Kosher Food Production
Second Edition

Zushe Yosef Blech

Kosher Food Production, Second Edition serves as an indispensable outline of the issues confronting the application of Kosher law to issues of modern food technology.

Special features include:
- Everything about Kosher in one book – the industry standard
- Fills the void in scientific and technical literature where only popular works existed
- New chapters on snack foods, the confection industry, and more
- More than 50 essays on Kashrus and Food Science

Rabbi Zushe Yosef Blech is considered one of the world's leading experts in modern Kosher food production and technology, serving for over twenty years in administrative and field positions relating to all aspects of Kosher certification. He served for fourteen years as a regional director for the Kashrus division of the Union of Orthodox Jewish Congregations of America (the "OU"). He has written and lectured throughout the world on the entire gamut of Kosher issues and has consulted with a number of major food manufacturers to educate them on Kosher issues, obtaining certification, and resolving Kashrus issues.

He is a foremost authority on the integration of all aspects of modern food technology with Kosher requirements, including those relating to such cutting-edge issues as biotechnology and enzymology. His articles, many of which are included in Kosher Food Production, have been printed in major Kosher periodicals and publications, such as the Daf ha'Kashrus (OU), Kashrus Magazine, and News & Views (MK). At present, Rabbi Blech directs Kosher certification for Kehillas Bais Benzion in Monsey, NY, and serves as the Kashrus Administrator of EarthKosher Certification.
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Edition first published 2008
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Blackwell Publishing was acquired by John Wiley & Sons in February 2007. Blackwell’s publishing program has been merged with Wiley’s global Scientific, Technical, and Medical business to form Wiley-Blackwell.

Editorial Office
2121 State Avenue, Ames, Iowa 50014-8300, USA

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Library of Congress Cataloging-in-Publication Data

Blech, Zushe Yosef.

Kosher food production / by Zushe Yosef Blech. — 2nd ed.
   p. cm.
   Includes bibliographical references and index.
BM710.B56 2008
296.7’3—dc22
2008025005

A catalogue record for this book is available from the U.S. Library of Congress.

Set in 10/12 pt Times New Roman by Aptara® Inc., New Delhi, India
Printed in Singapore by Fabulous Printers Pte Ltd

1 2008
To my wife, Vittie, without whose support, patience, and forbearance this book would not have been possible.

של הוה 간א (כתובות ס"י ע"א)

“All that is mine and yours, is due to my wife.”

Rabbi Akiva, the great Talmudic sage, to his students

(Talmud, K’suvos 63a)

To my children, Ariella, Dalya, Benzion, and Daniel, who always missed their father when he traveled and hugged him when he came home.
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Foreword

The word *Kosher*, which means *fit* or *proper*, has become part of the American lexicon. Yet the laws of *Kosher* and their application in a modern industrial setting are often misunderstood.

Kosher has nothing to do with a Rabbi blessing food, but rather that the ingredients and the procedures are in accordance with Kosher law. The laws of Kosher are to be found in the Bible (*Leviticus*) and the subsequent interpretive text of Jewish law. Kosher food production is complex and interesting, for it represents the nexus of Jewish law, food production, and economics. Kosher is additionally complex because of the counterpoint between ancient Torah law and modern food technology; between the esoteric and the mundane; between holy writ and commerce.

*Kosher Food Production* by Rabbi Zushe Blech represents an important contribution to making *Kashrus* understandable to the contemporary reader. Rabbi Zushe Blech is superbly qualified for this task, for he is deeply grounded in the intricacies of Jewish law and the complexities of modern food production. The clarity of his writing reflects his total grasp of the subject in both its theoretical and practical aspects.

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