</td>
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<td>SK-80:80 Decaffeinated Green Coffee</td>
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<td>SK-Robusta Decaff Decaffeinated Green Coffee</td>
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<td>U.S. Mccafe Breakfast Blend Coffee</td>
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<td>U.S. Mc Cafe French Roast Coffee</td>
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<td>U.S. Mc Cafe French Roast Whole Bean Coffee</td>
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<td>U.S. Mc Cafe Premium Roast Decaffeinated Coffee</td>
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<tr>
<td>US Foodservice Maxwell House Dark Roast Expresso Instant Coffee</td>
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<tr>
<td>Whole Bean Coffee 10015880</td>
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<td>Whole Bean Coffee 10015894</td>
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<tr>
<td>Yuban 4-Cup Filter Pack (In Room) Coffee</td>
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<tr>
<td>Yuban Dark Roast Ground Coffee Rain Forest Alliance Certified</td>
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<tr>
<td>Yuban Filter Packs Roasted &amp; Ground Coffee</td>
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<tr>
<td>Yuban Gold Roast and Ground Coffee</td>
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<td>Yuban Original Gold 46 Oz Coffee-Ground</td>
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<td>Yuban Pacific Blend</td>
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<td>Yuban Traditional Decaf</td>
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<td>Yuban Traditional Ground Coffee</td>
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<tr>
<td>Kronung Decaffeinated Green Coffee</td>
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<td>Kronung Decaffeinated Green Coffee</td>
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<tr>
<td>Le Chocolate - Shalva Coffee</td>
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<tr>
<td>Coffee Caramel Strips KP</td>
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<tr>
<td>Mastro Lorenzo Decaffeinated Green Coffee</td>
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<tr>
<td>Mastro Lorenzo Decaffeinated Green Coffee</td>
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TASSIMO 110.6GR CARTE NOIRE LONG ESPRESSO -CA-
TASSIMO 112GR CARTE NOIRE SIGNATURE ROAST -CA-
TASSIMO 112GR CARTE NOIRE SIGNATURE ROAST -US-
TASSIMO 112GR GEVALIA COLUMBIAN -US-
TASSIMO 112GR IRRESISTIBLES METROPOLITAN -CA-
TASSIMO 112GR MAXWELL HOUSE DARK ROAST -CA-
TASSIMO 112GR MAXWELL HOUSE DECAF -CA-
TASSIMO 112GR NABOB 100% COLUMBIAN -CA-
TASSIMO 112GR NABOB BREAKFAST BLEND -CA-
TASSIMO 112GR NABOB CAFÉ CREMA -CA-
TASSIMO 112GR NABOB ESPRESSO -CA-
TASSIMO 112GR SENSATIONS BY COMPLIMENTS COLUMBIAN MEDIUM ROAST -CA-
TASSIMO 112GR SENSATIONS BY COMPLIMENTS DARK ROAST -CA-
TASSIMO 112GR WALMART OUR FINEST CANADIAN BLEND -CA-
TASSIMO 112GR YUBAN 100% COLUMBIAN -US-
TASSIMO 114.8GR CARTE NOIRE AMERICANO -CA-
TASSIMO 126GR GEVALIA MORNING ROAST -US-
TASSIMO 126GR MAXWELL HOUSE CAFE COLLECTION MORNING BLEND -US-
TASSIMO 126GR MAXWELL HOUSE MORNING BLEND -CA-
TASSIMO 128GR GEVALIA ESPRESSO DECAF -US-
TASSIMO 128GR GEVALIA ESPRESSO -US-
TASSIMO 128GR GEVALIA SIGNATURE BLEND CREMA -US-
TASSIMO 128GR GEVALIA SIGNATURE BLEND DECAF -US-
TASSIMO 128GR GEVALIA SIGNATURE HOUSE BLEND -US-
TASSIMO 128GR MAXWELL HOUSE CAFE COLLECTION FRENCH ROAST -US-
TASSIMO 128GR MAXWELL HOUSE CAFE COLLECTION HOUSE BLEND DECAF -US-
TASSIMO 128GR MAXWELL HOUSE CAFE COLLECTION HOUSE BLEND -US-
TASSIMO 128GR MAXWELL HOUSE HOUSE BLEND -CA-
TASSIMO 128GR MAXWELL HOUSE HOUSE BLEND DECAF -US-
TASSIMO 128GR MAXWELL HOUSE HOUSE BLEND -US-
TASSIMO 128GR MAXWELL HOUSE HOUSE BLEND DECAF -US-
TASSIMO 128GR MAXWELL HOUSE HOUSE BLEND -US-
TASSIMO 128GR MAXWELL SIGNATURE BLEND DECAF -US-
TASSIMO 128GR MAXWELL Signature BLEND Decaf T-Disc
The Nabob Coffee Co. / La Cie de Café Nabob
Nabob Full City Dark Roast Coffee
tissimo – Nabob Decaffeinated Espresso Coffee
TASSIMO NABOB VARIETY PACK
(4) 100% Colombian coffee + (2) Breakfast Blend
Usina Sao Francisco S/A
Native Organic Coffee - Instant Freeze Dried 100% Arabica
WalgreenCo.
Nice - 11.3oz Regular
Nice - 33.9oz Regular
Nice - 8oz Regular
Wild Coffee
Amazonian Blend - Tostado Y Molido
Jalchi Blend - Tostado Y Molido
Quilanga Blend - Tostado Y Molido

CONDIMENTS & RELISHES
Cento Fine Foods
Cento Minced Garlic (STAMP)
Golden Taste Inc.
Horseradish KP
Sugar Free Horseradish KP

DAIRY PRODUCTS
Arla Foods Amba, Consumer International
Lurpak - Danish Butter Chemas Nachri, (D) Size: 200 gr. Lot: HM20032002 Exp. Date: 14.10.2020 Rabbi's stamp on each carton
Lurpak Spreadable Lighter Salted-27% Less Fat (K) (D) Size: 250 gr. Lot: HM19514001 Exp. Date: 17.09.2020 Rabbi's stamp on each carton
Emmi Meister, LLC
Asadero (CY) (D)
Colby Jack Mix (CY) (STAMP) (D)
Colored Cheddar Cheese (CY) (D)
Colored Cheddar Mix (CY) (STAMP) (D)
Full Fat Mozzarella Cheese (CY) (D)
Gouda (CY) (D)
Gouda for Smoking (CY) (STAMP) (D)
Havarti Cheese (CY) (D)
Havarti Dill (CY) (D)
Hickory Smoked Colored Cheddar Mix (CY) (STAMP) (D)
LMPS Mozzarella Cheese (CY) (D)
Monterey Jack (CY) (D)
Monterey Jack Cylinders (CY) (STAMP) (D)
Muenster Cheddar Mozzarella (CY) (D)
Shredded Mexican Blend Cheese (CY) (D)
White Cheddar Cheese (CY) (D)

Heritage Kosher
Asadero (CY) (D)
Colored Cheddar Cheese (CY) (D)
Colored Cheddar Mix (CY) (STAMP) (D)
Full Fat Mozzarella Cheese (CY) (D)
Gouda (CY) (D)
Gouda for Smoking (CY) (STAMP) (D)

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Havarti Cheese (CY) (D)
Havarti Dill (CY) (D)
Hickory Smoked Colored Cheddar Mix (CY) (STAMP) (D)
LMPS Mozzarella Cheese (CY) (D)
Monterey Jack (CY) (D)
Monterey Jack Cylinders (CY) (STAMP) (D)
Muenster Cheddar Mozzarella
Muenster Cheese (CY) (D)
Parmesan (CY) (D)
Shredded Mexican Blend Cheese (CY) (D)
White Cheddar Cheese (CY) (D)

LA Creme Dairy
Low Fat Cholov Yisroel Milk (Plant #06-06404) (CY) (D)
Non Fat Cholov Yisroel Milk (Plant #06-06404) (CY) (D)
Whole Cholov Yisroel Milk (Plant #06-06404) (CY) (D)

Tuv-Taam Corporation
Garlic Cream Cheese KP (CY) (D) Size: 7 OZ.
Garlic Farmer Cheese KP (D)
Olive Cream Cheese KP (CY) (D) Size: 7 OZ.
Scallion Cream Cheese KP (CY) (D) Size: 7 OZ.

DELICATESSEN
Golden Taste Inc.
Sour Pickles KP

ESSENTIAL OILS
Anyue Andre Lemon Co., Ltd
Lemon Oil
Capua 1880 SRL
Bergamot Oil B/F 150 PPM It.
Bergamot Oil B/F 300 PPM It.
Bergamot Oil Bergaptene Free It.
Bergamot Oil Crude It.
Bergamot Oil Decolorized It.
Bergamot Oil Decolorized Water-White It.
Bergamot Oil Defurocoumarinized It.
Bergamot Oil Distilled It.
Bergamot Oil It. Zeste Rge 14820
Bergamot Oil Rectified It.
Clementine Oil
Clementine Terpenes
Grapefruit Wonf
Lemon Decofold It.
Lemon Oil 10X

Golden Taste Inc.
Herring In Cream KP
Pickled Herring KP (F)
Whole White Fish KP

Hainan Xintaisheng Industry Co., Ltd
Frozen Tilapia Fillets - Skin On (F)
Frozen Tilapia - Skin On (F)

Jilling Marine Biotech Co., Ltd

JK FISH CO LTD
Frozen Albacore Tuna (Thunnus Alalunga) - Skin On (F)
Frozen Amberjack (Seriola Dumerili) - Skin On (F)
Frozen Barramundi (Lates Calcarifer) - Skin On (F)
Frozen Black Drum (Pogonias cromis) - Skin On / Skin Patch
Frozen Cobia (Rachycentron Canadum) - Skin On (F)
Frozen Grouper (Mycteroperca Bonaci) - Skin On (F)
Frozen Mahi Mahi (Coryphaena Hippurus) - Skin On (F)
Frozen Onaga Snapper (Etelis Carbunculus) - Skin On / Skin Patch
Frozen Red Drum (Scaiaenops Ocellatus) - Skin On (F)
Frozen Red Snapper (Lutjanus Campechanus) - Skin On (F)

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<tr>
<th>Product Name</th>
<th>Description</th>
<th>Certification</th>
</tr>
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<tbody>
<tr>
<td>Frozen Sheepshead (Archosargus probatocephalus) – Skin On / Skin Patch</td>
<td>Skin On (F)</td>
<td>(F) (STAMP)</td>
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<tr>
<td>Frozen Snapper - Crimson (Pristipomoides Filamentosus) - Skin On</td>
<td>Skin On (F)</td>
<td>(F) (STAMP)</td>
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**ALL PRODUCTS ARE CERTIFIED KOSHER FOR PASSOVER WHEN BEARING THE ~P SYMBOL OR OTHERWISE SO INDICATED.**

**ALL PRODUCTS ARE PAREVE UNLESS OTHERWISE INDICATED.**

Legend — D=Dairy; CY=Chalav Yisrael; K=Kitniyus; PY=Pas Yisroel; FS=Fish; MV=Mevushal; O=No symbol required; Stamp=Requires Rabbi's Stamp; MT=Meat; G=Glatt.
Upriver Smokehouse
Cold Smoked Salmon Skin On Kosher For Passover (F) (STAMP)

FOUR
GraceKennedy (Ontario) Inc.
Grace Organic Coconut Flour
Peter Paul Philippine Corporation
FairTrade Coconut Flour
Peter Paul Organic Coconut Flour
Setton International Foods, Inc.
Almond Flour KP (STAMP)
TIGERNUTS TRADERS, S.L
Tigernuts Flour
Van Amerongen & Son Inc.
Klassic Coconut Organic Coconut Flour

FOOD ADDITIVES
CP Kelco Germany GmbH
GENU (R) pectin type G slow set 119636
GENU(R) pectin DC-210-B 123168
Qingdao Bright Moon Seaweed Group Co., Ltd.
Sodium Alginate: HAHN Yssi
Sodium Alginate: MV-120
Sodium Alginate: Nalgin 100
Sodium Alginate: Nalgin 1000
Sodium Alginate: Nalgin 600
Sodium Alginate: Nalgin LF-750
Sodium Alginate: Nalgin ULV

FROZEN DESERTS
Urban Pops Inc
Grape Juice Pop KP

FROZEN FOODS
Tuv-Taam Corporation
Beef Meat Loaf for Beef Meat Loaf with Vegetable Sauce & Mashed Potatoes KP (G) (MT)
Classic Homestyle Baked Ziti KP (CY) (D)
Classic Homestyle Eggplant Parmesan KP (D)
Classic Homestyle Fettuccini Alfredo KP (D)
Classic Homestyle Mac & Cheese KP (CY) (D)
Homestyle Cheese Blintzes KP (CY) (D)
Homestyle Cheese Mushroom Pasta KP (CY) (D)
Homestyle Cherry Cheese Blintzes KP (CY) (D)
Homestyle Potato Blintzes KP
Homestyle Strawberry Blintzes KP

Kosher Gourmet Beef Meat Loaf for Beef Meat Loaf with Vegetable Sauce & Mashed Potatoes (G) (MT)
Kosher Gourmet Brisket of Beef, Spinach Mashed Potato & Premium Vegetable KP (G) (MT)
Kosher Gourmet Roast Beef with Mushroom Sauce, Mashed Potatoes & Roast Vegetables KP (G) (MT)
Kosher Gourmet Roast Chicken Breast with Vegetable Gravy, Mashed Potatoes with Spinach & Premium Vegetable Blend KP (G) (MT)
Kosher Gourmet Roast Turkey Breast with White Gravy, Mashed Sweet Potatoes & Roasted Vegetables (G) (MT)
Kosher Gourmet Roast Veal with White Gravy, Mashed Sweet Potatoes & Roasted Vegetables KP (G) (MT)
Mushroom Blintzes with Vegetable Gravy KP
Potato Blintzes With Mushroom Sauce KP
Roast Turkey for Kosher Gourmet Roast Turkey Breast with White Vegetable Gravy, Mashed Sweet Potatoes & Roasted Vegetables KP (G) (MT)
Vegetarian Stuffed Cabbage KP

FRUIT & VEGETABLE PUREE
Provefruit S.A
Frozen Conventional Broccoli Puree
Frozen Conventional Carrot Puree
Frozen Conventional Cauliflower Puree
Frozen Conventional Col Kale Puree
Frozen Conventional Golden Berry Puree
Frozen Conventional Romanesco Puree
Frozen Conventional Spinach Puree
Frozen Organic Broccoli Puree
Frozen Organic Carrot Puree
Frozen Organic Cauliflower Puree
Frozen Organic Col Kale Puree
Frozen Organic Golden Berry Puree
Frozen Organic Romanesco Puree
Frozen Organic Spinach Puree

FRUIT (CANDIED)
Hialeah Products Co. d/b/a New Urban Farms and/ or Healthy State of Mind
Passover Fruit Compote (STAMP)

FRUIT (DRIED)
Aldi, Inc.
Southern Grove Natural California Raisins
Better Living Brands, LLC
Organic Raisins Seedless
Pitted Prunes
Seedless Raisins
Fairway
Fairway Dried Papaya (STAMP)
Fairway Dried Pineapple (STAMP)

Fruits by Pesha
Dehydrated Fruits - Mango
Dehydrated Fruits - Blood Orange
Dehydrated Fruits - Cantaloupe
Dehydrated Fruits - Cara Cara Fruit
Dehydrated Fruits - Coconut
Dehydrated Fruits - Dragon Fruit
Dehydrated Fruits - Figs
Dehydrated Fruits - Grapes
Dehydrated Fruits - Honeydew
Dehydrated Fruits - Mineola
Dehydrated Fruits - Oranges
Dehydrated Fruits - Peaches
Dehydrated Fruits - Pineapple
Dehydrated Fruits - Plums
Dehydrated Fruits - Strawberries
Dehydrated Fruits - Tangerine Kiwi

Giant Eagle, Inc.
Giant Eagle Natural Raisins
Hadley Date Gardens
Pitted Deglet Dates (STAMP)
Hialeah Products Co. d/b/a New Urban Farms and/ or Healthy State of Mind
Apricots KP (STAMP)
Apricots Turkish #4 (STAMP)
Cranberries (STAMP)
Dried Pears California (STAMP)
Golden Raisins (STAMP)
Medjool Dates (STAMP)
Mixed Fruits (STAMP)
Pitted Dates (STAMP)
Prunes (STAMP)
Select Raisins (STAMP)

ALL PRODUCTS ARE CERTIFIED KOSHER FOR PASSOVER WHEN BEARING THE ~P SYMBOL OR OTHERWISE SO INDICATED.
ALL PRODUCTS ARE PAREVE UNLESS OTHERWISE INDICATED.
Legend — D=Dairy; CY=Chalav Yisrael; K=Kitniyus; PY=Pas Yisroel; FS=Fish; MV=Mevushal; O=No symbol required; Stamp=Requires Rabbi’s Stamp; MT=Meat; G=Glatt.
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<td>(STAMP)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dried Pears KP (STAMP)</td>
<td>Size: BULK Container: BOXES</td>
<td></td>
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</tr>
<tr>
<td>Dried Pears KP (STAMP)</td>
<td>Size: RETAIL</td>
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<td></td>
</tr>
<tr>
<td>Dried Pineapple KP</td>
<td>(STAMP)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dried Plums KP</td>
<td>(STAMP)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dried Sweetened Cranberries KP</td>
<td>(STAMP)</td>
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</tr>
<tr>
<td>Dried Tropical Mix (STAMP)</td>
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<tr>
<td>Dried Whole Apricots KP</td>
<td>(STAMP) RABBI STAMP ON MASTER CARTON OF RETAIL-SIZE PLASTIC TUBS.</td>
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<tr>
<td>Golden Raisins KP (STAMP)</td>
<td>Size: BULK Container: BOXES</td>
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<tr>
<td>Golden Seedless Raisins KP</td>
<td>(STAMP)</td>
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</tr>
<tr>
<td>Jumbo Nectarines KP</td>
<td>(STAMP)</td>
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<tr>
<td>Large Fruit Slices KP</td>
<td>(STAMP)</td>
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<tr>
<td>Large Prunes W/Pits KP</td>
<td>(STAMP)</td>
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<td></td>
</tr>
<tr>
<td>Size: BULK Container: BOXES</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Medjool Dates KP</td>
<td>Size: BULK Container: BOXES</td>
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<td></td>
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<tr>
<td>Mini Assorted Fruit Slices KP</td>
<td>(STAMP)</td>
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<td></td>
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<tr>
<td>Pitted Prunes KP</td>
<td>(STAMP)</td>
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</tr>
<tr>
<td>Sliced Mangoes KP</td>
<td>(STAMP)</td>
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<tr>
<td>Tamarind KP (STAMP)</td>
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<tr>
<td>Thompson Seedless Raisins KP</td>
<td>(STAMP)</td>
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<tr>
<td>Turkish Apricot KP</td>
<td>(STAMP)</td>
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<tr>
<td>Whole Dried Figs KP</td>
<td>(STAMP)</td>
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<tr>
<td><strong>FRUIT (FRESH PACKAGED)</strong></td>
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<tr>
<td>Fruits by Pesha</td>
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<tr>
<td>Fruit Platters</td>
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<td><strong>Hialeah Products Co. d/b/a New Urban Farms and/ or Healthy State of Mind</strong></td>
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<td>Passover Peaches (STAMP)</td>
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<tr>
<td>Passover Pears (STAMP)</td>
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<tr>
<td>Peaches California (STAMP)</td>
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<td><strong>GELATIN</strong></td>
<td>TopGum Trade and Marketing Ltd.</td>
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<tr>
<td>Bovine Hide Gelatin 220 Bloom 30 Mesh RABBI SIG + OKP Lot:</td>
<td>L000050212</td>
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<tr>
<td>Kosher Fish Gelatin 220 Bloom Lot:</td>
<td>EL200112-A/B/C, Lot: EH200116-A/B/C</td>
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<tr>
<td>Kosher Fish Gelatin 250 Bloom Lot:</td>
<td>EP190904-A/B/C/D</td>
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<tr>
<td>Kosher Fish Gelatine RABBI STAMP &amp; SIGNAT Size: 25 Kg / 500 Kg Lot:</td>
<td>P170703B1 Prod Date: 03/07/2019 Exp. Date: 02/07/2024</td>
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<td>Kosher Fish Gelatine RABBI STAMP &amp; SIGNAT Size: 25 Kg Lot:</td>
<td>P190916B1 Pro. Date: 16/09/2019 Exp Date: 15/09/2024</td>
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<tr>
<td>Tuv-Taam Corporation</td>
<td>Jello KP</td>
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<td><strong>GRANOLA / TRAIL MIX</strong></td>
<td>Cibo Vita, Inc.</td>
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<td>Omega 3 Deluxe Mix Outer boxes are stamped by the OK Rabbi.</td>
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<td><strong>Shop Delight</strong></td>
<td>Omega 3 Deluxe Mix Outer boxes are stamped by the OK Rabbi.</td>
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<td><strong>HONEY &amp; MOLASSES</strong></td>
<td>Bee Natural Honey, LLC.</td>
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<tr>
<td>Bee Natural Avocado</td>
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<td></td>
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<tr>
<td>Bee Natural Buckwheat</td>
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<td></td>
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<tr>
<td>Bee Natural Clover</td>
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<td></td>
<td></td>
</tr>
<tr>
<td>Bee Natural Orange</td>
<td></td>
<td></td>
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<tr>
<td>Bee Natural Palmetto</td>
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<td></td>
<td></td>
</tr>
<tr>
<td>Bee Natural Tupelo</td>
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<td></td>
<td></td>
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<tr>
<td>Bee Natural Wildflower Honey</td>
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<tr>
<td><strong>Cumberland Packing Corp.</strong></td>
<td>Organic Honey In The Raw Fluid Crystals Food Corp.</td>
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<td>Organic Molasses</td>
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<tr>
<td><strong>Hawai‘i Harvest Honey LLC</strong></td>
<td>Raw Hawaiian Kosher Organic Honey Multi-Flora</td>
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<tr>
<td>Raw Hawaiian Kosher Organic Honey ‘OHI’A LEhua</td>
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<tr>
<td><strong>Inspired Organics</strong></td>
<td>Organic Wildflower Honey</td>
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<td></td>
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<tr>
<td><strong>International Market Brands, Inc.</strong></td>
<td>Clover Honey</td>
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<tr>
<td><strong>Maker’s Delight Food Distribution, Inc.</strong></td>
<td>100% Pure Clover Honey</td>
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<tr>
<td><strong>100% Pure Wildflower Honey</strong></td>
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<tr>
<td>Organic Wildflower Honey</td>
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**ALL PRODUCTS ARE CERTIFIED KOSHER FOR PASSOVER WHEN BEARING THE ~P SYMBOL OR OTHERWISE SO INDICATED.**

**ALL PRODUCTS ARE PAREVE UNLESS OTHERWISE INDICATED.**

Legend — D=Dairy; CY=Chalav Yisrael; K=Kitniyus; PY=Pas Yisroel; FS=Fish, MV=Mevushal; O=No symbol required; Stamp=Requires Rabbi’s Stamp; MT=Meat; G=Glatt.
<table>
<thead>
<tr>
<th>Honey Brands</th>
<th>Products</th>
</tr>
</thead>
<tbody>
<tr>
<td>Queen of America</td>
<td>Bakers Honey, Clover Honey, Light Amber Honey, Organic Honey, Wildflower Honey, Wildflower Honey Organic</td>
</tr>
<tr>
<td>Regal Foods</td>
<td>Monarch’s Choice Clover Honey, Monarch’s Choice All Natural Honey, Monarch’s Choice Baker’s Special Honey, Monarch’s Choice Orange Blossom Honey, Monarch’s Choice Wildflower Honey, Monarch’s Choice Wildflower Honey Organic</td>
</tr>
<tr>
<td>Roland Foods, LLC.</td>
<td>Roland Clover Honey, Roland Light Amber Wildflower Honey, Roland Organic Wildflower Honey</td>
</tr>
<tr>
<td>Shemesh Solutions, LLC</td>
<td>Yahweh Honey Miel</td>
</tr>
</tbody>
</table>

**JUICE & JUICE CONCENTRATES**

<table>
<thead>
<tr>
<th>Brand</th>
<th>Products</th>
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<tbody>
<tr>
<td>DERIVADOS CITRICOS, S.A.</td>
<td>Solimon Limon Exprimido &amp; Quicklemon Squeezed Lemon Juice LETTER PER LOT # product must also bear an OK P symbol.</td>
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</tbody>
</table>

**Heritage Kosher**

<table>
<thead>
<tr>
<th>Brand</th>
<th>Products</th>
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</thead>
<tbody>
<tr>
<td>Asadero (CY)</td>
<td>Colored Cheddar Cheese (CY)</td>
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<tr>
<td>Asadero (CY)</td>
<td>Full Fat Mozzarella Cheese (CY)</td>
</tr>
<tr>
<td>Asadero (CY)</td>
<td>Muenster Cheddar Mozzarella Havarti Dill (CY)</td>
</tr>
<tr>
<td>Asadero (CY)</td>
<td>Shredded Mexican Blend Cheese (CY)</td>
</tr>
<tr>
<td>Asadero (CY)</td>
<td>White Cheddar Cheese (CY)</td>
</tr>
<tr>
<td>Emmi Meister, LLC</td>
<td>Full Fat Mozzarella Cheese (CY)</td>
</tr>
<tr>
<td>Emmi Meister, LLC</td>
<td>Muenster Cheddar Mozzarella Havarti Dill (CY)</td>
</tr>
<tr>
<td>Emmi Meister, LLC</td>
<td>Muenster Cheese (CY)</td>
</tr>
<tr>
<td>Emmi Meister, LLC</td>
<td>Parmesan (CY)</td>
</tr>
<tr>
<td>Emmi Meister, LLC</td>
<td>Shredded Mexican Blend Cheese (CY)</td>
</tr>
<tr>
<td>Emmi Meister, LLC</td>
<td>White Cheddar Cheese (CY)</td>
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</table>

**Kenover Marketing Corp.**

<table>
<thead>
<tr>
<th>Products</th>
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</thead>
<tbody>
<tr>
<td>Heaven and Earth Beet Juice</td>
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<tr>
<td>Heaven and Earth Carrot and Ginger Juice</td>
</tr>
<tr>
<td>Heaven And Earth Carrot Juice LLC “Georgian Industrial Asset management Group”</td>
</tr>
<tr>
<td>Mandarin Juice Concentrate (O)</td>
</tr>
<tr>
<td>Pepsico Beverage &amp; Foods (Tropicana Products)</td>
</tr>
<tr>
<td>10X Valencia Orange Oil</td>
</tr>
<tr>
<td>5-Fold Valencia Orange Oil</td>
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</tbody>
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**LI QUEUR**

<table>
<thead>
<tr>
<th>Brand</th>
<th>Products</th>
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<tbody>
<tr>
<td>Morad Wines Ltd</td>
<td>Amaretto Imitation Liqueur Size: 750 ml</td>
</tr>
</tbody>
</table>

---

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**MATZO & MATZO MEAL**

**Em Hachita**

"18 Minute" Cake Meal (PY)
"18 Minute" Matza
"18 Minute" Matza Meal (PY)
"18 Minute" Matze Farfel (PY)
"Cohen-Halperin" Matza (PY)
"Cohen-Halperin" Matza-Farfel (PY)
"Cohen-Halperin" Matza-Meal (PY)
"Jerusalem" Light Matzah (PY)
"Jerusalem" Organic Spelt Matza
"Jerusalem" Whole Wheat Matza (PY)
"Jerusalem-Matza" Cake Meal (PY)
"Jerusalem-Matza" Matza (PY)
"Jerusalem-Matza" Matza Meal (PY)
"Jerusalem-Matza" Matza-Farfel (PY)
"Jerusalem-Matzos" High Fiber Matzos
"Jerusalem-Matzos" Matzo Ball Mix (PY)
"Jerusalem-Matzos" Matzo Cereal
"Jerusalem-Matzos" Matzo Crackers
"Jerusalem-Matzos" Matzo Cracker Bio Organic Classic
"Jerusalem-Matzos" Matzo Crackers Bio Organic Spelt
"Jerusalem-Matzos" Matzo Cracker Bio Organic Whole Wheat
"Jerusalem-Matzos" Matzo Crackers Classic
"Jerusalem-Matzos" Matzo Crackers Rye
"Jerusalem-Matzos" Matzo Crackers Whole Wheat
"Jerusalem-Matzos" Rye Matzos
"Lechem Hasade" Organic Matza (PY)
"Lechem Hasade" Organic Spelt Matza
"Shmura" Cake Meal (PY)
"Shmura" Matza
"Shmura" Matza Meal (PY)
"Yarden" Cake Meal (PY)
"Yarden" Matza
"Yarden" Matza Farfel (PY)
"Yarden" Matza Meal (PY)
"Yarden" Whole Wheat Matza (PY)
Matza Meal (PY)

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**MEAT SUBSTITUTES**

**Tiv Tirat Tzvi**

Kosher Collagen Casing Series 23E02 (G) (MT) Hologram Sticker on Each Box

**MEAT/POULTRY**

**Tiv Tirat Tzvi**

Kosher Collagen Casing Series 23E04 (G) (MT) Hologram Sticker on Each Box

**MINERAL WATER**

**Alanric Food Distributors**

Ferrara Sparkling Mineral Water

**Aldi, Inc.**

Pur Aqua Italian Sparkling Mineral Water

**Better Living Brands, LLC**

Signature Select - Italian Sparkling Mineral Water

**Cost Plus World Market**

World Market Natural Sparkling Mineral Water

**Costco Wholesale**

Kirkland Signature Italian Sparkling Mineral Water

**Earth Fare**

00062 Natural Sparkling Mineral Water

**Fairway Group Central Services LLC**

Fairway Sparkling Natural Mineral Water

**Fairway Still Natural Mineral Water**

**Fontesana**

Fontesana Sparkling Natural Mineral Water

**Fresh Direct, LLC**

Fresh Direct Carbonated Mineral Water

**Giants Eagle, Inc.**

Market District Italian Sparkling Mineral Water

**H-E-B, LP**

Central Market Sparkling Water

**Kenover Marketing Corp.**

Tuscanini Mineral Water - Sparkling

Tuscanini Mineral Water - Still

**La Galvanina S.p.A.**

Galvanina Natural Mineral Water

**Metro Inc.**

Irresistibles Natural Sparkling Spring Water

**Nature’s Best, Inc.**

CADIYA Sparkling Mineral Water

**Nestle Waters North America Inc.**

Perrier Sparkling Mineral Water

**Our Finest / Notre Excellence**

56179 Natural Spring Water / Carbonated Gazefilee Eua de Source Naturelle
ALL PRODUCTS ARE CERTIFIED KOSHER FOR PASSOVER WHEN BEARING THE ~P SYMBOL OR OTHERWISE SO INDICATED.

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<table>
<thead>
<tr>
<th>Company Name</th>
<th>Products</th>
<th>Certification Details</th>
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<tbody>
<tr>
<td>Cashews Roasted Salted Outer boxes are stamped by the OK Rabbi.</td>
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</tr>
<tr>
<td>Currants Outer boxes are stamped by the OK Rabbi.</td>
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<tr>
<td>Farmer's Market Cashews Roasted Salted Outer boxes are stamped by the OK Rabbi.</td>
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<tr>
<td>Farmer's Market Currants Outer boxes are stamped by the OK Rabbi.</td>
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<tr>
<td>Nature's Garden Cashews Roasted Salted Outer boxes are stamped by the OK Rabbi.</td>
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<td>Nature's Garden Currants Outer boxes are stamped by the OK Rabbi.</td>
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<td>Nut Republic Cashews Roasted Salted Outer boxes are stamped by the OK Rabbi.</td>
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<td>Nut Republic Currants Outer boxes are stamped by the OK Rabbi.</td>
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<tr>
<td>Peddler's Pantry Roasted Salted Cashews Outer boxes are stamped by the OK Rabbi.</td>
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<tr>
<td>Woodpecker Cashews Roasted Salted Outer boxes are stamped by the OK Rabbi.</td>
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<td>Woodpecker Currants Outer boxes are stamped by the OK Rabbi.</td>
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<td>Corrado Specialty Food Inc.</td>
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<td>Costco Wholesale</td>
<td>Kirkland Pistachios - Roasted Salted</td>
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<td>Kirkland Shelled Pistachios - Roasted Salted</td>
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<td>De Cicco Family Markets - Harrison</td>
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<td>Fairway Group Central Services LLC</td>
<td>Cashews Roasted Salted Outer boxes are stamped by the OK Rabbi.</td>
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<td>Currants Outer boxes are stamped by the OK Rabbi.</td>
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<td>Galil Importing Corp.</td>
<td>Roasted Chestnuts</td>
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<td>Hialeah Products Co. d/b/a New Urban Farms and/or Healthy State of Mind</td>
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<td>Almonds Shelled (STAMP)</td>
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<td>Blanched Filberts (STAMP)</td>
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<td>Brazil Nut (STAMP)</td>
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<td>Cashews No Salt (STAMP)</td>
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<td>Hazelnut/Filbert Raw (STAMP)</td>
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<td>R/NS Deluxe Mixed Nuts (STAMP)</td>
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<td>R/NS Pistachios (STAMP)</td>
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<td>R/S Almonds (STAMP)</td>
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<td>R/S Pistachios (STAMP)</td>
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<td>Salted Almond (STAMP)</td>
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<td>Slice Natural Almond (STAMP)</td>
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<td>Walnuts (STAMP)</td>
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<td>Walnuts Light Halves &amp; Pieces (STAMP)</td>
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<td>Whole Natural Almonds (STAMP)</td>
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<td>Highland Park Market</td>
<td>Cashews Roasted Salted Outer boxes are stamped by the OK Rabbi.</td>
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<td>Klein's Naturals</td>
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<tr>
<td>Brazil Nuts Jumbo</td>
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<td>Cashews. KP Chocolate</td>
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<td>Chinese Pecans KP</td>
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<td>Filberts Oregon</td>
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<td>Filberts R/N/S</td>
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<td>In Shell Filberts</td>
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<td>In Shell Walnuts</td>
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<td>Approved for Passover as of March 4, 2019.</td>
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<td>Mix &amp; Go Antioxidant Mix</td>
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<td>Pecans Honey Glazed</td>
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<td>Pecans Natural Jumbo</td>
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<td>Pignolias Natural Pine Nuts</td>
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<td>Pistachios Hulled Shelled</td>
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<td>Toffee Almonds KP</td>
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<td>Walnuts Ground</td>
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<td>Walnuts Light H/P</td>
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<tr>
<td>Walnuts Roasted/Salted</td>
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</table>

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**ALL PRODUCTS ARE PAREVE UNLESS OTHERWISE INDICATED.**

Legend — D=Dairy; CY=Chalav Yisrael; K=Kitniyus; PY=Pas Yisroel; FS=Fish; MV=Mevushal; O=No symbol required; Stamp=Requires Rabbi’s Stamp; MT=Meat; G=Glatt.

21 Passover Kosher Food Guide 2020
<table>
<thead>
<tr>
<th>Product</th>
<th>Stamped by Rabbi</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apple Rings</td>
<td>OK Rabbi.</td>
</tr>
<tr>
<td>Cashews Roasted Salted</td>
<td>OK Rabbi.</td>
</tr>
<tr>
<td>Currants</td>
<td>OK Rabbi.</td>
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<tr>
<td>Pitted Dates</td>
<td>OK Rabbi.</td>
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<tr>
<td>Raw Shelled Pistachios</td>
<td>OK Rabbi.</td>
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<tr>
<td>Walnuts Light Halves &amp; Pieces</td>
<td>OK Rabbi.</td>
</tr>
<tr>
<td>Morton Williams Salted Roasted Cashews</td>
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<tr>
<td>Nova Nut SRL Walnut Kernels (O)</td>
<td>OK Rabbi.</td>
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<tr>
<td>Nova Nut SRL Walnuts in Shell (O)</td>
<td>OK Rabbi.</td>
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<tr>
<td>Oh! Nuts Almond Clusters KP</td>
<td>OK Rabbi.</td>
</tr>
<tr>
<td>Oh! Nuts Almond Flour KP</td>
<td>OK Rabbi.</td>
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<tr>
<td>Oh! Nuts Almonds Dry Roasted Salted KP</td>
<td>OK Rabbi.</td>
</tr>
<tr>
<td>Oh! Nuts Almonds Slivered KP</td>
<td>OK Rabbi.</td>
</tr>
<tr>
<td>Oh! Nuts Brazil Nut Flour</td>
<td>OK Rabbi.</td>
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<tr>
<td>Oh! Nuts Cashew Cluster KP</td>
<td>OK Rabbi.</td>
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<tr>
<td>Oh! Nuts Cashew Nut Flour</td>
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<tr>
<td>Oh! Nuts Chocolate Almonds KP</td>
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<td>Oh! Nuts Chocolate Bridge Mix KP</td>
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<td>Oh! Nuts Chocolate Cashews KP</td>
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<td>Oh! Nuts Chocolate Hazelnuts (Filberts) KP</td>
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<tr>
<td>Oh! Nuts Roasted Unsalted Mixed Nuts KP</td>
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<tr>
<td>Oh! Nuts Roasted Salted Pistachios KP</td>
<td>OK Rabbi.</td>
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<tr>
<td>Oh! Nuts Shelled Raw Pistachios KP</td>
<td>OK Rabbi.</td>
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<tr>
<td>Oh! Nuts Shelled Roasted Salted Pistachios KP</td>
<td>OK Rabbi.</td>
</tr>
<tr>
<td>Oh! Nuts Whole Roasted Unsalted Pistachios KP</td>
<td>OK Rabbi.</td>
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<tr>
<td>Paramount Foods Cashews Roasted Salted</td>
<td>OK Rabbi.</td>
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<tr>
<td>Paramount Foods Currants</td>
<td>OK Rabbi.</td>
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<tr>
<td>Price Chopper Almonds Natural Sliced (STAMP)</td>
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<tr>
<td>Price Chopper Cashews Raw (STAMP)</td>
<td>OK Rabbi.</td>
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<tr>
<td>Setton International Foods, Inc.</td>
<td>OK Rabbi.</td>
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<tr>
<td>Almond Supreme KP (STAMP)</td>
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<tr>
<td>Almond Supreme Mix KP (STAMP)</td>
<td>OK Rabbi.</td>
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<tr>
<td>Almonds Blanchard Sliced KP (STAMP)</td>
<td>OK Rabbi.</td>
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<tr>
<td>Almonds Blanchard Sliced Unsalted KP</td>
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</tbody>
</table>

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- MT = Meat
- G = Glatt
Roasted Unsalted Pecans KP (STAMP) Size: BULK Container: BOXES
Shelled Almonds Raw KP (STAMP) Size: BULK Container: BOXES
Shelled Oregon Filberts KP (STAMP)
Shelled Pistachios Roasted Salted KP (STAMP)
Shelled Pistachios Roasted Unsalted KP (STAMP)
Walnut Meal KP (STAMP)
Walnuts (STAMP)
Walnuts Halves KP (STAMP)
White Jordan Almonds KP (STAMP)
Setton Pistachio of Terra Bella, Inc.
White Pistachios Kernels-Raw, Roasted, Roasted Salted
Shop Delight
Cashews Roasted/Salted KP Outer boxes are stamped by the OK Rabbi.
Currants Outer boxes are stamped by the OK Rabbi.
Sole Grano LLC
Cashews Roasted Salted Outer boxes are stamped by the OK Rabbi.
Currants Outer boxes are stamped by the OK Rabbi.
Southern Grove
Pistachios Roasted with Sea Salt Pistachios Shelled, Roasted with Sea Salt
Stew Leonard’s
Cashews Roasted Salted Outer boxes are stamped by the OK Rabbi.
Currants Outer boxes are stamped by the OK Rabbi.
Tigernuts Traders, S.L Tigernuts Flour
Trader Joe’s Dry Roasted & Unsalted Pistachios
Union Market
Apple Rings Outer boxes are stamped by the OK Rabbi.
Cashews Roasted Salted Outer boxes are stamped by the OK Rabbi.
Currants Outer boxes are stamped by the OK Rabbi.
Pitted Dates Outer boxes are stamped by the OK Rabbi.
Raw Shelled Pistachios Outer boxes are stamped by the OK Rabbi.
Walnuts Light Halves & Pieces Outer boxes are stamped by the OK Rabbi.
Walgreen Co.
Nice! Pistachio Kernels (roasted, salted)
Nice! Pistachios In-Shell (roasted salted)
Nice! Pistachios In-Shell (roasted unsalted)
OLI & SHORTENINGS
Arista Industries, Inc.
Organic Virgin Coconut Oil
Aroma De Espana
Extra Virgin Oil
Bridgewell Agribusiness, LLC
Organic Virgin Coconut Oil
C. Thywissen GmbH
Sunflower Seed Oil - HO Fully Refined, Not Winterized (K) (STAMP)
Sunflowerseedoil HL Fully Refined and Winterized (K) (STAMP)
Capua 1880 SRL
Lemon Oil Distilled B35
Orange Blood Oil "Moro" Deco.
Carotino Sdn Bhd
Bergabest 60/40
Bergabest MCT - Oil
Bergabest MCT 70/30
Medium Chain Triglyceride
Colony Products Co., INC
High Oleic Safflower Oil KP RABBI PRESENT OKP
Conagra Brands
PAM Olive Hebrew Cooking Spray for Passover (K) OK KITNIYOT
Dr. Bronner’s
Coconut oil - White Kernel Unrefined Size: 14 fl oz bottle, 30 fl oz bottle
Coconut oil - Whole Kernel Unrefined Size: 14 fl oz bottle, 30 fl oz bottle
ELIAD de Tierra Santa
Extra Virgin Oil
Eli-Ad Olive Oil Ltd
Extra Virgin Oil
Holy Land Olive Oil
Eretz Zeit Shemen Ltd.
Eretz Zeit Shemen Olive Oil
Future Prelude Sdn Bhd
Palm Fatty Acid Distillate (PFAD)
Palm Kernel Fatty Acid Distillate (PKFAD)
Refined Bleached Deodorized Palm Kernel Oil (RBD PKO)
Refined Bleached Deodorized Palm Oil (RBD PO)
GloryBee, Inc.
Extra Virgin Coconut Oil
Keren Or
Holy Land Olive Oil
Magnakron Corporation
Oleic Acid (P750)
Mountain High Organics, Inc.
Beveri Virgin Coconut Oil
Oleo-Chemie GmbH
Hydrogenated Castor Oil
Oleoeoco S.A.
Aceite de Oliva Virgen Extra Size: 500 ml bottle, 1000 ml can
Extra Virgin Olive Oil Size: 500 ml can
Olikids
Extra Virgin Olive Oil Size: 500 ml can
Peter Cremer North America, LP
FA - 1498 Myristic Acid
FA - 1655 Fatty Acid
FA - 1855V Vegetable Stearic Acid
FA - Cremerac OL70 Oleic
FA -1299 Lauric Acid
FA- 1865 Veg Kosher
FA-1695V Palmitic Acid
Peter Paul Philippine Corporation
Extra Virgin Coconut Oil
Fair Trade Virgin Coconut Oil
Organic and Fair Trade Virgin Coconut Oil
Organic Extra Virgin Coconut Oil
Organic Virgin Coconut Oil
Virgin Coconut Oil
Phildesco, Inc.
Organic Virgin Coconut Oil
Protein Und Oelwerk Neuss GmbH & Co. KG
Sunflower Seed Oil - HO Fully Refined, Not Winterized (K) (STAMP)
Sunflowerseedoil HL Fully Refined and Winterized (K) (STAMP)
PT. Permata Hijau Palm Oleo CPKO
Glycerin EP 99.7% Min.
Palm Kernel Expeller
PT. Sintong Abadi
Palm Kernel Meal

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23 Passover Kosher Food Guide 2020
Polyfat A600: 100% RBD Palm Stearin + 200ppm BHT

Serendipol (PVT)
Coconut Chips/Flakes (Flavored-sweetened) (Retail Pack/Bulk Pack)
Coconut Chips/Flakes (Unflavored) (Retail Pack/Bulk Pack)
Coconut Flour
Coconut Milk/cream (UHT Sterilized Aseptic Bulk Pack/retort Sterilized Can /retort Sterilized Can Bulk)
Coconut oil - White Kernel Unrefined Size: 14 fl oz bottle, 30 fl oz bottle
Coconut oil - Whole Kernel Unrefined Size: 14 fl oz bottle, 30 fl oz bottle
Coconut seed cake (O) Size: 1,000 L Tote Box
Coconut Water (Aseptic Bulk / Bottles)
Defatted Coconut
White kernel Virgin coconut oil (O) Size: 1,000 L Tote Box
Whole kernel Virgin coconut oil (O) Size: 1,000 L Tote Box
Whole kernel Virgin coconut oil (Cosmetic Grade) (O) Size: 1,000 L Tote Box
Taiko Palm-Oleo (Zhangjiagang) Co., Ltd.
Hydrogenated Palm Oil
Van Amerongen & Son Inc.
Klassic Coconut Organic Extra
Virgin Coconut Oil
Klassic Coconut Organic Virgin
Coconut Oil
Vero Andino
Aceite de Oliva Virgen Extra
Size: 500 ml bottle, 1000 ml can

PACKAGING

Flavorseal, LLC
A-EN Netting – No Treatment KP
B-BB1
B-BB11
B-BHB
B-BHT
B-BLT
B-BN
B-PHB
Flavorseal Vacuum Pouch
L-BCPP-56
L-BCSH-56
L-BCSHA-56
L-BCST-56
L-BGB-100
L-BGB-110
L-BGB-90
L-BSB-40
L-BSB-56
L-BSB-75
Star Poly Shrink Film Bag (L-BNB) Sold by Star Poly Bag Inc.
Foodhandler Inc.
Shallow 1/2 Pan High Heat Liner - 23" X 10"
International Plastic Engineering Co. Ltd.
Austlon Shrink Film (O)
Iplon Plastic Casing (O)
Ningbo Meitao Plastic Technology Co. Ltd.
Box (O)
Container (O)
Plastic Container (O)
Plastic Cutlery (O)
Plastic Tableware Cup (O)
Preservation Box (O)
Valfilm MG Industrial Packaging Ltda.
High barrier films with EVOH (O)
High barrier films with nylon and EVOH (O)
HP 15- Shrinkable film with high barrier designed for packaging fresh meat with bones (O)
Medium barrier films with nylon (O)
Medium barrier films with nylon and EVOH (O)
NB 20- Shrinkable Nylon and EVOH film with high barrier designed for packaging cheese (O)
NHP- Medium barrier film with Nylon, designed for vacuum packaging (O)
SB 300- Shrinkable film with medium barrier designed for packaging cheese (O)
SB100- Shrinkable film with medium barrier designed for packaging cheese (O)
SB15- Shrinkable film with high barrier designed for packaging fresh and processed meat (O)
SB20- Shrinkable film with high barrier designed for packaging cheese (O)
SB30- Shrinkable film with high barrier designed for packaging fresh and processed meat (O)
SB3000- Shrinkable film designed for packaging cheese, refrigerated and frozen poultry-non barrier (O)
Shrinkable films with medium and high barrier (O)
TP 30- Shrinkable casing film with high barrier designed for packaging cooked sausages (O)
PAPERWARE/PLASTICWARE
Huhtamaki, Inc.
10 1/2" Chinet Dinner Plate (Printed)
10 1/2" Chinet Dinner Plate (Unprinted)
10 1/2" Deep Chinet Dinner Plate (Unprinted)
10 1/2" PaperPro By Chinet Plate (Unprinted)
10 1/4" Chinet Plate (Printed)
10 1/4" Chinet Compartment Plate (Printed)
10 1/4" Chinet Compartment Plate (Unprinted)
10 3/8" Chinet Plate (Printed)
10 3/8" Chinet Plate (Unprinted)
10 3/8" Chinet Dinner Plate (Printed)
10 3/8" Chinet Dinner Plate (Unprinted)
12 Oz Chinet Bowl (Printed)
12 Oz Chinet Bowl (Unprinted)
12 Oz Chinet Utility Dish (Unprinted)
12 Oz PaperPro By Chinet Bowl (Unprinted)
16 Oz Chinet Bowl (Unprinted)
4 Oz Chinet Bowl (Printed)
4 Oz Chinet Bowl (Unprinted)
4 Oz Chinet Side Dish (Printed)
4 Oz Chinet Side Dish (Unprinted)
6 3/4" Chinet Plate (Printed)
6 3/4" Chinet Plate (Unprinted)
6 3/4" PaperPro By Chinet Plate (Printed)
6 3/4" PaperPro By Chinet Plate (Unprinted)
6 3/8" Square Chinet Plate (Unprinted)
6" Chinet Plate (Printed)
6" Chinet Plate (Unprinted)

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24 Passover Kosher Food Guide 2020
6" PaperPro By Chinet Plate (Unprinted)
6" PaperPro By Chinet Plate (Printed)
8 1/2" X 10 1/2" Chinet 5 Compartment Tray (Unprinted)
8 1/2" X 12 1/2" Chinet 5 Compartment Tray (Unprinted)
8 1/2" X 12 1/2" Chinet 6 Compartment Tray (Unprinted)
8 1/4" X 9 1/2" Chinet Plate (Printed)
8 1/4" X 9 1/2" Chinet Plate (Unprinted)
8 3/4" X 9 1/2" Chinet Compartment Tray (Unprinted)
8 3/4" X 10 1/2" Chinet Compartment Tray (Unprinted)
8 3/4" X 12 1/2" Chinet Compartment Tray (Unprinted)
8 3/4" PaperPro By Chinet Plate (Unprinted)
8 3/4" PaperPro By Chinet Plate (Printed)
8 Oz Chinet Bowl (Printed)
8 Oz Chinet Bowl (Unprinted)
8 Oz Chinet Utility Dish (Unprinted)
9 1/2" Square Chinet Plate (Unprinted)
9 1/4" Chinet Compartment Plate (Printed)
9 1/4" Chinet Compartment Plate (Unprinted)
9 1/4" Shallow Chinet Plate (Printed)
9 1/4" Shallow Chinet Plate (Unprinted)
9 3/4" Chinet Plate (Printed)
9 3/4" Chinet Plate (Unprinted)
9 3/4" Chinet Shallow Compartment Plate (Printed)
9 3/4" Chinet Shallow Compartment Plate "Panda" (Printed)
9" Chinet Plate (Unprinted)
Chinet 20 Ounce Dish
Chinet Ovenware - Oliver 1 (Unprinted)
Chinet Ovenware - Oliver 2 (Unprinted)
Chinet Ovenware - Oliver 3 (Unprinted)
Chinet Ovenware - Sendeep 2 Compartment (Unprinted)
Chinet Ovenware - Sendeep 3 Compartment (Unprinted)
Chinet Ovenware - Senmeal 2 Compartment (Unprinted)
Chinet Ovenware - Senmeal 3 Compartment (Unprinted)
Chinet Ovenware - WW1 Ivory (Unprinted)
Chinet Ovenware - WW2 Ivory (Unprinted)
Chinet Ovenware - WW3 NP (Unprinted)
Chinet PaperPro 6 3/4" Plate
Chinet PaperPro Large Platter
Chinet Speedtray Tan
Large Chinet Platter (Printed)
Large Chinet Platter (Unprinted)
Small Chinet Platter (Printed)
Small Chinet Platter (Unprinted)
Small PaperPro By Chinet Platter (Printed)
Small PaperPro By Chinet Platter (Unprinted)
King Zak Industries, INC
Clear Plastic Plates /Bowls / Cups/ Cutlery
Colored Plastic Plates /Bowls/ Cups/ Cutlery
Colored Plastic Tableware
Kingzak
Clear Plastic Plates /Bowls / Cups/ Cutlery
Colored Plastic Plates /Bowls/ Cups/ Cutlery
Colored Plastic Tableware
PASTA & GRAIN NS
Proquinosa S.A.
Organic White Quinoa
Organic White Quinoa Size: 25 Kg. Lot: ECOQ0918 Exp. 01/2022
PHARMACEUTICAL & PERSONAL CARE PRODUCTS
CP Kelco Germany GmbH
GENU(R) pectin (citrus)type USP/100
Konsyl Pharmaceuticals, Inc.
Konsyl Original 300G
Konsyl Original 402g (O)
Konsyl Original 450G
Konsyl Original 6G
Konsyl Original 6g x 1000 Bulk (O)
Konsyl Original 6g x 30 (O)
Original 6g x 100 Bulk (O)
Pickled PRODUCTS & OLIVES
Yergat Packing Company Inc
Grape Leaves In Buckets KP
RABBI’S SIGNATURE
Grape Leaves in Jars KP This product is also acceptable with the Heart K symbol
PLASTIC PRODUCTS
Acadian Crossing Consumer Products LLC
Disposable Plastic Container
AHOULD
Ahold Disposable Plastic Container
Flavorseal, LLC
L-PBSB-56
FOOD LION
Food Lion Disposable Plastic Container
HANNAFORD
Hannaford Disposable Plastic Container
Kalle GmbH
Barin (O)
NaloBar - multilayer plastic casings (O)
NaloFlex - monolayer plastic casings (O)
NaloForm - multilayer plastic casings (O)
NaloShape - multilayer plastic casings (O)
NaloSlim - monolayer plastic casings (O)
VKS (O)
King Zak Industries, INC
Clear Plastic Tableware
Kingzak
Clear Plastic Tableware
Krehalon Industrie BV
EDGL Casing (O)
FLO21 (O)
FS50 (O)
FS90 (O)
Retail Business Services, LLC (Services Company of Ahold Delhaize USA)
Ahold Disposable Plastic Container
Food Lion Disposable Plastic Container
Hannaford Disposable Plastic Container
Syfan MFG
701
701-AF
MVP
RICE AND BEANS
Galil Importing Corporation
Fava Beans (K) OK KITNIYOT
Fava Beans Double Peeled (K) OK KITNIYOT
Shams
Fava Beans (K) OK KITNIYOT
Fava Beans Double Peeled (K) OK KITNIYOT

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25 Passover Kosher Food Guide 2020
ROSEMARY PRODUCTS AND EXTRACTS
Vitiva d.d.

Extra Strong Horseradish KP
Fresh Health Salad KP
Grilled Eggplant KP
Horseradish Dip KP
Hot Pepper Tomato Dip KP
Marinated Eggplant KP
Matbucha Tomato Salad KP
Olive Spread KP
Potato Salad KP
Red Skin Potato Salad KP
Spanish Eggplant KP
Tomato Dip KP
Triple Strong Horseradish KP
Vegetarian Eggplant Liver KP

Karnis LLC
Babaganush KP (BY)  # STICKER & P SYMBOL
Matbucha KP (BY)  # STICKER & P SYMBOL
Shakshuka Sauce KP (BY)  # STICKER & P SYMBOL
Spanish Eggplant KP (BY)  # STICKER & P SYMBOL
Turkish Salad KP (BY)  # STICKER & P SYMBOL
Vegetarian Liver KP (BY)  # STICKER & P SYMBOL

Kenover Marketing Corp.
Ta’amti Babaganoush 5 lb
Ta’amti Babaganoush 8 oz
Ta’amti Matbucha KP 8 oz.
Ta’amti Spanish Eggplant KP 8 oz.

Sabra Dipping Company, LLC
Sabra Guacamole Classic (GCP)
Sabra Guacamole Spicy (GSP)

Tuv-Taam Corporation
Aubergine Liver KP
Baked Salmon Salad KP (F)
Size: 7 OZ.
Charoses KP
Cole Slaw KP  Size: 14 OZ.
Cream Cheese KP (CY)  (D)
Cream Of Lox KP (F)  Size: 4 OZ.
Cucumber Salad KP  Size: 15 OZ.
Diet Jello KP
Dill Dip Deluxe KP
Egg Salad KP
Egg Salad With Scallions KP
Eggplant Babaganush KP
Eggplant Deluxe KP
Garlic Cream Cheese KP (CY)  (D)
Size: 7 OZ.
Garlic Farmer Cheese KP  (D)
Grilled Eggplant KP
Homestyle Tomato Dip KP
Hot Pepper Mix KP
Hungarian Cheese KP  (D)
Israeli Style Babaganush KP
Size: 7.5 OZ.
Jalapeno Dip KP
Madbucha KP
Nova Lox Salad KP (F)
Nova Lox Spread KP (F)  Size: 4 OZ.
Olive Cream Cheese KP  (CY)  (D)
Size: 7 OZ.
Olive Pepper Salad KP
Olive Spread KP  Size: 7.5 OZ.
Olive Tomato Salad KP
Potato Salad KP  Size: 15 OZ.
Prepared Horseradish KP
Royal Egg Salad KP  Size: 7.5 OZ.
Royal Eggplant Babaganush KP
Size: 7.5 OZ.
Royal Tuna Salad KP  Size: 7.5 OZ.
Salsa Madbucha KP
Scallion Cream Cheese KP  (CY)  (D)  Size: 7 OZ.
Spanish Eggplant KP  Size: 7.5 OZ.
Tomato Dip KP  Size: 7 OZ.
Tuna Salad Deluxe KP  Size: 3.5 OZ.
Tuna Salad KP
Tuna Salad With Scallions KP
Tzimmes
Unsweetened Apple Sauce KP
Vegetable Health Salad KP  Size: 14 OZ.
Vegetable Tuna Deluxe KP  Size: 3.5 OZ.
Vegetarian Eggplant Liver KP
Size: 7.5 OZ.
Vegetarian Liver KP  Size: 7.5 OZ.
White Fish Salad KP (F)  Size: 4 OZ.
White Fish Salad KP (F)  Size: 7 OZ.
White Horseradish Sugar Free KP

SALT PRODUCTS
Daesang Corporation
Chungjungwon Aged for 3 years Solar Salt (Coarse)
Chungjungwon Flower of salt
Chungjungwon Solar Salt (P)
Farmsalt Fine Solar Salt
Farmsalt Solar Salt

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26 Passover Kosher Food Guide 2020
Salt Of Chef
The Jewel of Shinan Island Solar Salt (Coarse)
The Jewel of Shinan Island Solar Salt (Fine)
Korea Bamboo Salt Corp.
Ocksujung Bamboo Salt (O)
Ocksujung Bamboo Salt Classic (O)
Young-Jin Green Food Co., Ltd.
Aged 3 years Sea Salt (O)
Alkali Sea Salt (O)
Premium Sea Salt (O)
Refined Sea Salt (O)
Roasted Sea Salt (O)
Sea Salt (O)

SAUCES
Kenover Marketing Corp.
Tonnelli Vodka Sauce (CY) (D)
Private Label Foods of Rochester Inc.
Aharoni Pasta Sauce Tomato & Roasted Garlic – Kosher Passover
Aharoni Pasta Sauce Tomato Basil – Kosher Passover
Aharoni Pasta Sauce Traditional – Kosher Passover
La Pasta Garlic- Kosher Passover
La Pasta Tomato Basil- Kosher Passover
La Pasta Traditional- Kosher Passover
Savory Collection Garlic Kosher Passover P:01-11-2016 E:01-11-2018
Savory Collection Pasta Sauce- Tomato & Basil Kosher Passover

Roberto Food Ltd.
La’ Pasta Tomato & Basil Pasta Sauce KFP
La’ Pasta Tomato & Roasted Garlic Pasta Sauce KFP
La’ Pasta Tomato Pasta Sauce KFP

SMR Distributing Co.
Tonelli Vodka Sauce Dairy Cream (CY) (D)

SEASONINGS & SPICES
AVO
Alpesto, dustfree P 518700
Dilltops, Dustfree 7632000
Herbs de Provence P 9842000
Pepper, Thingrained, Dustfree 700500
Pfeffer, Schwarz fein Gemahlen 725000

C Farms dba Culinary Farms
Frozen Garlic Puree (Passover) STAMP & LETTER PER L

Gold Nut Co.
All Spice Whole KP
Prima Spice Co., Inc.
B’Samim Blend KP
Fish Seasoning KP
Golden Harvest Black Pepper KP
Golden Harvest Garlic Flakes KP
Golden Harvest Garlic Powder KP
Golden Harvest Minced Garlic KP
Golden Harvest Minced Garlic KP
Golden Harvest Parsley KP
Ground Coriander Seed
Prima Gourmet Spices Cinnamon Sticks KP
Prima Gourmet Spices Cinnamon Sugar KP
Prima Gourmet Spices Crushed Red Pepper KP
Prima Gourmet Spices Extra Fancy Paprika KP
Prima Gourmet Spices Fresh Flavor Bay Leaves KP
Prima Gourmet Spices Fresh Flavor Cilantro Flakes KP
Prima Gourmet Spices Fresh Flavor Dill Weed KP
Prima Gourmet Spices Fresh Flavor Ground Allspice KP
Prima Gourmet Spices Fresh Flavor Ground Ginger KP
Prima Gourmet Spices Freshly Ground Cayenne Pepper KP
Prima Gourmet Spices Freshly Ground Cinnamon KP
Prima Gourmet Spices Freshly Ground Coarse Black Pepper KP

Prima Gourmet Spices Freshly Ground Fine Black Pepper KP
Prima Gourmet Spices Freshly Ground Ginger KP
Prima Gourmet Spices Freshly Ground Black Pepper KP
Prima Gourmet Spices Freshly Ground Nutmeg KP
Prima Gourmet Spices Freshly Ground Turmeric KP
Prima Gourmet Spices Freshly Ground White Pepper KP
Prima Gourmet Spices Granulated Garlic Powder KP
Prima Gourmet Spices Hot Paprika KP
Prima Gourmet Spices Pickling Spice KP
Prima Gourmet Spices Rubbed Sage KP
Prima Gourmet Spices Sour Salt KP
Prima Gourmet Spices Sweet Paprika KP
Prima Gourmet Spices Whole Black Pepper KP
Prima Spice All Spice Ground KP
Prima Spice Allspice Whole KFP
Prima Spice Bay Leaves KP
Prima Spice Black Pepper KP
Prima Spice Cayenne Pepper KP
Prima Spice Celery Seed Whole KP
Prima Spice Celery Seed Whole KFP Lot: 2663E Lot number listed is approved kosher for Passover even without designated letter “P” after OK Symbol.
Prima Spice Chillies Crushed KP
Prima Spice Cilantro KP
Prima Spice Cinnamon KP
Prima Spice Cinnamon Sugar KP
Prima Spice Citric Acid KP
Prima Spice Coriander KP
Prima Spice Crushed Red Pepper KP
Prima Spice Dill Weed Domestic KP
Prima Spice Dill Weed KP
Prima Spice Garlic Powder KP
Prima Spice Ginger Ground KP
Prima Spice Granulated Garlic KP
Prima Spice Minced Garlic KP
Prima Spice Nutmeg KP
Prima Spice Onion Powder KP
Prima Spice Oregano KP

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Prima Spice Paprika KP
Prima Spice Parsley KP
Prima Spice Pickling Spice KP
Prima Spice Rosemary KP
Prima Spice Sour Salt KP
Prima Spice Thyme KP
Prima Spice Turmeric KP
Prima Spice White Pepper KP
Schwarma Spice KP

SEAWEED
KOASA
Roasted Seaweed
KOASA (SHANGHAI) TRADING CO., LTD.
Roasted Seaweed
Lianyungang Shenxian Laver Co., Ltd
Roasted Seaweed
MYEONG SHI N AGAR AGAR MFG. CO., LTD
Agar Agar
ZENDAI
Roasted Seaweed
ZENDAI LTD.
Roasted Seaweed

SEEDS
Inulina y Miel de Agave S.A de C.V
100% Blue Agave Tequilana Weber Organic Inulin Powder
100% Blue Agave Tequilana Weber Organic Nectar
100% Blue Agave Tequilana Weber Organic Nectar 00406
Raw 100% Blue Agave Tequilana Weber Organic Nectar

SNACK FOODS
Klein's Naturals
Health Mix
Holiday Mix
Sun Dried Tomatoes KP

Oh! Nuts
Almond Clusters KP
Almond Flour KP
Almond Macaroons KP
Almonds Dry Roasted Salted KP
Almonds Slivered KP
Assorted Cookies KP
Assorted Mini Jelly Fruit Slices KP
Baby Fingers KP
Banana Pineapple Discs KP
Black and White Cookies KP
Brazil Nut Flour
Button Cookies KP
California Jumbo Dried Pears KP
California Mixed Dried Fruit KP
Calimyrna Dried Figs KP
Cashew Cluster KP
Cashew Nut Flour
Chocolate Almonds KP
Chocolate Baby Finger KP
Chocolate Bridge Mix KP
Chocolate Brownie Cake KP
Chocolate Cashews KP
Chocolate Covered Apple Rings KP
Chocolate Covered Cranberries KP
Chocolate Dipped Coconut Macaroons KP
Chocolate Grape Jelly Rings KP
Chocolate Hazelnuts (Filberts) KP
Chocolate Macaroons KP
Chocolate Raisins KP
Chocolate Raspberry Jelly Rings KP
Chocolate Roll KP
Chocolate Seven Layer Cake KP
Chopped Walnuts KP
Citrus Slices KP
Cocoa Almonds KP
Coconut Macaroons KP
Cranberry Pecan Mix KP
Crimson Raisins KP
Cupcakes KP
Currants KP
Dark Chocolate Pistachios KP
Diamond Foiled Cherry Chocolate Truffles KP
Dried Apple Rings KP
Dried California Apricots KP
Dried California Peaches KP
Dried Cranberries KP
Dried Jumbo California Nectarines KP
Dried Plums KP
Dried Turkish Apricots KP
Dry Roasted Salted Cashews KP
Fancy Sandwich Cookies KP
Foiled Cherry Truffles KP
Ground Almonds KP
Ground Hazelnuts (Filberts) KP
Ground Walnuts KP
Health Mix KP
Holiday Mix KP
Home Style Sandwich Cookies KP
Honey Baked Pecans KP
Honey Glazed Almonds KP
Honey Glazed Mixed Nuts KP
Honey Glazed Pecans KP
Honey Glazed Silvered Almonds KP
Jelly Roll Apricot KP
Jelly Roll Raspberry KP
Jumbo Black Raisins KP
Jumbo Brazil Nuts KP
Jumbo Golden Raisins KP
Jumbo Raw Pecans Halves KP
Lace Cookies KP
Large Medjool Dates KP
Leaf Cookies KP
Light Raw Walnuts KP
Macadamia Roasted Unsalted KP
Marble Cake KP
Marshmallow with Jelly KP
Mint Cream Chocolates KP
Mixed Fruit KP
Natural Guava KP
Natural Mango KP
Natural Tropical Mix KP
Organic Raw Coconut Flour
Passover Almond Crunch Bites
Passover Brazil Nut Flour
Passover Chocolate Nougat Bar
Passover Coconut Bars
Passover Dried Turkish Figs
Passover Ground Cashew Flour
Passover Ground Pecan Flour
Passover Ground Pistachio Flour
Passover Honey Glazed Cashews
Passover Krunch Balls
Passover Marzipan Mini Bars
Passover Mint Patties
Passover Rainbow Jelly Squares
Passover Vanilla Bars
Passover Vanilla Marshmallows
Pine Nuts (Pignolias) KP
Pitted Dates KP
Pitted Prunes KP
Prunes KP
Rainbow Cake KP
Raisin Cluster KP
Raspberry Cream KP
Raw Almonds KP
Raw Cashews KP
Raw Macadamia Nuts KP
Raw Oregon Hazelnuts (Filberts) KP
Roasted Salted Almonds KP
Roasted Salted Cashews KP
Roasted Salted Hazelnuts (Filberts) KP

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28 Passover Kosher Food Guide 2020
<table>
<thead>
<tr>
<th>Product</th>
<th>Supplier</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted Salted Macadamia Nuts KP</td>
<td>Setton International Foods, Inc.</td>
</tr>
<tr>
<td>Roasted Salted Mixed Nuts KP</td>
<td></td>
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<tr>
<td>Roasted Unsalted Almonds KP</td>
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<tr>
<td>Roasted Unsalted Cashews KP</td>
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<tr>
<td>Roasted Unsalted Hazelnuts (Filberts) KP</td>
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<tr>
<td>Roasted Unsalted Mixed Nuts KP</td>
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<tr>
<td>Roasted Unsalted Pistachios KP</td>
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<tr>
<td>S/F Cookies</td>
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<tr>
<td>Seven Layer Cake</td>
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<tr>
<td>Shelled Raw Pistachios KP</td>
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<tr>
<td>Shelled Roasted Salted Pistachios KP</td>
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<tr>
<td>Shelled Roasted Unsalted Pistachios KP</td>
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<tr>
<td>Shredded Coconut KP</td>
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<tr>
<td>Sliced Blanched Almonds KP</td>
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<tr>
<td>Sour Jelly Beans KP</td>
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<tr>
<td>Sour Jelly Mini Fruit Shape KP</td>
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<tr>
<td>Sour Jelly Worms KP</td>
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<tr>
<td>Sponge Cake</td>
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<tr>
<td>Sun Dried Tomatoes KP</td>
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<tr>
<td>Toffee Almonds KP</td>
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<tr>
<td>Viennese Crunch KP</td>
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<tr>
<td>White Torino Chocolate Bars KP</td>
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<tr>
<td>White Torino Chocolate Squares KP</td>
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<tr>
<td>Whole Blanched Almonds KP</td>
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<tr>
<td><strong>Setton International Foods, Inc.</strong></td>
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<tr>
<td>California Mix KP (STAMP)</td>
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<tr>
<td>Pignolias KP (STAMP)</td>
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<tr>
<td><strong>SOY PRODUCTS</strong></td>
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<tr>
<td>Qinhuangdao Goldensea Foodstuff Industries Co., Ltd.</td>
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<tr>
<td>Baker Soy Flour (K)</td>
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<td>Toasted Soy Flour (K)</td>
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<td>Wilcon F (K)</td>
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<td>Wilcon SI (K)</td>
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<td>Wilcon SJ (K)</td>
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<td>Wilcon T 201 (K)</td>
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<td>Wilcon T 204 (K)</td>
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<td>Wilcon T 205A/B (K)</td>
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<td>Wilcon T 31 (K)</td>
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<td>Wilcon T 33 (K)</td>
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<td>Wiltex 101 (K)</td>
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<td>Wiltex 102 (K)</td>
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<td>Wiltex 103 (K)</td>
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<tr>
<td>Wiltex 104 (K)</td>
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<tr>
<td><strong>STARCHES</strong></td>
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<tr>
<td>Cargill</td>
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<tr>
<td>Oliggo. Fiber DS2</td>
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<tr>
<td>Oliggo. Fiber F97</td>
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<tr>
<td>Oliggo. Fiber Instant</td>
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<td>Oliggo. Fiber S20</td>
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<tr>
<td><strong>STARTER MEDIAS</strong></td>
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<tr>
<td>Agrilac DBA Codex-ing</td>
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<tr>
<td>LyoPro TPF (CY) # STICKER / D SYMBOL (D) Lot: C/16216 Exp. Date: Dec 2017</td>
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<tr>
<td>LyoPro TPF (CY) # STICKER / D SYMBOL (D) Lot: CI19200/CI19201 Pro. Date: 20.02.2019 Exp. Date: Feb 2021</td>
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<tr>
<td>LyoPro TPF (CY) # LETTER PER LOT # (D)</td>
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<tr>
<td><strong>Dalton Biotecnologie srl</strong></td>
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<tr>
<td>LyoPro TPF (CY) # STICKER / D SYMBOL (D) Lot: C/16216 Exp. Date: Dec 2017</td>
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<tr>
<td>LyoPro TPF (CY) # STICKER / D SYMBOL (D) Lot: CI19200/CI19201 Pro. Date: 20.02.2019 Exp. Date: Feb 2021</td>
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</tr>
<tr>
<td>LyoPro TPF (CY) # LETTER PER LOT # (D)</td>
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<tr>
<td><strong>SUGAR</strong></td>
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<tr>
<td>Aldi, Inc.</td>
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<tr>
<td>Bakers Corner Granulated Sugar 4lb</td>
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<tr>
<td>Bakers Corner Light Brown Sugar 2lb</td>
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<tr>
<td><strong>Better Living Brands, LLC</strong></td>
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<tr>
<td>25008 Fine Granulated Sugar</td>
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<tr>
<td><strong>Big Y Foods, Inc.</strong></td>
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<tr>
<td>Big Y Light Brown Sugar</td>
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<tr>
<td>Big Y Pure Cane Granulated Sugar</td>
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<tr>
<td><strong>BJ's Wholesale Club, Inc.</strong></td>
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<tr>
<td>Executive Choice Pure Cane Granulated Sugar</td>
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<tr>
<td><strong>C&amp;H Sugar Company</strong></td>
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<tr>
<td>C&amp;H Organic Granulated Sugar</td>
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<tr>
<td>Demoulas Supermarkets</td>
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<tr>
<td>Demoulas Granulated Sugar</td>
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<tr>
<td>Market Basket Granulated Sugar</td>
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<tr>
<td><strong>Domino Foods, Inc.</strong></td>
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<tr>
<td>&quot;A&quot; Liquor/Liquefying Syrup</td>
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<tr>
<td>10 lb. Domino Gran. Resealable Pouch</td>
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<tr>
<td>Allen Light Brown Pure Cane Sugar</td>
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<tr>
<td>Amber Sugar Syrup</td>
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<tr>
<td>Amerfond (R) Brand Fondant Sugar</td>
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<tr>
<td>BROWNULATED DARK BROWN REFINERS' SYRUP</td>
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<tr>
<td>C&amp;H Bakers Spec. Sugar</td>
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<td>C&amp;H® Azucar de Cana Gran. Sugar</td>
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<tr>
<td>Cane Refinery Syrup (Partially Refined)</td>
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<tr>
<td>Canners No.1 Sugar Syrup KP</td>
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<tr>
<td>Canners No.2 Sugar Syrup KP</td>
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<tr>
<td>Coating Syrup KP</td>
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<tr>
<td>Country Cane Granulated Sugar</td>
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<td>Size: 5 lb. Container: BAGS</td>
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<tr>
<td>Crystal 50 Invert Syrup KP</td>
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<tr>
<td>DARK BROWN ENROBING SYRUP KP</td>
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<tr>
<td>Domino - Dark Brown Sugar - FCC</td>
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<tr>
<td>Domino - Light Brown Sugar - FCC</td>
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<tr>
<td>Domino (R) #2 Sanding Sugar</td>
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<tr>
<td>Domino (R) Bakers Special Sugar</td>
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<td>Domino (R) Bottlers Granulated</td>
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<td>Domino (R) Brownulated (R) Brand Light Brown Sugar</td>
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<td>Domino (R) Brownulated (R) Brand Powdered Brown Sugar</td>
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<td>Domino (R) Con AA Sugar</td>
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<tr>
<td>Domino (R) Confectioners 6X Plain (STAMP)</td>
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<tr>
<td>Domino (R) Dark Brown Sugar</td>
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<tr>
<td>Domino (R) Extra Fine Granulated 100% Pure Cane Sugar</td>
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<tr>
<td>Domino (R) Fruit Granulated Sugar</td>
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<tr>
<td>Domino (R) Granulated Sugar</td>
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<tr>
<td>Domino (R) Honey Granules</td>
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<tr>
<td>Domino (R) Instant Superfine</td>
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</tbody>
</table>

**ALL PRODUCTS ARE CERTIFIED KOSHER FOR PASSOVER WHEN BEARING THE ~P SYMBOL OR OTHERWISE SO INDICATED.**

**ALL PRODUCTS ARE PAREVE UNLESS OTHERWISE INDICATED.**

Legend — D=Dairy; CY=Chalav Yisrael; K=Kitniyus; PY=Pas Yisroel; FS=Fish; MV=Mevushal; O=No symbol required; Stmp=Requires Rabbi's Stamp; MT=Meat; G=Glatt.
<table>
<thead>
<tr>
<th>Product Name</th>
<th>Additional Information</th>
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<tbody>
<tr>
<td>Domino (R) LCMT Granulated Sugar</td>
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<tr>
<td>Domino (R) Light Brown Pure Cane Sugar</td>
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<tr>
<td>Domino (R) Light Brown Sugar</td>
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<tr>
<td>Domino (R) Medium Brown Sugar</td>
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<tr>
<td>Domino (R) Medium Fine Granulated Sugar</td>
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<tr>
<td>Domino (R) Medium Granulated Sugar</td>
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<tr>
<td>Domino (R) Old Fashioned Dark Brown Pure Cane Sugar</td>
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<tr>
<td>Domino (R) Pure Cane Extra Fine Granulated Sugar</td>
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<tr>
<td>Domino (R) Pure Cane Granulated Sugar (Canister)</td>
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<tr>
<td>Domino (R) Qwik-Flo (R) Dark Molasses Powder/Granules</td>
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<tr>
<td>Domino (R) Qwik-Flo (R) Honey Powder/Granules</td>
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<tr>
<td>Domino (R) Qwik-Flo (R) Light Molasses Powder/Granules</td>
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<tr>
<td>Domino (R) Standard Granulated Sugar</td>
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<tr>
<td>Domino (R) Sugar Packets</td>
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<tr>
<td>Domino ® Pourable Brown Sugar —Flip Top Bottle</td>
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<tr>
<td>Domino ® Quick Dissolve Superfine Sugar —Flip Top Bottle</td>
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<tr>
<td>Domino Granulated Estandar/Mexico Production</td>
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<tr>
<td>Domino Granulated Refinada/Mexico Production</td>
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<tr>
<td>Domino Granulated Sugar (Bulk) (O)</td>
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<td>Domino Organic Granulated Sugar</td>
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<td>Domino Premium Pure Cane Granulated</td>
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<td>Domino Pure Cane Extra Fine Granulated Sugar</td>
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<tr>
<td>Domino® Azúcar Mascarado</td>
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<tr>
<td>Eagle Granulated Sugar</td>
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<tr>
<td>Extra Fine Granulated Sugar</td>
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<tr>
<td>FANCY MOLASSES (K)</td>
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<tr>
<td>Flo-Sweet Granulated Sugar</td>
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<tr>
<td>Freshvert (R) Invert Syrup KP</td>
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<tr>
<td>Granulated Sugar - Canister</td>
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<tr>
<td>Granulated Sugar Packets and Stix</td>
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<tr>
<td>Jack Frost Dark Brown Sugar</td>
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<td>Jack Frost Granulated Sugar</td>
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<td>Jack Frost Pure Cane Granulated Sugar</td>
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<tr>
<td>LCMT Sucrose Syrup KP</td>
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<tr>
<td>LIGHT BROWN ENROBING SYRUP (K)</td>
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<tr>
<td>LIGHT BROWN RUN-OFF SYRUP Medium Invert Syrup</td>
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<tr>
<td>Millhouse Molasses KP – Foodservice</td>
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<tr>
<td>No. 1 Sugar Syrup KP</td>
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<tr>
<td>No. 2 Sugar Syrup KP</td>
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<tr>
<td>Organic Raw Cane Sugar</td>
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<tr>
<td>Organic Raw Cane Sugar (formerly known as Evaporated Cane Juice – ECJ - Organic)</td>
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</tr>
<tr>
<td>Private Label Demerara Sugar Packets &amp; Stix</td>
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<tr>
<td>Pure Cane Sugar Demerara</td>
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<tr>
<td>Pure Cane Sugar Granulated</td>
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<tr>
<td>Qwik-Flo Organic Honey Powder/Granules</td>
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<tr>
<td>Refiners Blackstrap Molasses</td>
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<td>Sunny Cane Granulated Sugar</td>
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<td>Tate &amp; Lyle Honey Granules</td>
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<td>Tate &amp; Lyle Natural Cane Fair Trade</td>
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<tr>
<td>Tate &amp; Lyle Organic Cane Fair Trade</td>
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<td>Tate &amp; Lyle Organic Turbinado Fair Trade</td>
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<tr>
<td>Total Invert Syrup</td>
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<tr>
<td>Total Invert Syrup KP</td>
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<td>Food Lion Fine Granulated Sugar</td>
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<td>Hannaford Granulated Sugar</td>
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<td>My Essentials Granulated Sugar</td>
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<td>Smart Option Granulated Sugar</td>
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<td><strong>Family Dollar Stores, Inc.</strong></td>
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<tr>
<td>Chestnut Hill Granulated Sugar</td>
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<td>Chestnut Hill Light Brown Sugar</td>
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<td>Clover Valley Granulated Sugar</td>
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<td>Clover Valley Light Brown Sugar</td>
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<td><strong>Federated Group, Inc.</strong></td>
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<td>Hy Top Granulated Sugar</td>
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<td>Parade Granulated Sugar</td>
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<tr>
<td>Pure Cane Sugar Demerara</td>
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<tr>
<td>Pure Granulated Sugar</td>
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<tr>
<td>Red &amp; White Granulated Sugar</td>
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<tr>
<td><strong>Florida Crystals</strong></td>
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<tr>
<td>Milled Cane Sugar</td>
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<tr>
<td><strong>Florida Crystals Food Corp.</strong></td>
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<tr>
<td>24 oz. Domino Demerara Sugar</td>
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<td>32 oz. Raw Crystals Natural Cane Sugar</td>
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<td>Demerara Cane Sugar</td>
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<td>Florida Crystals Demerara Cane Sugar</td>
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<td>Florida Crystals Organic Granulated Sugar</td>
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<td>Florida Crystals Raw Cane Sugar</td>
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<td>Golden Granulated Raw Cane Sugar (Formerly Known As Golden Granulated Evaporated Cane Juice-ECJ)</td>
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<td>Golden Granulated ® Extra Fine Raw Cane Sugar (formerly known as Evaporated Cane Juice – ECJ)</td>
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<td>Milled Cane Sugar</td>
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<td>Organic Cane Sugar</td>
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<td>Organic Dark Demerara Cane Sugar</td>
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<td>Private Label Demerara Sugar Packets &amp; Stix</td>
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<td>Pure Cane Sugar Extra Fine Granulated</td>
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<td>Refined Cane Sugar Extra Fine Granulated</td>
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<td><strong>Foodtown Inc.</strong></td>
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<td>Food Town Pure Granulated Sugar</td>
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<td><strong>Fresh and Easy Neighborhood Market Inc.</strong></td>
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<td>Fresh and Easy White Pure Cane Granulated Sugar</td>
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<td><strong>Ingles Markets, Inc.</strong></td>
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<td>Laura Lynn Dark Brown Sugar</td>
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<td>Laura Lynn Granulated Sugar</td>
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<td>Laura Lynn Light Brown Sugar</td>
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<td><strong>Key Food Co-Operative, Inc.</strong></td>
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<tr>
<td>Granulated</td>
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<td><strong>P.R.R.C. (PRICE RITE)</strong></td>
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<tr>
<td>Price Rite Pure Cane Extra Fine Sugar Granulated</td>
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<td><strong>Pathmark Stores Inc.</strong></td>
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<tr>
<td>Pathmark (R) Pure Extra Fine Granulated Sugar (R)</td>
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</table>

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Pathmark Dark Brown Sugar
Pathmark Extra Fine Granulated Sugar, 5 LB.

Price Chopper
PICS Granulated Sugar
PICS Light Brown Sugar
Price Chopper Granulated Sugar
Price Chopper Pics Granulated Sugar

Publix Supermarkets, Inc.
Greenwise Organic Granulated Sugar
Publix Dark Brown Sugar
Publix Light Brown Sugar
Publix Pure Granulated Sugar Extra Fine

QUAKER SUGAR CO., INC.
100# Diamond Blue
100# Diamond Green
Diamond Extra Fine Granulated Sugar
Diamond Fine Granulated Sugar
Diamond Pure Cane Extra Fine Granulated Sugar
Diamond Pure Cane Fine Granulated Sugar

RD/JET LLC
Chef's Quality Granulated Sugar

Retail Business Services, LLC
(Services Company of Ahold Delhaize USA)
Bi-Lo Extra Fine Granulated Sugar
Giant Dark Brown Sugars
Giant Extra Fine Granulated Sugar
Giant Light Brown Sugars
Southern Home Extra Fine Granulated Sugar
Stop & Shop Dark Brown Sugar
Stop & Shop Extra Fine Granulated Sugar

Stop & Shop Light Brown Sugar
Tops Dark Brown Sugars
Tops Extra Fine Granulated Sugar
Tops Light Brown Sugar

ROHTSTEIN CORP. SUGAR DIVISION
World’s Choice Extra Fine Granulated Sugar
World’s Choice Fruit Fine Pure Cane Granulated Sugar

Roundy’s Inc.
Roundy's Light Brown Sugar
Roundy’s Pure Granulated Sugar

Signature Kitchens
25008 Fine Granulated Sugar

Smart & Final / Amerifoods Trading Company
First Street Granulated Sugar
Smart & Final Granulated Sugar

SUPPERVALU, Inc.
America’s Choice Dark Brown Sugar
America’s Choice Light Brown Sugar
America’s Choice Pure Granulated Sugar
Essential Everyday Granulated Sugar
Essential Everyday Light Brown Sugar
Ginger Evans Granulated Sugar
Shoppers Value Granulated Sugar

Sysco Merchandising and Supply Chain Services, Inc.
BakerSource Classic Light Brown Cane Sugar
Classis Sysco Extra Fine Granulated Cane Sugar
Sysco Classic Extra Fine Granulated Sugar
Sysco Serene Extra Fine Granulated Sugar

The Kroger Company
Kroger Pure Cane Granulated Sugar

Topco Associates LLC
Food Club Pure Granulated Sugar
Meijer Granulated Sugar
Shurfine Granulated Sugar
Shurfine Light Brown Sugar
ValuTime Granulated Sugar

Trader Joe’s
Trader Joe’s Light Brown Pure Cane Sugar
Trader Joe’s Pure Cane Granulated Sugar

US Foods
Monarch Extra Fine Granulated Sugar
Monarch Light Brown Sugar
U.S. Foodservice Sugar Packets

WAGNER COFFEE SERVICE
Wagner Coffee Service Sugar - Canister

Wakefern Food Corporation
Price Rite Extra Fine Granulated Sugar
Shop Rite (R) Extra Fine Pure Cane Sugar

Walgreen Co.
Nice! Light Brown Sugar

Wal-Mart Stores, Inc.
Great Value Granulated Sugar
Great Value Light Brown Sugar

Wegman’s Inc.
Wegman’s Dark Brown Sugar
Wegman’s Granulated Sugar
Wegman’s Light Brown Sugar

Western Beef Retail Inc
Pure Granulated Sugar

WFM Private Label, L.P.
365 Everyday Value Cane Sugar
365 Everyday Value Organic Light Brown Sugar

Winn-Dixie Stores, Inc.
Winn-Dixie Extra Fine Granulated Sugar
Winn-Dixie Pure Cane Light Brown Sugar

Woodstock
00973 Woodstock Pure Cane Sugar
01099 Woodstock Organic Turbinado Sugar

Woodstock Farms
Woodstock Farms Organic Pure Cane Sugar from Paraguay

SWEETENERS
Aisan Chemical Co., Ltd.
Calcium Saccharin
Insoluble Saccharin
Sodium Saccharin

Aldi, Inc.
Simply Nature Organic Blue Agave Light Golden

Alma Terra Inc.
Green Garden Raw Dark Organic Agave Syrup

Associated Wholesale Grocers (AWG)
Clearly Organic Agave Sweetener

Bio-Stevia S.A.S.
Taeq Sirope de Agave Organico

CATALO Natural Health Foods Limited
Organic Agave Light Syrup

Chantico
Organic Raw Agave Sweetener

Codeno 1530 Imports
Organic Agave Nectar

Comercial Tres Norte SPA
Organic Agave Syrup

Domino Foods, Inc.
Allen Light Brown Pure Cane Sugar

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BROWNULATED DARK BROWN REFINERS’ SYRUP
C&H® Azucar de Cane Gran. Sugar
Canners No.1 Sugar Syrup KP
Canners No.2 Sugar Syrup KP
Crystal 50 Invert Syrup KP
DARK BROWN ENROBING SYRUP KP
Domino (R) #2 Sanding Sugar
Domino (R) Bakers Special Sugar
Domino (R) Bottlers Granulated
Domino (R) Canners Granulated Sugar
Domino (R) Con AA Sugar
Domino (R) Extra Fine Granulated 100% Pure Cane Sugar
Domino (R) Fruit Granulated Sugar
Domino (R) Honey Granules
Domino (R) Instant Superfine Sugar
Domino (R) LCMT Granulated Sugar
Domino (R) Medium Fine Granulated Sugar
Domino (R) Medium Granulated Sugar
Domino ® Quick Dissolve Superfine Sugar –Flip Top Bottle
Domino Granulated Estandar/Mexico Production
Domino Granulated RefinaN/Mexico Production
Domino® Azúcar Mascarado FANCY MOLASSES (K)
Freshvert (R) Invert Syrup KP
LCMT Sucrose Syrup KP
LIGHT BROWN ENROBING SYRUP (K)
LIGHT BROWN RUN-OFF SYRUP Millhouse Molasses KP – FoodService
No. 1 Sugar Syrup KP
No. 2 Sugar Syrup KP
Organic Blue Agave Nectar Syrup #409599
Organic Raw Cane Sugar
Organic Raw Cane Sugar (formerly known as Evaporated Cane Juice – ECJ - Organic)
Pure Cane Sugar Demerara
Pure Cane Sugar Granulated Owik-Flo Organic Honey Powder/Granules
Tate & Lyle Honey Granules
Tate & Lyle Natural Cane Fair Trade
Tate & Lyle Organic Cane Fair Trade
Tate & Lyle Organic Turbinado Fair Trade
Total Invert Syrup
Total Invert Syrup KP
Food Emporium
Food Emporium Organic Blue Agave Sweetener
Health Garden
Health Garden Agave Nectar
Imperial Sugar Company
Wholesome Sweeteners ECJ - L Import4U LTD
Organic Agave Syrup
Inulina y Miel de Agave S.A de C.V
100% Blue Agave Tequilana Weber Organic Inulin Powder
100% Blue Agave Tequilana Weber Organic Nectar
100% Blue Agave Tequilana Weber Organic Nectar 00406
100% Blue Agave Tequilana Weber Organic Nectar
Lactic / Rogers
Sirop d’ Agave / Agave Syrup
Loc Industries Inc.
PC Organics Blue agave syrup
Sirop d’ Agave / Agave Syrup
MaretaI Australia Pty Ltd
MaretaI Agave Syrup
Max World Trading SA de CV
Natfood Organic Agave Liquid Inulin
Natfood Organic Agave Syrup
Natfood Wild Agave Nectar
Maya Gold Trading BV
Organic Agave Syrup
Naturel West Corp EU B.V.
Organic Agave Syrup
Organica For All, LLC
Agave Blue
Origo Brands, LLC
Organic Raw Agave Sweetener Organic Wild Agave Sweetener
Productos Selectos de Agave SPR de RL de CV
Organic Agave Syrup
Organic Agave Syrup Salmiana
RightSweet
Sucralose
Roundy’s Inc.
Simply Roundy’s Organic Agave Nectar
Sensus America, Inc.
Frutafit Organic Agave Inulin
Sistemas Alimenticios Naturales S.A.P.I. de C.V.
Organic Agave Syrup
Wild Agave Nectar
Sophia Foods Inc.
Sophia Organic Agave Syrup
South Beach Syrup Co
South Beach Syrup Organic Agave Nectar
The Ingredient House
Sucralose
Tia Ofilia Sapi de CV
Jarabe de Agave Organico
Jarabe de Agave Organico Raw
WC Spirits LLC dba Karma Tequila
Karma Agave Nectar
Western Family Foods, Inc.
Natural Directions Organic Blue Agave Nectar
TEA
Adanim Bio
Chai Masala - Rooibos (K) (K)
Chamomile (P)
Green Tea with Ginger & Ginseng (P)
Herbal Tea - Verbena Lemongrass (P)
Lemon Verbena Orange Flowers (P)
Lime Tree - Mint (P)
Spearmint (P)
Thyme - Eucalyptus (K) (K)
Adanim Tea (1991) Ltd.
Chai Masala - Rooibos (K) (K)
Chamomile (P)
Green Tea with Ginger & Ginseng (P)
Herbal Tea - Verbena Lemongrass (P)
Lemon Verbena Orange Flowers (P)
Lime Tree - Mint (P)
Spearmint (P)
Thyme - Eucalyptus (K) (K)
Nizat Haduvdevan
LemonGrass Bio (P)
TOMATO PRODUCTS
GRUPO EMPRESARIAL CONESA
Tomato Paste for Passover LETTER PER LOT#
Klein’s Naturals
Sun Dried Tomatoes KP

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<table>
<thead>
<tr>
<th>Company Name</th>
<th>Products</th>
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<tbody>
<tr>
<td>Setton International Foods, Inc.</td>
<td>Sun Dried Tomatoes KP</td>
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<tr>
<td></td>
<td>(STAMP)</td>
</tr>
<tr>
<td><strong>VEGETABLES (CANNED)</strong></td>
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<tr>
<td>Delicatessen Internacional S.A. de C.V.</td>
<td>Hearts of Palm Tips &amp; Cuts, 14 oz Tin</td>
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<td></td>
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<tr>
<td></td>
<td>Hearts of Palm (BY) Lot: KFPME090979 Prod. Dates: 12-16/11/18</td>
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<td>Hearts of Palm (BY) LETTER PER LOT#</td>
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<td>Hearts of Palm in Slices (BY) Lot: KFP91078PRSL17DC49A 02 Prod. Dates: 04-06/12/2017</td>
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<td>Hearts of Palm in Slices (BY) Lot: KFPME090979 Prod. Dates: 12-16/11/18</td>
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<td>Lots: KFP91078PRWH17DC49B 01/02</td>
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<td>Mehoudar</td>
<td>Hearts of Palm (BY) Lot: KFP91078PRWH17DC49B 01/02 Prod. Dates: 22-24/11/2017</td>
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<td>Roland Foods, LLC.</td>
<td>Roland Heart of Palm Tips &amp; Cuts 14 oz</td>
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<td><strong>VEGETABLES (DEHYDRATED)</strong></td>
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<td>Anyue Andre Lemon Co., Ltd</td>
<td>Dehydrated Lemon Peel</td>
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<td>ESG Krauter GmbH</td>
<td>Dried Basil [Basilikum]</td>
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<td>Dried Chervil [Kerbel]</td>
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<td>Dried Chives [Schnittlauch]</td>
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<td>Dried Cilantro [Koriander]</td>
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<td>Dried Coriander [Koriander]</td>
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<td>Dried Cress [Kresse]</td>
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<td>Dried Dill</td>
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<td>Dried Mint [Minze]</td>
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<td>Dried Parsley Curly [Petersilie [glatt]]</td>
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<td>Dried Parsley Flat [Petersilie (mooskrause)]</td>
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<td>Dried Peppermint [Pfefferminze]</td>
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<td>Dried Rocket [Rucola]</td>
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<td>Dried Spinach [Spinat]</td>
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<td>Dried Spring Onion</td>
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<td>5 lb Shredded Lettuce 1/8&quot;</td>
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<td>5 lb Slaw / Carrots Baggy (4 oz Carrot Baggy)</td>
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**ALL PRODUCTS ARE CERTIFIED KOSHER FOR PASSOVER WHEN BEARING THE ~P SYMBOL OR OTHERWISE SO INDICATED.**

**ALL PRODUCTS ARE PAREVE UNLESS OTHERWISE INDICATED.**

Legend — D=Dairy; CY=Chalav Yisrael; K=Kitniyus; PY=Pas Yisroel; FS=Fish; MV=Mevushal; O=No symbol required; Stamp=Requires Rabbi's Stamp; MT=Meat; G=Glatt.

33 Passover Kosher Food Guide 2020
Lidl US, LLC
Garden Salad
Marketside
Angel Hair Cole Slaw
Classic Iceberg Salad
Shredded Iceberg Lettuce
Tri-Color Cole Slaw
Retail Business Services, LLC
(Services Company of Ahold Delhaize USA)
12 oz Classic Salad Mix
32 oz Classics Salad Mix
Rocal SAS
Baby Beets (BY)  Size: 227 g Lot: R1016 Exp. Date: 13/07/20
Baby Beets (BY) LETTER PER LOT#
Rocal bio
Organic Cooked Beetroot (BY) Size: 500 g Lot: R2016 Exp. Date: 13/07/20
Organic Cooked Beetroot (BY) LETTER PER LOT#
Rocal SAS
Baby Beets (BY)  Size: 227 g Lot: R1016 Exp. Date: 13/07/20
Baby Beets (BY) LETTER PER LOT#
Organic Cooked Beetroot (BY) Size: 500 g Lot: R2016 Exp. Date: 13/07/20
Organic Cooked Beetroot (BY) LETTER PER LOT#
The Kroger Company
Kroger 12oz Classic Garden
Kroger 16oz Coleslaw
Kroger 24oz Classic Garden
Kroger 8oz Shredded Iceberg Lettuce
Wal-Mart Stores, Inc.
Angel Hair Cole Slaw
Classic Iceberg Salad
Shredded Iceberg Lettuce
Tri-Color Cole Slaw
Your Local Greens
All Green Lettuce Blend
Arugula (Roquette)
Basil
Bulls blood
Codex Lettuce
Cook Lettuce
Expertise Lettuce
Four Lettuce Blend
Lalique Lettuce
Mild Microgreens
Rafael Lettuce
Red Green Lettuce Blend
Xandra Lettuce
VEGETABLES (FROZEN)
Fruvemex
Cilantro IQF LETTER PER LOT#
Green Jalapeño Peppers IQF
Tomatoes IQF
White Onions IQF
SHAHIA
Molokhia Chopped
SILVA - The Premium Frozen Products
Frozen Chopped Molokhia
Frozen Taro
Silva / Mika
Frozen Taro
Tut's International
Molokhia Chopped
VI NEGAR
Haddar Foods
Balsamic Vinegar  Size: 500ml Lot: OK 080879. Prod Date: 13/05/2019
Red Wine Vinegar  Size: 500ml Lot: OK 080879. Prod Date: 13/05/2019
White Wine Vinegar  Size: 500ml Lot: OK 080879. Prod Date: 13/05/2019
Tonnelli
Balsamic Vinegar  Size: 500ml Lot: OK 080879. Prod Date: 13/05/2019
Red Wine Vinegar  Size: 500ml Lot: OK 080879. Prod Date: 13/05/2019
White Wine Vinegar  Size: 500ml Lot: OK 080879. Prod Date: 13/05/2019
VI TAMINS, SUPPLEMENTS & NUTRITIONALS
Laffort SAS
Superstart KP LETTER PER LOT#
Superstart KP RABBI'S SIGNATURE Size: Box Lot: 1190610 KP Exp. Date: 10/06/2022 Rabbi's signature on each box
Thiazote KP # STICKER & SYMBOL Size: 1 kg Lot: 160606KP Exp. Date: 01.2020 OK Hologram sticker on each package: D0077165 until D0077899
WATER
Beloka Water Pty Ltd
Lightly Sparkling
Naturally Still
Adama
Adama - Cabernet Sauvignon 2014
Adama - Cabernet Sauvignon 2016
Adama Chardonnay 2016
Adama Chardonnay 2017
Adama Gewurztraminer 2016
Adama Gewurztraminer 2017
Adama Merlot 2013
Adama Merlot 2014
Adama Merlot 2016
Adama- Rose 2016
Adama- Rose 2017
Adama Roussanne 2016
Adama Roussanne 2017
Adama Sauvignon Blanc 2016
Adama Sauvignon Blanc 2017
Adama - Shiraz -2013
Adama - Shiraz -2014
Adama - Shiraz -2016
T - Cabernet Sauvignon - 2016
Adama 2
Adama II - Zohar 2016
Adama II- Keshet 2013
Adama II - Lehava 2013
Adama II - Raam 2013
Adama II - Raam 2014
Adama II- Shahar 2016
Alberto
Moreli Winery- Shiraz 2014
Moreli Winery- Cabernet Franc 2014
Moreli Winery - Cabernet Sauvignon 2014
Moreli Winery - Merlot 2014
Moreli Winery - Petit Verdot 2014
Azienda Agricola Le Macie Di Maria Pellegrini
Chianti Classico 2017 Lot: LO2/19KC17 OKP logo on all corks and capsules
Toscana 2018 Lot: LO2/19KT18 OKP logo on all corks and capsules
Barkan Wine Cellars Ltd.
Askalon Arack 100 Proof
Askalon Arack 80 Proof
Askalon - Brandy
Barkan Classic Cabernet Sauvignon - 2016
Barkan Classic Cabernet Sauvignon - 2017
Barkan Classic Chardonnay 2016

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<td>Ein Gedi Cabernet Sauvignon</td>
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<tr>
<td>/Cabernet Franc/Argaman</td>
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<td>Ein Gedi Cabernet Sauvignon</td>
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<tr>
<td>/Cabernet Franc/Argaman</td>
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<tr>
<td>Ein Gedi Cabernet Sauvignon</td>
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<tr>
<td>/cabernet Franc/argaman</td>
<td>2018</td>
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<tr>
<td>Mevushal (MV)</td>
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<tr>
<td>Ein Gedi Cabernet Sauvignon</td>
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<tr>
<td>Sauvignon/Cabernet</td>
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<tr>
<td>Franc/Argaman</td>
<td>2011</td>
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<tr>
<td>Elat -Cabernet Sauvignon</td>
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<tr>
<td>/Merlot</td>
<td>2011</td>
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<td>Elat -Cabernet Sauvignon</td>
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<td>/Merlot</td>
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<td>Elat -Cabernet Sauvignon</td>
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<td>/Merlot</td>
<td>2014</td>
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<td>Elat -Cabernet Sauvignon</td>
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<tr>
<td>/Merlot</td>
<td>2015</td>
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ALL PRODUCTS ARE CERTIFIED KOSHER FOR PASSOVER WHEN BEARING THE ~P SYMBOL OR OTHERWISE SO INDICATED.
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Elat - Cabernet Sauvignon / Merlot 2016
Emerald Riesling 2011
Emerald Riesling 2012.
Emerald Riesling 2013.
Emerald Riesling 2014.
Emerald Riesling 2015
Emerald Riesling 2016
Kikar Hashabbos Cabernet Sauvignon / Petite Syrah 2011
Kikar Hashabbos Cabernet Sauvignon / Petite Syrah 2012
Kikar Hashabbos Cabernet Sauvignon / Petite Syrah 2014
Kikar Hashabbos Cabernet Sauvignon / Petite Syrah 2018
Mevushal (MV)
Kikar Hashabbos Cabernet Sauvignon / Petite Syrah 2013.
Kikar Hashabbos Cabernet Sauvignon / Petite Syrah 2015
Massada 2015
Massada Emerald Riesling 2013.
MASSADA Emerald Riesling 2011
MASSADA Emerald Riesling 2012.
Massada Emerald Riesling 2014.
Massada Emerald Riesling 2015
Massada Emerald Riesling 2016
Massada Emerald Riesling 2018
Merlot 2012.
Merlot 2014
Merlot 2015
Merlot 2018 (MV)
Merlot/Petite Syrah 2012.
Petite Syrah 2015
Rosh Hanikrah Merlot/ Cabernet Sauvignon/Petite Sirah 2011
Rosh Hanikrah Merlot/ Cabernet Sauvignon/Petite Sirah 2012.
Rosh Hanikrah Merlot/ Cabernet Sauvignon/Petite Sirah 2013.
Rosh Hanikrah Merlot/ Cabernet Sauvignon/Petite Sirah 2014
Rosh Hanikrah Merlot/ Cabernet Sauvignon/Petite Sirah 2015
Rosh Hanikrah Merlot/ Cabernet Sauvignon/Petite Sirah 2018
Mevushal (MV)
Covenant
Red Wine 2013
Rose Wine 2014
Creation
DNA 2011 - Dry Red Wine - 2011
Diamond
Cabernet Franc - Dry Red Wine - 2010
Cabernet Franc - Semi Dry White Wine - 2011
Cabernet Sauvignon - Dry Red Wine - 2011
Cabernet Sauvignon Prestige - Dry Red Wine - 2010
Merlot - Judean Hills - Dry Red Wine - 2011
Shiraz Cabernet Sauvignon - 2010
Shiraz Cabernet Sauvignon - Dry Red Wine - 2010
Syrah Prestige - Dry Red Wine - 2010
Domaine du Castel
C Blanc du Castel 2011
C Blanc du Castel 2012
C Blanc du Castel 2013
C Blanc du Castel 2013 Magnum
C Blanc du Castel 2014
C Blanc du Castel 2016
C Blanc du Castel 2018
Domaine Du Castel - Grand Vin 2011
Domaine Du Castel - Grand Vin 2012
Domaine Du Castel - Grand Vin 2013
Domaine Du Castel - Grand Vin 2014
Domaine Du Castel - Grand Vin 2017
La Vie Blanc Du Castel 2016
La Vie Rouge Du Castel - 2016
Le Ciel Du Castel - 2016
Le Ciel Du Castel - 2017
Petit Castel - 2011
Petit Castel - 2012
Petit Castel - 2013
Petit Castel - 2014
Petit Castel - 2017
Rose Du Castel 2011
Rose Du Castel 2012
Rose Du Castel 2013
Rose Du Castel 2014
Rose Du Castel 2016
Rose Du Castel 2018
Don Alfonso
Merlot (MV)
Dudevani
Cabernet Sauvignon Syrah 2013
Eran Wine - Boutique Wines Ltd.,
Cabernet Sauvignon 2017
Cabernet Sauvignon 2017 (MV)
Chardonnay 2017
Chardonnay 2017 (MV)
Gewurztraminer 2018
Morel Winery - Merlot 2018
Flam
Blanc Vintage 2014
Blanc Vintage 2016
Blanc Vintage 2017
Blanc Vintage 2018
Cabernet Sauvignon Reserve - 2014
Cabernet Sauvignon Reserve - Galilee 2016
Cabernet Sauvignon Reserve - Galilee 2017
Classico Vintage 2014
Classico Vintage 2017
Merlot Reserve - 2014
Merlot Reserve - Judean Hills 2016
Noble 2014
Rose Vintage 2016
Rose Vintage 2018
Syrah Reserve - Galilee 2016
Syrah Reserve 2014
Syrah Reserve 2015
Flam Winery Ltd
Blanc Vintage 2014
Blanc Vintage 2016
Blanc Vintage 2017
Blanc Vintage 2018
Cabernet Sauvignon Reserve - 2014
Cabernet Sauvignon Reserve - Galilee 2016
Cabernet Sauvignon Reserve - Galilee 2017
Camellia Dry White Wine 2018
Classico Vintage 2014
Classico Vintage 2016
Classico Vintage 2017
Merlot Reserve - 2014
Merlot Reserve - Judean Hills 2016
Noble 2014
Rose Vintage 2016
Rose Vintage 2018
Syrah Reserve - 2017
Syrah Reserve - Galilee 2016
Syrah Reserve 2014
Syrah Reserve 2015
Four Gates Winery
Cabernet France Wine
ALL PRODUCTS ARE CERTIFIED KOSHER FOR PASSOVER WHEN BEARING THE ~ P SYMBOL OR OTHERWISE SO INDICATED.
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Yarden Cabernet Sauvignon 2014
Yarden Cabernet Sauvignon Baron Vineyard 2014
Yarden Chardonnay 2016
Yarden Chardonnay Odem Organic Vineyard 2014
Yarden Chardonnay Odem Organic Vineyard 2016
Yarden Gewurztraminer 2017
Yarden Heightswine 2016
Yarden Katzrin Chardonnay 2014
Yarden Katzrin Chardonnay 2016
Yarden Katzrin Red 2013
Yarden Malbec 2014
Yarden Merlot 2014
Yarden Merlot Odem Organic Vineyard 2013
Yarden Merlot Yonatan Vineyard 2013
Yarden Muscat 2014
Yarden Petit Verdon 2014
Yarden Pinot Noir 2014
Yarden Rom 2013
Yarden Rose 2011
Yarden Sauvignon Blanc 2016
Yarden Sauvignon Blanc 2017
Yarden Syrah Baron Vineyard 2013
Yarden Syrah Baron Vineyard 2014
Yarden T2 2012
Yarden Viognier 2014

Group Force Capital C/O MHW Ltd
L'Chaim

Har
Cabernet Sauvignon -2016
Cabernet Sauvignon 2017
Chardonnay - 2017
Chardonnay 2016
Gewurztraminer - 2017
Gewurztraminer 2016
Merlot 2016
Merlot 2017
Moscat - 2017
Rose 2016
Rose 2017
Shiraz - 2017
Shiraz 2016

I.B.B.L. Spirit LTD- Diageo Israel
Cinzano Pro Spritz - Sparkling Dry white Wine - Mevushal (MV) Size: 10.534 crt x 6 x 750ml Lot: LN / IIF 24 - 21 SI 79
Joseph Zakon Winery
Cabernet Sauvignon Dry Red Wine
Exodus Semi-Sweet Red Wine Blend
Kesser Mellow Red Wine 750 ML (12/Case) Mevushal (MV)
Kesser Seven Seventy Wine 1.5 Lit (6/Case) Not Mevushal
Kesser Seven Seventy Wine 6.3 Oz (48/Case) Mevushal (MV)
Kesser Seven Seventy Wine 750 ML (12/Case) Mevushal (MV)
Petite Sirah Semi-Dry
Red Muscatini Semi-Sweet
White Muscatini Semi-Sweet
JUDEA LAND
Dry Red Wine 2013.
Karmei Yosef Winery
Cabernet Sauvignon 2017
Chardonnay 2007 - Dry White Wine
Chardonnay 2018 Dry White Wine
Coupage 2017
Merlot 2017
Quadro -2011 (MV)
Rose 2014
Shiraz 2017
Synergy 2011
KWI (Kosher Wines International)
Chateau Gibeau 2015
Chateau Maime Rose Wine 10000L
Latino
Alon Cabernet Sauvignon 2011
Sky Cabernet Sauvignon 2011
Limited Edition
Limited Edition 1/11000 2011
Limited Edition 1/11000 2012
Limited Edition 1/11000 2013
Limited Edition 1/11000 2014
Limited Edition 1/12000 2012
Malkiya 2013
Malkiya 2014
Special Edition 2012
Special Edition 2014
M
Cabernet Sauvignon 2012
Cabernet Sauvignon 2013.
Cabernet Sauvignon 2014.
Cabernet Sauvignon 2015
Cabernet Sauvignon 2016
Cabernet Sauvignon 2016 (MV)
Cabernet Sauvignon 2017
Semillon Chardonnay 2013
Semillon Chardonnay 2014.
Semillon Chardonnay 2015
Semillon Chardonnay 2016
Sorek Valley - Cabernet Sauvignon 2016
Sorek Valley - Cabernet Sauvignon 2018 Limited Edition
Unique Terrain - 2018 (MV) Via 2014
Matar Winery
Cabernet Sauvignon - 2012
Matar
CB 2012 Cumulonimbus
CB 2014 Cumulonimbus
Chardonnay 2013
Chardonnay 2014
Chenin Blanc 2013
Chenin Blanc 2014
Cumulus 2012
Cumulus 2013
Cumulus 2014
Merlot 2014
Petit Verdot 2012
Petit Verdot 2014
S.Blanc Semillon 2013
Sauvignon Blanc Semillon 2014
Stratus 2013
Stratus 2014
Matar Winery
CB 2012 Cumulonimbus
CB 2014 Cumulonimbus
Chardonnay 2013
Chardonnay 2014
Chenin Blanc 2013
Chenin Blanc 2014
Cumulus 2012
Cumulus 2013
Cumulus 2014
Merlot 2014
Petit Verdot 2012
Petit Verdot 2014
S.Blanc Semillon 2013
Sauvignon Blanc Semillon 2014
Stratus 2013
Stratus 2014
Stratus 2016
Mendelbaum Cellars
Cabernet Franc - Jacob’s Dream - 2012
Cabernet Sauvignon - Sea of Galilee - 2012
Ceasare - Dr White Wine - 2014
Dead Sea - Dry Rose Wine - 2014
Judea - Semi Dry White Wine - 2014
Miracle - Dry Red Wine - 2012
Promised Land - Sweet Rose Wine - 2014

Mony Winery

Blend - Dry Red Wine - 2016
Cabernet Sauvignon 2016
Cabernet Sauvignon 2012
Cabernet Sauvignon 2013
Cabernet Sauvignon 2014
Cabernet Sauvignon 2014.
Cabernet Sauvignon 2015
Cabernet Sauvignon 2016
Cabernet Sauvignon 2016 (MV)
Cabernet Sauvignon 2017
Cabernet Sauvignon 2017 (MV)
Cabernet Sauvignon 2018
Cabernet Sauvignon 2018 (MV)
Cabernet Sauvignon 2018 Mevushal (MV)
Cabernet Sauvignon Reserve 2011.
Cabernet Sauvignon Reserve 2017
Cabernet Sauvignon Reserve 2017 (MV)
Chardonnay 2012.
Chardonnay 2018 (MV)
Chardonnay Reserve 2010.
Chardonnay Reserve 2012.
Chardonnay Reserve 2013.
Chardonnay Reserve 2015
Chardonnay Reserve 2016
Chardonnay Semillon 2017
Chardonnay Semillon 2017 (MV)
Chardonnay Semillon 2018
Claret 2013.
Claret 2014.
Claret 2015.
Claret 2017.
Colombard 2014.
Colombard 2015
Colombard 2016
Colombard 2017
Colombard 2017 (MV)
Colombard 2018
DELILAH 2013
DELILAH 2014 Dry Red Wine
DELILAH Reserve 2011
Dry Red Wine 2013.

Ein Gedi Cabernet Sauvignon /Cabernet Franc/Argaman 2012.
Ein Gedi Cabernet Sauvignon /Cabernet Franc/Argaman 2013
Ein Gedi Cabernet Sauvignon /Cabernet Franc/Argaman 2014
Ein Gedi Cabernet Sauvignon /Cabernet Franc/Argaman 2015
Ein Gedi Cabernet Sauvignon /Cabernet Franc/Argaman 2017
Ein Gedi Cabernet Sauvignon /Cabernet Franc/argaman 2018 Mevushal (MV)
Ein Gedi Cabernet Sauvignon/Cabernet Franc/Argaman 2011
Elat - Cabernet Sauvignon /Merlot 2011
Elat - Cabernet Sauvignon /Merlot 2012.
Elat - Cabernet Sauvignon /Merlot 2013.
Elat - Cabernet Sauvignon /Merlot 2014
Elat - Cabernet Sauvignon /Merlot 2015
Elat - Cabernet Sauvignon /Merlot 2016
Elat - Cabernet Sauvignon /Merlot 2017.
Elat - cabernet Sauvignon /merlot 2018 Mevushal (MV)
Emerald Riesling 2011
Emerald Riesling 2012.
Emerald Riesling 2013.
Emerald Riesling 2014.
Emerald Riesling 2015
Emerald Riesling 2016
Emerald Riesling 2018
Emerald Riesling 2018 (MV)
Emerald Riesling 2018 Mevushal (MV)
Geweurztraminer 2014.
Geweurztraminer 2015.
Geweurztraminer 2016.
Geweurztraminer 2018
Grand Via 2017
Grand Via 2017 (MV)
Kikar Hashabbos Cabernet Sauvignon / Petite Syrah 2011
Kikar Hashabbos Cabernet Sauvignon / Petite Syrah 2012
Kikar Hashabbos Cabernet Sauvignon / Petite Syrah 2014
Kikar Hashabbos Cabernet Sauvignon / Petite Syrah 2018
Kikar Hashabbos Cabernet Sauvignon / Petite Syrah 2018
Kikar Hashabbos Cabernet Sauvignon /petite Syrah 2018 Mevushal (MV)
Kikar Hshabbos Cabernet Sauvignon /Petite Syrah 2013.
Kikar Hshabbos Cabernet Sauvignon /Petite Syrah 2015
Malbec Reserve 2013.
Malbec Reserve 2014.
Malbec Reserve 2015
Malbec Reserve 2017
Malbec Reserve 2017 (MV)
Massada 2015
Massada Emerald Riesling 2013.
MASSADA Emerald Riesling 2011
MASSADA Emerald Riesling 2012.
Massada Emerald Riesling 2014.
Massada Emerald Riesling 2015
Massada Emerald Riesling 2016
Massada Emerald Riesling 2018
Massada Emerald Riesling 2018 Mevushal (MV)
Merlot 2012.
Merlot 2013.
Merlot 2014.
Merlot 2015
Merlot 2016 (MV)
Merlot 2017
Merlot 2017 (MV)
Merlot 2018
Merlot 2018 (MV)
Merlot/Petite Syrah 2012.
Montefiore Cabernet Sauvignon 2014.
Montefiore Kerem Moshe 2012.
Montefiore Petit Sirah 2012.
Montefiore Red 2012.
Montefiore Red 2014.
Montefiore Syrah 2012.
Montefiore White 2012.
Montefiore White 2014.
Moreli Winery- Shiraz 2014
Moreli Winery- Cabernet Franc 2014
Moreli Winery - Cabernet Sauvignon 2014
Moreli Winery- Mecho 2015
Moreli Winery - Merlot 2014
Moreli Winery - Petit Verdot 2014

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Moreli Winery-Cabernet Sauvignon 2015
Muscat 2012.
Muscat Dessert 2013 Sweet Red Wine.
Muscat Dessert 2013 Sweet White Wine.
Muscat Dessert 2014 Sweet Red Wine.
Muscat Dessert 2014 Sweet White Wine.
Muscat Dessert 2015 Sweet Red Wine.
Muscat Dessert 2015 Sweet White Wine.
Muscat Dessert 2016 Sweet Red Wine.
Muscat Dessert 2016 Sweet White Wine.
Muscat Dessert 2017 Sweet Red Wine.
Muscat Dessert 2017 Sweet White Wine.
Muscat Dessert 2018 Sweet Red Wine.
Muscat Dessert 2018 Sweet White Wine.
Muscat Hamburg 2012.
Muscat Hamburg 2016.
Muscat Hamburg 2018.
Petit Sirah 2014.
Petit Sirah 2016.
Petit Verdot 2013.
Petit Verdot 2014.
Petite Syrah 2015.
Petite Syrah 2017.
Petite Syrah 2018 Mevushal (MV).
Reserve Cabernet Sauvignon 2013.
Reserve Chardonnay 2016.
Reserve Rose 2016.
Reserve Shiraz 2013.
Reserve Shiraz 2014.
Rose 2012.
Rose 2015.
Rose 2016.
Rose 2018.
Rosh Hanikrah Merlot/ Cabernet Sauvignon/Petite Sirah 2011.
Rosh Hanikrah Merlot/ Cabernet Sauvignon/Petite Sirah 2012.
Rosh Hanikrah Merlot/ Cabernet Sauvignon/Petite Sirah 2013.
Rosh Hanikrah Merlot/ Cabernet Sauvignon/Petite Sirah 2014.
Rosh Hanikrah Merlot/ Cabernet Sauvignon/Petite Sirah 2015.
Rosh Hanikrah Merlot/ Cabernet Sauvignon/Petite Sirah 2017.
Rosh Hanikrah Merlot/ Cabernet Sauvignon/Petite Sirah 2018.
Mevushal (MV).
SAMSON 2013.
SAMSON 2014.
SAMSON Dry Red Wine 2012.
Semi Dry White Wine 2013.
Semillon Chardonnay 2012.
Semillon Chardonnay 2013.
Semillon Chardonnay 2014.
Semillon Chardonnay 2015.
Semillon Chardonnay 2016.
Shesek - Dry White Wine 2015.
Shesek - Dry White Wine 2016.
Shesek - Dry White Wine 2018.
Sorek Valley - Cabernet Sauvignon 2016.
Syrah 2014.
Unique Terrain - 2018 (MV).
Via 2014.
Via 2017.
Via 2017 (MV).
Morad Wines Ltd
Apple and Honey Wine Size: 250 ml.
Passion Fruit Wine Size: 250/500/750 ml.
Moreli
Cabernet Sauvignon 2017.
Cabernet Sauvignon 2017 (MV).
Chardonnay 2017.
Chardonnay 2017 (MV).
Gewurztraminer 2018.
Moreri Winery - Merlot 2018.
Nachal
Claret 2013.
Claret 2014.
Claret 2015.
Gewurztraminer 2014.
Gewurztraminer 2015.
Gewurztraminer 2016.
Petit Sirah 2014.
Petit Verdot 2013.
Petit Verdot 2014.
Shesek - Dry White Wine 2015.
Shesek - Dry White Wine 2016.
Syrah 2014.

Nexus Bodegas, S.L.
Nexus One 2014.
Pears
Red Pearls 2016.
Rose Pearls 2016.
White Pearls 2016.
Pri Hagenfen Ltd.
Cave Di Marmo - Bianco (MV).
Size: 750ml Lot: OKPB6045779.
Prod Date: 09/07/2019 OKP Logo On Corks And Capsules.
Chablis - Cuvée Amandine Lot: L848 OK. Prod Date: 03/02/2020
OKP Logo On Corks And Capsules.
Chablis - Cuvée Amandine LETTER PER LOT# OKP Logo On Corks And Capsules.
Donato Lambrusco - Bianco (MV).
Size: 750ml Lot: OKPB5045779.
Prod Date: 08/07/2019 OKP Logo On Corks And Capsules.
Donato Lambrusco - Rosato (MV).
Size: 750ml Lot: OKPB6045779.
Prod Date: 09/07/2019 OKP Logo On Corks And Capsules.
Donato Lambrusco - Rosso (MV).
Size: 750ml Lot: OKPB5045779.
Prod Date: 08/07/2019 OKP Logo On Corks And Capsules.
Lambrusco Di Luigi - Bianco (MV).
Size: 750ml Lot: OKPB5045779.
Prod Date: 08/07/2019 OKP Logo On Caps And Capsules.
Lambrusco Di Luigi - Rosato (MV).
Size: 750ml Lot: OKPB6045779.
Prod Date: 09/07/2019 OKP Logo On Caps And Capsules.
Lambrusco Di Luigi - Rosso (MV).
Size: 750ml Lot: OKPB5045779.
Prod Date: 08/07/2019, Size: 750ml Lot: OKPB6045779.
Prod Date: 09/07/2019 OKP logo on corks and capsules.
Royal Wine Corporation
Alfasi - Cabernet Sauvignon (MV).
Alfasi - Chardonnay (MV).
Alfasi - Merlot (MV).
Alfasi - Sauvignon Blanc - Late Harvest (MV).
Alfasi-Reserve - Cabernet Sauvignon.
Alfasi-Reserve - Malbec / Syrah.
Alfasi-Reserve - Merlot.
Don Alfonso - Cabernet Sauvignon (MV).
Don Alfonso - Sauvignon Blanc (MV).
Farbrengen Harmony 1.5L (Mevushal) (MV).

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<table>
<thead>
<tr>
<th>Product</th>
<th>Year 1</th>
<th>Year 2</th>
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<th>Year 4</th>
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<tr>
<td>Farbrengen Harmony 750ml (Not Mevushal)</td>
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<td>Farbrengen Shtark 1.5L (Mevushal) (MV)</td>
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<td>Kesser Concord Grape 1.5L (Not Mevushal)</td>
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<td>Kesser Concord Grape 750ml (Mevushal) (MV)</td>
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<td>Kesser Eminent Dry 1.5L (Not Mevushal)</td>
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<td>Kesser Mellow Red 1.5L (Not Mevushal)</td>
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All products are certified kosher for Passover when bearing the ~P symbol or otherwise so indicated. All products are pareve unless otherwise indicated.
Rose 2018
Sauvignon Blanc 2017
Secret Reserve Cabernet Franc 2017
Secret Reserve Cabernet Sauvignon 2006
Secret Reserve Cabernet Sauvignon 2007
Secret Reserve Cabernet Sauvignon 2009
Secret Reserve Cabernet Sauvignon 2010
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Secret Reserve Cabernet Sauvignon 2017
Secret Reserve Merlot 2009
Secret Reserve Merlot 2010
Secret Reserve Merlot 2011
Secret Reserve Merlot 2014
Secret Reserve Merlot 2016
Secret Reserve Merlot 2017
Secret Reserve Petit Verdot 2017
Secret Reserve Petite Syrah 2007
Secret Reserve Shiraz 2009
Secret Reserve Shiraz 2010
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Secret Reserve Shiraz 2017
Shor Barbera 2007
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Shor Cabernet Sauvignon 2006
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Shor Cabernet Sauvignon 2016

Shor Cabernet Sauvignon 2017
Shor Merlot 2017

Stoudemire
Grand Reserve - 2014
Private Collection - 2014
Reserve - 2016

Stoudemire Wines
Stoudemire - Grand Reserve - 2014
Stoudemire - Private Collection - 2014
Stoudemire - Reserve - 2016

Sunny Hills
Merlot 2013.

SV
SV Marselan 2013
SV Marselan 2014
SV Tannat 2013

Tabor
Tabor - Cabernet Sauvignon 2016
Tabor - Chardonnay 2017
Tabor - Merlot 2016

Tabor Winery Ltd.
Adama - Cabernet Sauvignon 2014
Adama - Cabernet Sauvignon 2016
Adama Chardonnay 2016
Adama Chardonnay 2017
Adama Gewurztraminer 2016
Adama Gewurztraminer 2017
Adama II - Zohar 2016
Adama II- Keshet 2013
Adama II- Lehava 2013
Adama II- Raam 2013
Adama II- Raam 2014
Adama II- Shahar 2016
Adama Merlot 2013
Adama Merlot 2014
Adama Merlot 2016
Adama Rose 2016
Adama Rose 2017
Adama Roussanne 2016
Adama Roussanne 2017
Adama Sauvignon Blanc 2016
Adama Sauvignon Blanc 2017
Adama -Shiraz -2013
Adama -Shiraz -2014
Adama -Shiraz -2016
Alon Cabernet Sauvignon 2011
Cabernet Sauvignon -2016
Cabernet Sauvignon 2017
Cabernet Sauvignon Merlot -2017

Cabernet Sauvignon Merlot -2016
Chardonnay - 2017
Chardonnay 2016
Chardonnay 2017
Gewurztraminer - 2017
Gewurztraminer 2016
Isrotel - Cabernet Sauvignon - 2017
Isrotel - Chardonnay - 2017
Limited Edition 1/11000 2011
Limited Edition 1/11000 2012
Limited Edition 1/11000 2013
Limited Edition 1/11000 2014
Limited Edition 1/12000 2012
Malkiya 2013
Malkiya 2014
Merlot 2016
Merlot 2017
Moscato - 2017
Mount Tabor Red
Red Pearls 2016
Rose 2016
Rose 2017
Rose Pearls 2016
Shiraz - 2017
Shiraz 2016
Sky Cabernet Sauvignon 2011
Special Edition 2012
Special Edition 2014
SV Marselan 2013
SV Marselan 2014
SV Tannat 2013
T - Cabernet Sauvignon - 2016
Tabor - Cabernet Sauvignon 2016
Tabor - Chardonnay 2017
Tabor - Merlot 2016
White Pearls 2016

Teamey Hagali
Pomegranate Dry Wine
Pomegranate Port Style Wine

Terra di Seta
Chianti Classico 2017 Lot:
LO2/19KC17 OKP logo on all corks and capsules
Toscana 2018 Lot: LO2/19KT18
OKP logo on all corks and capsules

Tulip
Cabernet Sauvignon Reserve - 2010
Cabernet Sauvignon Reserve - 2012
Cabernet Sauvignon Reserve - Dry Red Wine - 2012

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<th>Tulip Winery Ltd</th>
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<td>Black Tulip - Dry Red Wine - 2012</td>
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<td>Cabernet Franc - Jacob's Dream - 2012</td>
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<td>Cabernet Franc - Dry Red Wine - 2011</td>
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**Tzora Vineyards**

Judean Hills Blanc - 2017
Judean Hills - 2016
Or - 2016
Shoresh - 2016
Shoresh Blanc - 2017

**Tzuba Winery**

Cabernet Sauvignon 2014
Cabernet Sauvignon 2017
Cabernet Sauvignon 2018
Sela - Dry Red Wine - 2017
Terasa - Dry Red Wine - 2013
Terasa - Dry Red Wine - 2014
Terasa - Dry Red Wine - 2016

**Vitkin Winery**

Tovana - Macabeo 2018
Vitkin - Cabernet Franc - 2016
Vitkin Carignan - Old Vines - 2016
Vitkin Gewurztraminer - Collection's Edition - 2017
Vitkin Gewurztraminer - Collector's Edition - 2016
Vitkin Gewurztraminer - Collector's Edition - 2018
Vitkin Grenache Blanc - Collections Edition - 2018
Vitkin Grenache Noir - Collector's Edition - 2016
Vitkin Israeli Journey - Pink - 2016
Vitkin Israeli Journey - Pink - 2017
Vitkin Israeli Journey - Pink - 2018
Vitkin Israeli Journey - Red - 2016
Vitkin Israeli Journey - Red - 2018
Vitkin Israeli Journey - Special Addition - 2016
Vitkin Israeli Journey - White - 2016
Vitkin Israeli Journey - White - 2018
Vitkin Petite Sirah - Old Vines - 2016
Vitkin Pinot Noir - 2016
Vitkin Pinot Noir - 2018
Vitkin Riesling - 2017
Vitkin Riesling - 2018

Wine Company Chateau Chizay
Cabernet Dry Red Wine (MV)
Size: 0.75L Lot: Bottling
Date: February 24. 2020 OKP
symbol on the capsules
Merlot Semi Dry Red Wine (MV)
Size: 0.75L Lot: Bottling
Date: February 25. 2020 OKP
symbol on the capsules
Moscato Sem - Sweet White Wine - Sparkling (MV) Size: 0.75L
Lot: Bottling Date: February 20.
2020 OKP Symbol On The Capsules

Yehonatan
Cabernet Sauvignon Reserve - 2010

YEAST
Bio Springer China
Springer 0402/40-MG-L Size: 20 kg Lot: 190902731I Pro. Date:
05/09/2019 Exp. Date: 04/09/2022
OK Hologram Number Start
OKK1K00422501 To
OKK1K00423122 and
OKK1K00423754 To
OKK1K00423809.
Springer 0402/40-MG-L LETTER PER LOT#
Springer 0202/0 -PW-L Size: 20 kg Lot: 190902730I Pro. Date:
04/09/2019 Exp. Date: 03/09/2022
OK Hologram Number Start
OKK1K00422501 To
OKK1K00423122 and
OKK1K00423754 To
OKK1K00423809.
Springer 0202/0 -PW-L LETTER PER LOT#
Springer 0302/0-PA-L Size: 25 kg Lot: 181016799I Pro. Date:
19/10/18 Exp. Date:18/10/20
Springer 0302/0-PA-L LETTER PER LOT#

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44 Passover Kosher Food Guide 2020
Q&A with the Rabbi

**DO YOU HAVE A QUESTION ABOUT A PRODUCT, A HECHSHER OR JUST A GENERAL QUESTION ABOUT KASHRUS? CONTACT RABBI MENDY AT (604) 781-2324 MENDY@KOSHERCHECK.ORG**

---

**Q**  
IS ICING SUGAR ACCEPTABLE TO USE FOR PASSOVER?  

Icing Sugar, also known as Confectioners Sugar, is made up of regular granulated sugar that is then further ground up into a smooth powder. An anti-caking agent, usually corn starch is added to ensure the sugar does not clump up. Since corn starch is Kitniyot, Ashkenazic custom is to refrain from using this on Passover.

**Q**  
DO DRIED FRUITS REQUIRE KOSHER FOR PASSOVER CERTIFICATION?  

Dried Fruits are often coated in either dextrose, flour or oil to stop them sticking together. We have seen facilities in Asia where employees make their own oil at home and then bring it to work to use in coating the fruit. Since both Dextrose and Flour are Kitniyot or could even be Chametz, Dried Fruits require Kosher L’Pesach supervision and regular supervision during the year.

**Q**  
CAN I PURCHASE FROZEN FISH TO USE DURING PESACH?  

During the processing of Frozen Fish it is common for food manufacturers to glaze the fish in corn syrup. This is done to increase the shelf life of frozen products. It is advisable to avoid packaged frozen fish during Pesach. Please purchase before Pesach and wash well prior to the start of the holiday.

**Q**  
CAN I USE FROZEN FRUIT DURING PESACH?  

Frozen Fruit can be used without certification, as long as it is not sweetened or cooked. In addition, you should check the ingredient declaration to ensure that it does not contain Ascorbic Acid or Citric Acid as both of these are Kitniyot.

**Q**  
DO RAW NUTS REQUIRE KOSHER L’PESACH CERTIFICATION?  

Any unroasted tree nuts in-shell do not require Kosher L’Pesach certification. Any nuts out of shell such as Almonds or Cashews etc. do not require Kosher L’Pesach
Certification as long as they are not roasted and do not have any additional additives or preservatives like BHA or BHT. This applies to raw nuts in any format including whole, sliced, crushed or slivered.

**Q** DOES COCONUT OIL REQUIRE KOSHER L’PESACH CERTIFICATION?

Coconut Oil is produced typically in South East Asian Countries including Thailand, Philippines, Indonesia, India and Sri Lanka. Typically manufacturers will also produce other products including products derived from Chametz in the same facility.

Therefore Coconut Oil will require Kosher L’Pesach certification. We have confirmed that Nutiva, Spectrum and Viva brands of Virgin Coconut Oil bearing the OU are acceptable for Passover. Trader Joe’s Virgin Coconut Oil bearing a BCK is acceptable for Passover.

**Q** CAN I PURCHASE REGULAR KOSHER CERTIFIED MILK FOR USE ON PESACH?

Milk contains added vitamins that may contain small amounts of chametz. Therefore it is advisable to purchase Kosher L’Pesach Chalav Yisrael Milk. If this is not available one should purchase milk before Pesach at which time any chametz will be nullified.

**Q** DOES MAPLE SYRUP REQUIRE KOSHER L’PESACH CERTIFICATION?

Often consumers assume that Maple Syrup contains no additives, however this is not the case. Maple Syrup can contain anti-foaming, flavours or corn syrup which would be problematic for Passover. Therefore Maple Syrup is only recommended when purchased bearing Kosher L’Pesach certification.

**Q** DO LEMON OR LIME JUICE PRODUCT PRODUCTS REQUIRE KOSHER L’PESACH CERTIFICATION?

ReaLemon, Lemon juice, and ReaLime Lime juice certified by the OU are acceptable for use on Passover.

**Q** CAN I PREPARE FOR MY INFANT RICE CEREAL DURING PESACH?

Rice is considered Kitniyot, but is permitted to be consumed by infants. Manufactured Baby rice cereals can contain Chametz and therefore should be avoided.

**Q** WHAT SEEDS/SPICES ARE NOT CONSIDERED KITNIYOT?

The following seeds/spices are not considered Kitniyot: Anise, Chia Seeds, Coriander, Cottonseed, Cumin, Saffron. They do require checking and should not be purchased as a fine powder, since they could contain an anti-caking agent.

**Q** DOES HONEY REQUIRE KOSHER L’PESACH CERTIFICATION?

Some Honey producers add flavours to their honey, which may be derived from Chametz. In addition some honey may contain corn syrup. We can confirm that Chilliwack River Honey is acceptable to use on Pesach.
DOES GREEN TEA REQUIRE KOSHER L’PESACH CERTIFICATION?

Pure Green Tea leaves without any additives or flavours do not require Kosher L’Pesach Certification. This does not include Matcha Green Tea.

DOES INSTANT COFFEE REQUIRE KOSHER L’PESACH CERTIFICATION?

It is common for Instant Coffee to contain additives or thickening agents including Maltodextrin, which is derived from corn. It is also possible for the Instant Coffee to be extracted using solvents derived from Chametz. Therefore Instant Coffee requires Kosher L’Pesach Certification.

Starbucks Via regular Instant Coffee and Folgers Decaffeinated or Regular Instant Coffee bearing an OU is acceptable to use on Pesach.

ARE ANY NESPRESSO PODS ACCEPTABLE FOR USE ON CHOL HAMOEDE PESACH?

We have confirmed with the Basel Rabbanut that many of the espresso products are acceptable to use during Chol Hamoed Pesach. Please note that your Nespresso Machine should be koshered prior to Pesach by Iruy (pouring boiling water). Please check with us if you would like to check if specific variations are okay for Pesach.

ARE ANY KEURIG K CUPS ACCEPTABLE TO USE ON CHOL HAMOEDE PESACH?

We have confirmed that any unflavoured K cups (not decaffeinated) are acceptable to use during Chol Hamoed Pesach. When bearing a Kosher Check or OU logo. Please note that your Keurig Machine should be koshered prior to Pesach by Iruy.
One of the challenges we face on Pesach is finding pet food which is Halachically acceptable. One issue pertains to Pesach itself, ensuring that the product does not contain any Chametz. The other issue pertains to the rest of the year, where food may be comprised of milk and meat together. The Torah states three times “One may not cook a goat in its mother’s milk”. From this we derive that it is forbidden to cook milk and meat together, to eat milk and meat together or to have benefited from milk and meat together.

Purchasing pet food on Pesach can be tricky and one cannot always rely on food ingredient panels. Look out for wheat, cracked flour, germs, gluten, grouts, middlings, starch, barley, oats, pasta rye and brewers dried yeast. Should you not know the meaning of a certain ingredient, do not hesitate to contact your Rabbinic Authority. Dog and Cat food generally contain gravy or sauce which is Chametz.

Kitniyot, legumes such as rice and beans may be given to animals even though these ingredients are not eaten by Ashkenazi Jews.

The following is a list of commonly found items on pet food ingredient panels which are allowed on Pesach.

- Beans
- Grain sorghum
- Peas
- Sesame
- Buckwheat
- Lentils
- Rice
- Soybeans
- Brewers rice
- Millet
- Safflower
- Soyflower
- Corn
- Peanuts
- Sunflower

The following pet foods have been reviewed and do not contain chametz.

Other ingredients such as Barley grass, BHA, BHT, carrageenan, cellulose, colours, eggs, Gums, kelp, lactose, linseed, milk products, molasses, oil, psyllium and whey do not pose an issue in pet food.

It is forbidden to leave a pet with a non-Jew during Pesach if one knows that the non-Jew will feed the pet Chametz. Since there are many pet foods that do not contain Chametz, one should not leave his pet at a kennel unless the kennel will supply the pet with non-Chametz food or the owner of the pet has stipulated which non-Chametz food the kennel may serve.

Where it necessitates, one may sell his animal to a non-Jew who will then take the pet into his own property and take care of it accordingly, as well as feed the pet whatever he chooses. This process should be done under the guidance of a Halachic authority.

PURCHASING PET FOOD ON PESACH CAN BE TRICKY AND ONE CANNOT ALWAYS RELY ON FOOD INGREDIENT PANELS.
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Passover pet food

The following pet foods have been reviewed and do not contain chametz.

- BIRD FOOD
  - Spray Millet For Birds
  - Alfalfa Hay and Cubes

- FISH FOOD
  - Tetra Vacation – Tropical Slow Release Feeder

- CAT FOOD
  - Friskies Salmon Dinner
  - Friskies Chef’s Dinner
  - Friskies Seafood Supreme
  - Friskies Chicken Dinner
  - Friskas Chicken & Liver Dinner

- DOG FOOD
  - Pedigree Meaty Loaf
  - Cesar with Beef
  - Cesar Filet Mignon Flavor
  - Cesar with Turkey
  - Cesar with Duck
  - Cesar with Lamb
Jewish law requires special dishes, cooking utensils, glassware, and silverware for Passover use, with separate meat and dairy sets. They can be made of any material, including plastic or paper. Once these are used for chametz, they may not be used again on Passover.

If it is not possible to maintain a complete set of separate utensils for Passover, it may be possible to use some year-round utensils for Passover after a special “kashering” procedure. Procedures for “kashering” common items are as follows:

To prepare for the procedure, clean all parts of the kitchen well. This involves the removal of all food, rust, dirt, calcium deposits and anything else that protrudes; it does not include the removal of discolorations. Counters, tables, ovens, stoves and refrigerator should be perfectly clean. Scrub utensils and set them aside. Twenty-four hours prior to kashering, the stove, oven and broilers should not be turned on, and hot water should not be used.

Once these are used for chametz, they may not be used again on Passover.

Items which have narrow cracks, crevices, deep scratches or other areas that cannot easily be cleaned, cannot be kashered for Pesach.

THEREFORE, THE FOLLOWING, FOR EXAMPLE, CANNOT BE KASHERED:

- Colanders
- Decanters or baby bottles (due to their narrow necks)
- Filters/screens over drains in sinks
- Graters
- Knives (or other utensils) where food or dirt can get trapped between the blade and handle
- Slotted spoons
- Sponges
- Toothbrushes

Additionally, the common custom is to cover tables, counters, refrigerator shelves and other areas where one might not have been able to clean away every trace of chametz.

REFRIGERATORS & FREEZERS

All parts of refrigerators and freezers must be thoroughly cleaned and washed, including storage bins. The shelves should be lined with plastic or foil with small perforations to allow for air circulation.

TABLECLOTHS, KITCHEN GLOVES, APRONS AND OTHER ITEMS MADE OF FABRIC

Any item made of fabric can be koshered by washing it in a washing machine set on “hot” and then checking to make sure that no pieces of food remain attached to it. Vinyl and plastic-lined tablecloths cannot be kashered.
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→ Toothbrushes

Additionally, the common custom is to cover tables, counters, refrigerator shelves and other areas where one might not have been able to clean away every trace of chametz.

SELF-CLEANING OVENS

may be kashered by running it through the self-cleaning cycle. The door must be covered with heavy-duty aluminium foil. The Sephardic custom for kashering ranges and ovens is as follows: the stovetop should be cleaned thoroughly and the grates should be dipped in boiling water. The element should then be turned on high for a few minutes. The oven should be cleaned very well (preferably by using a cleaning agent) and then the oven is left unused for 24 hours. The oven is then turned on at its highest heat for one hour. For self-cleaning ovens the only step necessary is to run it through a self-cleaning cycle.

RANGES AND OVENS

Every part of an oven or stove which may have been reached by food during the year must be completely cleansed and scraped. For the top of the range, a special metal sheet is to be provided to prevent contact with Passover utensils. The gas rings (grates) must be “glowed” or new ones used. If no glow can be produced, the metal sheet must cover them too. Blowtorches may be rented from your local hardware dealer.

Every part of the oven is then heated with a blow torch until it gets red hot. Care should be taken however, not to point the flame directly to the thermometer probe inside the oven. If this method is not possible, the oven should be heated at its highest temperature for approximately one hour, after which a fitted metal liner is placed in the interior of the oven and new grates are placed inside the oven allowing baking for Passover. The door of the oven and any parts of the oven that are still visible, should be covered with heavy-duty aluminium foil.
DISHES AND UTENSILS
Sets of dishes, pots and pans, flatware and other necessary utensils should be set aside specifically for Passover use. Certain utensils, such as flatware, metal pots and pans, etc., may be made Kosher for Passover use through Ha’galah (dipping in boiling water). Ha’galah is accomplished by:

1. Not using the utensil for anything, including non-chametz, for twenty-four hours. This also applies to the (non-Pesach) pot in which the hagalah water will be boiled.
2. Submerging the utensil in boiling water that is over the fire. The water must be at a rolling boil before the utensil to be kashered is put into it, and the water must touch every surface of the utensil. Therefore, each item should be kashered individually, and the water should be allowed to return to a boil before the next item is placed into the pot. Large utensils may be submerged in the water one part at a time.
3. Removing the utensil from the water and rinsing it in cold water. All new metal, aluminium and glass vessels and utensils require T’vilat Kelim (ritual immersion). New disposable aluminium pans are acceptable for Pesach without special certification. Ritual immersion, however, is required if they are to be used more than once.

MICROWAVE
Ovens may be used on Chol Hamoed Pesach (not on Shabbat and Yom Tov). To kasher your microwave for the holiday, clean the inside thoroughly, fill a large paper container with water and bring to a boil, refill with water, place in another area and repeat the process. The glass tray cannot be kashered. Either a new glass tray should be purchased or paper should be used in its place.
SHELVES & COUNTERS

Special care must be taken to prevent Passover foods and utensils from coming in contact with your countertops. After thorough cleansing and scalding, new liners should be used to cover the surfaces during the entire Pesach period. This procedure is also required for tabletops made of Formica, Vendura, Avonite and Corian countertops must be thoroughly cleaned and scalded with boiling water, but may be left uncovered. Also, special dish racks, sink racks and washbasins should be used.

THE FOLLOWING MAY NOT BE KASHERED

- China, pottery, earthenware, Teflon and similarly coated pots and pans, plastic dishes, enameled pots, pans and ladles, utensils with wooden or plastic handles.
- Ceramic—all types—including brick, china, coffee mugs and enamel.
- Corningware and Corelle.
- Utensils or vessels which cannot be thoroughly cleaned, such as those having crevices in which chametz can accumulate (e.g. bottles with narrow necks, sieves, etc).
- Dishwashers. (For Sephardic law regarding kashering dishwashers, please contact your Rabbi).

Kashering a Stainless Steel Sink:

1. If the filter covering the drain has very fine holes, remove the filter and put it away for Pesach with the chametz dishes. If the holes are larger, the filter may be kasher with the sink.
2. Clean the sink, faucet and knobs, and don’t use the sink for anything other than cold water for twenty-four hours.
3. Boil water up in one or more large pots (clean pots that have not been used for twenty-four hours). The pots may be left uncovered. Also, special dish racks, sink racks and washbasins should be used.
4. Dry the sink, then pour the boiling water over every spot on the walls and floor of the sink and on the faucet. One may kasher part of the sink and then boil more water for the rest of the sink. Extreme care should be taken during this type of kashering to ensure that none of the boiling water splashes onto the person doing the kashering or others who are nearby.
5. Rinse the sink and faucet with cold water.
6. Put a new filter over the drain. One should also purchase new sponges and a fresh bottle of dishwashing liquid. Kashering a Porcelain Sink:
   Sanding the kasher and others who are near by. Since a porcelain sink cannot be kasher, one should kasher the faucet and knobs as outlined above and, for the duration of Pesach, place a basin (or insert) into the sink. All dishes, silverware, etc., should be washed in the basin, and wash-water can be disposed of through the sink’s drain. One should be careful not to allow the sink to fill with hot water while the basin is in the sink.
Guidelines for Medicines on Pesach

1. **CREAMS AND INJECTIONS** may be owned and used on Pesach even if they contain chametz or kitniyot, since they are inedible.

2. **FOR PRESCRIPTION NON-CHEWABLE MEDICATION** one should consult their local Rabbi to find out if it is permissible to take on Pesach. Our office has a list of all medication that contain chametz or kitniyot.

3. **LIQUID MEDICINES, CHEWABLE PILLS AND PILLS COATED WITH A FLAVOURED GLAZE** are edible and may contain chametz and/or kitniyot. Therefore:
   - **A** If possible, they should be replaced - under the direction of a doctor - with a pill that is okay to take on Pesach.
   - **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 to that point and there may be any delay in getting the medicine on Pesach. (A Rabbi should be consulted regarding this matter and whether it is preferable to purchase the medicine before or on Pesach. They should also check with the Rabbi as to how they should dispose of the medicine once the danger passes).
   - **C** If substitution is not possible and a doctor determines that there is no potential sakanah if the person doesn’t take the medicine, a Rabbi should be consulted. He may be able to determine that the medicine does not contain chametz and/or kitniyot, or he may decide that the medicine may be consumed due to the seriousness of the patient’s condition.

4. **You should exercise extreme caution and consult with your doctor and Rabbi before making a decision not to take a medicine.**

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**ORAL CARE**

Kosher Check recommends purchasing Kosher L’Pesach toothpaste prior to the start of Passover.

**IF THIS IS NOT AVAILABLE THE FOLLOWING BRANDS HAVE BEEN IDENTIFIED AS CHAMETZ FREE:**

**TOOTHPASTE**
- Arm & Hammer Complete Care Toothpaste
- Colgate Toothpastes
- Crest Cavity Protection Toothpaste - Regular
- Crest Cavity Protection Toothpaste Gel
- Crest Kid’s Cavity Protection Toothpaste
- Sensodyne Toothpastes

**MOUTHWASH**
- Crest - all Alcohol Free varieties
- LISTERINE Zero - All varieties
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Visit [www.oupassover.org](http://www.oupassover.org) for updates or download the OU Kosher app.
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</tbody>
</table>

WHERE TWO SETS OF TIMES ARE LISTED, THE FIRST COLUMN IS BASED ON THE OPINION OF THE MAGEN AVRAHAM, AND THE SECOND ON THAT OF THE GRA. *IF YOUR CITY ISN'T LISTED HERE, CONSULT WWW.OU.ORG OR YOUR LOCAL ORTHODOX RABBI FOR TIMES.
KASHERING

ONE OF THE MOST DAUNTING PREPARATIONS we make for Pesach is *kashering*, a process to prepare *chametz* utensils for Pesach use. As with all areas of halachah, those who are unsure of how to apply the rules of *kashering* to their situation should consult an Orthodox rabbi.

The Torah (Bamidbar 31:23) requires *kashering* utensils acquired from a non-Jew, as they are presumed to have been used in non-kosher cooking (and will have absorbed non-kosher flavor). Since *chametz* on Pesach is also forbidden, the Talmud applies the laws of *kashering* to *chametz* as well. There are four basic methods of *kashering*. The prescribed method depends on the utensil and how it was used.

**LIBUN GAMUR (BURNING)**

Utensils used directly in the fire (e.g. BBQ grate), must be *kasher*ed by placing them into fire. This process has the effect of burning away any absorbed taste. To qualify as a complete *libun*, metal must be heated until it glows. A self-clean cycle of an oven (approx. 850° F) also qualifies as *libun*. There is no need to wait 24 hours before *libun*, though it is advised. There is no need to scrub the utensil before performing *libun*, since the fire will burn off residue, but some cleaning is advised.

**HAGALAH (BOILING)**

Utensils that were used to cook non-kosher liquid can be *kasher*ed with *hagalah* (boiling in water). To prepare the utensil for *hagalah*, the utensil must be thoroughly cleaned. Only utensils that can be scrubbed clean should be *kasher*ed. Items that have narrow cracks, crevices, deep scratches or other areas that cannot be cleaned, cannot be *kasher*ed for Pesach. The following, for example, cannot be *kasher*ed for Pesach: pots with rolled lips, bottles with narrow necks, filters, colanders, knives (or other utensils) where food can get trapped between the blade and handle. After cleaning, the utensils should then be left idle for 24 hours. To *kasher*, every part of the utensil must make contact with boiling water. This process can be done in parts. For example, a large spoon can be immersed into a pot of boiling water for 10 seconds, turned over and then the remainder immersed. When the utensil is removed from the boiling water, it should be rinsed off in cold water. While strictly speaking these utensils may be *kasher*ed in a clean non-Pesach pot that was not used for 24 hours, the *minhag*, however, is to *kasher* the pot first, by boiling water in the pot and discarding.

**IRUY KLI RISHON (POURED BOILING WATER)**

If the utensil only came in contact with hot liquid being poured on it (*iruy*), it can be *kasher*ed in the same manner. If the utensil came in contact with hot *chametz* solids, then one should *kasher* by pouring boiling water accompanied by an *even melubenet*, a heated stone. For example, if hot pasta fell into a sink, stones should be heated on the stove, and moved around the surface of the sink while boiling water is poured over them. In this way, the water will remain boiling on the surface of the sink. The stones may need to be reheated several times, since they cool down quickly. In all other aspects the process is identical to *hagalah*. 
LIBUN KAL (LIGHT BURNING)

In certain cases, *libun kal* is sufficient. This can be accomplished by heating in an oven at 550° F for one hour. This method of *kashering* can be used in place of *hagalah*. It is also used when the need for *libun* is only an added stringency.

NOT EVERY MATERIAL CAN BE KASHERED. Ceramic, such as china, and enamel coated pots cannot be *kashedered*. It is the custom of Ashkenazim not to *kasher* glass as well. Some *poskim* do not permit *kashering* plastic or other synthetic materials for Pesach; however, the opinion of the OU *rabbanim* is that it may be *kashedered*, if there is a need. Ask your rabbi for guidance. Composite stone (e.g. quartz counters) which is made mostly of stone, but is held together with resin, can be *kasheredy*. As a rule, materials such as metal, wood, stone, natural rubber and fabric can be *kashedered*.

KASHERING CHECKLIST:

**LIBUN GAMUR**

Surface must be heated to a dry temperature of approximately 850° (i.e. self-clean oven) or until it begins to glow.

**HAGALAH**

Surface should be completely cleaned with hot water and unused for 24 hours.
Surface should be completely clean and dry.
The utensil should be completely submerged in a pot of boiling water.
Cold water should be poured over surface.

**IRUY KLI RISHON**

Surface should be completely cleaned with hot water and unused for 24 hours.
Surface should be completely clean and dry.
Boiling water should be poured directly over all surfaces followed by cold water poured over the entire surface.

**LIBUN KAL**

Surface should be completely cleaned with hot water and unused for 24 hours.
Surface should be completely clean and dry.
Surface should be heated to a dry temperature of 550° F (i.e. oven) for a minimum of one hour.

SOME HELPFUL TIPS:

It is recommended that one not wait until *erev yom tov* to run the self-cleaning cycle to *kasher* their oven, as this is known to be hard on the oven and repairs may be required.

Some newer self-cleaning ovens employ Aqualift technology that cleans at low heat; they should be considered like non-self-cleaning ovens (see The Modern Kitchen on page 20 for details).

Please note that *kashering* may discolor oven racks and stovetop burners. If racks have rubber wheels, the wheels may melt. Replacement racks for Pesach should be ordered well in advance.
KEURIG COFFEE MAKER

HAGALAH (boiling in water)
The coffee maker must be kashered. K-Cups must be cleaned, washed, and/or hagalahed; however, should not be used for 24 hours. The K-Cup holder must be hagalahed. A K-Cup with a straw from the top pin). K-Cups should be replaced or they should be burned out in the oven @ 550° F for one hour.

IRUY (pouring boiling water)

The coffee maker must be kashered for Passover K-cup in plastic). (for those who kasher plastic) The coffee maker must be kashered and must be kashered for Passover K-cup in the machine (this will kasher the top pin).

GAS STOVETOP LIBUN (burning) & COVER
The stovetop surface and grates should be cleaned well and not used for 24 hours. The stovetop surface should be covered with foil. The stovetop grates can be replaced or they should be burned out in the oven @ 550° F for one hour.

ELECTRIC STOVETOP LIBUN (burning) & COVER
The stovetop surface should be cleaned well and covered with foil. The burners should be turned on until they glow red.
GLASS STOVETOP CANNOT BE KASHERED & MUST BE COVERED*
The stovetop surface should be cleaned well and not used for 24 hours.
During Pesach pots should not be placed directly on the stove surface, but rather an aluminum (or other metal) disk should be placed directly under the pot.
*The entire glass top surface should not be covered as this might cause it to overheat and crack.

METAL TEA KETTLE

HAGALAH (boiling in water)
The same treatment as for pots applies here. Although it is uncommon for anything but water to be put into a tea kettle, nevertheless it must be kashered. Tea kettles often sit on the stove, and it is common for them to get spritzed with hot food.

SELF-CLEAN OVENS LIBUN (burning)
Remove any visible food. Complete self-cleaning cycle with racks in place.

NON-SELF-CLEANING OVENS LIBUN (burning)
Clean all surfaces (walls, floor, doors and racks) thoroughly with a caustic cleanser (e.g. Easy Off). Pay special attention to thermostat, oven window, and edges of the oven chamber. Black discoloration that is flush with the metal need not be removed. Oven should not be used for 24 hours. Place racks in the oven and turn the oven to broil (highest heat) for 60 minutes. A broiler pan that comes in direct contact with food should not be used. Note: The method of kashering described above is based on the ruling of Rav Aharon Kotler zt’l. However, Rav Moshe Feinstein zt’l ruled that the oven must either be kashered with a blow torch, or an insert should be placed in the oven. Consult your rabbi for guidance.

WARMING DRAWERS LIBUN (burning)
Typically warming drawers do not get to libun kal temperature. Therefore, unless one is experienced in kashering with a torch, warming drawers are not recommended for use on Pesach.

STAINLESS STEEL SINK

IRUY (pouring boiling water)
Remove drain. It is recommended that the drain be replaced. If this is difficult, it may be used if the drain has large holes that can be completely scrubbed clean.

It is preferable to kasher a sink by pouring boiling water in conjunction with an even melubenet (a heated stone). In lieu of kashering with a heated stone, some will place a rack on the bottom of the sink, or use a sink insert.

CERAMIC SINK CANNOT BE KASHERED AND MUST BE COVERED The sink should not be used with hot water for 24 hours. The sink should be completely cleaned and dry. The sink should be covered with layers of contact paper or foil; it is best to purchase a sink insert.

HOT WATER URN, WATER COOLER

IRUY (pouring boiling water)

Urn only used for heating water: Run hot water through the water tap for 10 seconds, while pouring boiling water into the urn. Urn also used to warm food (e.g. to warm challah): Not recommended. Must be put away for the holiday. Water Cooler In addition to pouring boiling water

STAINLESS STEEL SINK

CERAMIC SINK

SELF-CLEAN OVENS LIBUN (burning)
Remove any visible food. Complete self-cleaning cycle with racks in place.

NON-SELF-CLEANING OVENS LIBUN (burning)
Clean all surfaces (walls, floor, doors and racks) thoroughly with a caustic cleanser (e.g. Easy Off). Pay special attention to thermostat, oven window, and edges of the oven chamber. Black discoloration that is flush with the metal need not be removed. Oven should not be used for 24 hours. Place racks in the oven and turn the oven to broil (highest heat) for 60 minutes. A broiler pan that comes in direct contact with food should not be used. Note: The method of kashering described above is based on the ruling of Rav Aharon Kotler zt’l. However, Rav Moshe Feinstein zt’l ruled that the oven must either be kashered with a blow torch, or an insert should be placed in the oven. Consult your rabbi for guidance.

WARMING DRAWERS LIBUN (burning)
Typically warming drawers do not get to libun kal temperature. Therefore, unless one is experienced in kashering with a torch, warming drawers are not recommended for use on Pesach.
MICROWAVES HAGALAH (boiling in water) (for those who kasher plastic) The microwave must be cleaned well and not used for 24 hours. Glass turntable should be removed and replaced with new kosher for Passover surface. A styrofoam cup should be filled with water and boiled in the microwave for 10 minutes. The cup should be refilled and moved to another spot and the process repeated for 10 more minutes. Cardboard or contact paper should be taped over the glass window pane for the duration of Pesach.

THE SINK FAUCET (including instant hot) IRUY (pouring boiling water) Detach any filters or nozzles.

STAINLESS STEEL, GRANITE, COMPOSITE STONE (E.G. QUARTZ) OR FORMICA COUNTERTOPS IRUY (pouring boiling water) OR COVERING It is preferable to kasher a countertop by pouring boiling water in conjunction with an even melubenet. There are different opinions as to whether formica (or plastic) countertops can be kashered for Pesach.

CERAMIC TILE COUNTERTOPS CANNOT BE KASHERED & MUST BE COVERED The counter should be covered with a water-resistant covering.

DISHWASHERS HAGALAH (boiling in water) Kashering of dishwashers is a complicated process and should only be done in consultation with a halachic authority.

REFERIGERATORS, FREEZERS, FOOD SHELVES & PANTRIES CLEAN & COVER These areas should be thoroughly cleaned, paying special attention to the edges where crumbs may get trapped. The surfaces should be lined with paper or plastic.

Note: Refrigerators and freezers will operate more efficiently if holes are poked in the lining to allow air flow.

BABY HIGH CHAIR COVERED The tray should be covered with contact paper. The seat, legs and bars should be wiped down with a soapy rag.

TABLES COVERED Although wooden tables can be kashered, the common custom is to clean tables well and then cover them.

TABLECLOTHS, KITCHEN GLOVES, APRONS & OTHER FABRIC ITEMS WASH Fabric items can be kashered by washing them with detergent in washing machine set on “hot.” Items should be checked to make sure no pieces of food remain attached.

GLOSSARY OF TERMS

LIBUN GAMUR - Burning
HAGALAH - Boiling
IRUY KLI RISHON - Poured Boiling Water
EVEN MELUBENET - Heated Stone

See pages 18-19 for details on these processes.
THE DIABETIC’S DILEMMA — A RABBI & NUTRITIONIST WEIGH IN

More than 100 million U.S. adults are now living with diabetes or prediabetes. Diabetes requires significant adjustments to one’s lifestyle, involving careful monitoring of one’s food intake and blood sugar level. Pesach’s carbohydrate-laden rituals and festive meals bring additional challenges to an already challenging situation. Nonetheless, it can be done.

THE FOUR CUPS

Although one can find dry wines with low sugar content, the alcohol in wine can induce hypoglycemia (low blood sugar), which can be very dangerous. Consequently, diabetics who take insulin may have to adjust their doses. Alcohol could also interact negatively with certain medications. Grape juice, due to its high sugar content (37g carbohydrate per cup), doesn’t offer a viable option.

Fortunately, both wine and grape juice may be diluted with water, minimizing the drawbacks for both. Alternatively, so long as the minimum amount is drunk, one need not drink the entire cup. Because it is halachically preferable to drink the entire cup and not dilute the wine or grape juice, many will drink the four cups on the Seder night (with their doctor’s approval). If one plans to do so, consuming a high-fiber, high-protein snack just before yom tov could offset a hypoglycemic event. It is also advisable to use a cup that would hold the minimum shiur of wine.

Consult with your doctor to determine which option is the best for you, as well as with your rabbi to ascertain how much water to add to your cups (if this is the advised alternative), and the minimum shiur required for a diabetic to drink.

THE MATZOT

Matzah is a high-carbohydrate food. Diabetics who are trying to control carbohydrate intake may be best off with machine shmurah matzah, which lists the carbohydrate content on the box. Here again, diabetics should be aware of the minimum shiurim needed for motzi matzah, korech, and afikoman, respectively, and keep any extra matzah eating to a minimum. Since fiber can improve blood glucose control and help one feel fuller, whole wheat matzah is preferable.

Some diabetics who take insulin must administer their dose within a specific time before eating. However, the timing of motzi matzah and shulchan orech can be difficult to predict. Make sure to consult with your doctor about how to best adjust your medication before the Seder to adapt to the change in schedule and menu.

SNACKING

For diabetics, every morsel of food must be carefully measured; snacking and unconscious eating can wreak havoc with glucose control. Make sure that you leave each meal fully satisfied. Eating high fiber foods slows digestion and makes us feel full. Yom tov meals should contain an appealing choice of non-starchy vegetables. Good in-between meal snacks include a fruit with some protein, such as low-fat dairy, nuts, or an egg.

With the proper planning and preparation, one can successfully manage his/her diabetes and enjoy every celebrative aspect of the festival.
A common method for relinquishing ownership of chametz is to sell it, typically through an agent (a rabbi), to a gentile. The chametz remains in the house, in a closed-off area (e.g., a closet) that has been rented to its new owner. After Pesach the rental period ends and the agent purchases the chametz back on behalf of the original owner.

This option is time-honored and halachically sanctioned. It is, however, a device that some have reservations about relying on for chametz that, on a Torah level, a person is required to remove from one's possession.

The Torah prohibition against owning chametz applies not only to obvious chametz such as bread, pretzels, or cookies, but to any product that contains a chametz ingredient that constitutes a k’zayit within that product. Licorice, for example, which contains a significant amount of flour in its dough, would not be sold according to this position but should, instead, be eaten before Pesach, burned, or otherwise destroyed. Such products are considered chametz gamur — “real” chametz.

If the food is only safek chametz (that is, there is some doubt as to whether it is chametz at all), it may be included in the sale even according to those pious individuals who avoid the sale of “real” chametz.

The foods listed in the chart on the opposite page are identified either as chametz gamur (“real” chametz) and, according to the stringent position, should not be included in the sale, or “not chametz gamur,” and may be included in the sale.

Many people who avoid selling chametz nonetheless have a family custom to include their whiskey in the sale.
Because of global variations in raw material sourcing, this chart ONLY APPLIES TO PRODUCTS MANUFACTURED IN THE USA.

<table>
<thead>
<tr>
<th>PRODUCT</th>
<th>STATUS</th>
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<tbody>
<tr>
<td>Baker’s Yeast</td>
<td>Not Chametz Gamur</td>
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<td>Baking Powder</td>
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<td>Beer</td>
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<tr>
<td>Bourbon</td>
<td>Chametz Gamur²</td>
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<tr>
<td>Brewer’s Yeast</td>
<td>Chametz Gamur</td>
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<tr>
<td>Cereals in which wheat, barley, oats, rye or spelt are primary ingredients</td>
<td>Chametz Gamur³</td>
</tr>
<tr>
<td>Cereals in which wheat, barley, oats, rye or spelt are secondary ingredients</td>
<td>Chametz Gamur³</td>
</tr>
<tr>
<td>Chocolate</td>
<td>Not Chametz Gamur</td>
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<tr>
<td>Corn Flakes</td>
<td>Not Chametz Gamur⁴</td>
</tr>
<tr>
<td>Cosmetics</td>
<td>Not Chametz Gamur</td>
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<tr>
<td>Duck Sauce</td>
<td>Not Chametz Gamur</td>
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<tr>
<td>Farfel</td>
<td>Chametz Gamur</td>
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<td>Flour</td>
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<tr>
<td>Flour (as an ingredient in processed food)</td>
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<td>Gefilte Fish</td>
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<td>Ice Cream</td>
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<td>Ices</td>
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<td>Licorice</td>
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<td>Maltodextrin</td>
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<tr>
<td>Maltodextrin (non GMO)</td>
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<td>Matzah (not for Pesach)</td>
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<td>Mayonnaise</td>
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<td>Medications (Capsules, Pills, Tablets)</td>
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<td>Mouthwash</td>
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<td>Pickles</td>
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<td>Probiotics</td>
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<td>Rice Krispies</td>
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<td>Rum</td>
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<td>Salad Dressing</td>
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<td>Scotch</td>
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<tr>
<td>Soy Sauce</td>
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<td>Starch (also referred to as food starch)</td>
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<td>Starch (non-GMO)</td>
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<td>Wheat Germ</td>
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</tr>
<tr>
<td>Whip Toppings</td>
<td>Not Chametz Gamur</td>
</tr>
</tbody>
</table>

1. Processing of pearled barley is mechanical and does not require use of water.
2. Follow family custom.
3. Some opinions hold that, even according to the stringent tradition of not selling chametz gamur, provided the chametz is not distinguishable in the product even if it is present at more than a k’zayit, it can be included in the sale (Rav Yosef Dov HaLevi Soloveitchik, quoted in Nefesh HaRav, page 177).
4. Although malt in corn flakes and crispy rice products is present at more than one-sixtieth of the product, in standard packaging the malt is less than one k’zayit of the package.
5. Contemporary milling production renders flour only safek chametz and therefore it can be included in the sale.
6. Flour as an ingredient in processed food is typically exposed to some form of moisture and should be assumed to be chametz.
7. Typically, non-GMO starch and starch derivatives (like maltodextrin) are sourced from Europe, and should be assumed to be chametz.
8. Wheat is used in traditional soy sauce production.
9. Wheat germ is a byproduct of the milling process – see footnote 3.
THE OU CONSUMER GUIDE TO

Passover

2020/5780

CONSUMER GUIDE
**PASSOVER APPROVED PRODUCTS**

**ITEMS LISTED IN THIS SECTION ARE ® CERTIFIED FOR YEAR-ROUND USE AND ARE KOSHER FOR PASSOVER EVEN WITHOUT SPECIAL PASSOVER CERTIFICATION.**

<table>
<thead>
<tr>
<th>Item</th>
<th>Page</th>
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<tbody>
<tr>
<td>Avocado Oil</td>
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<tr>
<td>Baking Soda</td>
<td>64</td>
</tr>
<tr>
<td>Beverages</td>
<td>64</td>
</tr>
<tr>
<td>Cleaners &amp; Detergents</td>
<td>64</td>
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<tr>
<td>Cocoa Powder</td>
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<tr>
<td>Coconut Oil: Virgin only</td>
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<tr>
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# OU KITNIYOT & OU MATZA ASHIRA PRODUCTS

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# OU GUIDE TO PASSOVER 5780 INDEX

- **Passover Certified Products**
  - Items listed in this section are specially supervised and Kosher certified for Passover, only when bearing an @® or an @® Kosher for Passover.

- **Baked Goods**
  - Biscotti, Cake, Cookies, GF Crackers, Kichel, Macaroons, Mandel Cuts

- **Beverages**

- **Breakfast Foods**
  - Cereals (Cold & Hot), Granola, Pancake Mix

- **Candies & Chocolate**
  - Chewing Gum, Chocolate Bars, Confections, Marshmallows

- **Cleaning Products**

- **Condiments**
  - Dressing, Honey, Olives, Sauces

- **Cooking & Baking**
  - Baking Soda, Baking Powder, Cake Mixes, Coatings, Cocoa Powder, Cookie Mixes, Chocolate Chips, Nuts, Oils (Cottonseed, Olive, Spray, Vegetable), Potato Starch, Sugar, Sugar Substitutes/Low Calorie Sweeteners, Vinegar (Balsamic, Cider, White, Wine), Topping

- **Dairy (Chalav Yisrael)**
  - Butter, Buttermilk, Cheese, Cottage Cheese, Cream, Cream Cheese, Half & Half, Milk, Ricotta, Sour Cream, Yogurt

- **Egg Products**

- **Fish Products**
  - Herring, Lox, Fish Fillets, Gefilte Fish, Kipper Snacks, Salads, Salmon (canned & smoked), Sardines, Smoked Fish, Tuna (canned)

- **Frozen Foods**
  - Blintzes, Fries, Kishke Knishes, Pizza

- **Fruits & Vegetables**
  - Apple Sauce, Fresh, Canned Vegetables, Tomato Products

- **Grapes**

- **Health & Hygiene**

- **Ice Cream & Frozen Novelties**

- **Jams & Jellies**
  - Confiture, Marmalade, Preserves

- **Matzah Products**
  - Egg Matza, Matza Meal, Tam Tams

- **Meat & Poultry**
  - Chopped Liver, Deli, Fresh & Frozen Provisions

- **Paper & Plastic**
  - Roasting Bags

- **Prepared Foods**
  - Borscht, Matzah Ball Soup, Meals, Salads, Soups

- **Salt**

- **Snacks & Desserts**
  - Dried Fruit, Fries, Jello, Potato Chips, Puddings, Rings

- **Soap & Detergents**
  - All-Purpose Cleaners, Dish Detergents, Oven Cleaners, Scouring Pads

- **Spices & Seasonings**

- **Sugar**
  - White Granulated Only

- **Sweeteners**
  - Low Calorie

- **Water**

- **Wines & Liquors**
  - Brandy, Cognac, Cooking Wine, Slivovitz, Vodka, Wine

---

**OU KITNIYOT & OU MATZA ASHIRA PRODUCTS**

**PAPER & PLASTIC**

**PREPARED FOODS**

**SNACKS & DESSERTS**

**SOAP & DETERGENTS**

**SPICES & SEASONINGS**

**SUGAR**

**SWEETENERS**

**WATER**

**WINES & LIQUORS**
### Certified Products That Do Not Require OP

**AVOCADO OIL**
- Chosen Foods

**BAKING SODA**
- Ahold USA Wedge Logo
- Always Save
- Anita’s – Conventional Arm & Hammer
- Aunt Patty’s Baking Supplies
- Badia
- Clover Valley
- Dan-D-Pak
- Davis
- Gefen
- Great Value
- Karlin’s Finest
- Melier
- Nice!
- Price Rite
- Se Grocers Essentials
- Shavit-Shtern
- ShopRite
- Signature Select
- Sprouts Farmers Market

**Beverages**
- Sodastream

**Cleaners & Detergents**
- 101 Bleach
- 3M
- Ajax
- Arm & Hammer
- Astonish
- Austin’s
- Bab-O
- Big O
- Bon Ami
- Castella
- Ceramabryte
- Ciro
- Claire
- Clorox
- CLR
- Comet
- Commercial Solutions®
- Pine-Sol®
- Crystal
- Dapple
- Dawn
- Dip-It®
- Lime-A-Way®
- Diversey
- Dynamo
- Easy-Off
- Elco
- Elite Professional
- Epic
- Essential Everyday
- Essentials Everyday
- Evercare
- Fab
- Fab Ultra
- Fantastik
- Finast
- Finish
- Fit
- Foodtown
- Gain
- Gefen
- Geulah
- Giant
- Glicks
- Godbard’s
- Great Value
- Hagerty
- Handy-Klenz
- Harris Teeter Your Home
- Heritage
- Holga Kimberly
- Homelife
- Hy-Top
- Jelmar
- Jet-Dry
- Keating Klenzer
- Keurig Green Mountain
- Kitchen Klenzer
- Krasdale
- Lime-A-Way
- Lysol
- Magic
- Mr. Clean
- Mr. Corn
- Murphy’s
- Natural Value
- Niagara
- No Name
- Nylonge
- O-Cel-O
- Old Dutch
- Our Family
- Our Finest
- Parade
- Pathosans
- Power Scour
- Procter & Gamble
- Publix
- Radiance
- Royal
- S.C. Johnson
- Scotch-Brite
- Scrubbing Bubbles
- Seventh Generation
- Shoppers Value
- ShopRite
- Simply Done
- Soft Scrub
- Southern Home
- Starco Chemical
- Stop & Shop
- StyleSelections
- Sun
- Sun & Earth
- Sunlight
- Superior Performance
- Tarnishield
- Trader Joe’s
- UFO
- Ultra Palmolive
- Up & Up
- Value Choice
- Wegmans
- Weiman
- Whirlpool
- Windex
- Wrights
- Xtra
- Zhenting

**Cocoa Powder**
- Hershey’s

**Coconut Oil: Virgin Only**
- Agrilife
- Alofa
- Aunt Patty’s Oils
- Bali’s Sun
- BetterBody Foods
- Butcher Boy
- Cibaria Gourmet Quality
- Ciuti
- Crescent
- Dona Yiya
- Enviro
- Fairway
- Food Club
- Full Circle Market
- GNC Superfoods
- Hain Pure Foods
- Happy Belly
- Harvest Farms Organic
- Healthy Origins
- Island Fresh
- Kelapo
- Laura Lynn
- Lowes Foods
- Lucky Vitamin
- Natural Value
- Nutiva
- O Organics
- Organic Fields
- Organic Great Value
- Purely Amazing Organic
- Rockwell’s
- Roland
- Shurfine
- Simple Truth Organic
- Simply Nature Organic
- Solimo
- Sorrento
- Spectrum Culinary
- Spectrum Naturals
- Thai Coco
- The Fresh Market
- Thrive Market
- Vela
- Vita
- Vitacost
- Viva Naturals
- Wellsley Farms
- Western Family

**Coffee: Ground or Whole Bean**
- Unflavored Not Decaffeinated
- 1850 by Folgers
- 7-11
- Adagio
- Ahold USA Wedge Logo
- Ambiance
- Amora
- Archer Farms
- Artismo
- Aspen Ridge Coffee
- Barissimo
- Barista Organica
- Barnie’s
- Bari House Gourmet Coffee
- Beachcomber
- Best Bean
- Best Yet
- Bestpresso
- Better Valu
- Big Y
- Black Pointe Bay
- Bomdia
- Bonus Blend
- Bowl & Basket
- Brandless, Inc.
- Bresil
- Brioche Doree
- Brooklyn Coffee House
- Brooklyn Roasting Company
- Brown Gold
- Brulerie Mont Royal
- By The Bean
- Cafe Brazil
- Cafe Britt
- Cafe Delicioso
- Cafe Gourmet
- Cafe Indulgenicia
- Cafe Leyenda
CERTIFIED PRODUCTS THAT DO NOT REQUIRE OU GUIDE TO PASSOVER 5780

CAFE PRIMA
CAFESPRESSO
CANTERBURY SIGNATURE
CARIBOU COFFEE
CBG001235A
CDM
CENTRAL MARKET CLASSICS
CHASE & SANBORN
CHEF'S QUALITY
CHOCK FULL O'NUTS
CO-OP CENTSIBLES
COFFEE DIRECT
COFFEE DISTRIBUTING
COFFEE PLANET
COLONIAL INT'L COFFEE
COMMUNITY COFFEE
COMPASS
COPA DE OURO
COPPER MOON
COSMOPOLITAN
CULINARY CIRCLE
DONUT HOUSE COLLECTION
DUNKIN' DONUTS
EASTERN COFFEE PRODUCTS
EIGHT O'CLOCK
EL MARQUES
ELDORADO
ELLIS
EQUAL EXCHANGE
EQUAL EXCHANGE FAIRLY TRADED
ESSENTIAL EVERYDAY
EUROPEAN COFFEE CLASSICS
EVERBLEND
EXCEPTIONAL VALUE
FAIR LANE COFFEE
FAREWAY
FARM FRESH MORNING'S
FARMER BROS. COFFEE AND TEA
FINLAYS
FIVE STAR GOURMET COFFEE
FOLGERS
FOOD CLUB
FOOD LION
FRED'S
FRESH VALLEY FARM
FULL CIRCLE
GIANT EAGLE
GIRL SCOUTS
GOLDEN HARBOUR
GOYA
GREAT VALUE
GREEN MOUNTAIN COFFEE
GREEN MOUNTAIN COFFEE - NEWMAN'S OWN ORGANIC
GRIND ON
GUARA
GUARANTEED VALUE
H.T. TRADER NATURAL
H.T. TRADERS
HANNAFORD
HARRIS TEETER
HAWAIIAN ISLES KONA COFFEE CO.
HENA
HERRIOTS
HIGH DESERT ROASTERS
HIGHLAND ESTATES
HIGHLAND VILLAGE RESERVE
HILL COUNTRY FARE
HILLS BRO'S.
HY-TOP
HY-VEE
ILLY CAFFE
INGLES BEST
JASON
JAVA FUNDER
JAVA GOLD
JAVA HOMESTEAD
JAVARAMA
KAU COFFEE MILL
KAJAI COFFEE
KIRKLAND
KIRKLAND SIGNATURE
KIRKLAND SIGNATURE INTERNATIONAL
KOSÊ
KRISPY KREME
LA PREFERIDA
LAUGHING MAN
LAVAZZA
LIDL
LOWES
LUZIANNE
MAGNUM EXOTICS - A TASTE OF THE EXOTIC
MARGARITAVILLE
MARKET DISTRICT
MARLEY COFFEE
MARQUES DE PAIVA
MARQUIS
MARTINSON
MASTER CHEF
MAXWELL HOUSE
MCDAHLUI'S COFFEE CO.
MELITTA
MJ
MOTHER PARKERS
MOUNTAIN CABIN
MR. COFFEE
MY ESSENTIALS
NABOB
NANLAND
NATURE'S PROMISE
NESTLE
NEW ORLEANS ROAST
NO BRAND - BULK
NONNI'S
NORTH STAR TRADING COMPANY
OHIO STATE
PANERA
PARADE
PARKER HOUSE/PINNACLE
PEET'S COFFEE
PJ'S COFFEE OF NEW ORLEANS
POLKA DOT CAFE
PREMIUM COFFEE
PRICE CHOPPER
PRICE RITE
PRICE SAVER
PRICERITE
PRICESA
PRIVATE SELECTION
PUBLIX
PUREARTH ORGANIC COFFEE
RAINBOW FALLS
RED & WHITE
RED BAG
REDNER'S WAREHOUSE MARKETS
REVIEIL
REVV
RIDGELINE
ROASTERS EXCHANGE
ROUNDY'S
ROSES MARKETS
ROYAL CLUB
RT
S & D COFFEE
SAVE TODAY
SAVER'S CHOICE
SCHNUCKS
SCREEN 18 CRAFTED COFFEE
SE GROCERS
SE GROCERS ESSENTIALS
SEATTLE'S BEST COFFEE
SECOND CUP
SEGAFREDO ZANETTI
SHOCK COFFEE
SHOPKO MARKET
SHOPRITE
SHUFFLE BEAN
SHUR SAVING
SHURFINE
SIGNATURE KITCHENS
SIGNATURE SELECT
SILVER SOURCE
SIMPLY ENJOY
SIMPLYNATURE
SODBYS
SPARTAN
SPARTAN NASH
SPARTAN NASH - NASH'S ESTATE
SPARTAN NASH - OUR FAMILY
SPIRIT BEAR COFFEE COMPANY
STARBUCKS
STARBUCKS VIA INSTANT
STATE BRO'S.
SUL DE MINAS
SUPERVALU
TAYLOR & BYRNES
TEJAS CAFE
TFN
THAT'S SMARTI
THE ORIGINAL DONUT SHOP
TIM HORTONS
TIMOTHY'S WORLD COFFEE
TOPS
TORREFAZIONE ITALIA
TRADER JOE'S
TRILLIANT
TULLY'S COFFEE
TWIN RIDGE ROASTERS
U.S. COFFEE
UNCLE BUCKS
UNIQUELY J
UNIVERSITY OF INDIANA
UNIVERSITY OF WISCONSIN
VALU TIME
VALUE CORNER
VICTOR ALLEN
W.B. LAW & SON
WAWA
WEGMANS
WEIS
WESTERN FAMILY
WESTERN FAMILY CLASSICS
WESTERN NATURAL
WHITE HOUSE/PINNACLE
WHITE ROSE
WINN-DIXIE
WOLFGANG PUCK
WORKHORSE COFFEE
ZABAR'S
ZICAFFE

COFFEE: GROUND OR WHOLE BEAN
UNFLAVORED DECAFFEINATED

1850 BY FOLGERS
BROOKLYN COFFEE HOUSE
BROOKLYN ROASTING COMPANY
ELLIS
FOLGERS
HENA
PARKER HOUSE/PINNACLE
WHITE HOUSE/PINNACLE

COFFEE: INSTANT
Decaffeinated, Regular
NESCAFE TASTER'S CHOICE
Regular only
VIA
Regular only

COFFEE: K-CUPS, VUE CUPS, BOLT PACKS AND SINGLE SERVE COFFEE
UNFLAVORED NOT DECAFFEINATED

ADAGIO
AMAZON FRESH
BARISSIMO
CERTIFIED PRODUCTS THAT DO NOT REQUIRE OP

MEAT & POULTRY
BROILED LIVERS (EXCLUDING GROUND)

BIRDSBORO KOSHER FARMS CORP.
Chicken

NUTS (RAW): WHOLE, PIECES AND NUT MEAL (NO ADDED INGREDIENTS OR PRESERVATIVES)

ASHDON FARMS
Brazil Nuts

BARNEY BASICS
Almond Flour

CAL-BEST
Walnuts

CAL-PURE
Almonds, Pistachios

CALIFORNIA ROYALE
Almonds

CVS ABOUND
Walnuts

DIAMOND
Almonds, Mixed Nuts

ELIZABETH’S NATURALS
Brazil Nuts, Cashews, Pistachios

GOLDEN KERNEL
Brazil Nuts

GOLDEN ORCHARDS
Almonds, Pistachios

GREAT VALUE
Almonds

HAYFIELDS
Brazil Nuts, Cashews, Pistachios

HILLCREST
Walnuts

KARMA
Cashews

KEN SR’S OWN
Brazil Nuts, Cashews, Pistachios

KIRKLAND SIGNATURE
Almonds

LILLY’S FAMILY FOODS
Brazil, Cashews, Pistachios

MEMBER’S MARK
Walnuts

MID VALLEY NUT
Almonds, Pistachio, Walnuts

NICHOLS FARMS
Pistachios

PARAMOUNT FARMS
Almonds, Pistachios

PRIMEX
Almonds, Pistachios

SSC
Cashews

STAR SNACKS
Cashews

SUNTREE
Brazil Nuts, Pistachios

TRADER JOE’S
Almonds, Cashews

TRADER JOE’S ORGANIC
Almonds

TURCO’S
Brazil Nuts, Cashews, Pistachios

VICTORIA ISLAND
Almonds, Pistachios

VICTORIA’S MARKET/JEWEL OF THE SEA
Brazil Nuts, Cashews, Pistachios

VILLAGE BARN
Brazil Nuts, Cashews, Pistachios

WONDERFUL
Almonds

WONDERFUL ALMONDS
Almonds

NUTS-PECANS (RAW): WHOLE & HALVES ONLY (NO ADDED INGREDIENTS OR PRESERVATIVES)

AUNT PATTY’S NUTS

BALDUCCI’S

DAILY CHEF

HUMPHREY PECAN

JLM

KIRKLAND

KIRKLAND SIGNATURE

KROGER

LA NOGALERA

NATIONAL PECAN

SIMPLE TRUTH

OU GUIDE TO PESSOVER 5780
CERTIFIED PRODUCTS THAT DO NOT REQUIRE UP

YONCA
ZABAR’S
ZACK BRUELL
ZADE
ZEFIRO BIO
ZEFIRO DOP
ZITO’S MARKETPLACE
ZOE
ZOE DIVA SELECT
ZUCCHI
ZUTINA

PAPER, PLASTIC, WRAPS, FOIL & CANDLES

365 EVERYDAY VALUE
7 SELECT
ABLE
AHOLD USA WEDGE LOGO
AIHENG
ALADDIN
ALL KITCHENS
ALLIANCE PRO
ALLIANT
ALUPACK
ALWAYS SAVE
AMCOR®
AMERICAN FARE
ANCHOR
ANCHOR PACKAGING
ARTISAN WAX
ARTISANWAX
ASHBURN
AVENUE A
BAKE KING
BAKERS & CHEFS
BAKERYWAX
BAYVIEW
BEN E. KEITH
BERKLEY & JENSEN
BERKLEY JENSEN
BEST CHOICE
BEST YET
BETTER VALU
BETTY CROCKER
BI-LO
BIG WIN
BOARDWALK
BOELTER
BORAX
BOULDER
CATER-TIME
CHA-CHING
CHECK THIS OUT...
CHEF’S PRIDE
CLEAR SAVINGS
CLEAR TIER
CLEAR VALUE
CLEARVIEW
CLOUD 9
CODE-708
CODE-729
COLORZIP
COMPANIONS
COMPANIONS-729

COMPLETE HOME
COMPLIMENTS
COMSOURCE-708
COMSOURCE-729
CROWN
CRYOVAC
CRYSTAL WRAP
CRYSTAL WRAP PLUS
CULINARY SQUARES
CUT-RITE
CVP
D&W FINE PACK
DAILY CHEF
DAILY CHEF FOODSERVICE
DART
DG HOME
DIAMOND
DIAMOND BILINGUAL
DIAMOND CHEF
DIXIE
DIXIE - CRAFTIMALS
DIXIE EVERYDAY
DIXIE PERFECTOUCH
DIXIE TO GO
DIXIE ULTRA
DOLARAMA
DUAL OVENABLE
DUAL OVENABLE CONTAINERS
DURABLE
DURABLE FOIL
DURABLE PACKAGING INTERNATIONAL
EARTH FAKE
EASY ELEGANCE
EASY LIVING
EASY-OFF
ECONOMAX
EMPRESS
ESSENTIAL EVERYDAY
ESSENTIAL HOME
ESSENTIALS
EVERYDAY CHEF
EXCEPTIONAL VALUE
EZ FOIL
EZ STOR
FAMILY DOLLAR
FAMILY VALUES
FIRST MARK
FIRST STREET
FOOD CLUB
FOOD LION
FOOD DOWN
FRED MEYER
FRESH & EASY
GEFEN
GEULA
GFS
GIANT
GIANT EAGLE
GLAD
GLAD OVENWARE
GLICKS
GOLBON
GORDON CHOICE
GREAT VALUE
GUARANTEED VALUE
H-E-B
H-E-B TEXAS TOUGH
HAGERTY
HANDGARDS
HANDB-FLIM
HANDI-FOIL
HANNA K. SIGNATURE ELEMENTS
HANNAFORD
HANNAFORD BROS.
HARRIS TEETER
HARRIS TEETER YOUR HOME
HDX
HEFTY
HEFTY DELUXE
HEFTY EVERYDAY
HEFTY ONE ZIP
HEFTY PRINTS
HEFTY SUPREME
HGAI
HILL COUNTRY ESSENTIALS
HILL COUNTRY FARE
HOME 360
HOME BASE
HOME BASICS
HOME SENSE
HOME-LINK
HOMEBASE
HOMELIFE
HOME LINE
HY-TOP
HY-VEE
HEALD
IGE
IVEX
J.W. ALUMINUM
J-F-FOIL
JP FOODSERVICE
KARI-OUT
KEY FOOD
KIRKLAND
KIRKLAND SIGNATURE
KIRKLAND/MEXICO
KITCHEN ESSENTIALS
KORDITE
KRASDALE
KROGER
KROGER HOME SENSE
LAURA LYNN
LIDL
LIFE BRAND
MANISTAYS
MANISCHWITZ
MARCAL BLUE BOX
MARK’S CHOICE
MARKET BASKET
MARKET ESSENTIALS
MARKET PRO
MARKET WAX
MASTER Wrap
MAZIE VALUE
MEIER
MELITTA
MEMBER’S MARK
MEMBER’S SELECTION
MICRO SQUARES
MICROLITE
MINIGRIP
MONOGRAM
MRS. WAGES
NATURAL VALUE
NATURALLY BETTER
NATURE’S BEST
NETHOICE
NICCI
NICOLE HOME
COLLECTION
NIFDA-708
NIFDA-729
NUGGET
NUGGET-708
NUMERO UNO MARKET
O-CEL-O
OLD GLORY
OPEN NATURE
OUR FAMILY
PACKAGING DYNAMICS
PACTIV
PACTIV FOODSERVICE
PAPER ENTERPRISES
PARADE
PATTYWAX
PEAK
PIGGY WIGGLY
PLACESETTER
PLANETGARDS
PLASTIC TECHS
PLASTIFAR
POCAHONTAS FOODS USA
POLYPACK
PREMIER FOIL
PRESIDENT’S CHOICE
PRESTO
PRESTO PRODUCTS
PRICE RITE
PRICE WISE
PRIME SOURCE
PRINCE & SPRING
PRINTKOTE HMR
PRO-TITE
PROPAK
PUBLIX
QUANXIN
RALEY’S
RALPH’S
RALPHS HOME SENSE
READI
RE & WHITE
REYNOLDS
RITE AID
RL PLASTICS
ROEACH
ROUNDY’S
SAM’S CHOICE
SARAN
SARAN WITH CLING
PLUS
SATINWARE
SCHNUCK’S
SCOTCH-BRITE
SE GROCERS
SE GROCERS ESSENTIALS
SEALWRAP
SELECTION
SERENITY WRAP
SHOPPERS VALUE
SHOPRITE
SHURFINE
SHURSAVING
SIGNATURE HOME
SIGNATURE SELECT
SILVER SOURCE
SILVERRAPIDS
SIMPLE TRUTH
SIMPLY DONE
SMART
SMART & SIMPLE
SMART SENSE
SMART USA
SMARTLOCK
SMITH’S
SOFBEY’S
SOLIMO
SOLO CUP
SOUTHERN HOME
SPLENDID
SPRINGFIELD
SPROUTS
STATER BROS.
STERLING
STOP & SHOP
STOR IT
STRETCH-TITE
STURDI
SUNNY PACK
SUNSET
SUNSET BRAND
SUNSPUN
SUPERIOR GROCERS
SYSCO CLASSIC
SYSCO CLASSIC-002466
SYSCO CLASSIC-2734
SYSCO
RELIANCE-002466
SYSCO TRENDZ
SYSCO-3080
TEXAS TOUGH
THAT’S SMART
THRIFT PAK
TITAN
TOP-Z
TOPCREST
TOPS
TOTAL HOME
TRIMARK
TRINIDAD BENHAM
TRIUMPH
TRU-BUY
ULTRA FOIL
UP & UP
URAL FOIL
VALU TIME
VALU-REY
VALUE BUY
VALUE CHECK
VALUE CORNER
VALUE OPTIONS
VALUE STAR
VALUE TIME
VALUEGARDS
VALUGARDS
VICTORIA BAY
VICTORY FOODSERVICE
VIO
WAXTEX
WEGMANS
CERTIFIED PRODUCTS THAT DO NOT REQUIRE OU GUIDE TO PASSOVER 5780

WEIS
WEIS QUALITY
WESTERN FAMILY
WHITE ROSE
WHOLE FOODS MARKET
WINCO
WINCO FOODS
WINCUP
WINN-DIXIE
WINPAK
WISE SHOPPER
WP
WRIGHTWARE
YANTAI BAGMART
YANTAI LONGQUAN PLASTIC & RUBBER PRODUCTS
ZIPLOC
ZIPLOC DOUBLE ZIPPER
ZIPLOC SLIDER BAGS
ZIPLOC SNAP’N SEAL CONTAINER
ZIPLOC TWIST’NLOC ZIPPER

PERSONAL & ORAL HYGIENE

AUSTIN’S
Wipe-Away Liquid Hand Soap
GEFEN
Blue Bar Soap, Pink Bar Soap
HANDY-KLENZ
Pink Lotion Hand Soap
OLIVELLA
Bar Soap, Bath & Shower Gel, Liquid Soap

RAISINS NOT OIL TREATED ONLY

AHOLD
B4Y BETTER FOR YOU
BALDUCI’S
BATH DEHYDRATOR
BERKLEY & JENSEN
CALIFORNIA FRUIT
CAUDILL SEED
CHAMPION
CLOVER VALLEY
CVS GOLD EMBLEM
DOLE
ESSENTIAL EVERYDAY
FOOD LION
FRESH GOURMET
GEFEN
GLICKS
GOODFIELDS
GREAT VALUE
GREEN GIANT FRESH
H-E-B
HANNAFORD
HARRIS TEETER ORGANICS
KRASDALE
KROGER
MARIANI
MARKET BASKET

MARKET PANTRY
MOJAVE GOLD
NATURE’S PLACE
NEWMAN’S OWN ORGANIC
NICE!
PRICE CHOPPER
PUBLIX
RITE AID PANTRY
SE GROCERS
SOUTHERN GROVE
SPRINGFIELD
SUN VALLEY RAISINS
TRADER JOE’S
VICTOR ORGANIC
VINE STREET
WEGMANS
WEIS
WILD HARVEST
YUMTEE

SALT NON-IODIZED ONLY

ALESSI COARSE
AMBRIOSA
ANTICA SALINA
ARTISAN SALINA
ARTISTIC NOVELTY CO.
AURORA
BADIA
BEST YET
BIG Y
CHINA SALT
FALKSALT
FLAVOR HOUSE
GULF
HAIXING
JP FOODSERVICE
LA BALEINE
LE TRESOR
LOSALT
MONARCH
MONTE POLLINO
MORTON
PRESIDENT’S CHOICE
PURE OCEAN
RALEY’S
REDMOND REaLSALT
REMARKABLE
ROLAND
S.E.R.
SADAF
SAILOR
SALT OF THE EARTH
SALTWELL
SALTWORKS
SOSALT
SPECIAL VALUE
SUPERIOR CRYSTAL
TEKPAK, INC.
TRU-FLO
U.S.
VERA
VERTULLO
WEGMANS
WINDSOR
WINN-DIXIE
### Certified Products That Do Not Require OP

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| PRICE RITE |
| PRICERITE |
| PROVIDENCIA |
| PUBLIX |
| RAINBOW |
| RED & WHITE |
| RITUALS |
| ROYAL |
| SAFEWAY - SIGNATURE KITCHENS |
| SAVANNAH GOLD |
| SHOPRITE |
| SHURFINE |
| SIGNATURE SELECT |
| SMIDGE AND SPOON |
| SOUTHERN HOME |
| STANDARD COFFEE |
| SWEETENER’S PLUS |
| TIENTE SUIKERRAFINADERIJ |
| TRUE CANE |
| U.S. FOODSERVICE |
| USFS - RITUALS |
| VALU TIME |
| VALUE CORNER |
| WEGMAN’S ORGANIC |
| WEST CREEK |
| WESTERN FAMILY |
| WHITE GOLD |
| WHOLESOME |
| WINCO |
| WINN-DIXIE |

| GIANT |
| GILLES |
| GOLBON |
| GOLDEN TIP TEA |
| H & R |
| HY-TOP |
| HY-VEE |
| IGA |
| JENNETTE |
| KEY FOOD |
| LAW’S |
| LIDL |
| LIPTON |
| LOWES FOODS |
| MARKET BASKET |
| MARYLAND CLUB |
| MOTHER PARKERS |
| NEWMAN’S OWN ORGANICS |
| NUGGET |
| OUR FAMILY PARADE |
| PASCAL |
| PIGGLY WIGGLY |
| POCAHONTAS |
| PRICE RITE |
| RED & WHITE |
| REFLECTIONS |
| RESTAURANT’S PRIDE |
| PREPARED RITE AID |
| ROYAL CLUB |
| ROYAL CUP |
| SHOPRITE |
| SHURFINE |
| SIGNATURE SELECT |
| SOMERSET |
| SPARTAN |
| STATER BROS. |
| STOP & SHOP |
| SUNNY SELECT |
| SWEET-TOUCH-NEE |
| TETLEY |
| THE REPUBLIC OF TEA |
| TRUCCHI’S |
| VIRGINIA CHOICE |
| WARD |
| WESTERN BEEF |
| WHITE HOUSE |
| WHITE LILAC |
| WINN-DIXIE |
| WM DEAN |

### Tea Bags Unflavored Decaffeinated

| LIPTON |

### Tea Bags Unflavored Not Decaffeinated & Not Herbal

| AMBIANCE |
| AMERICA’S BEST |
| AMERICA’S CHOICE |
| BARONET |
| BETTER VALU |
| BIG WIN |
| BRITISH MERCANTILE |
| BROMLEY ESTATE |
| CARRYTOWN |
| CHENEY ESTATE |
| CLOVER VALLEY |
| CO-OP CENTSIBLES |
| COFFEE ASSOCIATES |
| COMSOURCE-105 |
| CORRECT CHOICE |
| DILMAH |
| EMBASSY-105 |
| FAMILY DOLLAR |
| FOOD CLUB |
| FRED’S |
| FROSTY ACRES |
| GEHEN |

### Tea Instant Unflavored Not Decaffeinated

| NESTEA |

### Vegetables Raw

| 365 EVERYDAY VALUE |
| A & J PRODUCE |
| Fresh Cut & Peeled Carrots |

### Price Rite Matchsticks Wedge Logo

| Baby Peeled Carrots |

### Albertson’s

| Baby Peeled Carrots |

### America’s Choice

| Whole Carrots |

### America’s Gold

| Baby Style Carrots |

### Bugs Bunny’s

| Baby Carrots |

### Bunny Luv

| Fresh Cut & Peeled Carrots |

### Cal Organic Farms

| Baby Cut Carrots |

### Classic

| Fresh Cut & Peeled Carrots |

### Cross Valley Farms

| CARROTS: Baby, Crinkle Cut, Julienne, Matchsticks, Sticks |

### Dewy Fresh

| Baby Carrots |

### Fresh 1

| Peeled Carrots |

### Full Circle

| Peeled Mini Carrots |

### Green Wise

| CARROTS: Baby Cut, Chips |

### Grimmway Farms

| CARROTS: Crinkle Cut, Fresh Chips, Stixx |

### HEB Organics

| CARROTS: Julienne, Mini Cut |

### IGA

| Baby Carrots |

### Jewel Farm Stand

| Peeled Mini Carrots |

### Lidl

| CARROTS: Baby, Shredded |

### Marketside Organic

| Baby Carrots |

### Markon

| Cut & Peeled Carrots |

### Nature’s Finest

| Baby Carrots |

### Open Acres

| Baby Carrots |

### Porters

| Peeled Mini Carrots |

### Premier

| Fresh Cut & Peeled Carrots |

### President’s Choice

| Baby Carrots |

### Publix

| CARROTS: Baby Cut, Crinkle Cut Coins, Dip Chips, Matchsticks, Sticks |
CERTIFIED PRODUCTS THAT DO NOT REQUIRE OU GUIDE TO PASSOVER 5780

SAFeway
Baby Peeled Carrots

SALAD TIME
Cut & Peeled Carrots

SCHNUKS
CARROTS: Baby Peeled, Chips

SHAW’S
Baby Carrots

SHOPRITE
Baby Carrots

SHURFRESH
Baby Carrots

SIGNATURE FARMS
Shredded Carrots

SNOBOY
Peeled Carrots

SPARtan
Baby Cut Carrots

SUPREME CUTS
NOODLES: Butternut Squash, Green Zucchini, Harvest Medley, Primevera, Red Beets Noodles, Sweet Potato, Turnip, Yellow Squash

WEGMANS
Baby Cut Carrots

WEIS
Baby Carrots

WINN-DIXIE
Baby Cut Carrots

WATER
UNFLAVORED, MINERALS ADDED

DASANI
GLACEAU SMART WATER

WATER
UNFLAVORED, NO MINERALS ADDED

100% NATURAL
365 EVERYDAY VALUE
7-SELECT
ACADIA
ACME
ADIRONDACK
ALBERFOYLE SPRINGS
ALBERTSON’S
ALDER CREEK
ALHAMBRA
AMAZON FRESH
AMELIA
AMERICAN FALLS
AMIGOS
ANGELICA
AQUA CARPATICA

AQUACAI
AQUAFINA
AQUAVIVA
ARCTIC FALLS
ARCTIC SOL
ARIZONA
ARROWHEAD
ASCEND
ATLANTIS WATER
AVENUE A
BABY WELL
BALDUCCI
BALDUCCI’S
BELMONT SPRINGS
BEST YET
BIG WIN
BIG Y
BINNEWATER
BLOOM
BLU
BOWL & BASKET A SHOPRITE BRAND
BOXED WATER IS BETTER
BRAVO
BUSCH’S
BV SELECT
CALISTOGA
CARTER’S SUPERMARKET
CFORCE
CHAMPAGNE’S MARKET
CLEAR VALLEY
CLOVER VALLEY
COMPLIMENTS
COOL SPLASHERS
CREAM O’ LAND
CRYSTAL 20
CRYSTAL GEYSER
CRYSTAL LAKE
CRYSTAL PRISTINE
CRYSTAL ROCK
CRYSTAL SPRINGS
CUB FOODS
DAVREN SPRINGS
DEER PARK
DOLCE VITA
DOLPHIN
DONA VITA
DOWSER SPRING
EL TAPATIO
ESKA
ESSENTIAL EVERYDAY
ETERNAL
EVAMOR
FAIRWAY ESSENTIALS
FAIRWAY EVERYDAY ESSENTIALS
FERRARELLE
FESTIVAL
FIRST STREET
FLAMINIA
FLAVORITE
FOOD CLUB
FOOD LION
FOODTOWN
FOX LEDGE
FREDMEYER
CERTIFIED PRODUCTS THAT DO NOT REQUIRE

FRESH FINDS
FRY’S
FSA
GERBER
GIANT EAGLE
GLACIER LAKES
GOLD D’OR
GOOD & GATHER
GREAT VALUE
GUITIG
HAGGEN
HANNAFORD
HAPPY BELLY
HARRIS TEETER
HAWAIIAN ISLES
HILL COUNTRY FARE
I WANT
ICE MOUNTAIN
IDEAL MTN. SPRINGS
IGA
JEWEL
JOHNNIE’S FOODMASTER
JUST THE BASICS
KERSPLASH
KEY FOOD
KINGS
KIRKLAND SIGNATURE
KOWALSKI’S MARKETS
KRASDALE
KROGER
LA MICHOACANA MEAT MARKET
LANGER’S
LEE’S WATER
LIDL
LIVING LIFE
MATHERNE’S MARKET
MAXIM’S DE PARIS
MAYIM CHAIM
MEIJER
MEMBER’S SELECTION
MIZMOR
MONTCLAIR
MORNING FRESH FARMS
MORNING SONG
MY ESSENTIALS
MY ROUSES
NAKED
NATIA
NATURE’S PLACE
NATURE’S PRIDE
NATURE’S PROMISE
NESTLE
NESTLE PURE LIFE
NIAGARA
NICE!
NIRVANA
NURSERY O ORGANICS
OASIS
OFFICE DEPOT
OZARKA
PARADE
PATHMARK
PENTA
PETE’S FRESH MARKET
PIGGLY WIGGLY
PIKE COUNTY
POLAND SPRING
POLAR
POLARIS
PRICE CHOICE FOODMARKETS
PRICE CHOPPER
PRICE RITE
PRISTINE MIST
PUBLIX
PURE AMERICAN
PURE BLU
PURE LIFE
PURIFIED WATER
PUSH
QFC QUALITY FOOD STORES
QUALITY FOOD CENTERS
QUEST
QUICK CHECK
RALEY’S
RED & WHITE
REFRESHE ACME
REFRESHE JEWEL
ROCCETTA
ROCHE BROS.
ROSENBERGER’S
ROUNDY’S
ROUSES MARKETS
ROXANE
RUTTER’S
SANAVI
SANTA LUCIA
SAP ON TAP MAPLE
SE GROCERS
SEQUANA
SHAW’S
SHOP RITE
SHOPRITE
SHURFINE
SMOKE Gig
SIGNATURE SELECT
SILVER FALLS
SILVER SPRINGS
SIMPLIFY
SKH
SMART SENSE
SOUTHERN HOME
SPARKLE
SPARKLETTS
STAR MARKET
STATER BROS.
STONEHOUSE
SUPER CHILL
SWISS
SWISS PREMIUM
TALKING RAIN
TESALIA
THE FRESH GROCER
THE WELL
THIRSTER
TRADER JOE’S
TRITON
TST
TULPEHOCKEN
TURKEY HILL
TYLER MOUNTAIN
ULIVETO
UNITED DAIRY
UTOPIA
VINTAGE
VINTAGE PURE
WATERLOO SPARKLING WATER
WAWA
WEGMANS
WEGMANS FOODS YOU FEEL GOOD ABOUT
WEIS
WELL GO
WELLSLEY FARMS
WESTERN FAMILY
WHISTLER
WHITE HEN
WHITE ROSE
WILD HARVEST
WINN-DIXIE
ZEPHYRHILLS

www.oupassover.org
ITEMS LISTED IN THIS SECTION ARE SPECIALLY SUPERVISED AND KOSHER CERTIFIED FOR PASSOVER, ONLY WHEN BEARING AN @P OR AN @ KOSHER FOR PASSOVER.

BAKED GOODS

ABSOLUTELY GLUTEN FREE
CRACKERS: Cracked Pepper, Original, Toasted Onion
GLUTEN FREE FLATBREAD: Original, Toasted Onion
MACAROONS: Chocolate, Coconut
AVIV Gluten Free Matzo Style Cracker
BARTONS Dark Chocolate Macaroons
BLOOM’S COOKIES: Bites Savory Garlic, Bites Savory Natural, Bites Savory Onion, Double Chocolate Chip, Royal Chocolate Chip, Sweet Brownie, Sweet Cinnamon, Vanilla
COOKIES: Assorted, Baby Fingers, Black n White, Bulk Fingers, Chocolate Chip, Rainbow, Sandwich Green, Sandwich Red, Sandwich Yellow
MACAROONS: Almond, Chocolate, Chocolate Chip, Coconut
GOODMAN’S MACAROONS: Almond, Chocolate, Chocolate Chip, Coconut
HADDAR BISCOTTI: Cappuccino Crunch, Choco Chip, Chocolate Fudge
CROSTINI TOASTS: Egg Matzah Style, Hot Barbecue, Zesty Onion
Cake Slices Cinnamon, Cake Slices Original, Ritz Style Crackers
HOLIDAY MACAROONS: Dark Chocolate, Dark Chocolate Covered
HOO LACHMU Flats
IT’S DELISH MACAROONS: Almond, Chocolate, Coconut
JENNIES MACAROONS: Almond, Chocolate, Chocolate Chip, Chocolate Covered, Chocolate Drizzle, Coconut, Double Chocolate
LE TOVA EGGS KICHEL: Barbeque, Onion, Onion & Garlic, Plain, Sugar, Sugar & Cinnamon
COOKIES: Assorted, Black & White, Chocolate Chip, Krakovsky, Lady Fingers, Rain-bow
MACAROONS: Almond, Almond Chocolate Dipped, Chocolate, Chocolate Coated Coconut, Chocolate Dipped, Coconut, Coconut Chocolate Dipped, Double Chocolate Dipped
MANISCHEWITZ BISCOTTI: Chocolate Chip, Chocolate Walnut, Cranberry Pistachio, Marble
COOKIES: Almond, Chocolate Chip, Chocolate Layered Button, Double Chocolate Chip, Sandwich creme
CRACKERS GLUTEN FREE: Garlic & Rosemary Tam Tams, Matzo-Style Squares, Matzo-Style Square Garlic & Rosemary, Plain Crackers
KICHEL: Egg, Jumbo, Sugar Free
MACAROONS: Almond, Birthday Cake, Cappuccino Chip, Carrot Cake, Chocolate, Chocolate Almond, Chocolate Chip, Chocolate Covered, Chocolate Drizzle, Chocolate Drizzled, Chocolate Mint, Chocolate Nut Brownie, Coconut, Coconuimg Sugar Free, Cold Brew Coffee, Cold Brew Tea, Cookies n’ Cream, Dark Chocolate, Dark Chocolate Dzizzled Coconut, Hazelnut Chocolate Chip, Honey Nut, Pistachio Or-ange, Red Velvet, Rocky Road, Ultimate Triple Chocolate
Mandel Cuts, Mandel Cuts Marble, Mandel Cuts Nut Chocolate Chip
MISHPACHA MACAROONS: Almond, Chocolate, Chocolate Chip, Coconut
OSEM CAKES: Chocolate, Chocolate Chip, Chocolate Chip, Marble, Pound, Walnut
REBECCA & ROSE CAKES: Chocolate, Chocolate Drizzle, Chocolate Drizzle
CAKES SUGAR FREE: Carrot, Mandel, Marble, Sponge
COOKIES: Assorted, Black & White, Chocolate Chip, Chocolate Nut Wafers, Fudge, Lady Fingers, Rainbow, Thin & Crispy
MACAROONS: Almond, Chocolate Coasted Coconut, Chocolate Dipped, Classic Praline, Coconut, Early Morning Coffee, Sugar-free, Walnut
SOMETHING GOOD: Flat Crisps, Flat Crisps, Mini
SPRING VALLEY MACAROONS: Plain

TRADER JOE’S MACAROONS: Chocolate Dipped
YANOVSKY Alfajores, Cookies
YEHUDA CAKES: Chocolate, Crumb, Marble, Vanilla
GLUTEN FREE: Egg Matzah Style Squares, Everything Matzah Style Squares
GLUTEN FREE CRACKERS: Cracked Pepper, Fiber Enriched, Matza Style Squares
CINNAMON, Matzo Style Squares, Matzo Style Squares Toasted Onion, Matzo Style Squares Unsalted, Plain, Soup

BEVERAGES

ADIRONDACK SELTZER: Lemon Lime, Mandarin Orange, Plain
AHOLD Orange Juice
AVENUE A Orange Juice
BEST YET Orange Juice
BETTER VALUE Orange Juice
BIG SQUEEZE Orange Juice
BIG Y SELTZER: Plain
BLUEPANTRY Seltzer Unflavored
BOWL & BASKET Orange Juice
BRAVO Orange Juice
BROOKSHIRE Orange Juice
CAFÉ TASTE COFFEE: Columbian, Gold, Original, Platinum
CEREMONIE TEA Chamomile Flowers Cubes, Chamomile

CHERRY VALLEY
Orange Juice

COCA-COLA
Coca-Cola Classic, Diet Coke

COMPARE FOODS
Orange Juice

CORNELL
Plain Ole Seltzer

CUMBERLAND
Orange Juice

DAIRY FRESH
Orange Juice

DIERBERGS
Orange Juice

ELDORADO
Boulange Espresso

ELITE
Coffee Platinum, Instant Coffee

ESPRESSO CLUB USA
Coffee Capsule (Regular)

ESSENTIAL EVERYDAY
Orange Juice w/ Pulp

FAIRWAY
Seltzer Plain, Sparkling Apple Cider

FARM FRESH GUARANTEED
Orange Juice

FLORIDA’S NATURAL
Orange Juice Most Pulp, Orange Juice No Pulp, Orange Juice Some Pulp

FOOD CLUB
Orange Juice

FOOD LION
Orange Juice

FOODTOWN
Orange Juice, Seltzer Plain

FRESH THYME
Orange Juice

GEFEN
COFFEE: Instant Decaf, Instant Regular, Taster’s Choice
ICED TEA: Kiwi Strawberry, Lemon, Peach, Raspberry
ICED TEA - DIET: Kiwi Strawberry, Lemon, Peach, Raspberry
JUICE: Apple, Grapefruit, Lemon, Orange, Pineapple, Prune, Tomato, Tomato No-Salt
Coconut Milk Unsweetened, Instant Chocolate Flavored Mix, Tea Bags, Tomato Juice

GIANT
Lemon Lime Seltzer, Plain Seltzer

GIANT EAGLE
Orange Juice

GIANT VALUE
Orange Juice w/ Pulp

GLICKS
Apple Juice, Lemon Juice

HADDAR
JUICE: Apple, Cranberry, Cranberry Cocktail, Lemon, Prune, Tomato

HANNAFORD
SELTZER: Lemon, Lime, Plain
Orange Juice

HEAVEN & EARTH
Beetroot & Carrot Juice, Carrot & Pineapple Juice, Organic Pomegranate Juice

HOLY CACAO CHOCOLATE
Hot Chocolate Drink “Shoko”, Whole Roasted Coffee

IGA
Orange Juice

INGLES
Orange Juice

JUMP
SOFT DRINK: Grapefruit, Orange, Pomegranate-Apple, Strawberry Banana

KEDEM
JUICE: Apple, Cranberry, Cranberry Cocktail, Sangria, Sparkling Apple Cider, Sparkling Raspberry, Sparkling Sangria
Light Apple Juice

KEY FOOD
Orange Juice

KINGS
Orange Juice
KRAUSDAL
Orange Juice

KREATIVE
Turkish Coffee

LANDWER
Dark Roast Coffee, Ground Espresso, Original Roast Coffee

LAVAZZA
Coffee Espresso

LE CHOCOLAT
Drinking Chocolate Mix

LEIGH VALLEY
Orange Juice

LOWES
Orange Juice

MAGIC GARDEN
Pomegranate Orchard Tea

MARKET BASKET
Seltzer: Plain

MEHADRIN
Hot Chocolate Mix, Hot Chocolate Mix No Sugar

MISPACHA
Cappuccino Hot Chocolate, Hot Chocolate, Sugar Free Hot Chocolate

MORNING FRESH
Orange Juice

ORCHARD PURE
Orange Juice

OSEM
Raspberry Flavor Drink Concentrate

OUR FAMILY
Orange Juice

PARADE
Orange Juice

PRICE CHOPPER
Orange Juice

PRICE RITE
Seltzer: Lemon Lime Orange Juice, Plain, Raspberry

QUICK CHECK
Orange Juice

RASHI
Apple Juice

REDNERS
Orange Juice

REFRESHE
Lemon Lime Seltzer, Orange Seltzer, Plain Seltzer, Raspberry Seltzer

ROSSO CAFFE
Bella, Delicato, Diamenta, Gentleman, Intelligente, Macho, Maestro, Puroino, Ric-co, Speciale Vaniglia

SCHNUCK’S
Orange Juice

SEATTLE’S BEST
Organic Fair Trade: Dark & Intense Level Five Ground Coffee, Level Four

Coffee Regular, Level Five, Level Four, Level One, Level Three, Level Two, Summer Brew

SEDANO’S
Orange Juice

SIMPLY
Orange Juice High Pulp, Orange Juice No Pulp

SHOPRITES
Juice: Cranberry, Lemon, Orange

Seltzer: Cherry Vanilla, Coconut, Ginger, Lemon Lime, Lime Mint, Orange, Plain, Raspberry

Tea Bags

SHURFINE
Orange Juice

SIGNATURE SELECT
Orange Juice

SOUTHEASTERN
Orange Juice

STARBURCS
Blonde Veranda Blend, Brazil Coffee, Breakfast Blend Mild Latin America Ground Coffee Cafe Moul, Coffee Regular, Coffee-Flavorlock Bags, Colombia 100% Arabica Coffee - Medium, Colombia Narino 100% Arabica Coffee - Medium, Costa Rica Cof-fee, Espresso 100% Arabica Coffee - Dark, French Roast

Dark Whole Bean Coffee, French Roast, Extra Bold Dark Roast

Blended Ground Coffee Cafe Moul, House Blend, Kenya Select Blend Coffee, Pike Place Roast Coffee, Specialty Sales Coffee

STOP & SHOP
Seltzer: Lemon, Lime, Plain

SUPER CHILL
Seltzer: Plain

SWEET-TOUCH-NEE
HERBAL TEA: Cinnamon & Apple, Lemon Verbena, Orange Spice, Peppermint

TEA: Caffeine Free, Green, Regular

SWISS
Orange Juice

SYPO
Seltzer: Original Seltzer

TANNER BROS.
Orange Juice

THE SECRETS OF HERBS
HERBAL TEA: Echinacea & Elderflower, Ginger & Honey, Ginger & Lemon, Nirvana - Stress Relief, Red Fruits Infusion

TIPTON GROVE
Orange Juice

TOPS
Orange Juice

TORREFAZIONE ITALIA
Coffee Regular

TREE RIPE
Orange Juice

TROPICAL SUN
Orange Juice

TUSCANINI
Mineral Water Sparkling, Mineral Water Still, Sparkling Water, Sparkling Water Grapefruit, Sparkling Water Lemon, Sparkling Water Orange, Tomato Juice

WELLSLEY FARMS
Seltzer: Plain

WHITE ROCK
Lemon Lime Seltzer, Plain Seltzer

WISSOTZKY
BLACK TEA: Nana Mint, Spices & Nana Mint

FRUIT TEA: Cherry, Lemon, Peach, Raspberry


HERBAL TEA: Chamomile & Nana Mint, Ginger & Citrus with Nana Mint, Green Tea Earl Grey, Green Tea with Chamomile, Green Tea with Lemongrass & Peppermint, Green Tea with Lemongrass & Verbena, Lemon & Nana Mint, Masala Chai, Nana, Rose Chai, Vanilla

HERBAL TEA - MAGIC
GARDEN: Apple Delight, Blood Orange Mandarin, Chamomile, Chamomile Honey, Chamomile Nana, Cinnamon Magic, Cranberry Splash, Fruit Galore, Nana Lemon, Passion Fruit & Mango, Peppermint, Rosehip & Hibiscus, Strawberry Burst, Wild Berry Nectar

Classic Tea, Earl Grey, English Breakfast, Gift Box, Green Tea Chest

CRISPY O’S
CEREAL: Apple Cinnamon, Cocoa, Frosted, Frosted Gluten Free, Frosted Medley, Fruit, Honey, Plain

DAYEINU
Granola-Classic, Granola-Cranberry

GEFEN
GRANOLA: Almond Crunch, Chocolate Crunch, Honey Almond Chewy Clusters, Ma-ple Pecan Chewy Clusters

HOT CEREAL: Farina Style, Maple & Brown Sugar

KRISPY KRUNCH
CEREAL: Chocolate Pops, Fruity Pops, Fruity Rings, Honey Rings

Crepe Batter, Pancake Batter

MANISCHWITZ
CEREAL: Hot Wheat, Passover Granola Almond Pecan w/ Cranberries, Sunny O’s

CEREAL: MAGIC MAX: Coca Crunch Puffs, Coca Loops, Fruity Loops, Vanilla Crunch Puffs

Pancake Mix, Pancake Mix Blueberry

MESHUBACH
CEREAL: Cocoa, Fruit, Honey

YARDEN
Matzo Cereal

GLICKS
Candle Holders, Deluxe Candles (Burns 4 Hours), Standard Candles (Burns 3 Hours)

MANISCHWITZ
Memorial Tumblers, Shabbat Candles

ROKEACH
Memorial Tumblers, Shabbat Candles

CANDY & CHOCOLATE*

Products with an asterisk (*) are OU Matza Ashira and are recommended for those of Sephardic descent, but not for those of Ashkenazic heritage with the exception of small children and the infirm.

ABSOLUTELY
CANDY: Coconut Chews, Coconut Chews Cranberry

ALPROSE
CHOCOLATE: Deluxe Dark w/ Hazelnut Praline, Deluxe Milk w/ Hazelnut Praline, Deluxe White w/ Hazelnut Praline, Extra Fine Milk w/ Whole Almonds, Napolitans Dark, Napolitanos Milk, Swiss Dark, Swiss Milk, Swiss Milk Cream, Swiss White, Two Tone Double Milk and White

AVIV
Coated Matzos Chocolate Flavor

BARTONS
FRUIT SLICES: Cherry, Lemon, Lime, Orange

Almond Kisses, Apricot, Assorted Bartonettes, Cashew Crunch, Chocolate Almond Bark, Chocolate Almond Matzah, Chocolate Caramel Daisies, Chocolate Hazelnut Matzah, Chocolate Seder Mints, Dark Chocolate Almonds, Dark Chocolate Creme Mint Pouch, Dark Chocolate Matzah Crackers, Dark Chocolate Mint Matzos, Dark Chocolate Raspberry
Jellies, Milk and Dark Chocolate Bridge Mix, Milk Chocolate Almond Caramel Clusters, Milk Chocolate Lollycones

**CARMIT**
CHOCOLATE: Dark, White
Toasted Coconut Marshmallows

**CARMIT EGO**
Dark

**DEEBEST**
FRUIT SOFTEES: Apple, Assorted, Duo Orange Raspberry, Duo Strawberry Apple, Strawberry

**JELLY BEANS:** Black, Blue, Green, Orange, Pink, Purple, Red, Sour Fruit Mix, Sour Heart Beans, Sour Jelly Pearls, White, Yellow

**MINI FISH:** Assorted, Blue, Pink

 Assorted Jelly Fish Single Wrapped, Assorted Sour Drops, Bubble Flavor Pop, Bub-ble Flavor Taffy, Cherry Sours, Chocolate Lentils, Fruit Sours, Juju Bears, Juju Fruit, Juju Worms, Mini Blue Juju Fish, Mini Juju Assorted Fish, Mini Juju Strawberry Fish, Mini Pink Juju Fish, Mocha Coffee Lentils, Pastel Mint Lentils, Safari Jujus, Sour Drops Mix, Sour Drops Strawberry, Strawberry Jelly Fish Single Wrapped, Wild Strawberry Jujus

**ELITE**
BAZOOKA GUM: Fruit, Strawberry, Tropical

**CHEWING GUM:** Bubble Gum, Bubble Gum Balls, Chiklets Mini Gum, Mini Gum, Must Fruit, Must Kids, Must Peppermint, Must Spearmint

**CHEWING GUM SUGARFREE MUST:** Fruit, Kids Fruit, Peppermint, Spearmint

**CHOCOLATE:** Bittersweet, Bittersweet Airy, Dark Megadim, Lentils, Mini Assortment Gift Box, Mini Coconut Bar, Mini Hazelnut Bar, Mini Lentils

**MILK CHOCOLATE:** Chocolate Bar, Megadim, With Lentils

**FRUIT CHEWS**

**ELYON**
MARSHMALLOWS: Natural Vanilla, Rainbow Twisters, Regular & Mini

**EM HACHITAH**
Chocolate Covered Matza

**GALIL**
Chocolate Covered Flavored Matzah

**GEFEN**
CHOCOLATE: Dark 50%, Dark 50% w/ Hazelnuts, Dark 50% w/ Nougat, Milk, Milk w/ Hazelnuts, Milk w/ Nougat, White, White w/ Nougat

**CHOCOLATE BARK:** Almond, Coffee, Hazelnut

**COCONUT CHIPS:** Chocolate, Honey, Original

**MARSHMALLOWS:** Mini, Pink & White, Toasted, Twisted, White

**GRANNNY’S**
MARSHMALLOWS: Mini, Toasted, White

**GROSS & CO**
CHOCOLATE: Deluxe Dark w/ Hazelnut Praline, Deluxe Milk w/ Hazelnut Praline, Deluxe White w/ Hazelnut Praline, Extra Fine Milk w/ Whole Almonds, Napolitans

**CHOCOLATE COVERED/ DIPPED:**
Dark Chocolate Egg Matzah*, Dark Chocolate Matzah, Milk Chocolate Egg Matzah*

**HADDAR**
Chocolate Covered Cherries, Chocolate Covered Marzipan Cream, Chocolate Covered Mint Cream, Chocolate Covered Orange Peels

**HARRISON’S ORIGINAL SWEET SHOP**
Fruit Slices, Fruit Smiles, Jelly Rings Raspberry

**HOLIDAY**
CHOCOLATE: Dark Chocolate Coconut Bon-Bons, Dark Chocolate Jelly Bars, Milk Chocolate Cashew Cluster, Milk Chocolate Coconut Bon-Bons, Milk Chocolate Lol-lipops, Milk Chocolate Space Duck Pops

**CHOCOLATE COVERED/ DIPPED:**
Dark Chocolate Egg Matzah*, Dark Chocolate Matzah, Milk Chocolate Egg Matzah*
HOLY CACAO CHOCOLATE
CHOCOLATE: 100%
Cacao, 32% Cafe Hafuch, 45% Milk, 56% Gianduja, 60% Cacao, 70% Cacao, 80% Cacao, 90% Cacao

IT'S DELISH

MANHATTAN CHOCOLATES
CHOCOLATE: Chocolate Lolly Cones, Chocolate Pops,
Jelly Rings Grape, Jelly Rings Raspberry

MANISCHWITZ CANDY: Magic Max Cotton Candy

CHOCOLATE: Almond Bark, Carmel Cashew Patties, Coconut Patties, Dark Choco-late Seder Plate, Dark Peppermint Patties, Fruity Bears, Hazelnut Truffles, Lolly-cones, Matzo Smores, Milk Almond Butter Cups, Milk Carmel Cashew Patties, Milk Frolic Bears, Milk Lollycones, Peppermint Patties, Raspberry Jell Bars, Seder Plate, Swiss Mints

CHOCOLATE COVERED EGG MATZO*: Dark, Double Dipped, Ultimate Double Dipped, Ultimate Smoothered, White

FRUIT SLICES: Orange, Lemon, Lime, Cherry, Raspberry

MARMALLOWS: Chocolate Covered, Mini, Toasted, White

MEGADIM Dark Chocolate

MOONANCE PRALINES: Hazelnut-Bitter, Hazelnut-Nougat, Nougat-Coffe, Triple-Nougat

MOSMARKS Chocolate Matzo

O’GOODY’S DARK CHOC COVERED: Almonds, Cashews, Coffee Beans, Hazelnuts, Pecans, Raisins

LENTILS: Candy N’ Lentils, Chocolate, Chocolate N’ Lentils, Mint

MILK CHOC COVERED: Almonds, Cashews, Coffee Beans, Pecans, Raisins

THE COLLECTIONS: Almond, Cashew, Coffee Beans, Pecan, Raisin

WHITE CHOC COVERED: Almonds, Coffee Beans, Pecans, Raisins

Chocolate, Chocolate Almonds, Chocolate Fruit & Nut Mix, Chocolate N’ Candy As-sortment, Chocolate Raisins, Fancy Chocolate & Candy, Fruit N’ Nut Assortment, Fruit N’ Nut Delight, Fruit N’ Mini Delight, Non Pairs, Premium Assortment, Premium Candy & Chocolate, TV Assortment

ONEG CANDIES MAYA SUGAR FREE: Cappuccino, Yogurt Strawberry

CANDY: Coffee, Fruit, Honey

FRUIT SLICES: Cherry, Lemon, Lime, Orange

JELLY: Fingers, Fish, Fruit, Ju Ju, Rings, Safari, Slices

MARMALLOWS: Fluffy, Twisted, Vanilla

PRALINES: Caramel, Foiled, Raspberry

SOUR: Fruit, Jelly Bears, Mini Fruit

SUGAR FREE: Coconut Cremes, Espresso Beans, Marzipan Rings, Nonpareils, Tootie Fruities, Truffles

SUGAR FREE CANDY: Apple, Berries, Cherry, Lemon

TRUFFLES: Caramel, Raspberry, Strawberry

Espresso Beans, Frooties, Fruit Taffies, Lollypops, Mints, Nougat Rolls, Pralines, Praline Creams, Sour Taffies, Viennese Knurch

OSEM CHOCOLATE COVERED MATZAH: Choc Orange Flavored, Choc Raspberry Flavored

REBEECA & ROSE Fruit Slices, Jelly Rings Raspberry, Jelly Rings Raspberry (Natural)

RISHON CHOCOLATE COVERED MATZOS: Coconut, Plain, Sprinkles

ROKEACH FRUIT SLICE: Cherry, Orange, Lemon, Lime, Raspberry

SAVION FRUIT SLICE: Cherry, Lemon, Lime, Mini, Orange

MARMALLOWS: Coconut, Mini, Twister, White

SCHMERLING’S CHOCOLATE BAR: 72% Cocoa, Choco Blanc, Krachnuss, Noblesse, Praline Milk, Pra-line White, Swiss Milk, White Almond

ROSEMARIE BAR: Cappuccino, Caramel, Coconut, Harmony, Kids, Milk, Parve, Split

Milk Coating, MINOR Milk Stick, Orange Noir, Parve Coating, Swiss Milk Hazelnuts

STREIT’S CHOCOLATE COATED: Almonds, Cranberries, Hazelnuts, Raisins

TRUFFLES: Cappucino, Caramel, Hazelnut, Mini, Regular

SWISS SELECTION SWISS DARK: Chocolate, Chocolate 72%

SWISS MILK: Chocolate, Chocolate Cream Deluxe (Gianduja), Chocolate With Broken Hazelnuts, White Chocolate

TALYA LEWIN Organic Chocolate Dates

YANOVSKY CHOCOLATE COVERED: Matzo, Matzo Flakes

YEHUDA CHOCOLATE COATED MATZOT: Plain, w/ Coconut, w/ Rainbow Sprinkles, w/ Sprin-kles

Gluten Free Chocolate Covered Crackers

YUMZEEZ Chocolate Almonds, Chocolate Raisins

CLEANING PRODUCTS

CLENEO Magic Sponge, Magic Sponge Extra, Magic Sponge w/Scouring Pad, Multi Purpose Cleaning Sponge

GEOULA Metal Sponges

OPPENHEIMER Cleaning Sponge

PERSIL GEL: Active Soda, Baby, Color, Lavender, Regular, Universal

Washing Powder

SOAD GEL: Color, Regular

POWDER: Color, Lavender, Regular Floor Cleaner, Softener

SUPERIO Scouring Pads, Sponges

SUPERIOR PERFORMANCE Sponges

CONDIMENTS

AHOLD USA WEDGE LOGO HONEY: Clover, Orange Blossom, Wildflower

ALBERTSON’S HONEY: Clover

ARROW HORSERADISH: and Beets, Cream Style, Regular

AUNT BERTA’S SAUCE: Chili & Garlic, Chili Garlic & Ginger, Chili Garlic w/ Tapioca, Mango, Mango Passion Fruit, Spicy Plum & Pomegranate

SAUCE - LESS SUGAR: Pomegranate & Plum

SPREADS: Black Olives & Eggplant, Eggplant & Lemon, Lemon Eggplant, Natural Silan Date, Spicy Bell Pepper

AVENUE A HONEY: Clover, Organic

BA-TAMPE Half Sour Pickles, New Kraut, Red Horseradish, Sauerkraut, White Horseradish

BALDUCCI’S FOOD LOVER’S MARKET HONEY: Wildflower

BARKMAN’S HONEY: Raw & Unfiltered Clover, Raw & Unfiltered Florida, Raw & Unfiltered North East, Raw & Unfiltered Wildflower, Raw California

BEARS CLUB HONEY: Clover


BEIT HASHITA OLIVES: Green Cracked, Green w/ Garlic

Cucumbers in Brine, Peppers

BELL-VIEW HONEY: Clover

BENZ’S Charoset, Ground Horseradish Maror

BERRYHILL HONEY: Clover

BETTER VALU HONEY: Wildflower

BIG Y HONEY: Wildflower

BLANCHARD SAUCE: Chili

BLANCHARD & BLANCHARD SALAD DRESSING: Balsamic Italian Low Fat, Creamy Ranch,
Creamy Southwestern, Creamy Sundried Tomato, Garlic Garden, Sweet Onion Fat Free, Zesty Garlic, Zesty Garlic Fat Free
SAUCE: Apricot Chicken, Cherry Chicken, Chili, Cranberry Chicken, Honey Mustard, Mustard, Orange Chicken, Spicy Ketchup
VINAIGRETTE: Balsamic, Balsamic & Garlic Fat Free, Northern Italian, Olive Oil, Olive Oil & Balsamic, Raspberry, Red Wine Fat Free, Tomato Basil
Honey Mustard, Passover Mustard, Spicy Ketchup
BLOOM’S Chocolate Syrup
BLOSSOM HILL HONEY: Blends, Orange Blossom, Wildflower
BLUPANTRY HONEY: Pure
Mini Mandel (Soup Nuts)
BNEI DAROM Cucumbers in Brine, Olives, Red Pepper Cubes, Red Pepper Strips, Roasted Eggplant in Brine
Bob Evans Farms
HONEY: Clover
BOSCO Chocolate Syrup, Pancake Syrup
BUSY BEE HONEY: Wildflower
BUTTERNUT MOUNTAIN FARM HONEY: Clover
DEER CREEK HONEY: Clover, Orange Blossom, Wildflower
DI NICOLA PASTA SAUCE: Basil Marinara, Classic Marinara
DOUGIE’S BAR-B-QUE & GRILL Barbecue Sauce, Barbecue Wing Sauce
DUTCH GOLD HONEY: Alfalfa, Baker’s Special, Blueberry, Buckwheat, Clover, Eucalyptus, Golden, Orange Blossom, Organic, Regular, Wildflower
ESKAL Date & Nut Spread (Charoset), Dill Cucumbers Brined, Dill Pickles
EXCEPTIONAL VALUE HONEY: Wildflower
FARM FRESH Half Sour Pickles, Sour Pickles
FEATURE Prepared Horseradish, Prepared Horseradish with Beets
FLAUM DIPS: Babaganoush, Broccoli, Dill, Garlic, Jalapeno, Olive, Onion, Spinach, Tomato
HORSERADISH: Extra Strong, Regular, Triple Strong, White
PICKLES: Half Sour, Hot Sour, Sour
Hot Pepper Mix
FOODFEST HORSERADISH: New York Style Beets, Prepared, Prepared with Beets, Red Beet No Sugar Added
FOODTOWN HONEY: Clover
FOX’S U-BET SYRUP: Chocolate, Chocolate Sugar-Free, Chocolate Sundae, Coffee, Fair Trade Chocolate, Strawberry, Vanilla
GABILA’S Half Sour Pickles, Sour Pickles
GALIL HONEY: Orange Blossom
Black Olive Rings, Pickled Cucumbers in Brine, Pickled Eggplants, Red Pepper Strips/ Squares/ Halves
GEFEN BBQ SAUCE: Bold, Homestyle, Hot & Spicy, No Sugar, Original, Sweet & Sour
CHOW MEIN NOODLES: Gluten Free Chow Mein Noodles Fine, Gluten Free Chow Mein Noodles Wide, Thin, Wide
DUCK SAUCE: Ginger, Hot & Spicy, Sweet & Sour
MAYONNAISE: Lite, Plain, Squeeze Lite, Squeeze Original, w/ Walnut Oil
OLIVES: Black, Black Manzanillo, Black Pitted, Black Sliced, Cracked Sour, Green, Green Pitted, Green Pitted Mint, Marinated in Wine Vinegar, Medley, Sour
PASTA SAUCE: Fat Free Classic, Fresh Basil, Mushroom, Salt Free, Spicy, Vodka
PIZZA SAUCE: Fat Free, Oregano, Original
<table>
<thead>
<tr>
<th>PRODUCT</th>
<th>DESCRIPTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>SALSA</td>
<td>Hot, Mild, Olive, Pineapple</td>
</tr>
<tr>
<td>SAUCE</td>
<td>Chicken, Hot Chicken, Marinara, Marinara No Sugar, No Salt Tomato, Rib, Rib Spicy, Steak</td>
</tr>
<tr>
<td>SPREADS</td>
<td>Almond Butter, Cashew Butter</td>
</tr>
<tr>
<td>SYRUP</td>
<td>Chocolate, Chocolate Flavor, Coffee, Maple, Pancake, Pancake Lite, Rasp-berry, Simple, Strawberry, Sugar Free Chocolate, Vanilla, Vanilla Flavored</td>
</tr>
<tr>
<td>TOMATOES</td>
<td>Sauce</td>
</tr>
<tr>
<td>VEGETABLES (PRESERVED)</td>
<td>Baby Gherkins, Cucumbers In Brine, Dill Gherkins, Dill Pickles, Gherkins, Israeli Style Sliced Dill Pickles, Mild Pepperoncini, Pickled Hot Peppers, Pickles, Red Chili Peppers, Red Pepper Strips, Sauerkraut, Sliced Red Peppers</td>
</tr>
<tr>
<td>HONEY</td>
<td>Clover, Ketchup, Ketchup No Sugar, Mini Mandel, Mini Mandel Rings, Soup Man-dels</td>
</tr>
<tr>
<td>GIANT</td>
<td>HONEY: Clover</td>
</tr>
<tr>
<td>GLICKS</td>
<td>FRUIT: Cranberry Sauce Whole</td>
</tr>
<tr>
<td>HONEY: Regular</td>
<td></td>
</tr>
<tr>
<td>MARINARA SAUCE</td>
<td>Fat Free, Thick &amp; Chunky, Tomato Basil, Traditional</td>
</tr>
<tr>
<td>MAYONNAISE</td>
<td>Lite, Regular</td>
</tr>
<tr>
<td>VEGETABLES</td>
<td>Tomato Sauce</td>
</tr>
<tr>
<td>Chocolate Syrup, Cranberry Sauce Jelly, Cranberry Sauce Whole, Imitation Soy Sauce, Imitation Soy Sauce Lite, Ketchup, Pizza Sauce, Teriyaki Sauce, Teriyaki Sauce Lite</td>
<td></td>
</tr>
<tr>
<td>HONEY</td>
<td>Clover, Hot &amp; Spicy, Sweet &amp; Sour</td>
</tr>
<tr>
<td>MAYONNAISE</td>
<td>Lite, Regular</td>
</tr>
<tr>
<td>OLIVES</td>
<td>Green Pitted, Green Sliced, Manzanilla Pitted</td>
</tr>
<tr>
<td>SALAD DRESSING</td>
<td>Balsamic Vinegar, Caesar, French, Italian, Italian Dressing &amp; Sea-soning Mix, Light Caesar, Light French, Light Russian, Nish Nosh, Ranch, Raspberry Vinaigrette, Russian, Thousand Island</td>
</tr>
<tr>
<td>DUCK SAUCE</td>
<td>Garlic, Hot &amp; Spicy, Sweet &amp; Sour</td>
</tr>
<tr>
<td>HONEY</td>
<td>Regular</td>
</tr>
<tr>
<td>MAYONNAISE</td>
<td>Lite, Regular</td>
</tr>
<tr>
<td>OLIVES</td>
<td>Pitted, Black Pitted, Black Sliced, Sliced, Manzanilla, Mediterranean, Mexican, Spicy, Syrian, Thai</td>
</tr>
<tr>
<td>OLIVES BRINED</td>
<td>Black, Black Pitted, Black Sliced, in Wine Vinegar, Indian, Manzanillo, Marinated, Mediterranean, Mexican, Spicy, Syrian, Thai</td>
</tr>
<tr>
<td>HONEY</td>
<td>Clover, Organic, Raw, Wildflower</td>
</tr>
<tr>
<td>OLIVES</td>
<td>Black Pitted, Black Sliced, in Wine Vinegar, Indian, Manzanillo, Marinated, Mediterranean, Mexican, Spicy, Syrian, Thai</td>
</tr>
<tr>
<td>Pickled Tomatoes</td>
<td></td>
</tr>
<tr>
<td>LA MINA</td>
<td>HONEY: Wildflower</td>
</tr>
<tr>
<td>HONEY</td>
<td>Clover</td>
</tr>
<tr>
<td>LENZ</td>
<td>HONEY: Clover</td>
</tr>
<tr>
<td>MANISCHEWITZ</td>
<td>CREAMY HORSERADISH SAUCE: Dill, Original, Wasabi</td>
</tr>
<tr>
<td>HONEY</td>
<td>Clover, Honey Bears</td>
</tr>
<tr>
<td>Product Name</td>
<td>Description</td>
</tr>
<tr>
<td>--------------</td>
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</tr>
<tr>
<td>NOAM GOURMET</td>
<td>Natural Clover Honey: 100% Pure &amp; Cream Style, Red, White</td>
</tr>
<tr>
<td>NATHAN'S FAMOUS</td>
<td>Southeast 100% Raw Blossom, 100% Raw, Florida Raw, Orange Blossom, Honey: Pure, Wildflower</td>
</tr>
<tr>
<td>NAZAKI</td>
<td>Halves, Sauerkraut Peppers Strips/ Squares/ Mixed Vegetables, Red Pickled Eggplants, Pickled Honey: Pure, Wildflower</td>
</tr>
<tr>
<td>MORELAND</td>
<td>Soup Croutons/ Mandels</td>
</tr>
<tr>
<td>MID-EAST</td>
<td>Cracked and Spicy Green Olives, Pickled Cucumbers in Brine</td>
</tr>
<tr>
<td>MISHPACHA</td>
<td>HONEY: Squeeze Bear</td>
</tr>
<tr>
<td>MAYONNAISE</td>
<td>Lite, Regular</td>
</tr>
<tr>
<td>SAUCE</td>
<td>Marinara, Classic, Marinara Classic Fat Free, Tomato Basil, Vodka</td>
</tr>
</tbody>
</table>
PRODUCTS BEARING AN OU OR AN "KOSHER FOR PASSOVER

DAIRY:

CHALAV YISRAEL

GEVINA FARMS
Cream Cheese, Greek Yogurt

GIVAT
YOGURT - SLIM 60 FAT FREE
SUGAR FREE: Coffee, Mixed Berry, Strawberry, Vanilla

YOGURT - YOGOLITE NONFAT: Coffee, Field Berry, Strawberry, Vanilla

YOGURT - YUMMY KIDS: Strawberry, Vanilla

Cottage Cheese, Cottage Cheese Lowfat, Cream Cheese Bar, Yogolite Plain Sweetened

ISIGNY ST. MERE
Brie, Camembert

J&J
CHEESE: American, American Cheese Spread, Cottage Cheese, Cottage Cheese Lowfat, Farmer Cheese Snack: Cappuccino, Regular

CREAM CHEESE: Bar, Garlic 'n Chives, Lite, Plain, Whipped Lite, Whipped Vegetable

YOGURT: Berry Medley, Blueberry, Coffee, French Vanilla, Golden Gafe - Coffee, Plain, Strawberry, Vanilla

YOGURT NON FAT: Coffee, Plain Sweetened, Strawberry, Vanilla

YOGURT SWISS: Strawberry, Vanilla

Light Sour Cream, Sour Cream

LE RUSTIQUE
CHEESE: Brie

MEHADRIN
CHEESE: American, Cheddar, Cottage Cheese, Cottage Cheese Fit 'n Free, Cottage Cheese Lowfat, Farmer, Mozzarella, Munster, Pizza, Smoked

CHEESE SNACK: Greek, Regular

CHEESE STIX: American, Mozzarella, Smoked

CREAM CHEESE: Whipped, Whipped Light, Whipped Vegetable

LEBEN: Chocolate, Plain, Strawberry, Vanilla

PUDDING: Chocolate, Vanilla

YOGURT: Blueberry, Coffee, Plain, Raspberry, Strawberry, Strawberry Banana, Vanil-la

YOGURT BLENDED LOW FAT: Coffee, Strawberry, Vanilla

YOGURT FIT 'N' FREE: Coffee, Mixed Berry, Plain, Strawberry, Vanilla

YOGURT GREEK FIT 'N' FREE: Black Cherry, Cappuccino, Mixed Berry, Vanilla

YOGURT GREEK NON FAT: Black Cherry, Cappuccino, Peach, Plain, Strawberry, Vanil-la

Garlic Butter, Sour Cream

NANNY'S CHEESES

YOGURT FIT 'N' FREE: Coffee, Mixed Berry, Strawberry, Vanilla

YOGURT 50LITE: Strawberry Diet

YOGURT 80LITE: Coffee, Plain, Strawberry, Vanilla

YOGURT GREEK: Coffee, Plain, Strawberry, Vanilla

YOGURT GREEK CREAMY BLENDS: Caramel Café Macchiato, Plain, Strawberry, Vanil-la, Vanilla Lavendar, Vanilla n' Chocobits

YOGURT GREEK LIGHT: Coffee, Strawberry, Vanilla

YOGURT KIDDIE WHOLE MILK: Strawberry, Vanilla

YOGURT LOW FAT: Cappuccino, French Vanilla, Strawberry, Vanilla

YOGURT NONFAT "TASTE": Café Late, Strawberry, Vanilla


PASTURES OF EDEN
CHEESE: Feta

THE CHEESE GUY

Danish Blue Cheese, Feta, Havarti, Montaggio Cheese, Monterey Jack, Morlacco Cheese, Parmesan Cheese, Pecorino al Tartufo, Pecorino Romano, Provolone di Pecora Cheese, Rancheli

TNUVA
Butter, Emek Cheese Sticks

YOTVATA
Burrata Vaccina, Burro, Caciotta Bianca / Peperoncino / Pepe Nero, Caciotta Di Bufala, Caciotta Vaccina, Caciotta Vaccina Al Pepe Nero, Caciotta Vaccina Al Pepe-roncino, Caciotta Vaccina Alle Noci, Caciotta Vaccina Alle
Products Bearing an @P or an @ Kosher for Passover

Olive Nere, Latte Fresco di Bufala, Latte Fresco Vaccino, Mascarpone, Mozzarella Der Pizza, Mozzarella di Bufala, Mozzarella Vaccina, Panna da Cucina, Panna da Montare, Provolone Affumiciato, Provolone Dolce

Yotvata IT 20/160 CE
Fiore Sardo, Pecorino Romano, Pecorino Sardo, Ricotta Secca Dolce Gran Yotvata

DAIRY: NON-CHALAV YISRAEL

AHOLD
CREAM CHEESE: Bars, Cups - Soft
MILK: 1%, 2%, Fat Free, Whole

Half & Half, Heavy Cream
Light Cream, Sour Cream Nat

AXELROD
SOUR CREAM

BEST YET
MILK: 1%, 2%, Fat Free, Whole

BORDEN
MILK: 1%, 2%, Whole

BOWL & BASKET
BUTTER: Salted, Unsalted
MILK: 1%, 2%, Fat Free, Whole

Organic Milk

BOWL & BASKET A SHOPRITE BRAND
BUTTER: Salted, Unsalted, Whipped Salted, Whipped Unsalted

BREAKSTONE’S
BUTTER: Salted, Unsalted, Whipped Salted, Whipped Unsalted

COTTAGE CHEESE: Low Fat
Sour Cream, Sour Cream Reduced Fat

CLOVERLAND
MILK: Fat Free, Low Fat, Reduced Fat, Whole

CREAM-O-LAND
MILK: 1%, 2%, Fat Free, Low Fat, Reduced Fat, Whole

Milk Whole

DANNON
YOGURT: Coffee, Vanilla

DEAN
Skim Milk

DERLE FARMS
Half & Half, Heavy Cream, Light Cream

EVERLE
MILK: 1%, 2%, Chocolate, Skim, Whole

Half & Half, Heavy Cream

FAIRWAY
CREAM CHEESE: Bars

FAMILY CHOICE
MILK: 1%, 2%, Chocolate, Skim, Whole

FARMLAND
Buttermilk, Half & Half, Heavy Cream, Light Cream, Milk Fat Free Organic, Milk Low Fat Organic, Milk Reduced Fat Organic, Milk Whole Organic

FARMS CREAMERY
CREAM CHEESE: Bars, Cups - Soft

FOOD LION
CREAM CHEESE: Bars

FOODTOWN
CREAM CHEESE: Bars, Cups - Soft

FRESH DIRECT
MILK: 1%, 2%, Skim, Whole

Half & Half, Heavy Cream

FRIENDSHIP
COTTAGE CHEESE: Low Fat, Nonfat, Nonfat with Pineapple, Plain, Salt Free Low Fat, with Pineapple

Buttermilk, Farmer, Cheesemaker, Pot Cheese, Sour Cream

GIANT EAGLE
COTTAGE CHEESE: Low Fat, Lowfat Salt Free, Nonfat, Nonfat with Pineapple, Plain

4% Cottage Cheese, Sour Cream

GLENVIEW FARMS
MILK: 2%

Whole Milk

GRASS MILK
MILK: 1%, 2%, Chocolate, Skim, Whole

Half & Half, Heavy Cream

GREAT VALUE
MILK: Whole

GUIDA
Half & Half, Heavy Cream, Light Cream

HAHN’S
Cream Cheese

HANNAFORD
CREAM CHEESE: Bars

JAMES FARM
Cream Cheese, Cream Cheese Spread, Pasteurized Cream Cheese

JUNIPER VALLEY
1% Milk, 2% Milk, Chocolate Milk, Half & Half, Heavy Cream, Skim Milk, Whole Milk

KEY FOOD
COTTAGE CHEESE: Low Fat, Lowfat with Pineapple

CREAM CHEESE: Bars

Half & Half, Heavy Cream

KROGER
Cream Cheese, Cream Cheese Bars

LA YOGURT
YOGURT: Blueberry, Cherry, Plain, Strawberry

LAURA LYNN
Nonfat Cottage Cheese with Pineapple

LUCERNE
COTTAGE CHEESE: 4% Large Curd, Fat Free Small Curd

CREAM CHEESE: Bars

1% Lowfat Small Curd Cottage Cheese, 2% Lowfat Small Curd Cottage Cheese, 4% Small Curd Cottage Cheese, Fat Free Cottage Cheese, Sour Cream

MARKET BASKET
CREAM CHEESE: Bars, Cups - Soft

MIKDEL
CHEESE: American, American Smoked, Baby Swiss, Cheddar, Colby, Monterey Jack, Mozzarella, Muenster

MILLER’S CHUNK
CHEESE: Calico Cheddar, Dill Havarti, Fresh Curd, Golden Jack, Mello Gold, Port Salut

MILLER’S GOOD HEALTH
CHEESE: American, Edam, Gouda, Mozzarella, Muenster, Swiss, Vegetable Colby

MOUNTAINSIDE
MILK: 1%, 2%, Chocolate, Skim, Whole

Half & Half, Heavy Cream

MR. CHEESE
CREAM CHEESE: Bars

NICE
MILK: 1%, Chocolate, Skim, Whole

NICE!
MILK: Chocolate

Half & Half, Heavy Cream

ORGANIC VALLEY
MILK: 1%, 2%, Chocolate, Skim, Whole

PRICE CHOPPER
MILK: 1%, 2%, Skim, Whole
Cream Cheese

PRICE RITE
MILK: 1%, 2%, Fat Free, Low Fat

Half & Half, Heavy Cream, Light Cream

PRICERITE
1% Cottage Cheese, Cottage Cheese, Sour Cream

PUBLIX
CREAM CHEESE: Bars

QUICK CHECK
MILK: 1%, 2%, Fat Free, Low Fat

Cream Cheese

Price: 1% Cottage Cheese, Cottage Cheese, Sour Cream

RASKAS
CREAM CHEESE: Loaf

ROSENBERGER’S
Half & Half, Heavy Cream, Light Cream

SCHNUCK’S
CREAM CHEESE: Bars

SHAMROCK
MILK: 2%

SHAMROCK FARMS
ORGANIC MILK: 1%, 2%

Fat Free, Whole

SHOPPERS VALUE
MILK: 1%, Fat Free, Whole

SHOPRITE
BUTTER: Salted, Unsalted, Whipped Salted, Whipped Unsalted

COTTAGE CHEESE: Low Fat, Nonfat, Plain

CREAM: Heavy, Light

CREAM CHEESE: Bars, Cups, Whipped

BUTTERMILK, Half & Half, Low Fat Cottage Cheese Salt-Free, Neufchatel Bars, Sour Cream Natural

Fat Free Milk

SMITHFIELD
Neufchatel Cheese, Regular Cream Cheese

STOP & SHOP
BUTTER: Salted, Unsalted Whole

TAEU TOV
CHEESE: American, Cheddar, Edam, Gouda, Mozzarella, Muenster, Swiss, Syrian

TEMP-TEE
Cream Cheese

THE CHEESE GUY
Pecorino Fresco Pepperoncino, Pecorino Romano, Pecorino Romano Pepe Nero

TOPS
CREAM CHEESE: Bars

TURNER'S
MILK: 1%, 2%, Skim, Whole

WEGMANS
CREAM CHEESE: Bars, Cups - Soft

WEIS
CREAM CHEESE: Bars

WELLSLEY FARMS
MILK: 1%

WHOLE FOODS
MILK: 2%, Chocolate, Skim, Whole

Half & Half, Heavy Cream

WHOLESALE PANTRY
1% Milk, 2% Milk, Fat Free Whole

Milk Whole

WINN DIXIE
Heavy Cream

EGG PRODUCTS

ABBOTSFORD
Cage Free Hard Cooked Eggs

ABBOTSFORD EGG PRODUCTS
Cage Free Egg Product, Egg Whites Liquid

CHEF’S SELECT
Hard Cooked Eggs

DAVIDSON’S
Pasteurized Shell Eggs
PRODUCTS BEARING AN OU OR AN IO KOSHER FOR PASSOVER

DEB-EL

DEMOULAS/MARKET BASKET
Pure Whites

FIT & ACTIVE
Liquid Whites

FROZEN'N READY
Egg Whites Frozen Pasteurized

GORDON CHOICE
Liquid Whole Egg with Citric Acid

H.E.B.
Liquid Whites

HADDAR
Liquid Whites

HILL COUNTRY FARE
Liquid Whites

JAMES FARM
Liquid Egg Yolk, Liquid Whites

KROGER
Break-Free Fat Free-Cholesterol Free real Egg Products

MARKET PANTRY
100% Liquid Egg Whites

MICHAEL FOODS
Cage Free Egg Whites

NATURE'S BEST DAIRY
Pasteurized Shell Eggs

SAFEWAY
Liquid Egg Whites, 6/32 OZ Cartons

SHOP RITE
Liquid Whites

SOUTHERN HOME
100% Liquid Egg Whites

STATER BROS.
Egg Whites

STOP & SHOP
Eggs Made Simple-100% Liquid Egg Whites

SUNNY MORNING
Pasteurized Liquid Egg Product, Select Hardcooked & Peeled Eggs SuperValu Essential Everyday Liquid Egg Whites, 12/1 Lb Cartons

WEGMANS
Egg Busters Egg Whites-100% Egg Whites

A & B FAMOUS
GEFILTE FISH FROZEN: Carbohydrate Free, Family Pack, Kingfish, Less Sugar, Low Cholesterol, Old Fashioned, Pike and Whitefish, Salmon, Salt & Pepper, Splenda, Sugar Free, Sweet, Tri-Color, Twin Pack

GEFILTE FISH FROZEN: LONG ROLLS: Less Sugar, Regular, Salmon, Sugar Free

GROUND: Carp Frozen, Mullet, Whitefish

Long Rolls Cooked

ACME
HERRING: Chopped, Cream Sauce, Homestyle, In Wine, Rollmop, Schmaltz, Wine Sauce

ALTMAN’S
HERRING: Lunch, Party Snax, Tasty Bits

BANNER SMOKED FISH
SMOKED: Mackerel, Salmon, Whitefish

BENZ’S
HERRING: Danish, Dijon, Texas Style

MATJES HERRING: Hungarian - In Cream Sauce, Regular, With Jalapeno, With Oil & Scallions

PEPPERED: Bluefish, Mackarel, Nova

PICKLED HERRING: In Cream, Regular, With Spices

RAW FISH: Bluefish, Branzini, Carp, Cod, Flounder Fillet, Haddock, Halibut, Hamachi, Hoki, Mahi Mahi, Ocean Perch, Pike, Pollack, Red Snapper, Salmon, Sea Bass, Sole, Tilapia, Trout, Tuna, Turbot, Whitefish

SALADS: Baked Salmon Salad, Herring, Lox Salmon, Whitefish

SHMALTZ HERRING: Black Peppered, Russian, With Jalapeno, With Oil Scallions & Purple Onion

SMOKED FISH: Bluefish, Butterfish, Chubs, Kippered Salmon, Lox, Lox Tidbits, Mackerel, Pastrami Nova, Sable, Trout, Tuna, Whitefish, Whiting

Black Pepper Matjes, Creamy Nova Delight, Jalapeno Nova, Mackerel in Oil, Pickled Herring Jalapeno, Salmon Shmaltz, Scandinavian Matjes, Schmaltz Herring, Shtikalach, Smoked Tuna Oil

BLUE HILL BAY
HERRING: Fillets in Cream Sauce, Fillets in Dill Marinade, Fillets in Wine Marinade, Homestyle

BLUPANTRY
TUNA: Chunk Lite in Water

BROOKLYN’S FINEST
SMOKED: Salmon

CHEF TZALI
RAW FISH: Tilapia Fillet Gefilte Fish Original Frozen
PRODUCTS BEARING AN ☺ OR AN ☼ KOSHER FOR PASSOVER

DAJAM
SALMON: Canned Pink, Diet Blueback, Pink
SARDINES: in Olive Oil, in Olive Oil - Skinless and Boneless, in Olive Oil with Lemon Wedge - Skinless and Boneless, Low Sodium Skinless/ Boneless in Water
SMOKED: Salmon
TUNA: Chunk Light in Water, Chunk White in Water, Solid White in Water
Gefilte Fish, Precooked Gefilte Fish, Tilapia Bags

FEATURE
HERRING: Bismarck, Chopped, European Thick Cut, Fillets in Wine Marinade, in Dill Marinade, Luch Cut, Pickled Schmaltz
Icelantic Fillets
FISHING VESSEL ST. JUDE
Solid White Albacore Tuna

FLAUM
HERRING: Breslov, Cream Sauce, Matjaz, of Apt, of Kotzk, of Ruzhin, of Salant, of Vlozhin, Pickled, Schmaltz, Tidbits, Tidbits Premium

LOX: Deluxe, in Cream, Spicy, Tray
SALADS: Baked Salmon, Lox Spread, Nova Lox Salad, Tuna Deluxe, Tuna Spread, White Fish
SMOKED: Mackerel, Salmon, Whitefish

FOODFEST
HERRING: in Wine Marinade, with Dill
Cod Fillets, Cod Loins, Haddock Fillets, Pollock Fillets, Salmon Fillets, Sole Fillets

FRESH & FROZEN
GEFILTE FISH: Long Rolls, Regular, Twin Pack

GEFEN
SALMON: Blueback, Blueback No Salt, Pink, Pink No Salt
SARDINES: in Olive Oil, in Water
TUNA - CHUNK LIGHT: In Extra Light Olive Oil, in Oil, in Water
TUNA - CHUNK WHITE: Diet, in Oil, in Water
TUNA - SOLID WHITE: Diet, In Extra Light Olive Oil, in Oil, in Water
Kipper Snacks, Sweet Gefilte Fish
GEFILTERIA
Two Tone Gefilte Fish
GLATT MART
Gefilte Fish Frozen
GLICKS
SARDINES: in Olive Oil, in Water, Sk/Bn Olive Oil, Sk/ Bn Water
Chunk Lite Tuna in Water, Solid White Tuna in Water
HADDAR
Chunk Light Tuna In Water, Chunk White Tuna in Water, Solid White Tuna in Water

HOMARUS
SMOKED FISH: Salmon
KEDEM
Gefilte Fish, Gefilte Fish Tilapia
KING OSCAR
SKINLESS BONELESS SARDINES: in Olive Oil, in Water
KIRKLAND
SALMON: Smoked Salmon
KIRKLAND SIGNATURE
Smoked Salmon
MANSCHWITZ
GEFILTE FISH: All Whitefish Jelled, All Whitefish Liquid, Gefilte Fish Pre-Sliced Fro-zen, Jelled, Liquid, Premium Gold, Reduced Sodium, Sweet, Whitefish & Pike Jelled, Whitefish & Pike Liquid, Whitefish & Pike Reduced Sodium, Whitefish & Pike Sweet
GEFILTE FISH FROZEN: Gefilte Fish Frozen, Gefilte Fish Log Frozen, Gefilte Fshlets Liquid
MARSHALL’S BEST
SMOKE: Salmon
MEAL MART
Gefilte Fish

MRS. ADLER’S
GEFILTE FISH: No Salt, No Sugar, Old Jerusalem, Pike and Whitefish, Regular Fish Bits
NOAM
GEFILTE FISH: Gefilte Fish Gefilte Fish
NOAM GOURMET HERRING: Old Fashioned Pickled, Tidbits
OCEAN GOURMET
Gefilte Fish Rolls
OCEAN’S GOURMET
Gefilte Fish Rolls
ONE-ONE
Gefilte Fish
ROKEACH
GEFILTE FISH: Gold Label Old Vienna, Natural Broth, Old Vienna Fish Bits, Old Vien-na Whitefish Pike
GEFILTE FISH JELLED: No MSG, Old Vienna, Regular, Whitefish & Pike
GEFILTE FISH NO MATZAH MEAL: Gourmet Sweet, Heimish GEFILTE FISH SUGAR FREE: Jelled ROYAL
Gefilte Fish Frozen
SEA CASTLE
Anchovy Fillets in Olive Oil
SEASON
KIPPER: No Salt, Pepper KIPPER SNACKS: No Salt, No Salt Added, Peppered, Plain, Regular
SARDINES: NO SALT: in Olive Oil, Sardines
TUNA: Albacore in Oil, Albacore in Water, Albacore Pouch, Light Tuna Pouch, Tuna Pouch Anchovies in Olive Oil, Mackerel in Olive Oil, Mackrel in Water No Salt, Sprats, Sprats In Olive Oil
SHOPRTE
Salmon Smoked, Tuna in Water
STRUB’S
Gefilte Fish in Jellied Broth
SUPERIOR
Gefilte Fish
UNGERS HERRING: Old Fashioned Pickled, Tidbits
VITA
HERRING: in Cream, in Wine
SALMON: Nova, Sliced
YEHUDA
GEFILTE FISH: Regular, Sweet, Whitefish & Pike Gefilte Fish Gefilte Fish Tilapia
ZABAR’S
Pink Salmon

FRANKEL’S
BLINTZES: Apple, Cheese, Cherry, Potato Egg Noodles, Pizza Non-Gebroks, Potato Knishes, Waffles
GEFEN
FRIES: Crinkle, Fusion, Straight Cut, Sweet Potato - Crinkle, Sweet Potato - Straight Cut
HOO LACHTU
Pizza Wheels

FRUITS & VEGETABLES

AHOLD
Prunes, Raisins
AICHA
White Truffles
ALEI BODEK
Romaine Lettuce
BEETOLOGY
Baby Beets, Beets, Beets, Julienne Cut, Organic Beets
BLANCHARD & BLANCHARD
Capers
BLUPANTRY
Hearts of Palm Sliced, Hearts of Palm Whole, Mushroom Stems and Pieces
BODEK FRUIT: Frozen Cranberries & Apples, Frozen Cranberries & Blueberries, Frozen Strawberries, Peaches & Bananas, Rhubarb, Rhubarb & Strawberries, Strawberries, Strawberries In Syrup
VEGETABLES: Asparagus Cuts and Tips, Asparagus Spears, Broccoli Cuts & Florets, Broccoli Spears, California Blend, Cauliflower Cuts, Chopped Spinach, Coleslaw, Green Cabbage, Iceberg Lettuce, Leaf Spinach, Red Cabbage, Romaine House Salad, Romaine Lettuce, Winter Blend

FROZEN FOODS

A & B FAMOUS
Frozen Kishke
BERNIE’S
BLINTZES: Apple, Cheese, Cheese - Sugar Free, Cherry, Potato
DAYEINU
Cheese Ravioli, Pizza, Pizzarogies, Potato Pierogies

FRANKEL’S
BLINTZES: Apple, Cheese, Cherry, Potato Egg Noodles, Pizza Non-Gebroks, Potato Knishes, Waffles
GEFEN
FRIES: Crinkle, Fusion, Straight Cut, Sweet Potato - Crinkle, Sweet Potato - Straight Cut
HOO LACHTU
Pizza Wheels

FRUITS & VEGETABLES

AHOLD
Prunes, Raisins
AICHA
White Truffles
ALEI BODEK
Romaine Lettuce
BEETOLOGY
Baby Beets, Beets, Beets, Julienne Cut, Organic Beets
BLANCHARD & BLANCHARD
Capers
BLUPANTRY
Hearts of Palm Sliced, Hearts of Palm Whole, Mushroom Stems and Pieces
BODEK FRUIT: Frozen Cranberries & Apples, Frozen Cranberries & Blueberries, Frozen Strawberries, Peaches & Bananas, Rhubarb, Rhubarb & Strawberries, Strawberries, Strawberries In Syrup
VEGETABLES: Asparagus Cuts and Tips, Asparagus Spears, Broccoli Cuts & Florets, Broccoli Spears, California Blend, Cauliflower Cuts, Chopped Spinach, Coleslaw, Green Cabbage, Iceberg Lettuce, Leaf Spinach, Red Cabbage, Romaine House Salad, Romaine Lettuce, Winter Blend

BODEK GREENHOUSE
VEGETABLES: Baby Leaf Spinach, Baby Spring Mix, Romaine Lettuce
CHEF TZALI
VEGETABLES: Broccoli Florets, California Blend, Carrots, Cauliflower Florets, Onion, Riced Broccoli, Riced Cauliflower

ESKAL
Hearts of Palm Lasagna, Hearts of Palm Spaghetti

GARDEN PURE
VEGETABLES: Broccoli Cuts & Florets, Broccoli Spears, California Blend, Cauliflower Cuts, Chopped Spinach
Strawberries

GEFEN
FRUIT: Applesauce, Applesauce Natural, Applesauce Pouches, Cherries Pitted Sour, Cherries Pitted Sweet, Chestnuts Whole Roasted Peeled, Cranberry Sauce Jellied & Whole, Cranberry Sauce Jelly, Cranberry Sauce Whole, Mandarin Oranges Broken, Mandarin Oranges Whole, Mango Sliced, Peaches Diced, Peaches Halved, Peaches Sliced, Pineapple Sliced, Pineapple Tidbits, Pineapples Chunk, Pineapples Crushed
FRUIT CUPS: Mango Diced, Pineapple Tidbits, Tropical Fruit
FRUIT’N SAUCE: Cherry, Raspberry, Strawberry

TOMATOES: Diced, Paste, Puree, Whole Peeled

VEGETABLES: Beets Organic, Beets Organic Vacuum Pack, Beets Sliced, Beets Whole, Carrots Whole, Hearts of Palm Cut, Hearts of Palm Whole, Potatoes Sliced, Potatoes Whole

Dried Sweetened Cranberries, Hearts of Palm Spaghetti

GLICKS
FRUIT: Applesauce, Applesauce Natural, Cherries Pitted Sour, Cherries Pitted Sweet, Mandarin Fruit, Mandarin Oranges Broken, Mandarin Oranges Whole, Mango Chunks, Peaches Diced, Peaches Halved, Peaches Sliced, Pineapple Slices, Pineapple Tidbits, Pineapples Whole, Pineapples Crushed

VEGETABLES: Artichoke Bottoms, Beets Sliced, Beets Whole, Carrots Sliced, Carrots Whole, Hearts of Palm, Hearts of Palm Whole, Mushrooms S&P, Potatoes Sliced, Potatoes Whole, Tomato Sauce, Tomatoes Crushed

HADDAR
FRUIT CUP: Mandarin Orange, Mixed Fruit, Peach Diced, Pear Diced

FRUITS: Applesauce, Applesauce Unsweetened, Apricot Halves, Cherries in Water, Cherries Sour, Mandarin Orange Broken, Mandarin Orange Whole, Mixed Fruit, Peach Halves Lite Syrup, Peach Slices Lite Syrup, Pear Halves, Pear Slices

MUSHROOMS: Porta Bella Sliced, Stems & Pieces, Whole

PINEAPPLE: Chunks, Crushed, Sliced, Tidbits

VEGETABLES: Hearts of Palm Whole, Whole Shelled, Hearts of Palm Whole

KOSHER GARDENS
FRUIT: Blueberries, Strawberries

VEGETABLES: Arugula, Baby Spinach, Basil, Broccoli, Broccoli Florets, Broccoli Slaw, Butter Lettuce, Caeser Salad, Cauliflower, Cauliflower Florets, Cilantro, Cole Slaw Mix, Dill, European Blend, Green Cabbage, Green Cabbage Shred, Iceberg Lettuce, Iceberg Mix, Italian Blend, Kale, Leeks, Mesclulin Mix, Mint, Oregano, Parsley, Red Cabbage, Red Cabbage Shred, Riviera Mix, Romaine Hearts, Romaine Leaves, Romaine Lettuce, Rosemary, Sage, Scallions, Spring Mix, Thyme, Tri Color Cole Slaw

KOSHER SALAD BAR
All American Mix, Coleslaw, Iceberg Lettuce, Red Cabbage, Romaine Lettuce

KRM KRISP
Broccoli, Kale, Romaine

KSM
VEGETABLES: Whole Leaf/ Head Romaine Triple Washed

MA NISHTANA
Apple Rings, Cranberries, Extra Choice California Apricots, Fancy Pears, Mixed Fruit, Peaches, Prunes

MANISCHEWITZ
Applesauce, Apricots Dried, Dried Apricots, Mixed Fruit, Prunes, Prunes Extra Large, Prunes Pitted

MISPACHA
VEGETABLES: Hearts of Palm Whole, Mushrooms Stems & Pieces
Hearts of Palm Cut

MOISHA’S
Arugula, Broccoli, Cole Slaw Mix, Dill, Iceberg Lettuce, Kale, Parsley, Romaine Leaves, Spinach
PRODUCTS BEARING AN OR AN KOSHER FOR PASSOVER

MOTOLA
Sagiv Plums in Syrup

MUSSELMAN’S
Applesauce, Natural Applesauce

O’GOODY’S
Dried Fruit Assortment

POST’IV PRODUCE
Arugula, Baby Spinach, Basil, Broccoli, Broccoli Florets, Broccoli Slaw, Caesar Salad, Cauliflower, Cauliflower Florets, Cilantro, Cole Slaw Mix, Dill, European Blend, Green Cabbage, Green Cabbage Shred, Iceberg Lettuce, Iceberg Mix, Italian Blend, Kale, Leeks, Mesclun Mix, Mint, Oregano, Parsley, Red Cabbage, Red Cabbage Shred, Riviera Mix, Romaine Hearts, Romaine Lettuce, Rosemary, Sage, Scallions, Spring Mix, Thyme, Tri Color Cole Slaw

SADAF
Plums

SEASON
Chestnuts Roasted Peeled, Hearts of Palm Cut, Hearts Of Palm Whole, Water Chestnuts

SHOPRITE
Beets Sliced, Carrots Sliced, Golden Raisins, Natural Raisins, Potatoes Sliced, Potatoes Whole, Prunes

TUSCANINI
Crushed Tomatoes

YUMZES
Apple Rings, Apricot, Cranberries/Craisins, Cranberry Mix, Dates, Dried Peaches, Dried Pears, Fruit Slice, Mixed Fruits, Prunes, Raisins

GRAPE JUICE

ARMON
Concord

AVVIO
Organic, Regular

BACKSBERG
Red

BATZIR
Red, White

BIKURIM
Grape Juice

EFRAT WINECELLARS
Red, White

EL SECRETO
Regular

GAFNI
Red Pure Muscat, White Pure Muscat

GEFEN
Concord

GEULA
Blush, Concord, Golden Red

GREEN SHUFERSAL
Organic

HYPERCACHER
Regular

KEDEM
SPARKLING: Blush, Catawba, Chardonnay, Concord, Cranberry, Light Concord, Merlot, Peach, Pomegrape, Raspberry, Rose, White, Zinfandel

Biodynamic, Blush, Concord, Concord All Natural, Concord Organic, Cranberry, Fresh Pressed Concord, Gold, Gold Muscat, Golden Red, Light Concord Beverage, Light White Beverage, Mitz de Moscato, Mitz de Rouge, Mitzbarie, Organic, Peach, Pomegrape, Red, Sangria, Sparkling Sangria, White

KINOR
Muscat, Red, Rose, White

KLEINE DRAKEN
Red

KURSON KOSHER
Jugo de Uva

LEHAIM
Regular

NATURES BEST
Regular

OHRA
Natural Red, Natural White

QUIRANTE FRUITS
White Grape Juice

R.W. KNUDSEN
Sparkling

RASHI
Concord

STEINZ
Blended & Unsweetened Red

TAIM
Red

TAM PREE
Rouge

TAMAR
Selwayan Segal Unsweetened & Blended

WELCH’S/MANISCHEWITZ
Regular, Sparkling

YIKVEI ZION
Blue, Italian, Mt. Amasha Organic, Regular, Saba, Saba Muscat

YIKVI IROPEIM
Regular

HEALTH & HYGIENE

BRIGHTOL
Brightol Mouthwash, Brightol Toothpaste

HAWAII
BAR SOAP: Cream & Oil Coconut and Cocoa Butter

BODY WASH: Nectar Nutrition

CONDITIONER: Bio, Bio Pomegranate, Brilliance, Brilliance Black, Color, Dry, Keratin Strong, Kids, Mirror Gloss, Normal, Nutritious Nectar, Oil Intense, Repair, Roots & Tips, Superfruits

SHAMPOO: Cream & Oil, Men, Mirror Gloss, Nectar nutrition, Normal, Oil Intense, Pomegranate, Repair, Roots & Tips, Superfruits

SHOWER CREAM: Natural & Cream with Macadamia Oil

SHOWER GEL: Coconut & Cocoa Butter, Cream & Oil, Cream Passion Fruit & Physa-lis, Magnolia, Mirror Gloss, Natural & Care, Natural Cream, Oil Cocos & Cocoa, Or-chid, Passion Fruit & Physalis, Pink Passion, Pomegranate & Raspberry, Refreshing, Sensual Oil, Vit Power Honey Melon, Vit Power Pink Grape, Vitamin B and Honey Melon, Vitamin C and Pink Grapefruit

MAXI HEALTH
Maxi Active Lax Full Spectrum, Maxi Calm Full Spectrum, Maxi Stomach & Acid

TOM & JERRY
Kids Conditioner, Kids Shampoo, Kids Soap

TOM’S OF MAINE
DEODORANT ROLL-ON: Citrus Zest, Fragrance Free

ICE CREAM & FROZEN NOVELTIES

GEFEN
ICE POPS: Cherry, Lemon

MEHADRIN
DAIRY CHALAV YISRAEL: Chocolate Ice Cream, Dixie Vanilla Chocolate Ice Cream, Vanilla Chocolate Cups, Vanilla Chocolate Ice Cream, Vanilla Classic Bars, Vanilla Fudge Ice Cream, Vanilla Ice Cream

PAREVE: Fruit Ice Cherry Lemon Tubes, Italian Cherry, Italian Lemon
778
PRESEVES: Apricot, Blackcurrant, Cherry, Strawberry

ANVEY ZION
JAM: Banana, Date

AUNT BERTA’S
CONFITURE: Apricot, Cherry, Fig, Mango & Passionfruit, Peach & Blackberry, Plum, Pomegranate Delight, Strawberry

FRUIT SPREAD: BlackCurrant, Date & Apple (Charosset), Date & Apple (Dutch/German), Date & Apple with Sweet Wine & Cinnamon, Fig

PRESEVES - LESS SUGAR: Apricot, Mango Mandarin & Orange Marmalade, Pomegranate Delight

ETHNIC DELIGHT
PRESEVES: Apricot, Berry, Kiwi, Mango, Orange

GALIL PASSOVER
PRESEVES: Apricot Extra Fruit, Blackcurrant Extra Fruit, Cherry Extra Fruit, Mixed Berry Extra Fruit, Plum Extra Fruit, Raspberry Extra Fruit, Strawberry Extra Fruit Orange Marmalade Extra Fruit

GEFEN
PRESEVES: Apricot, Cherry, Grape, Raspberry, Strawberry

GLICKS
PRESEVES: Apricot, Raspberry, Strawberry

KING STAR FOODS
CONFITURE: Apple & Cinnamon, Apricot, Peach & Blackberry, Plum, Strawberry

PRESEVES: Peach & Blackberry

LNS BEE FARM
PRESEVES: Apple & Cinnamon, Strawberry

NATURAL PRODUCTS BEIT YITZHAK
Fruit Confiture, Apple Jam, Apricot 100% Fruit Spread No Cane Sugar, Apricot Sugar, Raspberry Jam, Blueberry 100% Fruit Spread No Cane Sugar, Blueberry Confiture, Blueberry Jam, Cherry 100% Fruit Spread No Cane Sugar, Cherry Confiture, Cherry Jam, Citron No Cane Sugar 100% Fruit Spread, Etrig 100% Fruit Spread No Cane Sugar, Fig 100% Fruit Spread No Cane Sugar, Fig Confiture, Fig Jam, Guava 100% Fruit Spread No Cane Sugar, Mango 100% Fruit Spread No Cane Sugar, Orange 100% Fruit Spread No Cane Sugar, Orange Confiture, Orange Jam, Passion-fruit 100% Fruit Spread No Cane Sugar, Peach 100% Fruit Spread No Cane Sugar, Peach Confiture, Peach Jam, Pear 100% Fruit Spread No Cane Sugar, Plum 100% Fruit Spread No Cane Sugar, Plum Confiture, Plum Jam, Pomegranate 100% Fruit Spread No Cane Sugar, Pure Honey, Pure Silan 100% Date Syrup, Quince 100% Fruit Spread No Cane Sugar, Raspberry 100% Fruit Spread No Cane Sugar, Raspberry Confiture, Raspberry Jam, Strawberry 100% Fruit Spread No Cane Sugar, Strawberry Confiture, Strawberry Jam, Strawberry-acai 100% Fruit Spread No Cane Sugar, Wild Berry 100% Fruit Spread No Cane Sugar, Wild Berry Confiture

FRUIT SPREAD NO SUGAR: Cherry Blast, Mixed Berry Blast

PRESEVES: Amazing Apricot, Apple & Cinnamon, Apricot, Blissful Apple Cinnamon, Fabulous Fig, Kiwi & Mango, Marvelous Mango, Passionfruit, Perfect Plum, Plum, Sassy Strawberry, Strawberry

PRESEVES - LESS SUGAR: Mango, Marcelous Mango, Passion Fruit Obsession Brilliant Peach & Blackberry, Date & Walnut Delight, Date and Apple Delight, De-lightful Pomegranate Jelly-Deal, Mandarin & Orange Marmalade, Mandarin Orange Citrus Fusion, Passion Fruit Obsession, Very Cherry no added sugar

STREIT’S
JAM: Apricot, Blueberry, Cherry, Grape, Orange, Pomegranate, Prune, Raspberry, Strawberry

DATE SPREAD

TISHBI
PRESEVES: Apricot Riesling, Cherry Riesling, Cherry Shiraz, Fig Cabernet, Strawberry-ry Riesling

Apple & Cinnamon / Orange Sangria Cabernet Preserves, Apple Cabernet Pre-serves, Berry mix Jam with Merlot Wine, Cherry Jam With Shiraz Wine, Date & Apple Spread (Charosset), Date & Walnut (Charosset)

THREE MILLION

JAMAICA TAHAM
DATE: Apricot, Blueberry, Cherry, Grape, Orange, Pomegranate, Prune, Raspberry, Strawberry

DATE SPREAD

TISHBI
PRESEVES: Apricot Riesling, Cherry Riesling, Cherry Shiraz, Fig Cabernet, Strawberry-ry Riesling

Apple & Cinnamon / Orange Sangria Cabernet Preserves, Apple Cabernet Pre-serves, Berry mix Jam with Merlot Wine, Cherry Jam With Shiraz Wine, Date & Apple Spread (Charosset), Date & Walnut (Charosset)

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DATE: Apricot, Blueberry, Cherry, Grape, Orange, Pomegranate, Prune, Raspberry, Strawberry

DATE SPREAD

TISHBI
PRESEVES: Apricot Riesling, Cherry Riesling, Cherry Shiraz, Fig Cabernet, Strawberry-ry Riesling

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JAMAICA TAHAM
DATE: Apricot, Blueberry, Cherry, Grape, Orange, Pomegranate, Prune, Raspberry, Strawberry

DATE SPREAD

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DATE: Apricot, Blueberry, Cherry, Grape, Orange, Pomegranate, Prune, Raspberry, Strawberry

DATE SPREAD

TISHBI
PRESEVES: Apricot Riesling, Cherry Riesling, Cherry Shiraz, Fig Cabernet, Strawberry-ry Riesling

Apple & Cinnamon / Orange Sangria Cabernet Preserves, Apple Cabernet Pre-serves, Berry mix Jam with Merlot Wine, Cherry Jam With Shiraz Wine, Date & Apple Spread (Charosset), Date & Walnut (Charosset)

MATZAH PRODUCTS

Products with an asterisk (*) are OU Matzah Ashira and are recommended for those of Sephardic descent, but not for those of Ashkenazi heritage with the exception of small children and the infirm.

AVIV

BLENDUR & BLENDUR
MATZO STICKS: Onion Garlic, Plain, Whole Wheat

BNEI BRAK
Matzos, Whole Wheat Matzos

GALIL
Matzah, Matzah Meal, Whole Wheat Matzah

GEFEN
18 Minute Cakemeal, 18 Minute Matzoh, 18 Minute Matzah Meal, Matzo Crackers, Shmura Cake Meal, Shmura Matzoh, Shmura Matzoh Meal

GEULA
18 Minute Cake Meal, 18 Minute Cakemeal, 18 Minute Matzah, 18 Minute Matzah Farfel, 18 Minute Matzah Meal, Shmura Matzah, Shmura Matzah Bits, Shmura Matzah Meal

GLICKS
18 MINUTE MATZOT: Cake Meal, Farfel, Matzo, Matzo Meal, Whole Wheat Matzo & Shmura Matzo: Cake Meal, Matzo, Matzo Meal

HADDAR
Matzo, Matzo “Lite” Whole Wheat, Matzo Meal, Matzo Meal-Whole Wheat, Matzo Organic Spelt, Matzo Whole Wheat

HAGADA
Egg Matzo*, Matzo Farfel, Matzo Meal, Matzos, Organic Matzos

HEMA
Mini Spelt Matzoh Holyland
Hand Shmura Matzah, Hand Shmura Matzah Whole Wheat

HOROWITZ
MARGARETEN
Egg Matzo*, Farfel, Matzo, Matzo Cake Meal, Matzo Meal Coarse, Matzo Meal Fine

IERSHALAIM
Matzo Meal Shemura, Matzo Shemura, Matzo Shemura Round

JERUSALEM MATZOS
Egg Matzo*

KESTENBAUM’S
Shmura Hand Oat Matzos

KING DAVID
Cake Meal, Matzo, Matzo Meal, Whole Wheat Matzo Farfel

KING STAR FOODS
Egg Matzo*, Matzo Meal, Matzos

MANISCHEWITZ
EGG MATZO TAMS: Everything*, Garlic*, Onion*, Original*


MATZOT CARMEL
Egg Matzot*, Farfel, Honey Matzo*, Light Matzo, Matzo Meel, Matzo, Matzot Cake Meal, Rye Matzo, Shmura Matzo Meal, Shmura Matzo, Spelt Matzo, Tea Matzo, Tea Whole Matzo Matzos

MATZOT SOLOMON-AUSTRALIA
Matzos, Solomons Matzo Meal, Whole Wheat Matzos

MOSMARKS
Cake Meal, Egg Matzo*, Light Matzo, Matzo Meel, Matzot, Matzot Cake Meal, Rye Matzo, Shmura Matzo Meal, Shmura Matzo, Spelt Matzo, Tea Matzo, Whole Matzo Matzos

NITZAT HADUVDEVAN
Minis Matzo, Matzo, Matzo Meal, Organic Spelt Matzo, Rye Matzo, Shmura Matzo

OSEM
Cake Meal, Egg Matzo*, Light Matzo, Matzo, Matzo Farfel, Matzo Meal, Organic Spelt Matzo, Rye Matzo, Shmura Matzo
Spatz Matzo, Whole Wheat Matzo, Whole Wheat Matzo Farfel, Whole Wheat Matzo Meal, Whole Wheat Sandwich Matzah Strips, Whole Wheat Thin Matzah

PEREG
Full Flavored Matzo Crumbs

RIIHON
Cake Meal, Egg Matzo*, Matzo, Matzo Farfel, Matzo Meal, Shmura Matzo, Whole Wheat Matzo

SHEMOT
Farfelach Couscous Mini, Farfelach Couscous Mini Whole Wheat, Farfelach Whole Wheat, Matzo Meal

SHIBOLIM
Egg Matza Squares Whole Wheat*, Matza Squares Whole Spelt, Matza Squares Whole Wheat, Mini Egg Matza Whole Wheat*, Mini Matza Whole Spelt, Mini Matza Whole Wheat

SHOPRITE
Egg Matzo*, Matzo, Matzo Meal, Whole Wheat Matzos

TRADITIONAL MATZOS
Classic Matzos, Egg Matzos*

YANOFSKY
Farfelach Couscous Mini, Farfelach Couscous Mini Whole Wheat, Farfelach Whole Wheat, Matzo 18 Minute, Matzo Ball Mix, Matzo Crackers, Matzo Crackers Sweet*, Matzo Crackers Whole Wheat, Matzo Flowers, Matzo Meal, Matzo Meal 18 Minute, Matzo Meal Shemura, Matzo Shemura, Matzo Sticks, Matzo Sticks Onion Garlic, Matzo Sweet*, Matzo Whole Wheat

YARDEN
Cake Meal, Matzo, Matzo Farfel, Matzo Meal, Matzo Meal Fine, Whole Wheat Matzo

YEHUDA

MEAT & POULTRY

AARON'S BEST
BEEF: Bologna, Chicken & Beef Bologna, Chicken Bologna, Corned Beef, French Pas-trami, Ground, Iowa Corned Beef, Navel Pastrami, Pastrami Shoulder Cured, Pas-trami Smoked, Roast, Salami, Shoulder Cured, Tongue Cured
BEEF 1st Cut, Corned Beef Grass Fed, Cured, Pastrami, Pastrami 1st Cut
CHICKEN: Broiled Liver, Ground
FRANKFURTERS: Beef, Beef Polish Sausage, Chicken, Classic, Classic Knockwurst, Cocktail, Turkey
TURKEY: Cooked Roll, Ground, Roll, Schwarma, Smoked, Smoked Drumstick, Smoked Thigh - Schwarma Style, Variety Pack, White Roll
TURKEY BREAST: Honey, Honey - Deli, Honey Oven Roasted, Oven Roasted, Oven Roasted (No Nitrates), Smoked, Smoked Cured, Variety Pack
TURKEY PASTRAMI: Plain, Rub, Smoked

ABELES & HEYMANN
BEEF COOKED: 1st Cut Corned Beef, 1st Cut Pastrami, Beef Fry, French Cut Corned Beef, French Cut Pastrami, Plate Pastrami, Shoulder Corned Beef, Shoulder Pa-trami
BEEF RAW: Corned Beef Brisket, Corned Beef Deckle, Ground, Pastrami Deckle, Patties, Pickled Tongue
BOLGONIA
CERVELAT: Hot & Spicy, Plain

HOT DOGS: Chipotle, Jalapeno, Knockwurst, Mini Cocktail, Plain, Reduced Fat and Sodium
KISKHA
SALAMI: Garlic, Hot & Spicy, Plain, Reduced Fat and Sodium
SAUSAGE: Andouille, Hot Italian, Kielbasa, Sweet Italian
UNCURED BEEF SAUSAGE - NO NITRATES ADDED: Andouille, Hot Italian, Kielbasa, Sweet Italian
UNCURED HOD DOGS - NO NITRATES ADDED: Plain, Reduced Fat and Sodium, Reduced Fat and Sodium Knockwurst, Reduced Fat and Sodium Mini Cocktail

BETH YOSER
BEEF: Bologna, Pastrami, Patties for Hamburger, Polish, Sliced Cooked Corned Beef, Sliced Cooked Roast Beef
FRANKFURTER: Coctail, Grilling, Plain
SALAMI: Dry, Plain, Stick
SAUSAGE: Arabic

DAVID ELIOT
BEEF: Bologna, Chicken & Bologna, Chicken Bologna, Corned Beef, French Pas-trami, Ground, Iowa Corned Beef, Navel Pastrami, Pastrami Shoulder Cured, Pas-trami Smoked, Roast, Salami, Shoulder Cured, Tongue Cured

EMPIRE
CHICKEN: BBQ Cooked, Bologna Uncured, Breasts, Breasts Boneless Skinless, Breasts, Organic, Broiler Quartered, Broiler Whole, Cornish Broiler Whole, Cut-Up, Drumsticks, Fat Rendered, Franks, Ground, Leg Quarters, Party Wings, Ready to Roast Barbecue Chicken, Ready to Roast Garlic Herb Chicken, Roasting Chicken, Rock Cornish Hen, Rotisserie Chicken, Thighs, Thighs Boneless Skinless, Whole Broiler, Whole Young, Wings
TURKEY: BBQ, Breast Slow Roasted, Breast Smoked, Breast Whole, Burgers, Cooked, Drumsticks, Franks Uncured, Ground, Ground White, Legs, Pastrami Uncured, Roast, Salami

Uncured, Tenders, Thighs, Uncured Bacon, Whole, Young
Hen Half Breast, Turkey Bologna

GERSONI
CHICKEN: Breast Cooked, 1st Cut, Cooked French
PASTRAMI: 1st Cut, French

PICKLED: 1st Cut Brisket, Brisket, Deckle, Tongue
Bologna, Hot Dogs, Knocks, Salami

GLATT BOYS
GROUND: Beef, Lamb, Veal

BEEF, Lamb, Veal

H.G.I.
GROUND: Beef, Beef & Chicken, Beef & Chicken Patties, Beef Patties

HOD GOLON
CABANANOS: Mexican Brand Mini Chicken with Turkey, Mini
CHICKEN: Breast Honey Glazed Ultra Thin, Breast Mexican Brand Ultra Thin, Breast Oven Roasted Ultra Thin, Breast Smoked Ultra Thin

SAUSAGE: Italian Style Smoked & Cooked Turkey and Chicken, Italian Style Smoked Turkey and Chicken


HOD LAVAN
CHICKEN: Breast Cutlets Dinosaurs, Breast Nuggets, Breast Tenders

JACK'S GOURMET
SAUSAGE: Beef Kielbasa, Hot Italian, Spicy Mexican Style Chorizo, Spicy Southwestern, Sweet Italian

1st Cut Corned Beef, 1st Cut Pastrami, BBQ Pulled Beef Brisket, Facon Cured Beef, Spicy Italian Style Salami

KOSHER VALLEY
CHICKEN: Breast Cutlets, Breasts Split, Cut-Up & Piece, Cutlets, Drumsticks, Ground, Leg Quarters, Organic Cut-Up 8 Piece, Quarters, Thighs, Thighs Skinless Boneless, Wing Drumettes, Young
TURKEY: Breast Cutlet, Breast Split, Drumsticks, Ground, Ground White, Tender-joins, Thighs, Young, Young Breast

LAKEWOOD'S BEST
1st Cut Brisket Corn Beef, 1st Cut Brisket Pastrami, Beef & Chicken Bologna, Beef & Chicken Franks, Beef & Chicken Salami, Beef Patties, Bologna, Cocktails, Corn Brisket Raw, Franks, French Corn, French Pastrami, Garlic Sticks Salami, Ground Beef, Ground Beef & Chicken Mix, Hot & Spicy Franks, Knockwurst, Long Salami, Pickled Deckle, Polish Sausage, Roast Beef, Salami, Shoulder Cor, Shoulder Pastrami

MEAL MART
BEEF: 1st Cut Cooked Corned Beef, Bologna, Broiled Livers, Chopped Liver, Cooked Corned Beef, Franks, Ground, Kielbasa, Salami

CHICKEN: Buffalo Style Wings, Grilled Cutlets, Liver, Roasted Legs, Tenders Frozen Bag
FRANKS: Beef, Cocktail, Plain, Reduced Fat, Turkey

PASTRAMI: 1st Cut Brisket, Calachel, Chuck (Lean), Shoulder, Turkey

PREPARED FOODS: Beef Meatballs Frozen

SAUSAGE: Hot Beef & Veal, Sweet Beef & Veal

SMOKED: Turkey Breast, Turkey Legs

STEAK: Minute, Ribeye, Salisbury with Gravy

TURKEY: Oven Roasted, Patties, Roll

Bet Yosef Franks, Bologna, Chick'n Turkey Shapes Nuggets, Chicken/Turkey Cutlets, Chicken/Turkey Nuggets, Fried Chicken/Turkey Nuggets, Kishke, Mini Plate Pastrami, Raw Salisbury Steak, Roast
<table>
<thead>
<tr>
<th>Products</th>
<th>Type</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef/Shoulder Pot Roast</td>
<td>(Cooked), Salami, SBD 1st Cut</td>
</tr>
<tr>
<td>Cooked Corned Beef, SBD Beef</td>
<td>Salami, SBD Bet Yosef Beef</td>
</tr>
<tr>
<td>Cocktail Franks, SBD Bet Yosef</td>
<td>Wide Bologna, SBD Pastrami</td>
</tr>
<tr>
<td>Shoulder</td>
<td></td>
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<tr>
<td>MEAL MART HOD TAIM</td>
<td>BEEF: Bologna, Cooked Corned Beef, Salami</td>
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<tr>
<td>TURKEY: Gourmet Smoked</td>
<td>Breast, Honey Smoked Breast, Mexican Smoked Breast, Pastrami, Roll, Romanian Pastrami, Smoked Breast</td>
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<tr>
<td>Knockwurst, Pastrami</td>
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<tr>
<td>MEAL MART MON CUISINE</td>
<td>Buffalo Wings</td>
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<tr>
<td>MOM’S CHICKEN</td>
<td>Chicken Breast Nuggets, Coated Chicken Breast Strips</td>
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<td>OF TOV</td>
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<tr>
<td>CHICKEN: Breasts Cutlets</td>
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<tr>
<td>Dinosaurs, Breast Nuggets,</td>
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<tr>
<td>Breast Tenders</td>
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<tr>
<td>PELLEH</td>
<td>Apricot Ginger Sausage, Cured Smoked Fried, Italian Sausage, Kielbasa, Merguez, Rendered Fat, Rillette</td>
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<tr>
<td>ROMANIAN</td>
<td>BEEF: Beef Fry, Bologna, Broiled Liver, Corned Beef, Corned Beef Pickled, Pastrami, Pepper Meat, Pickled, Raw, Roast, Romanian Pastrami, Salami, Sticks, Tongue Cooked, Tongue Pickled</td>
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<tr>
<td>CHICKEN: Smoked</td>
<td></td>
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<tr>
<td>HOT DOGS: Cocktail,</td>
<td></td>
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<tr>
<td>Knockwurst, Plain,</td>
<td></td>
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<tr>
<td>Polish- Garlic, Uncured No Nitrate</td>
<td></td>
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<tr>
<td>KISHKE: Gluten Free, No-Meat,</td>
<td></td>
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<tr>
<td>Plain</td>
<td></td>
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<tr>
<td>RAW: Lamb, Poultry, Veal</td>
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<tr>
<td>SAUSAGES: Breakfast,</td>
<td></td>
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<tr>
<td>Garlic</td>
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<tr>
<td>TURKEY: Breast Roasted,</td>
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<tr>
<td>Pastrami, Smoked Breast,</td>
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<tr>
<td>Smoked Drum Sticks</td>
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<tr>
<td>Chicken Breast Stuffed with</td>
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<tr>
<td>Kishke, Chopped Liver,</td>
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<tr>
<td>Smokey Snacks</td>
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<tr>
<td>SCHREIBER</td>
<td>Chopped Beef Liver</td>
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<tr>
<td>SHOR HABOR</td>
<td>Bologna, Brisket Cooked Cured, Brisket Corned Beef, Brisket Corned Beef 1st Cut, Brisket Cured, Corned Beef, Deli Corned Beef, Ground, Shoulder Cured Smoked, Tongue Cured</td>
</tr>
<tr>
<td>BOLOGNA: Beef &amp; Chicken</td>
<td></td>
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<tr>
<td>FRANKFURTERS: Beef, Chicken,</td>
<td></td>
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<tr>
<td>Classic, Turkey</td>
<td></td>
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<tr>
<td>PASTRAMI: Brisket, Brisket 1st Cut, French, Navel, Shoulder Smoked Cured, Smoked, Turkey, Turkey Smoked</td>
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<tr>
<td>TURKEY: Breast Oven Roasted,</td>
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<tr>
<td>Breast Smoked, Breast Smoked</td>
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<tr>
<td>Cured, Ground, Smoked</td>
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<tr>
<td>Chicken Bologna, Ground Chicken, Salami</td>
<td></td>
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<tr>
<td>SOLOMON’S GLATT KOSHER</td>
<td>BEEF: Beef Fry, Brisket, Brisket Pickled, Cheek Meat, Chuck, Cocktails, Corned Beef, Dead Pickled, Planken, French Strip, Ground, Knuckle Bone, London Broil, Mar-row Bone, Osso Bucco, Pastrami, Patties, Petite Tender, Ribeye, Roast, Short Rib Bone-In, Short Rib Boneless, Short Rib, Shoulder Calachel, Stew, Sticks, Swiss, Tongue Pickled</td>
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<tr>
<td>BEEF BOLOGNA: Jalapeno,</td>
<td></td>
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<tr>
<td>Midget, Plain, Sweet Pepper</td>
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<tr>
<td>BEEF STEAK: Chuck, Club,</td>
<td></td>
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<tr>
<td>Minute, Pepper Steak, Philly Shaved, Rib, Skirt</td>
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<tr>
<td>FRANKFURTERS: Jalapeno,</td>
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<tr>
<td>Plain, Sweet Pepper</td>
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<td>BOSHI: Midget, Peppered,</td>
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<tr>
<td>Plain</td>
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<tr>
<td>SAUSAGES: Italian, Italian Sweet, Smoked Cured, Smoked, Turkey, Turkey Smoked</td>
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<tr>
<td>Kishka</td>
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<tr>
<td>PAPER &amp; PLASTIC</td>
<td>E-Z Pots With Cover</td>
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<tr>
<td>EASEO</td>
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<tr>
<td>Latex Gloves, Parchment Paper,</td>
<td></td>
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<tr>
<td>Roasting Bags, Slow Cooker Liners</td>
<td></td>
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<tr>
<td>GEULA</td>
<td></td>
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<tr>
<td>Parchment Paper, Tablecloths</td>
<td></td>
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<tr>
<td>Prepared Foods</td>
<td></td>
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<tr>
<td>PREPARED FOODS</td>
<td></td>
</tr>
<tr>
<td>AMAZING MEALS</td>
<td>Frozen &amp; Shelf Stable Meals</td>
</tr>
<tr>
<td>BORENSTEIN</td>
<td>Ready Prepared Meals</td>
</tr>
<tr>
<td>FLAUM</td>
<td></td>
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<tr>
<td>SALADS: Cole Slaw, Cucumber,</td>
<td>Egg, Health, Potato, Red Cabbage, Red Skin Potato</td>
</tr>
<tr>
<td>Shredded Cabbage, Vegetarian Liver</td>
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</tbody>
</table>
MOTHER’S
Matzo Balls In Broth
OSEM
MEALS ON THE GO: Potato Mushroom, Potato Vegetable Heat & Serve Mashed Potatoes, Heat & Serve Potato Puree, Mashed Potatoes
RICHFIELD SOUPS
SOUP: Butternut Squash, Garden Vegetable, Matzo Ball Chicken Broth
ROKEACH
SOUP: Chicken Consomme, Garden Vegetable, Matzo Balls in Clear Chicken Broth, Mushroom, Tomato
SCHREIBER
Frozen & Shelf Stable Meals
SPRING VALLEY
Ready Prepared Meals

SALT
AHOLD USA WEDGE LOGO
AURORA
AVENUE A
BEST YET
BIG Y
BORROMETI
BRAVO
CAREY
CARGILL
CENTRAL MARKET CLASSICS
CLOVER VALLEY
DAVID’S
DEL DELICIOUS
DEL DESTINO
EL SEMBRADOR
ESSENTIAL EVERYDAY
GEFEN
GLICKS
HADDAR
HARRIS TEETER
HYTOP
IBLEA
IGA
IT’S DELISH
JELLO - DIET: Cherry, Clear Unflavored, Grape, Lemon, Lime, Orange, Raspberry, Straw-berry
JELLO: Cherry, Clear Unflavored, Grape, Lemon, Lime, Orange, Raspberry, Strawber-ry
JELLO: Cherry, Grape, Lemon, Orange, Raspberry, Strawberry, Unflavored
POTATO CHIPS: BBQ, No Salt, Onion Garlic, Original, Regular, Onion Garlic, BBQ, No Salt, Ripple, Rippled
POTATO STICKS: Spiced Onion
POTATO STIX: BBQ, Onion, Plain
PUDDING INSTANT: Chocolate, Vanilla
PUDDING INSTANT - DIET: Chocolate Sugar Free, Vanilla Sugar Free
Apple Chips Red, Cashew Almond Cluster, Cashew Pecan Cluster, Fluffy Potato Pops Original, Fluffy Potato Pops Spicy, Golden Apple Chips

GLICKS
DIET JELLO: Cherry, Raspberry, Strawberry
JELLO: Cherry, Grape, Lemon, Orange, Raspberry, Strawberry, Unflavored
POTATO CHIPS: BBQ, No Salt, Onion Garlic, Original, Regular, Onion Garlic, BBQ, No Salt, Ripple, Rippled
POTATO STICKS: Potato Stix - Regular, Onion Garlic, BBQ, Hot N’ Spicy, Onion, Onion Garlic
PUDDING: Chocolate, Instant Chocolate, Instant Vanilla, Vanilla

GOLDEN FLUFF
POTATO CHIPS: Potato Stix - Regular, BBQ, Onion Garlic, Hot, Ketchup, Regular, Ripple, Onion Garlic, BBQ, Honey BBQ, Hot, Ketchup

GABILA
Apple Kugel, Broccoli Souffle, Carrot Tzimmes, Matzo Balls, Potato Pancakes, Potato Pudding
GEFEN
BORSCHT: Low Calorie, Regular Schav
GOLD’S
BORSCHT: Cabbage, Low Calorie, Regular, Russian, Unsalted, with Beets Schav
HADDAR
Borscht
MANISCHEWITZ
BORSCHT: Low Calorie, Reduced Sodium, Regular
Chicken Broth, Matzo Ball Soup, Matzo Ball Soup Reduced Sodium, Matzo Balls In Broth, Matzo Balls in Broth Reduced Sodium
MEAL MART
SOUP: Chicken Soup
Chicken Broth, Chopped Chicken Liver Spread, Frozen & Shelf Stable Meals, Stuffed Cabbage with Beef
HADDAR
INSTANT PUDDING: Chocolate, Vanilla
JEL: Cherry, Grape, Lemon, Lime, Orange, Raspberry, Strawberry, Unflavored
JEL DIET: Cherry, Raspberry, Strawberry
POTATO CHIPS: Sweet Clusters Almond, Clusters Cashew, Clusters Pecan, Coconut Bar with Cocoa Nibs, Coconut Bar with Cocoa Nibs and Cranberries
IT'S DELISH
CANDY: Cashew Brittle, Hard Peppermint Chews
FRUIT SNACKS: Coconut, Golden Raisins, Pitted Dates, Pitted Prunes, Raisins, Thompson Seedless, Sweetened Coconut
NUTS: Brazil, Cashew, Chopped Walnuts, Energy Mix (3.5oz) Ralphs Only, Glazed Pecans, Ground Almonds, Ground Hazelnuts, Ground Walnuts, Hazelnuts, Jordan Almonds, Mixed, Nuts N' Raisin Mix (Ralphs Only), Pecan, Pine, Pistachios, R/S Almonds, R/S Cashews, R/S Hazelnuts, Raw Almonds, Sliced Almonds, Sliced Almonds, Walnuts, Energy Mix, Fruit N' Nut Mix, Nuts N' Raisin Mix
LAYS
POTATO CHIPS: Salted
MANISCHWITZ
KETTLE CHIPS: BBQ, Sea Salt
POTATO CHIPS: No Salt, Regular, Ripple, Salted, Sweet, Unsalted
POTATO STICKS: Potato Stix
Beet Chips, Potato Stix
MESHEBACH
CHAPL: Grill, Ketchup, Onion, Pizza
CHAPS: Onion, Original
OSEM
PUDDING: Instant Chocolate, Instant Vanilla, Chippy Original Flavor Potato Snack
SEA CASTLE
Seaweed Roasted, Seaweed Roasted Spicy, Seaweed Snacks Sea Salt, Seaweed Snacks Spicy
TUSCANINI
POTATO CHIPS: Classic with Olive Oil, Rippled with Olive Oil, Rosemary with Olive Oil
SOAP & DETERGENTS
GEFEN
DISH LOTION: Blue, Green, Lemon, Pink
LOTION: Blue, Green, Lemon
SOAP BAR: Blue, Pink, Pink & Blue
Cleanser, Soap Pads
GLICKS
DISH LOTION: Blue Juniper Breeze, Green Apple Delight, Lemon Citrus Splash, Pink Spring Blossom
Orange Blossom Fresh Anti Bacterial
HADDAR
EASY SCRUB: Bleach, Lavender, Lemon
LOTION: Blue, Green Apple, Lemon, Orange, Pink
Cleanser
KENMORE
Cook Top Cleaning Creme for Smooth Top Ranges
SPICES & SEASONINGS
BENZ’S
Allspice, Basil, Bay Leaves, Black Pepper, Cinnamon, Coriander, Dill Weed, Ginger, Granulated Garlic, Granulated Onion, Nutmeg, Oregano, Paprika, Parsley, Red Peper, Rosemary, Sage, Tarragon, Thyme, Turmeric, White Pepper
GEFEN
FROZEN HERB CUBES: Basil Chopped, Dill Chopped, Garlic Crushed, Ginger Chopped, Onions Sauteed, Parsley Chopped
MEDITERRANEAN SEASONING
Basil, Bay Leaves, Cilantro, Cloves, Coriander, Dill Weed, Fennel, Garlic, Green Olive Oil, Ground Black Pepper, Oregano, Parsley
ALL SPICES GOURMET
Allspice, Bay Leaves, Cilantro, Cinnamon Sticks, Cumin, Coriander, Dill Weed, Fennel, Garlic, Green Olive Oil, Ground Black Pepper, Oregano, Parsley
JASMINE GOURMET
Allspices, Bay Leaves, Cilantro, Cinnamon Sticks, Coriander, Dill Weed, Fennel, Garlic, Green Olive Oil, Ground Black Pepper, Oregano, Parsley
NEPTUNE
Basil, Bay leaves, Cilantro, Cinnamon Sticks, Crushed Black Peppper, Crushed Chili Pepper, Crystal Garlic, Dill, Garlic powder, Ground black pepper, Ground Cinnamon, Ground Ginger, Ground Nutmeg, Ground Turmeric, Ground White Pepper, Hot Paprika, Hot Paprika in Oil, Oregano, Parsley, Rosemary, Sweet Paprika, Sweet Paprika in Oil
Pereg
MIXED SPICES: BBQ, Fish, Grilled Chicken, Schwarma
Allspice, Basil, Bay Leaves, Black Pepper, Butter, Cayenne Pepper, Cinnamon Ground, Cinnamon Sticks, Cloves Ground, Coriander Ground, Coriander Leaves (Cilantro), Cumin Ground, Dill Leaves, Garlic Crystal, Garlic Powder, Ginger Ground, Mexican Chili Pepper, Mint Leaves, Nutmeg Ground, Onion Ground, Onion Sliced, Oregano, Paprika Hot, Paprika Hot with Oil, Paprika Smoked, Paprika Sweet Dry, Paprika Sweet with Oil, Parsley Pepper Black Ground, Pepper Black Ground, Pepper Black Powder, Pepper Chili Whole, Pepper Chili Whole, Pepper White Ground, Rosemary, Sumac, Thyme, Turmeric, Zahatar
SPICE SUPREME
Garlic Minced, Garlic Powder, Onion Powder
TAAM VARECH SPICES
Basil, Bay Leaves, Chicken BBQ Seasoning, Cinnamon Ground, Cloves, Corinader, Cumin, Dill, French Fries Hot Seasoning, French Fries Seasoning, Garlic Flakes, Garlic Powder, Ginger, Ground Celery, Nutmeg, Onion Flakes, On-ions Gralunes, Onion Powder, Oregano, Paprika Hot, Paprika Sweet, Parsley, Pasta & Spaghetti Seasoning, Pepper Black, Pepper Chili, Pepper White, Pimento, Rose-mary, Turmeric
SUGAR: WHITE GRANULATED ONLY
BLUPANTRY
SWEETENERS: LOW CALORIE
GEFEN
Nutra Taste Gold Sugar Substitute, Sweet N' Low
WATER
AQUA PANNA
ARCTIC SOL
BADOT ROUGE
BADOT VERT
BE’ER MAYIM
BIG Y
BOWL & BASKET
CANADIAN ESSENCE
CANADIAN SPRINGS
COMPLIMENTS
DIAMOND SPRING WATER
EQUATE
ESKA
EVIAN
EXACT
FERRARELLE
FIJI NATURAL ARTESSIAN WATER
FLAMINIA
FONTE ALLEGRA
GLACIER ISLE GOLD D’OR
GREAT VALUE
ICE RIVER GREEN
ICE RIVER SPRINGS
ICELAND LAVA
ICELANDIC GLACIAL
KERSPLASH
KIRKLAND
KIRKLAND SIGNATURE
LABRADOR SOURCE
LIFE
OU GUIDE TO PASSOVER 5780 95
<table>
<thead>
<tr>
<th>LIFE WELLNESS H2O</th>
<th>WINES &amp; LIQUORS</th>
</tr>
</thead>
<tbody>
<tr>
<td>LINDA</td>
<td>WINES &amp; LIQUORS</td>
</tr>
<tr>
<td>LONGO'S</td>
<td>(IN) chenin blanc, zinfandel</td>
</tr>
<tr>
<td>METRO SELECTION</td>
<td>ADIR WINERY-KEREM BEN ZIMRA Blush Port, Cabernet Sauvignon, Plato, Red Port, Red Wine, Sauvignon Blanc, Shiraz, White Wine</td>
</tr>
<tr>
<td>MOUNT OLYMPUS</td>
<td>ALEXANDER WINERY Brono, Cabernet Sauvignon, Chardonnay, Merlot, Sandro Cabernet-Merlot, Sauvignon Blanc, Syrah</td>
</tr>
<tr>
<td>MOUNTAIN VALLEY</td>
<td>ALMA Alma Coral Rose, Alma Crispin, Alma Crispin, Alma Scarlet, Cabernet Shiraz, Crimdon Cabernet-Merlot, Crimdon Cabernet-Merlot, Ivory White, Scarlet SGM</td>
</tr>
<tr>
<td>MOURERATOS</td>
<td>ALMAE COTE DE PROVENCE Cotes de Provence Rose, Rose</td>
</tr>
<tr>
<td>NATIA</td>
<td>ALTA DELTA Cabernet Sauvignon, Cabernet Sauvignon Reserve, Carmener, Carmener Reserve, Chardonnay, Late Harvest, Malbec, Merlot, Pinot Noir, Pinot Noir Reserve, Sauvignon Blanc, Shiraz</td>
</tr>
<tr>
<td>NAYA</td>
<td>ALTA RICO Cabernet Sauvignon</td>
</tr>
<tr>
<td>NICE!</td>
<td>APPELATION Cabernet Franc, Cabernet Sauvignon, Cabernet Sauvignon/Shiraz, Carignan, Chardonnay, Merlot, Petite Sirah, White Riesling</td>
</tr>
<tr>
<td>NOSH &amp; CO.</td>
<td>APROPOS Red Wine</td>
</tr>
<tr>
<td>NOVella</td>
<td>ARCO NUEVO Cabernet Sauvignon, Cabernet Sauvignon Reserve, Carmener, Carmener Reserve, Carinena, Chardonnay, Malbec, Merlot, Pinot Noir, Pinot Noir Reserve, Rose, Sauvignon Blanc, Shiraz</td>
</tr>
<tr>
<td>OUR COMPLIMENTS</td>
<td>ARIEL Red Dry Wine</td>
</tr>
<tr>
<td>PANAMA BLUE</td>
<td>ARMON BRANDY Concord, Silvovitz</td>
</tr>
<tr>
<td>PRESIDENT'S CHOICE</td>
<td>ARMON WINE Black Rouge, Burgundy, Concord Grape, Cooking Wine, Cream Malaga, Cream Niagara, Cream Ping, Cream Red, Cream Rose, Cream White, Light Concord Grape, Light Pink Concord, Malaga, Nuvee Soft, Regal Rose, Rose Sparkling, Sauterne, Sparkling Red, Sparkling White, Tokay, Vin Rose</td>
</tr>
<tr>
<td>PUBLIX</td>
<td>ARROYO DEL FUEGO Cabernet Sauvignon, Carinena, Chardonnay, Malbec, Merlot, Monastrell, Pinot Noir, Rose, Sauvignon Blanc, Shiraz, Tempranillo</td>
</tr>
<tr>
<td>R.O PURIFIED WATER</td>
<td>ARZA WINERY Cabernet Sauvignon, Carinena, Chardonnay, Malbec, Merlot, Monastrell, Pinot Noir, Rose, Sauvignon Blanc, Shiraz, Tempranillo</td>
</tr>
<tr>
<td>REAL CANADIAN</td>
<td>ASUFA Coast to Coast, Levantina, Majestic, The Wild One Chenin, Tic Toc Semillon</td>
</tr>
<tr>
<td>REALTREE</td>
<td>AUDACEA Rouge Cabernet Grenache –Merlot, Rouge Merlot-Grenache –Cabernet</td>
</tr>
<tr>
<td>REXALL</td>
<td>AUTEUR PHILIP LICHTELEIN Cabernet Sauvignon</td>
</tr>
<tr>
<td>SAN PELLEGRINO</td>
<td>AY KOSHER SELECTION- DOUBLE BACK CELLARS Wine</td>
</tr>
<tr>
<td>SARATOGA</td>
<td>AY SELECTION- PAUMANOK WINERY Chenin Blanc</td>
</tr>
<tr>
<td>SE GROCERS</td>
<td>BACKSBERG Brut, Chardonnay, Merlot, Natural Sweet Red Kiddush Wine, Pinotage, Sauvignon Blanc, Sparkling Wine</td>
</tr>
<tr>
<td>SELECTION</td>
<td>BANERO Brut Premium Sparkling Wine, Prosecco, Spumante</td>
</tr>
<tr>
<td>SHAW’S</td>
<td>BARON DE RINAC Cabernet, Merlot, Red Wine, Rose, Sauvignon Blanc, Sparkling Wine</td>
</tr>
<tr>
<td>SILVER FALLS</td>
<td>BARON HERZOG JEUNESSE: Black Muscat, Cabernet Sauvignon, Cabernet Sauvignon Napa Reserve, Chardonnay, Duette, Pink Moscato</td>
</tr>
<tr>
<td>SPARKLETTs</td>
<td>BARY EL Amona Cabernet Sauvignon, Cabernet Sauvignon, Cabernet Sauvignon Vintage, Clift View Carignan, Havat Gilad Cabernet Franc, Merlot Tapuach, Reserve Revelation Cabernet Sauvignon, Valley Gate Malbec, Valley Gate Marselan, Yizhar Cabernet Sauvignon</td>
</tr>
<tr>
<td>STOP &amp; SHOP/ACADIA</td>
<td>BELLE TERRE Semi Sparkling Rosé, Semi Sparkling White</td>
</tr>
<tr>
<td>SYFO</td>
<td>BIANCO AZZURRO Moscato</td>
</tr>
<tr>
<td>TAVINA</td>
<td>BIG IN YOUR MOUTH WINE Sweetish Red Wine</td>
</tr>
<tr>
<td>THE RITZ CARLTON</td>
<td>BIKURIM Tosafot</td>
</tr>
<tr>
<td>THE RITZ-CARLTON</td>
<td>BIN Cabernet Sauvignon, Cabernet Sauvignon DRWW, Chardonnay, Chardonnay DWW, Merlot, Merlot DRW, Muscat Canelli SDWW, Shiraz, Shiraz DRW</td>
</tr>
<tr>
<td>THEVITAMINSHOPPE</td>
<td>BINAH Binah</td>
</tr>
<tr>
<td>TRUE</td>
<td>BINYAMINA LIQUEUR &amp; ALCOHOLIC BEVERAGES Amaretto, Apple Sour, Banana, BBB-Brandy, Chocolate, Crème de Cassis, Limoncello, Peach, Vodka Peisachkova, Vodka Shapovalov, Wishniak</td>
</tr>
<tr>
<td>TUSCANINI</td>
<td>Asti, Barbera D’Asti, Brachetto, Malvasia, Moscato, Moscato Rose, Organic Nebbiolo, Pinot Grigio, Prosecco Brut, Rosato Toscano, Sparkling Moscato, Umbrio Rosso, Val-policella</td>
</tr>
<tr>
<td>VERMONT PURE</td>
<td>BEIT EL Amona Cabernet Sauvignon, Cabernet Sauvignon, Cabernet Sauvignon Vintage, Clift View Carignan, Havat Gilad Cabernet Franc, Merlot Tapuach, Reserve Revelation Cabernet Sauvignon, Valley Gate Malbec, Valley Gate Marselan, Yizhar Cabernet Sauvignon</td>
</tr>
<tr>
<td>VERMONT PURE SPRINGS</td>
<td>BOSCAVOLO Vino Rosso, Vino Rosso</td>
</tr>
</tbody>
</table>
BINYAMINA RESERVE/SPECIAL RESERVE
C.S DRW, Cabernet Sauvignon, Carignan, Chardonnay
DWW, Chardonnay Galilee, Gewurztraminer, Gewurztraminer, Gewurztraminer SDWW, Merlot DRW, Merlot Galilee, Sauvignon Blanc, Sauvignon Blanc DWW, Shiraz, Unoake Chardonnay, Zinfandel

BLUE FONTANA
Moscato

BLUE MOUNTAIN
Caribbean Coffee Liqueur

BLUE NUN

BLUE WINE FROM THE BLUE NUN WINERY
Blue 24K Gold

BOKOBSA
Baron Lamour- Rouge/ Rose/ Blanc, Baron Rocheau Bordeaux Rouge, Baron Rocheau: Bordeaux Superieur, Cellier De Dauphins: Coteaux De Tricastin, Chateau Gamet: Bordeaux, Cotes Du Rhone, Gris Rose, Le Vieux Cellier Rouge, Marquis de la Goulette Rouge

BONITO SPAIN
Cabernet Sauvignon, Merlot

BORDEAUX HAUT-BAZIGNAN
Bordeaux Bazignan, Bordeaux Haut-Bazignan

BORDEAUX HAUT-MARMONT
Bordeaux Haut Marmont, Bordeaux Haut-Marmont

BORDEAUX LA GARENNE
Bordeaux La Garenne

BORDEAUX LAVAGNAC
Bordeaux Lavagnac, Bordeaux Rouge de Lavagnac

BORDEAUX MAYNE VALENCE
Bordeaux Mayne Valence, Bordeaux Rouge Mayne de Valence

BORGO BELLA
Cabernet Sauvignon, Chianti, Moscato Rosé - Vino Spumante, Moscato Sparkling, Peach Flavored Must, Red Sparkling, Strawberry Flavored Must, Toscana Rosso

BORGO REALE
Asti, Asti Spumante, Barolo, Brunello, Brunello Di Montalcino, Chianti, Chianti Classico, Chianti Riserva, Dolcezza, Mastro, Montepulciano, Montepulciano d'Abruzzo, Moscato D'Asti, Moscato D'asti, Pinot Grigio, Pinot Nero, Pinot Noir, Prosecco, Red Barbera, Rose, Sangiovese Di Puglia, Toscana Rosso

BOUKHA BOKOBSA
Fig Alcohol, Fig Alcohol Black
Cuvee Prestige, Fig Alcohol Silver

BOURGONE
Bourgogne Rouge

BOYAR
Vodka

BRANIZZI
Pinot Grigio, Pinot Nero, Pinot Noir, Prosecco

BRENIDIZI
Primov Brut Premium

BRODDINGNAGIAN
Grenache, Petit Sirah, Petit Verdot, Red Wine

BRUT JEM
New York State Champange

BUON GIORNO
Red, White

CA
Moscato Gold, Pinot Grigio, Prosecco

CABERNET SAUVIGNON
Vin de pays d'Oc Rouge

CABERNET SAUVIGNON GAMME COLLECTION LOUIS BLANC
Vin De Pays D'oc Rosé, Vin de pays d'Oc Rouge

CABERNET SAUVIGNON MOELLEUX
Vin De Pays D'oc Rosé

CABERNET SAUVIGNON ROSÉ
Vin De Pays D'oc Rosé

CABERNET SAUVIGNON ROSÉ GAMME VINTAGE LOUIS BLANC
Vin De Pays D'oc Rosé

CABERNET SAUVIGNON ROUGE GAMME VINTAGE LOUIS BLANC
Vin de pays d'Oc Rouge

CAMUNA CELLARS
Ancient Vine Carignan, Missions, Nebbiolo, Rose', Sangiovese, White Wine

CANAAN EXPORT
Moscato, Red, Red Canaan, White, White Canaan

CANTINA GABRIELE
Cabernet Sauvignon, Chardonnay, Chianti, Dolcemente Rossos, Dolcemente Viano-co, Merlot, Montepulciano d'Abruzzo, Moscato Sweet White, Pinot Noir, Rosato, Sangiovese, Spumante Bianco, Spumante Rosse, Sweet Red, Sweet White
PRODUCTS BEARING AN ⚫ OR AN ⚫ KOSHER FOR PASSOVER

CANTINA GIULIANO
Chianti, Chianti d.o.c.g Primizio, Chianti DOCG 'Primizio', Chianti Primizio, IGT Costa Toscana 'La Gioia', IGT Costa Toscana 'A Mano', IGT Costa Toscana La Gioia, IGT Costa Toscana Rosato, IGT Costa Toscana Vermentino, In Campagna Rosso Toscana

CANTINA TERRABELLA
Moscato

CAPCANES
Flor De Flor, Flor de Flor Garnatxa, Flor de Flor Garnatxa magnum, Flor de Flor Garnatxa, Flor de Flor Samso, Flor del Flor Samsó, La Flor de Primavera Tinto, Magnum, Oli Ha'abib, Peraj Abib, Peraj Ha 'abib Flor de Primavera Tinto, Peraj Ha'abib, Peraj Ha'abib Flor de Primavera, Peraj Ha'abib, Peraj Ha'abib Euro, Peraj Ha'abib USA, Peraj Ha abib Flor de Primavera Tinto, Peraj Haabib, Peraj Haabib Pinot Noir, Peraj Habib, Peraj Pardez, Peraj Petita, Peraj Petita 2017 (US Label) Mevushal, Pe-raj Petita Euro, Peraj Petita Rosado, Peraj Petita Rosat, Peraj Petita Tinto, Peraj Petita USA, Pinot Noir, Rosat

CARBONNELLE
Côtes Varois en Provence Rosé, IGP VAR – Vin Rosé

CARIGNAN
Carignan

CARMEL
Carmel Vintage, Limited Edition, Mediterranean, Muscat Late Harvest

CARMEL BRANDY
Brandy

CARMEL RIDGE
Carignan Shiraz, White

CARMEL SINGLE
VINEYARD
Gewurztraminer, Kayoumi Cabernet Sauvignon, Kayoumi Riesling, Kayoumi Shiraz, Merlot

CARMEL YOUNG
Carignano, Moscato

CASA DA CORCA
Douro, Douro Reserva

CASA DI LUIGI
Cabernet Sauvignon, Chardonnay, Merlot, Reisling, Shiraz, Syrah

CASA DI LUIGI ESPECIAL
Cabernet Sauvignon, Merlot, Shiraz

CASTEL DE FRONJAC
Cabernet Rose, Cabernet Sauvignon Reserve, Chardonnay, Merlot Reserve, Red Wine

CASTELLO DI MARCO
Pinot Grigio, Pinot Noir, Prosecco

CHABLIS
AOP Vin Blanc

CHABLIS LA PIERRELÈE
ACO Chablis

CHAMPAGNE CHARLES LAFITTE
Champagne

CHAMPAGNE DEMOISELLE
Champagne

CHARDONNAY
Vin de Pays D'oc Blanc

CHARDONNAY GAMME COLLECTION LOUIS BLANC
Vin de Pays D’oc Blanc

CHARISMA
Cabernet Sauvignon, Emerald Riesling, Merlot, Merlot 60%-Cabernet 40%, Shiraz

CHÂTEAU ALVIGNÈS
Vin de Cahors Rouge

CHÂTEAU BELLERIVES DOUBIS
Cotes de Bordeaux, Red Wine, Rose, White Wine

CHÂTEAU BOUCHEAU
Haut-Medoc

CHÂTEAU BRUNI
Bordeaux Supérieur

CHÂTEAU CHEVAL BRUN
Saint Emilion Grand Cru

CHÂTEAU CRU DUCASSE
Haut-Medoc

CHÂTEAU DE BEAULIEU
Montagne Saint-Emilion

CHÂTEAU DE CALLAC
Sauternes Saint Michel

CHÂTEAU DE COR BUGEAUD
Cotes de Bordeaux, Red Wine, Rose, White Wine

CHÂTEAU DE GALILLE
Blend, Cabernet Sauvignon, Shiraz

CHÂTEAU DE JERUSALEM
Cabernet Sauvignon

CHÂTEAU DE LAVAGNAC
Bordeaux Supérieur

CHÂTEAU FONTENEAU
Vin Rouge Medoc

CHÂTEAU GUIMBERTEAU
Vin Rouge Lalande Pomerol

CHÂTEAU GUIRANNE
AOC Côtes de Provence

CHÂTEAU HAUT MARMONT
Bordeaux Rose

CHÂTEAU HAUT PIQUAT
Vin Rouge LUSSAC ST EMILION

CHÂTEAU HAUT VALLON
Bordeaux

CHÂTEAU HAUT-CONDISSAS
Médoc

CHÂTEAU JOSEPHINE
Cab, Semi Dry, Cabernet Viarietal, Cabernet Sauvignon, Chardonnay, Merlot, Rosado

CHÂTEAU JOSEPHINE
Dry Red Wine Cabernet Sauvignon, Dry Red Wine Merlot, Dry White Wine Chardonnay

CHÂTEAU L'OASIS
AOC Côtes de Provence

CHÂTEAU LE SAUSSINA
Saint Estephe

CHÂTEAU MAYNE DE VALENCE
Bordeaux

CHÂTEAU MONTAUB
AOC Côtes de Provence

CHÂTEAU MONTROC
Vin Rouge LUSSAC ST EMILION

CHÂTEAU MOUTINOT
Saint Estephe

CHÂTEAU PICAMEPPEU
Lussac Saint Emilion, Vin Rouge LUSSAC ST EMILION

CHÂTEAU REAL
Haut-Medoc

CHÂTEAU ROLLAN DE BÉ
Médoc

CHÂTEAU ROUBINE
Cru Classe

CHÂTEAU SERILHAN
Saint Estephe

CHÂTEAU TAFFARD
Médoc

CHÂTEAU TOUR SERAN
Médoc

CHEMINS DE LA CLARE
Médoc

CHOSHEN
Syrah

CLÔR
Cabernet Sauvignon, Chardonnay, Merlot, Sauvignon Blanc, Shiraz, Sauvignon Blanc

CLAUDE SEROR
Gewurztraminer, Red Wine, Rose Wine, White Wine

CLOS AMADO
Douro, Douro Blanc, Douro Red Wine, Douro Red Wine Reserve, Douro Réserve Rouge, Douro White Wine

CLOS DES MENUTS
Saint Emilion Grand Cru

COLLAGE
Dry Red, Rose, Semi Dry Red, White

COLLAGE-JERUSALEM WINE COLLECTION
Dry Red Wine, Semi Dry Red Wine, Semi Dry Rose Wine, Semi Dry White Wine

COLUMBUS
Cabernet Sauvignon, Merlot, Reisling, Shiraz

CORNEILL
Plain Ole Seltzer

COTE DE LECHET
Chablis 1er Cru White, Chablis White, Grand Vin de Chablis White

CÔTEAUX DE SITRYA
Asado Blend, Cabernet Sauvignon, Malbec, Reserve, Village

CÔTES DU RHÔNE
Côtes du Rhône Blanc, Côtes du Rhône Rouge

COVENANT
Besheert, Blanc de Blancs, Cabernet Sauvignon, Chardonnay Lavan, Makom B'Sonoma, Neshama, Solomon, Zahav

CROZES HERMITAGE
Crozes Hermitage Rouge

CRYSTAL PLAZA
New York State Champagne

CUMBA CHILENA
Cabernet Sauvignon, Carmen, Sauvignon, Merlot, Sauvignon Blanc

CUVEE CHABAD
Red Table Wine, Zinfandel

CUVÉE TERROIRE
Cabernet D’Anjou Rosé Moelleux

D SERIES
Blanc, Cabernet, Merlot, Petite Sirah, Shiraz

DAKOR
Cabernet Sauvignon, Carmen, Chardonnay, Merlot

DALTON WINERY
SAFSUFA: Cabernet, Merlot, Sauvignon White Blend, Shiraz

YUVALIM: Cabernet Sauvignon, Merlot, Moscato, Red Blend, Rose, White Blend

YUVALIM PRIME: Cabernet Sauvignon, Merlot, Shiraz

Vineyard Cabernet Zivon, Syrah Reserve, Vignon, Vignon Reserve, White Canaan, White Wine, Zinfandel

DAVID’S LAND

DECCOLIO
Moscat Puglia, Prosecco

DIANE DE VERNAY
AOC Côtes de Provence

DOMAINE BRECHAIN
Chablis 1er Cru White, Chablis White, Grand Vin de Chablis White

DOMAINE BUNAN-COTE DE PROVENCE
Bandol rose, Belouvé rouge côtes de Provence, Rose Wine

DOMAINE DE BAYONNE
Chablis, Concorde

DOMAINE DE LAUDRAC
- Vin Rosé - côtes de Provence AOP -

DOMAINE DE LANZAC
Tavel Rosé

DOMAINE DES MARRONNIERS
Chablis

DOMAINE DU COLOMBIER
Rose

DOMAINE HERZBERG
Aramis, Malbec, Reserve, Rose, Village

DOMAINE LUQUET
AOC Mâcon-Villages, AOC Vougeorgne Chardonnay

DOMAINEES BUNAN
Bandol rosé, Belouvé rouge côtes de Provence

DON ERNESTO VINEYARDS
Beret Napa Valley, Rosé, Clarinet, Collage, Crescendo, Oh! Red Wine

DON FELIPE
Cabernet Sauvignon, Chardonnay, Merlot, Resiling, Shiraz

DON JULIO
Cabernet Sauvignon, Chardonnay, Merlot, Resiling, Shiraz

DON JULIO ESPECIAL
Cabernet Sauvignon, Merlot, Shiraz

DRAPPIER
Champagne Carte Blanche, Champagne Carte d’Or

DRIMIA
Cabernet Sauvignon, Sfär

DU MONT SAMUEL
Cabernet Sauvignon

DUC DE FRANCE
Red Wine, Rose Wine, Rouge, White Wine

DUC DE PAGNY
Beaujolais Nouveau

DUC DE SERTIEL
Coteaux Bourguignons, Coteaux Bourguignons Rouge

DUPUY
Cognac VSOP

DUTY FREE

EAGLE OAKS
New York State Wish Key

EAGLE’S LANDING
Cabernet Sauvignon, Chardonnay, Fledgling, Merlot, Pinot Noir, Sauvignon Blanc, Syrah, Zinfandel

EDEN WINERY
Eden Reserve

EFRAT
Dry White Wine

EFRAT WINECELLARS
Cabernet Sauvignon, Cabernet Merlot, Merlot, Chardonnay, Merlot, Merlot-Petit, Riesling, Shiraz, White Zinfandel

EIN KAREM
Cabernet Sauvignon/Merlot, Cabernet/Merlot, Emerald Riesling/Muscat, Muscat/Riesling, Red, Rose

EIN KEREM
Red Wine, White Wine

EL 26
EL 26

EL SECRETO
Cabernet Sauvignon, Cabernet Sauvignon Semi Sweet, Dry Red Wine, Cabernet Sauvignon, Dry Red Wine Gran Malbec, Dry Red Wine Malbec, Dry Red Wine Reserve Malbec, Dry White Wine Chardonnay, Malbec, Trivarietal

ELABORADO CAJA MEMORIAS DEL RAMBAM - BRUT RESERVA

ELI MONTERO
Cabernet Sauvignon, Chardonnay, Malbec

ELIMANU4
Casa Muestra, Casa Muestra Blanca, Casa Muestra Tinto, Ir David Blanco, Levana, Levana Roble, Ness Rosado, Saporta, Saporta Crianza, Saporta Semi, Savia de Sol, Savia de Sol Crianza, Sito Rioja, Volcanus Petit Verdot

ELLA
Dry Red Wine

ELLA HILLS
Cabernet Sauvignon, Cabernet Sauvignon Merlot, Emerald Riesling Semi Dry, Merlot, Sparkling Rose

ELLA VALLEY
Fume Blanc, Petite Sirah-Shiraz, Semi Dry White, White Zinfandel

ELVI WINES

EN FUEGO
Cabernet Sauvignon, Merlot, Tempranillo

ESTATE
Cabernet Sauvignon, Chardonnay, Fume Blanc, Merlot, Petite Sirah, Pinot Gris, Rose, Shiraz

ESTATE M
Cabernet Sauvignon, M Cabernet Sauvignon, M Merlot, M Sauvignon Blanc, M Shiraz, Merlot, Sauvignon Blanc

ETALON
Vin de France Rosé

ETALON NOIR
Vin de France Rouge

EVA’S VINEYARD
Sauvignon Blanc

EVERRED
Cabernet Sauvignon, Merlot Dry Red Wine, Cabernet, Merlot Dry Red Wine

EVERROSE
Dry Rose

EVERWHITE
Chardonnay, Sauvignon Blanc, Vignon Dry White Wine

EXCELLENCE
Cabernet Sauvignon, Merlot, Sauvignon Blanc, Vin de pays de l’Aude Rouge

EXCELLENCE MOELLEUX
Vin de pays de l’Aude Rouge

FAVIERE
Coteaux Varois en Provence, Coteaux Varois en Provence Rosé

FIFTY MARKS 50 YEARS 5777
Cabernet / Merlot / Petit Verdo, Colombard / Riesling, Gewurztraminer, Old Vines Carignan

FIVE STONES VINEYARDS
Judean Hills Dry White Wine, Judean Hills Dry Wine, Nobility 215a Dry White Win, Virtuous Dry Red Wine

FLASH
Peach Aromatic Sparkling Wine, Strawberry Aromatic Sparkling Wine

FLECHAS DE LOS ANDES
Cabernet Sauvignon, Syrah, Gran Malbec

FONCASTEL
Cabernet, Merlot, Red Wine, Rose, Sauvignon Blanc, Sparkling Wine

FORWARD BY HERZOG
Petite Sirah

FRANCHI
Brunello di Montalcino, Brunello di Montalcino Red Wine, Rosso Toscana, Rosso Toscana Red Wine

FREDERIC DANIEL
COTE DU RHONE: Red, Rose, White

FREZZANEO
Red, White

FREIXENET
Excellencia Brut Cava, EXCELENCIA KOSHER 6 BRUT’ 01, EXCELENCIA KOSHER 6 SEMI 01, EXCELENCIA KOSHER 6 SEMI”CANADÁ, Excelencia Kosher Brut, Excelencia Kosher Multiple, Excelencia Kosher Semi Seco

GALILEE SERIES
Cabernet, Chardonnay, Fume Blanc, Merlot, Petite Sirah, Shiraz

GAMAY
Coteaux Bourguignons Rouge

GAMLIA
Cabernet Sauvignon, Chardonnay, Merlot Reserve, Moscato

GATES OF JERUSALEM
Cabernet, Chardonnay, Merlot, Petite Syrah, Shiraz

GAVIOLE
Moscat Rosé, Moscato White

GEORGES DUBOUEF
Beaujolais Nouveau, Cotes de Brouilly, Noveau Beaujolais

GERSTEIN
Chardonnay, Gewurztraminer, Marselan, Muscat, Orange Wine

GEULA
Concord, Cream Red, Matuk Soft Rouge, Royal Red
JONATHAN TISHBI SPECIAL RESERVE
Brandy, Brut, Cabernet Sauvignon, Chardonnay, Merlot, Tishbi Brut

JP MARCHAND
AOC Bourgogne Hautes Côtes de Nuit, AOC Gevrey Chambertin, AOC Nuits Saint-Georges, AOC Volnay

JUDEAN HILLS
Red Dry Wine, White Dry Wine

JULIENAS
Beaugolais Rouge

KADESH
Kiddush Wine, Red Wine

KEDEM
Blanc, Blanc de Blancs, Blush Concord, Burgundy, Cabernet, California, Chablis, Concord, Concord Kil, Concord Natural, Cooking Sherry, Cooking Wine Chardonnay, Cooking Wine Merlot, Cooking Wine Red, Cooking Wine White, Cream Mala-ga, Cream Niagara, Cream Pink, Cream Red, Cream Rose, Cream Sherry, Cream White, Gold, Malaga, Marsala, Marsala Cooking Wine, Matuk Kil, Matuk Soft Rouge, Pink Champagne, Plum, Port, Rouge, Sauterne, Sherry, Sherry Royale, Sparkling Chardonnay, Sparkling Merlot, Sparkling Moscato, Sparkling Rose, Tokay, Vermouth Dry, Vermouth Sweet, Vodka, White Champagne

KEDEM ESTATES
Blush Chablis, Cabernet Sauvignon, Cabernet Sauvignon, Classic Red, Classic White, De Chaunac, Eshkol Ruby Red No Sulfites Organic, Light Blush, Light Red, Port Ltd., Red Chablis, Reduced Carb Light White, Riesling Rose

KEREM KISHOR
Dry Red Wine, Dry White Wine, Kishor White, Rose, Rose Dry White Wine, Savant Red, Savant Viognier

KINERET
Cabernet Merlot Franc, Cabernet Sauvignon, Chardonnay, Chenin Blanc, Merlot Petite Sirah Shiraz, Muscat Hamburg, Muscat Hamburg

KING DAVID
Concord, Muscat, Red Wine, Sacramental

KINNERNET
Muscat, Riesling

KISHOR
Dry Red Wine, Kishor GSM, Kishor Red, Kishor Syrah, Savant Red, Syrah

KISHOR VINEYARD

KISHOR VINEYARD-GALILEE
Misgav Riesling

KLEINE DRAKEN
Cabernet Sauvignon, Chardonnay, Dry Red Wine, Merlot, Natural Sweet Red, Natural Sweet White, Sauvignon Blanc, Semi Sweet Rose, Sweet Sacramental Red Wine, Sweet Sparkling Wine

KNAAN
Cabernet Sauvignon, Cabernet Shiraz, Moscato, Red, Rose, Sauvignon Blanc, Sauvi-gnon Blanc Chablis, White

KONDITION JERUSALEM
Tradition
Red Wine

KRAMIM
Cabernet Merlot, Cabernet Sauvignon, Cabernet Shiraz, Emerald Riesling, Merlot, Sauvignon Blanc, Shiraz

KRAMIN
Caesarea Carignan Sweetened Red Wine, Dry Red Wine, Pompadita SRW, Semi Dry White Wine

KVINT
Brandy, Cabernet Sauvignon, Divin Brandy, Merlot

L LAMBRSUSCO
Rosé, White

L’CHAIM
Concord Grape Red, Concord Grape White

LA BOUTEILLE BLEU
White Wine

LA CHENE DE MARGOT
White Wine

LA FERAGE
Beaujolais Nouveau, Cotes de Brouilly, Côtes de Brouilly, Rouge

LA FLEUR DU CHATEAU DE BEAULIEU
Vin Rouge MONTAGNE ST EMILION

LA GARENNE
Red Bordeaux
PEACOCK
Vodka

PEREZ DA COSTA
Ruby Porto

PERL ANIMA
Sparkling White Wine

PERLE DE GRIS
Blanc, Rosé, Rouge

PIERRE DUMANOIR
Cabernet Sauvignon, Rouge, Merlot Rouge

PORTO CORDOVERO
Port, Port LBV

PORTO QUEVEDO
Ruby Porto

PRAVDA
Vodka

PREMIUM
Cabernet Sauvignon, Merlot, Muscat, Pinotag, Riesling, Shiraz

PREMIUM 3400
Cabernet, Merlot, Pinotage, Riesling, Shiraz

PRIME
Red Dry Wine, White Dry Wine

PRIMO V ITALY
Merlot, Moscato, Pinot Grigio, Pinot Noir, Prosecco

PRIVATE COLLECTION
Cabernet Merlot, Cabernet Sauvignon, Cabernet Shiraz, Chardonnay, Merlot, Sauvignon Blanc

PRIVATE COLLECTION SPARKLING
Brut

PRIX
Brut Cuvee Sparkling Wine, Cabernet Franc, Cabernet Sauvignon, Chardonnay, Mélange, Merlot, Pinot Noir, Sauvignon Blanc, Syrah, White Riesling

PROSECCO SOLE
Brut Wine

PROSHYAN - TREE OF LIFE
Pomegranate Wine Sweet

PSAGOT

QUADRI LATERO
Cabernet Sauvignon, Chardonnay, Dolcezza, Merlot, White Zinfandel, Zinfandel Blush

QUINTA DA TROISCA
Ruby Porto

R DE ROMY
AOC Côtes de Provence

RALI
Cabernet Sauvignon, Tempranillo

RAMBAM
Moscato, Moscato Rose

RAMBAM ITALY
Frizzante Red, Frizzante White, Joven Red, Moscato Bianco, Pinot Grigio, Rosso Magnus, Rose

RAMON CARDOVA
Crianza, Garnacha, Rioja

RASHBI
Dry Red Wine, Dry Red Wine Varietal Cabernet, Dry Red Wine Varietal Malbec, Sweet Red Wine

RASHI
Claret, Concord Dry Grape, Joyvin Red, Joyvin White, Light Pink, Light Pink Concord, Light Red Concord, Light White Concord, Moscato D'asti

REAL IMPERIAL
Cabernet Sauvignon, Cabernet Sauvignon, Chardonnay, Merlot, Rose, Sauvignon Blanc

RECANATI

RED C
RED, Rose, Sauvignon Blanc

REMPART IMPERIAL
Cabernet Sauvignon, Gris Du Sud, Merlot, Sauvignon Blanc

RESERVE
Cabernet, Cabernet Reserve, Cabernet Sauvignon, Chardonnay, Gewurztraminer, Merlot, Merlot Reserve, Petit Syrah, Riesling, Sauv Blanc, Sauv Blanc Reserve, Shiraz Reserve, Syigongier, Viognier Reserve

RESERVE 4990
Cabernet, Chardonnay, Merlot, Petite Sirah, Shiraz

RÉSERVE ROSE
Vins de Pays D'Aude Rosé

RÉSERVE ROUGE
Vins de Pays d'Aude Rouge

RIBERTINELO
Chianti, Moscato

RIVIERE
Lussac Saint Emilion, Montagne Saint-Emilion, Saint Emilion Grand Cru

ROC DE SANSA
Bordeaux

ROSE PAMP'
Vins de Pays d'Aude - Arôme Pamplemousse

ROYALS
Rouge Cabernet Sauvignon, Merlot, Monastrell, Tempranillo

SABRAQUEURS
Coffee, Orange Brandy, Orange Chocolate

SAFEDIEH
Napa Meritage

SAINTE BEATRICE
Cotes De Provence Instant B

SANTERO ITALY
Asti Spumante, Moscato D'asti, Spumante Rosso

SARA BEE
Puglia Moscato

SARIG
Cabernet Sauvignon, Merlot

SAUVIGNON BLANC
Sauvignon Blanc

SAUVIGNON BLANC GAMME VINTAGE LOUIS BLANC
Vin de Pays D'oc Blanc

SCHWARTZ WINE
CELLARS
Cabernet Sauvignon, Hybrid, Merlot, Ruby Cabernet

SECRET DES CHEVALIERS
Red Wine, Rose, White Wine

SELECTED
Cabernet Sauvignon

SELECTED SPARKLING
Sparkling

SELECTED/VINEYARDS
SELECTED
Cabernet Sauvignon, Cabernet Sauvignon Merlot, Emerald Riesling, Merlot, Moscato, Red Wine, Riesling, Sauvignon Blanc, White Zinfandel

SENIORO DI LIBANO
Herenza Semi, Invita, Invita Blanco, Invita Rosado

SERPICO
Serpico Ipinia Aglianico

SERVIGNY
Côtes du Rhône Rosé, Côtes du Rhône Village Rouge

SEVEN SPRINGS
BRANDY
Brandy

SEVENZESNO
Cabernet Sauvignon, Galilea

SFORNO ITALY
Moscato

SHACHAR
Cabernet Sauvignon Semi Sweet Red Wine

SHEKAR
Brandy

SHIKOR
Vodka Infused with Saffron

SHIRAH

SILVER CLOUD WINE
Heavendly Red, Heavenly White, Sparkling Red, Sparkling White

SITO
Bordeaux, Chianti, Rioja

SIVIANO
Cabernet, Chardonnay, Grillo, Meloso Red, Meloso White, Merlot, Nero d'Avola, Pinot Grigio, Rosato, Sangiovese, Sangiovesse

SOLOMON'S SONG
Dry Red Wine, Dry White Wine

SPARKLING
Moscato Canaan, Moscato Kna'an, Pet Nat, Pink Moscato
SPECIAL
20TH: Red, White
Anna Non Vintage, Galilio, Matatia

SPECIAL RESERVE
Cabernet Sauvignon, Merlot

SPECIAL RESERVE 5600
Cabernet / Merlot

SPECIAL RESERVE 5601
Cabernet

SPECIAL RESERVE 5602
Merlot

SPIRIT OF SOLOMON
Bran, Cherry, Slivovitz, Sweet Fire, Triple Sec, Wshniak

ST. EMILION GRAND CRU CHEVAL BRUN
Wine

ST. EMILION GRAND CRU LE CLOS DES MENUTS
Wine

STAR OF ABRAHAM
New York Champagne

STAR WHITE
White Champagne

STREETS OF JERUSALEM
Cabernet, Merlot, Red

SV
Cabernet, Shiraz, Single Vineyard Cabernet Zivon, Single Vineyard Shiraz Eikos

SWEET LAYLA VINEYARDS
Moscato

SWEET WINE
Caesaraca- Sweet Red Wine, Pri Hragafen Sweet, Pumpedita, Vineyard S.Blanck/Riesling SDWW, Vineyards DRW

TABERNACLE WINERY
Betzalez, Cabernet Sauvignon, Betzalez, Ketoret, Reserve, Cabernet Sauvignon, Reserve, Kiyor, Reserve, Syrah

TALIA
Cotes de Provence Rose, Rose Wine

TAM PREE
Concord Grape, Cream Red, Cream White, Tokay

TAM PREE LIGHT
Blush Concord, Red Concord, White Concord

TEAL LAKE
Moscato

TEKWINE
Red Wine, Red Wine (aged), Rose Wine, White Wine

TEPLE
Concord

TEPERBERG
Cabernet Sauvignon, Chardonnay, Chenin Blanc

TEPERBERG SELECTION
Cabernet Sauvignon, Chardonnay, Cabernet Sauvignon, Meritage, Merlot, Ries-ling, Shiraz

TERRA GRATIA
CHARDONNAY: Marciano Kosher Estate Red
MARCiano KOSHER
ESTATE RED: Marciano Kosher Estate Red
Cabernet Sauvignon, Red Wine

TERRA VEGA
Cabernet Sauvignon, Carmene, Carmenere, Chardonnay, Chiraz, Malbec, Merlot, Reisling, Rose, Sauvignon Blanc, Sauvignon Blanc, Shiraz, Shiraz-Cabernet, Shiraz-Cabernet Sauvignon

TERRENAL
Cabernet Sauvignon, Carmenere, Chardonnay, Malbec, Merlot, Monastrell, Pinot Noir, Rose, Sauvignon Blanc, Selectionado, Shiraz, Tempranillo

TERRENAL CHILE
Cabernet Sauvignon, Carmenere, Carmenere, Merlot, Rose, Sauvignon Blanc

TERRENAL SPAIN
Cabernet Sauvignon, Carmenere, Merlot, Monastrell, Tempranillo

TERROSO
[BLANK]: Cabernet Sauvignon, Cabernet Sauvignon, Cabernet Sauvignon Reserve, Carmenere, Carmenere Reserve, Chardonnay, Malbec, Merlot, Pinot Noir, Pinot Noir Reserve, Rose, Sauvignon Blanc, Shiraz

TERROSO ARGENTINA
Cabernet Sauvignon, Merlot, Shiraz

TERROSO CHILE
Cabernet Sauvignon, Carmenere, Chardonnay, Merlot, Rose, Sauvignon Blanc

TERROSO SPAIN
Cabernet Sauvignon, Merlot, Monastrell, Tempranillo

TEVA & GAMLA
Cabernet Sauvignon DRW, Cabernet Sauvignon Merlot DRW, Emerald Riesling SDWW, Grenache Rose SD
Rose Wine, Merlot DRW, Muscat SDWW, Muscato - Sweet White Wine, Shiraz DRW

THE CAVE
Cave Dry Red Wine, DRW, Premium DRW

THE LOFT
Cabernet Sauvignon

THE METROPOLITAN
MARTINI COMPANY
Vodka Martini

THE NAPA VALLEY
RESERVE
Napa Valley Red, Red Wine

THE TRIBE
Chardonnay, Proprietary Red Wine

TIERRA SALVAJE
Cabernet Sauvignon, Cabernet Sauvignon, Cabernet Sauvignon Reserve, Carmenere, Carmenere Reserve, Chardonnay, Malbec, Merlot, Pinot Noir, Pinot Noir Reserve, Rose, Sauvignon Blanc, Shiraz

TIERRA SALVAJE CHILE
Cabernet Sauvignon, Carmenere, Chardonnay, Malbec, Merlot, Pinot Noir, Rose, Sauvignon Blanc, Shiraz

TIERRA SALVAJE SPAIN
Cabernet Sauvignon, Cabernet Sauvignon, Merlot, Monastrell, Tempranillo

TWIN SUNS
Reserve Cabernet Sauvignon, Reserve Rose, Reserve Zinfandel

TZURIEL WINERY
Cabernet Sauvignon, Cabernet Sauvignon, Cabernet Sauvignon, Cabernet Sauvignon, Cabernet Sauvignon, Cabernet Sauvignon, Cabernet Sauvignon, Cabernet Sauvignon

UGAV
Cabernet Sauvignon, Emerald Riesling, Merlot, Muscat, Pinotag', Riesling, Shiraz

UNORTHODOX
Chenin Blanc, Kosher Sauvignon, Merlot, Sauvignon Blanc, Shiraz

VALE SERENO
Cabernet Sauvignon

VAMOSO FAMOSO
Cabernet Sauvignon

VICTOR VINEYARD
Cabernet Sauvignon, Chardonnay

VIGNAC
Bordeaux

VIGNABLE DAIMPT
Bourgogne Chardonnay White, Bourgogne Pinot Noir Red, Chablis White, Petits Chablis White

VINTAGE
Shyraz - Petit Vordot Van Rouge Sec

VILLA CHAVIN
Red Wine, Rose, Rose Wine, Rouge, White, White Wine

VILLA DULJIANN
Merlot, Moscato

VIN DE PAYS D'OC
Cabernet Sauvignon, Rouge, Chardonnay

VIÑA ENCINA
Viña Encina Blanco, Viña Encina Rosado, Viña Encina Tinto

VIÑA MEMORIAS
Parcela Sur

VINCENZI
Vodka

VINTAGE
Cabernet Merlot, Cabernet Sauvignon - Merlot Van Rouge Sec, Cabernet Sauvignon Van Rouge Sec, Merlot, Merlot Van Rouge Sec, Petit Verdot Shiraz, Petit Verdot Vin Rouge, Shyraz

VINTAGE 2000
Cabernet Sauvignon, Merlot, Merlot/ Cabernet Sauvignon, Petit Verdo/ Merlot, Riesling/ Muscat

VINTAGE 2900
Cabernet, Cabernet/ Merlot, Merlot/ Petit Verdo, Muscal/ Riesling, Shiraz / Syrah / Petite Syrah

VINTNERS SELECT
Vintners Select Cabernet Sauvignon, Vintners Select Cabernet Sauvignon Semi Dry, Vintners Select Merlot

WATERFORD
Sauvignon Blanc, Syrah

WEINSTECK
Cabernet Sauvignon, Chardonnay, Merlot, Muscato, Petite Sirah, Pink by W, Red by W, D3034, White by W, White Zinfandel

WEINSTECK CELLAR SELECT
Alicant Bouschet, Cabernet Franc, Cabernet Sauvignon, Chardonnay, Petite Sirah, Zinfandel

WELNER SELECTION
Chablis
PRODUCTS BEARING AN 🌍 OR AN 🌍 KOSHER FOR PASSOVER

**WILD GOAT**
Bonarda, Cabernet Sauvignon, Cabernet, Cabernet Sauvignon, Cabernet Sauvignon Semi Sweet, Chardonnay, Dry Red Wine, Cabernet sauvignon, Dry Red Wine Mal-bec, Dry Red Wine Reserve Malbec, Malbec, Malbec Reserve, Merlot, Tri-Varietal

**WILSON**
Brut Premium, Brut Premium Sparkling Wine

**XIO**
Moscato, Moscato NV

**YAYIN**
Cabernet Sauvignon, Chardonnay, Emerald Riesling, Merlot, Shiraz

**YASHFE**
Alon, Alona, Cabernet, Carbenet, Dambar, Divino, Dona Grasia, Elia, Grapolo, Merlo, Merlot, Port, Shofar

**YATIR WINERY**
Forest, Merlot Shiraz Cabernet, Viognier, Yatir Cabernet, Yatir Sauvignon

**YAYIN**
Blush Chablis, Classic Red, Cream White, Rouge Wine, Yayin Cabernet Sauvignon

**YEKEV HACORMIM**
Collage Semi Dry Red Wine, Collage Semi Dry White Wine, Konditon

**YEKEV HAGALIL**
96% Gold Alcohol, Alouf Arak, Elite Arak

**YEKEV TURA**

**YIKVEI ZION**

**YOGEV**
Aromatic Blend, Cabernet & Merlot, Cabernet & Petit Verdo, Cabernet & Shiraz, Cabernet Sauvignon, CS/Merlot DRW, CS/Petite Verdot DRW, CS/Shiraz DRW, Mal-bec & Carignan Rose Wine, Sauvignon Blanc & Chardonnay, Sauvignon Blanc/Chardonnay DWW, Yogev Aromatic

**YUVALIM**
Cabernet

**ZACHLAWI**
Arak, Black Arak, Chocolate Dream, Citrus Splash, Cold Brew Coffee Vodka, Fig Arak, Gourmet Grapefruit Arak, Orange Swirl, Sweet Potato Vodka, Vodka

**ZACHLAWI PLATINUM RESERVE**
Spiced Arak

**ZUFINI**
Moscato, Pinot Grigio, Pinot Noir, Pinot Prosecco, Prosecco
ITEMS LISTED IN THIS SECTION ARE SPECIALLY SUPERVISED PRODUCTS AND APPROVED FOR USE WHEN BEARING AN OU KITNIYOT OR AN OU MATZAH ASHIRA (MATZO PRODUCTS BAKED WITH EGGS, JUICE OR HONEY INSTEAD OF WATER). PRODUCTS ARE RECOMMENDED FOR THOSE OF SEPHARDIC DESCENT, BUT NOT FOR THOSE OF ASHKENAZIC HERITAGE WITH THE EXCEPTION OF SMALL CHILDREN AND THE INFRM.

OU KITNIYOT PRODUCTS

FERRERO
Kinder Chocolate, Nutella Spread

NEPTUNE
Seasoning Mixes: BBQ, Choulent, Cooked Fish, Curry, Grilled Chicken, Grilled Fish, Jerusalem, Pullet, Shakshouka, Shawarma, Steak
Baharat, Cardamom, Cardamom Ground, Coriander Ground, Cumin Ground, Cumin Whole, Fennel Ground, Hawaij for Coffee, Hawaij for Soup, Z’ataar Sesame

OSEM
Gluten Free: Pretzels Thins Sesame, Pretzels Thins Sea Salt
Peanut Corn Snacks: Bamba Regular, Bamba with Nut Filling, Halva Filled, Strawberry Flavor Popco

SHUFERSAL
Infant Formula Milk Based Follow on - Stage 2
Infant Formula Milk Based - Stage 3
Infant Formula Milk Based with Iron, Stage 1

SONNY & JOE’S
Tahini Dip, Just Hummus

STOLICHNAYA
Vodka Gluten Free

SUPER SNACKS
Falafel Bit Snacks

TA’AM VAREACH SPICES
Cardamom
Fennel Ground

TELMA
Cornflakes

OU MATZAH ASHIRA PRODUCTS

AVIV
Honey Matzos, Mini Egg Matzos

HAGADA
Egg Matzo

HOLIDAY
Dark Chocolate Egg Matzah, Milk Chocolate Egg Matzah

HOROWITZ MARGARETEN
Egg Matzo

JERUSALEM MATZOS
Egg Matzo

KING STAR FOODS
Egg Matzo

MANISCHEWITZ
CHOCOLATE COVERED EGG MATZO: Dark, Double Dipped, Ultimate Double Dipped, Ultimate Smothered, White
EGG MATZO TAMS: Everything, Garlic, Onion, Original
Egg Matzo, Egg Matzo Crackers, Yolk Free Egg Matzo

MATZOT CARMEL
Egg Matzot, Honey Matzot

MOSMARKS
Egg Matzo

OSEM
Egg Matzo

RISHON
Egg Matzo

SHIBOLIM
Egg Matza Squares Whole Wheat, Mini Egg Matza Whole Wheat

SHOPRITE
Egg Matzo

TRADITIONAL MATZOS
Egg Matzos

YANOVSKY
Matzo Sweet

YEHUDA
Egg Matzot

YEHUDA MATZOS
Egg Matzot
The product brands listed below are not certified kosher for Passover by the OU. Nonetheless, the OU has identified these products as halachically acceptable for infants and those who are ill. Products must bear an OU or OU-D symbol.

### Baby Food
See OU-P Pages for Baby Food Made Under Special Supervision

**Gerber** (when bearing OU symbol)
- Carrots, Squash - acceptable for Passover / Chatzah even for adults
- Green Beans, Peas – Kitniyot

### Infant Formulas

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<td>Arginaid</td>
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<td>Arginaid Extra</td>
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<tr>
<td>BeneProtein</td>
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<tr>
<td>Boost Glucose Control</td>
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<td>Boost High Protein</td>
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<td>Boost Nutritional Pudding</td>
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<td>Boost Plus</td>
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<td>Diabetishield</td>
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<td>Diabetisource AC</td>
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<td>Enfamil HUMAN MILK FORTIFIER POWDER</td>
<td>Infant Formulas</td>
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<tr>
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<td>Nutritional &amp; Dietary Supplements</td>
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<tr>
<td>Ensure Compact</td>
<td>Nutritional &amp; Dietary Supplements</td>
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<td>Nutritional &amp; Dietary Supplements</td>
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<td>Ensure Healthy MOM Shake</td>
<td>Nutritional &amp; Dietary Supplements</td>
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<td>Ensure High Calcium Shake</td>
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<td>Ensure High Protein Shake</td>
<td>Nutritional &amp; Dietary Supplements</td>
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<td>Ensure HN</td>
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<td>Ensure Homemade shake</td>
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<td>Ensure Plus</td>
<td>Nutritional &amp; Dietary Supplements</td>
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<td>Ensure PLUS ADVANCE</td>
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<td>Ensure PLUS HN</td>
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<td>Ensure PLUS NEXT GENERATION</td>
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<td>Ensure SHAKE</td>
<td>Nutritional &amp; Dietary Supplements</td>
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<tr>
<td>Ensure TWOCAL</td>
<td>Nutritional &amp; Dietary Supplements</td>
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<tr>
<td>Fibersource HN</td>
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<td>Glucerna 1.0</td>
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<td>Isosource</td>
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<tr>
<td>Isosource HN with Fiber</td>
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<td>Nepro LP</td>
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<tr>
<td>Nepro VANILLA</td>
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<tr>
<td>Nepro WITH Carb STEADY FLAVORED</td>
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<td>Novasource Renal Nutren (Product Line)</td>
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</tr>
<tr>
<td>Osmolite 1.0, 1.2, 1.5</td>
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</tr>
<tr>
<td>Osmolite HN (UNFLAVORED)</td>
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<tr>
<td>Perative</td>
<td>Nutritional &amp; Dietary Supplements</td>
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<tr>
<td>Promote (Except Promote with Fiber)</td>
<td>Nutritional &amp; Dietary Supplements</td>
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<tr>
<td>Pulmocare</td>
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<tr>
<td>Resource Diabetic (Nestle Nutrition)</td>
<td>Nutritional &amp; Dietary Supplements</td>
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<tr>
<td>Resource Thicken Up (Nestle Nutrition)</td>
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<tr>
<td>Resource Thickened Water and Juice Products</td>
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<tr>
<td>Thick &amp; Easy Food and Beverage Thickenern (Hormel)</td>
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<tr>
<td>Thick &amp; Easy Thickened Water and Juice Products (Hormel)</td>
<td>Nutritional &amp; Dietary Supplements</td>
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<tr>
<td>Thick-It Original Food &amp; Beverage Thickener</td>
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<td>Vital</td>
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<td>Vivonex Pediatric</td>
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<td>Vivonex Plus</td>
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<tr>
<td>Vivonex TEN</td>
<td>Nutritional &amp; Dietary Supplements</td>
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</tbody>
</table>

### Medical Nutritional Supplements
- Products with an asterisk (*) contain oat fiber that is not chametz.
- Abound
- Arginaid
- Arginaid Extra
- BeneCalorie
- Beprotein
- Boost Glucose Control
- Boost High Protein
- Boost Nutritional Pudding
- Boost Plus
- Diabetishield
- Diabetisource AC
- Enfamil Human Milk Fortifier Powder
- Enlive
- Ensure Compact
- Ensure Complete Nutrition Shake
- Ensure Healthy MOM Shake
- Ensure High Calcium Shake
- Ensure High Protein Shake
- Ensure HN
- Ensure Homemade Shake
- Ensure Plus
- Ensure Plus Advance
- Ensure Plus HN
- Ensure Plus Next Generation
- Ensure SHAKE
- Ensure TWOCAL
- Fibersource HN
- Glucerna 1.0
- Glucerna 1.2*
- Glucerna 1.5*
- Isosource
- Isosource HN with Fiber
- Jevity 1.0
- Jevity 1.2*
- Jevity 1.5*
- Nepro
- Nepro HP
- Nepro LP
- Nepro VANILLA
- Nepro WITH Carb STEADY FLAVORED
- Novasource Renal Nutren (Product Line)
- Osmolite 1.0, 1.2, 1.5
- Osmolite HN (UNFLAVORED)
- Perative
- Promote (Except Promote with Fiber)
- Pulmocare
- Resource Diabetic (Nestle Nutrition)
- Resource Thicken Up (Nestle Nutrition)
- Resource Thickened Water and Juice Products (Nestle Nutrition)
- Thick & Easy Food and Beverage Thickenern (Hormel)
- Thick & Easy Thickened Water and Juice Products (Hormel)
- Thick-It Original Food & Beverage Thickener
- Thick-It Clear Advantage Food & Beverage Thickener
- Vital
- Vivonex Pediatric
- Vivonex Plus
- Vivonex TEN

### Milk Substitutes
- Only in shelf stable non-refrigerated containers
- Almond Breeze Original
- Rice Dream Classic Original
- Soy Dream Original Enriched

### Please Note the Following Points:
- Many of the products contain kitniyot, some as the primary ingredient.
- Some of the products may contain minor ingredients that are possibly, though unlikely, produced from chametz-based raw materials. All such ingredients are used at a less than 1:60 ratio.
- Liquid versions of these products are preferable to their powdered counterparts.
- Products that contain flavors should only be provided when no unflavored alternative exists.
- Products should be purchased before Passover and stored and maintained separately from Kosher for Passover Foods.
PEDIATRIC ELECTROLYTES
BRIGHT BEGINNINGS
COMFORTS FOR BABY
COTTONTAILS
CVS PHARMACY
ENFAMIL ENFALYTE ORAL ELECTROLYTE SOLUTION
GOODNESS
H-E-B BABY
HOME 360 BABY
MEIJER
MOM TO MOM
NATURALYTE
SHOPRITE
PARENT’S CHOICE
PEDIALYTE (ALL FLAVORS)
TOP CARE
WALGREEN’S
WESTERN FAMILY
VIVONEX TEN

PEDIATRIC SUPPLEMENTS
BOOST KID ESSENTIALS, 1.0, 1.5
BOOST KID ESSENTIALS WITH FIBER
D-VI-SOL
ENFAMIL 5% GLUCOSE WATER
FER-IN-SOL DROPS
POLY-VI-SOL DROPS
TRI-VI-SOL DROPS
RESOURCE JUST FOR KIDS

WITH FIBER
PEDIASURE COMPLESURE
PEDIASURE RPB
PEDIASURE PEPTIDE
PEDIASURE VANILLA POWDER
PEDIASURE SHAKES

PRENATAL VITAMINS
MAXI HEALTH
Small Prenatal Caps
(Only with Chametz free sticker)
GUIDELINES FOR MEDICINES

1. Exercise extreme caution and consult with your doctor and rabbi before making a decision not to take a medicine.

2. Known and tested medications in the form of creams, non-chewable pills and injections may be owned, used and consumed on Pesach, even if they contain chametz or kitniyot, since they are inedible. This covers most medicines used by adults. However, if an equally effective chametz-free alternative is available or procurable, this should be used instead.

   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 altering its consistency.

3. Liquid medicines, chewable pills and pills coated with a flavored glaze are considered palatable and may contain chametz. Also gelcaps may present a problem because they may contain non-kosher edible gelatin. 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 sakana or safek sakana (any possible danger to human life), the medication may be owned and consumed. The same applies if the condition is not yet a safek sakana but may deteriorate to that point. A rabbi should be consulted as to whether it is preferable to purchase the medicine before or during 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 and/or kitniyot, or he may decide that the medicine may be consumed due to the seriousness of the patient’s condition.

4. Unless an equivalent alternative is available, medicinal items which contain kitniyot are permitted for people who are ill. Questions on this issue should be directed to your rabbi.

5. These guidelines do not address the more general prohibition of consuming medicines on Shabbat and yom tov.