

New York State (NYS) Kosher Commodities Co-op

Kosher Certified Requirements

These requirements are only applicable to USDA Foods purchased for NYS Kosher Commodities Co-op. Manufacturing plants shall be certified for compliance with the requirements by contacting the Rabbinical Committee at (212) 453-9626.

This document provides manufacturing plants an outline of the requirements specified by NYS Kosher Commodities Co-op (the “Co-op”) for Kosher certified production. **ALL** kosher production methods must be executed precisely as stated below for products to be deemed acceptable for use by the Co-op. Notwithstanding the required production methods outlined below, **ALL** plants and products must be pre-approved by the Va’ad Harabbanim in advance of each production cycle. Please note, the following text refers “the Committee” to mean the Va’ad Harabbanim (Rabbinical Committee) of the Co-op, and bishul akum is defined as a situation where the Rabbi did not put on the source of heat (steam or fire) by which cooks the product.

Duties and Responsibilities of the Committees

- All Kosher supervision for the Co-op must be done through the committee and the entire committee must agree upon it.
- All questions should be presented directly to the committee at **(212) 453-9626**.
- The Rav Hamachsir (certifying rabbi) must be interviewed and approved by the Committee.
- Each Rabbinic supervisor (mashgiach) must be interviewed and accepted by the Rav Hamachsir (certifying rabbi).

Practices and Protocols Required for Kosher Production (sites, utensils, and ingredients)

Prior to production, a nominee from the Committee must inspect the plant and observe the production line from beginning to end.

- Utensils must be koshered due to the absorption from bishul akum.
 - To the best extent possible, do not produce foods by companies that use the same utensils or the same line for non-kosher products.
 - Before koshering utensils, they must not have been used in the past 24-hour period.
 - Following the 24-hour hold, the koshering utensils must be boiled (hagalah) exclusively in water (no other liquids allowed) at a minimum temperature of 212 degrees.
 - The utensils should be fully covered by water, not just the steam. Cooking through water which has been boiled through steam (not fire) as well as cooking through steam without water is unacceptable (this is considered bishul akum).
- Oils
 - The only oils that may be used are from plants that only produce vegetable oil.
- Retort
 - A retort pouch is a type of food packaging made from a laminate of flexible plastic and metal foils. It allows the sterile packaging of a wide variety of food and drink handled by aseptic processing and is used as an alternative to traditional industrial canning methods.
 - When koshering a retort, it is necessary to evaluate the retort production and its factory because it has both lenient and stringent laws.
- Product additives
 - The Committee must review and confirm all additives, ingredients and other substances that may be added to the product.
- Fish/Tuna production
 - Fish must be continuously monitored by a mashgiach (Rabbinic supervisor) until the boxes are sealed. Tuna production utensils must be perfectly clean and steamed in the ovens at 212 degrees for a full cycle before use (preferably trays and racks that have an indication that they are now kosher). Utensils should not have been used in the past 24-hour period, and a mashgiach (Rabbinic supervisor) not only has to be on the premises and supervise through the entire process but must also initiate the cooking process in accordance with bishul yisroel (where the mashgiach directly puts on the source of heat which steams and cooks the Tuna).

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Products listed below are specified for the Co-op.

WBSCM #	USDA Foods Description
100038	K CHEESE PROCESS WHT SLC LVS-6/5 LB
110053	K APPLESAUCE CAN-6/10
110054	K PEACHES CLING CAN-6/10
110055	K PEARS SLICES CAN-6/10
110056	K PEACH FREESTONEDICED FRZ CUP-96/4.4 OZ
110058	K BEANS GREEN CAN-6/10
110059	K CORN WHOLE KERNEL(LIQ) CAN-6/10
110060	K PEAS CAN-6/10
110062	K PEAS GREEN FRZ CTN-30 LB
110063	K BEANS GREEN FRZ CTN-30 LB
110064	K CARROTS FRZ CTN-30 LB
110066	K BEANS GREAT NORTHERN DRY BAG-25 LB
110073	K SUNFLOWER SEED BUTTER 6-5#'S
110101	K TOMATO SAUCE CAN-6/10
110102	K TOMATO PASTE CAN-6/10
110360	K CARROTS CAN-6/10
110483	K BEANS GARBANZO CAN-6/10
110630	K OIL VEGETABLE BTL-6/1 GAL
111021	K TUNA CHUNK LIGHT CAN 6/66.5 OZ
111761	K CHICKEN LEG QTRS FRZ BAG-4/10 LB