



THE SIGN OF KOSHER



KOSHER 101

**The essentials of kosher
for certified companies.**

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What is Kosher?

The word kosher in Hebrew means “fitting” or “proper” (i.e. for consumption by Jewish people).

The laws of kosher are of a **biblical origin** and have since been transmitted and further **developed by rabbinic authorities** through the ages. They were solidified in the **Code of Jewish Law**, known as the *Shulchan Aruch* in Hebrew.

It is based on this code that all **kosher-observant individuals** conduct their lives and, as such, all kosher certification bodies administer their programs.

Let's Get Into Some

Basic Rules of Kosher



Total separation of dairy and meat/poultry *is always required.*



Meat and poultry require kosher ritual slaughter and drainage, and only animals of a kosher type are permitted to be eaten.



Dairy certification has an optional, second tier of certification, known as *Cholov Yisroel*, which requires extra supervision.



Foods which are **neither dairy nor meat/poultry** are termed ***Pareve***, or “neutral.” Produce, eggs from kosher animals and kosher varieties of fish are among those deemed Pareve.



Kosher for Passover is a separate certification tier and symbol (OK P). It applies for 8 days of the year, is sought by Jewish consumers and precludes the use of certain, specific grain ingredients.

So, What is Kosher Certification?

In order to certify any production as kosher, we verify and monitor two main components:

Kosher Ingredients



Equipment Maintained as Kosher



Kosher Ingredients

We categorize ingredients as either

- **Inherently kosher,**
- **eligible to become kosher, or**
- **inherently non-kosher.**

When we use the term “ingredients,” we’re including additives, preservatives, and processing aids, such as anti-foam, release agents, etc.



Let's Break Down

Kosher Ingredients

Inherently kosher

•Produce, in its natural form is generally, **inherently kosher**. Some processed materials such as flour, sugar and certain spices are also in this category. Many ingredients are products which are **already certified kosher by a reliable certifier**, and can be approved for use in kosher product formulas as well.

Eligible to become kosher

•An animal which is of a kosher variety is **eligible to become kosher**, but only once ritually slaughtered and treated by an experienced kosher *shochet*. Examples are cow and chicken. Kosher fish do not require special slaughter.

Inherently non-kosher

•Some animals are biblically, **inherently non-kosher**. These will never be accepted into a kosher program. Examples include pig and lobster.

Now, On To

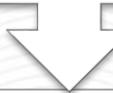
Kosher Equipment

- Any equipment which was used to produce non-kosher, or came in contact with non-kosher material, **must be cleaned and “koshalized”** before it can be used in kosher production. This can entail one or more of several procedures such as boiling, sanitizing or running with use of a bittering agent.
- The transport of **bulk liquid kosher ingredients** requires kosher transportation procedures be upheld.

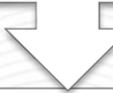
How You Can Submit

Raw Material Data

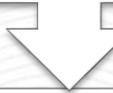
For any product to become certified, OK Kasher requires a **comprehensive raw material and ingredient evaluation.**



The assigned **Rabbinic Coordinator (RC)** reviews the company's **ingredient lists** to determine whether products meet the needed prerequisites. If any raw material doesn't conform, he will address how to replace it with approvable alternatives from our extensive database.



The OK Kasher RCs are **committed to making any adjustments in a way that works both with our standards and your company's values.**



Some of **the world's biggest food and beverages companies trust us** with their proprietary formulas, which we keep strictly confidential.

Acceptance of Outside Kosher Certificates

In Your Product Formulas



In the process of ingredient review, **we will ask for any kosher certificates for your formula ingredients** which are already kosher certified. Given the upwards of 1,000 different kosher certifiers worldwide, each with their own protocols and standards, **OK Kosher is scrupulous in only accepting ingredients with certificates that meet *our standards*.**

- **Some ingredients can be accepted without any kosher certification, and are defined as “Group 1,”** according to our comprehensive kosher category designations.

Rabbinical Visits

To Your Facility Will Include

Annual Visits from your Rabbinical Coordinator (RC)

Each certified company is assigned a dedicated RC who designs a tailored kosher program and keeps track of its success.

Unannounced Visits from a Rabbinic Field Representative

or *mashgiach* in Hebrew. These reps are more locally-based to each facility, and trained to inspect the operations for kosher compliance.

Special Productions and Kosherization Visits

also conducted by an OK Kosher Field Representative, where necessary.

Maximize Your Kosher Investment Using

Product

Label

Review

To Your Advantage



We'll review all of your labels against your list of finished products before they go to print. All labels for finished products must match the kosher certificates issued to your company, for **accuracy and clarity to the consumer**.



We provide the high-res file of our trademarked symbol, in order **for you to benefit the most from displaying your OK Kosher status**.



Certified **companies are given a copy of our guide** for the most advantageous use of the symbol. This is **your key to optimizing your use of kosher in your marketing**.

Our Kosher Symbol and How it's Used



- Pareve (K)
- Dairy (K D)
- Meat (K M)
- Fish (K F)
- Passover (K P)

The OK Kosher symbol should be printed clearly and large enough that consumers can easily see it! We also recommend it be **prominently displayed on your packaging**, alongside any other certifications, to *maximize your investment in kosher*.

Timeline for Certification

When You Can Start Producing Kosher



Our objective is to **help you meet your production timeline**. From filling out an application for certification through contract signing, **the process typically takes just 4-6 weeks**. Factors that could affect this are the date of your Initial Visit, and the receipt and processing of ingredient data and signed agreement.



Our response times are fast, and our system is efficient, for all aspects of certification, not just your initial account setup. Whether you're introducing an additional facility, co-packer or toll manufacturer, or just need a quick turnaround on launching new products, **we prioritize your company's timing needs, so you can start producing**.



Commitment to **SUCCESS**

OK Kosher is dedicated to providing the **best possible service** while adhering to the **highest standards of kosher law**. When you want to change a formula, add a new product, streamline your production, or take advantage of marketing opportunities, The OK will be there with you, long-term, to help your company **succeed with kosher**.

A Global Leader In Kosher Certification



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