

ועד הכשרות דסידיני והמדינה

THE KASHRUT AUTHORITY OF AUSTRALIA & NZ

Certifying Kosher in Australia,
New Zealand and the Asia
Pacific region

31st Edition
**PESACH
GUIDE**

5782 • 2022



KEEPING
KOSHER
MADE EASY
WWW.KA.ORG.AU

Kashrut Authority

KASHERING SERVICE

If you wish to have your home kashered for Pesach, please call the KA office on 02 9365 2933 or email office@ka.org.au



For the most up-to-date version
of our Pesach Guide, and for
more information, visit:

WWW.KA.ORG.AU



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OR JOIN OUR FACEBOOK GROUP**

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Dear Kosher Consumer

Welcome to the Kashrut Authority guide to Pesach 5782. The purpose of this guide is to provide you with everything you need to know to enable you to enjoy and observe Pesach in full.

For the seven days of Pesach (eight days in the diaspora), the Torah forbids Jewish people to consume or even possess *Chametz*. *Chametz* that one is not permitted to eat is any food that is made up of or contains any of the five grains - wheat, barley, spelt, oats and rye - that has been mixed with water and has been allowed to stand longer than 18 minutes. Foods included in this prohibition range from bread to any beverage distilled from these grains and includes mixtures that have the smallest amount of *Chametz* including media used in the laboratory in growing cultures and even pet food.

The first part of our directory deals with food items and other products which do not contain *Chametz* and may be used on Pesach.

The second part is a guide to preparing the kitchen for Pesach.

The third part outlines the mitzvah of disposing of *Chametz* from one's home.

The final part explains how the mitzvot of the Seder should be performed.

For the purpose of clarity , we have redesigned our Kosher for Pesach products directory into five specific sections.

SECTION 1: CERTIFIED KOSHER FOR PESACH

These are products that have been investigated and formally supervised especially for Pesach. They represent the highest standard of Kashrut as applicable to kosher for Pesach. Other than raw foods some people purchase only these products for Pesach. Because the Code of Jewish Law encourages people to be especially strict on Pesach some people have a custom to use only kosher for pesach certified items for Pesach

Only items with a "Kosher for Pesach" sign which also bears the name or symbol of the supervising authority printed on the package or tin should be used as proof of acceptability for Pesach. It is the customer's responsibility to ensure that all articles purchased are indeed properly endorsed by a reliable authority and are Kosher for Pesach. One should not rely on the shopkeepers, however well-intentioned they may be. Similarly Pesach sections in Supermarkets such as Coles, Woolworths, Harris Farm or IGA etc may have *Chametz* items inadvertently placed in them. "Buyers should always Beware"

SECTION 2: **KOSHER FOR PESACH – NOT CERTIFIED**

These are products that while not being formally certified for Pesach have been determined to be of a standard that is appropriate for the fully observant kosher consumer even in the first instance. They are products that are inherently kosher for Pesach or the possibility of contamination with *Chametz* is considered insignificant.

SECTION 3: **CHAMETZ FREE**

These are products that have been investigated and found to be free of *Chametz*, but are not certified as such and are not up to a standard generally practiced by international kashrut agencies. These products are listed for use by persons who may not have access to certified kosher for Pesach products or are not yet ready to take upon themselves the stricter approach.

SECTION 4: **DETERGENTS AND OTHER INEDIBLES**

These are products that are either inedible or not for human consumption such as detergents or plastic plates. These are products that because of their very nature do not necessarily pose a kosher for pesach problem and do not need formal kosher certification.

SECTION 5: **MEDICINES AND BABY FOODS**

These are products that are of course fit for human consumption but because they are for infants or people who are unwell attract their own legitimate leniencies.

Each of these sections will be clearly delineated in this year's directory.

Ashkenazim do not eat Kitniyot during Pesach due to its similarity to *Chametz*. This includes rice, corn, legumes - beans, peas and (according to our custom) peanuts. Ashkenazim must therefore carefully read all food labels even with supervised products to ensure that the product does not contain Kitniyot and are not kosher certified just for sephardim. This is a common practice for products imported from Israel

The Kashrut Authority has dedicated several pages of Kitniyot products for the benefit of the Sephardi community . We have worked together with the "Badatz Bet Yosef" in Israel and there are kitniyot products

manufactured in Australia under our supervision that are now sold in Israel for Sephardim with the stamp of the badatz bet Yosef.

This booklet is the hard work of all of us at the KA. We are confident as to the accuracy of the information contained therein, however please check our website as we get closer to Pesach in case there are changes or alerts that are as a result of information that has come to hand after publication.

If there are any items not covered in our booklet, or if there are specific questions you need answered please do not hesitate to “join the conversation” on our facebook page, or email our dedicated Pesach email address kapesach18@gmail.com . Please feel free also to whatsapp my dedicated pesach number +61411657372.

We also take this opportunity to thank both local and overseas Kashrut agencies that have shared with us information in relation to Pesach and year round matters, and in particular the OU, OK and CRC and locally our esteemed colleagues at Kosher Australia .

Most importantly we thank you our loyal kosher consumers. You are ultimately the driving force behind the formidable strength of kosher demand in our community. The more you purchase local kosher items, the more the market place knows of kosher consumers - the more products will become available and the more companies will want their products to be kosher.

All of us at the KA take this opportunity to wish all of you a:

Happy and Kosher Pesach

“This Year in Exile next year in Jerusalem with the Temple rebuilt”

Chag Sameach

Rabbi Moshe D Gutnick

Rabbinic Administrator

APPROVED KASHRUT AGENCIES

Only when bearing "Kosher for Passover" identification
or bears a 'P' or 'KLP' beside the logo

ISRAEL



Beis Din Tzedek of the
Eida Hachereidis of Jerusalem



Badatz Mehadrin
Rabbi Rubin Rehovot



Rabbi Moshe Landau
B'nei Brak



Chug Chasam Sofer



Beis Din Tzedek of Agudath Israel



Beis Din Tzedek of K'hal
Machzikei Hadas

SOUTH AFRICA



Kashrut department of the Beth Din of
Johannesburg and Cape Town.

Except for products containing peanuts

UNITED KINGDOM



Kedassia – The joint kashrut committee of England



Kashrut division of London Beth Din



Manchester Beth Din



Gateshead Kashrus Authority



Beth Din of the Federation of Synagogues London

UNITED STATES



The OK kosher certification



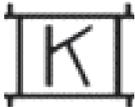
The Orthodox Union



Kof-K kosher supervision



Star-K kosher certification

	<p>Star-D certification – Non chalav yisrael</p>
	<p>K'hal Adath Jeshurun (Breuer's)</p>
	<p>Beth Din Hameyuchud L'inyonei Kashrus of the Central Rabbinical Congress</p>
	<p>Chicago Rabbinical Council</p>
	<p>Rabbi Nuchem Efraim Teitelbaum (Voloover Rav)</p>
	<p>Rabbi Aaron Teitelbaum (Nirbarter Rav)</p>
	<p>Scroll K – Vaad Hakashrus of Denver</p>
	<p>Vaad Hoer of Saint Louis</p>
	<p>Rabbinical Council of California (RCC)</p>
	<p>Cincinnati Kosher – Vaad Hoier of Cincinnati</p>

	Texas-K
	Florida K and Florida Kashrus Services
	New Square Kashrus Council
CANADA	
	Montreal Vaad Hair
	Kashrut Council of Canada
	Kosher Check previously called BCK (British Columbia Kosher)
AUSTRALIA	
	The Kashrut Authority of Aust & NZ
	Kosher Australia, Melbourne Mizrahi
	Congregation Adass Israel Melbourne

TIMES FOR PESACH

To be safe, prohibited activity should cease 10 minutes before the stated time.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY
3 April	4 April	5 April	6 April
10 April	11 April	12 April	13 April
17 April Pesach 2 Yom Tov Yom Tov Ends: 6.08pm <i>Count Sefira: 2</i>	18 April Pesach 3 Chol Hamoed <i>Count Sefira: 5</i>	19 April Pesach 4 Chol Hamoed <i>Count Sefira: 5</i>	20 April Pesach 5 Chol Hamoed <i>Count Sefira: 5</i>
24 April <i>Count Sefira: 9</i>	25 April <i>Count Sefira: 10</i>	26 April <i>Count Sefira: 11</i>	27 April <i>Count Sefira: 12</i>

NISSAN 5782 – APRIL 2022

THURSDAY	FRIDAY	SATURDAY
7 April	8 April	9 April Shabbat HaGadol Parshat Metzora Shabbat Ends 6.17pm
14 April Search for Chametz After Nightfall	15 April Erev Pesach Fast of First Born Stop Eating: 10.02am Say Kol Chamina 10.58am Light Candles: 5.15pm First Seder After: 6.10pm	16 April Pesach 1 Yom Tov Light Candles After: 6.10pm Second Seder After: 6.10pm Count Sefira: 1
21 April Pesach 6 Chol Hamoed Candle Lighting: 5.08pm Eruv Tavshillin Count Sefira: 6	22 April Pesach 7 Shevii Shel Pesach Candle Lighting: 5.06pm Count Sefira: 7	23 April Pesach 8 Achron Shel Pesach Shabbat Ends: 6.01pm Pesach Ends: 6.08pm Eat Chamets after 6.38pm Count Sefira: 8
28 April Count Sefira: 13 Count Sefira: 13	29 April Candle Lighting: 5.59pm Count Sefira: 14	30 April Parshat Acharei Shabbat Ends: 5.54pm Count Sefira: 15

TIMES FOR PESACH

To be safe, prohibited activity should cease 10 minutes before the stated time.

CITY	Times ² for stopping to eat Chametz	Times before which Chametz must be sold, Kol Chamira said, and all benefit from Chametz ceased	Times ² for candle lighting on First Seder Night	Times ² for Candle Lighting Second Seder Night ³
	FRIDAY MORNING 15 APRIL 2022	FRIDAY MORNING 15 APRIL 2022	FRIDAY EVENING 15 APRIL 2022	SATURDAY EVENING ³ 16 APRIL 2022
Jerusalem	10.30am	11.24am	6.31pm	7.45pm

AUSTRALIA

Sydney	10.02am	10.58am	5.15pm	6.10pm
Adelaide	10.23am	11.19am	5.34pm	6.30pm
Brisbane	9.53am	10.50am	5.13pm	6.05pm
Canberra	10.11am	11.07am	5.20pm	6.16pm
Darwin	10.48am	11.47am	6.24pm	7.13pm
Hobart	10.21am	11.16am	5.21pm	6.20pm
Melbourne	10.28am	11.23am	5.36pm	6.32pm
Perth	10.23am	11.20am	5.39pm	6.33pm

NEW ZEALAND

Auckland	10.29am	11.25am	5.38pm	6.34pm
Christchurch	10.40am	11.35am	5.39pm	6.39pm
Wellington	10.30am	11.25am	5.33pm	6.32pm

¹We list Jerusalem times in line with the Biblical teaching that Jerusalem be always our focus at any joyous time

²Times are adjusted for daylight savings where daylight savings is still in place

³The time of candle lighting Saturday night is the time when Shabbat ends; no preparations may be made before that time, for the seder.



Part 1
**PESACH
PRODUCT
LIST**

31st Edition
**PESACH
GUIDE**

A circular logo containing the numbers 1 through 9 arranged in a circle, with the number 10 at the bottom. The numbers are white and the circle is orange.

PESACH PRODUCT LIST

IMPORTANT NOTES

CHEESE • *Page 24*

Cheese may be coagulated using both microbial rennet and cultures that are grown on chametz media. Therefore all cheese products must bear a reliable hechsher.

COFFEE • *Pages 25, 40*

Please use only those listed as instant coffee may contain added dextrans that may be chametz. The following are all chametz free but should be purchased before Pesach.

CREAM • *Pages 27, 42*

Pure fresh cream in bottles or cartons, may be used provided it contains no other added ingredients (such as thickeners, sweeteners, flavours, milk solids or powders). Cream should be purchased before Pesach.

Flavoured or Sweetened Cream is NOT ACCEPTABLE

Thickened Cream is NOT ACCEPTABLE

Sour Cream is NOT ACCEPTABLE (except for Tempo product in Section 1)

DETERGENT • *Page 58*

Detergents and soaps are generally not edible and therefore not subject to the prohibition of chametz. Never-the-less it is a widespread custom that only detergents with a reliable "Kosher for Pesach" endorsement be used for dishes.

EGGS

Raw hens eggs that are still in the shell, can be used for Passover even if they are not specifically certified for Passover. This is true of both white and brown eggs, and also applies to eggs which are pasteurised in-shell. We recommend that you buy them before Pesach.

FISH • *Pages 27, 54*

Out of concern for the possibility of cross contamination in the fish store, many have the custom to purchase only whole fish for Pesach and

to clean and fillet the fish in the Pesach kitchen using Pesach utensils. Alternatively if fish is to be cleaned and filleted in the fish shop, this should preferably be done with a Pesach knife supplied by the customer on a clean and preferably covered counter. In all circumstances the fish should be thoroughly rinsed. Minced fish should be minced at home in Pesach utensils or at a shop under rabbinic supervision.

Bulk commercial raw kosher skin on fish fillets are suitable, but should be purchased before Pesach. It is preferable that after defrosting, the fish should be rinsed in cold water.

FRUIT – FRESH & DRIED • Pages 28, 55

Raw unprocessed fresh fruit is kosher for Pesach without any supervision but must be checked for infestation.

Apples, Apricots, Bananas, Coconut, Custard Apple, Dates, Figs, Grapefruit, Grapes, Honeydew Melon, Kiwifruit, Lime, Mandarin, Mango, Nashi, Orange, Passionfruit, Papaya, Paw Paw, Peach, Pear, Pineapple, Plum, Pomegranate, Raspberry, Rock Melon, Strawberry, Tomato, Watermelon.

Dried fruits, both from tree and vine may contain oils or anti-oxidants that may not be fit for Pesach use. Drying boards may be dusted with chametz starch. Therefore no dried fruits should be used without proper investigation.

GRAINS & SEEDS — QUINOA • Page 30

Quinoa is still subject to much Rabbinic controversy. Some Rabbis opine that as it is also made into a flour and can be used in baking the custom of kitniyot applies to it in the same way as it applies to maize. Others opine that as it was not known in the western world until recently, it could not possibly have been included in the custom. Others point to a problem of shared equipment and facilities with chametz flour. The KA therefore recommends that ONLY Quinoa with a reliable Pesach hechsher be used such as OU-P or Star-K P.

Star-K recommends the following procedures for checking Quinoa for insects:

Place Quinoa (no more than 500g at a time) in a strainer with holes small enough that it won't fall through, ideally #15 - 25 size mesh.

Shake the Quinoa over a white paper or lightbox for approximately 25 - 30 seconds.

Check the surface of the paper or lightbox for insects. If any insects are found, the Quinoa should not be used.

The most common insects being found are booklice and sometimes mites.

HONEY • Pages 31, 43

Honey and glucose blends may contain actual chametz and are packed on the same lines as regular honey. Therefore only honey which has been investigated should be used.

JUICE — VEGETABLE JUICE

No locally produced juice is acceptable, unless bearing reliable Rabbinic supervision or listed in this directory.

MATZAH • Page 32

With "Kosher for Pesach" Rabbinic endorsement only.

N.B. Matzah and Matzah-Meal are produced by many companies for year-round use and are not necessarily Kosher for Pesach.

All Matzah and Matzah-Meal must bear a Kosher for Pesach sign or label, otherwise they cannot be used on Pesach.

NUTS • Pages 33, 43, 56

Only non-shelled or shelled unprocessed (i.e. unsalted, uncoated, unroasted, unground) Australian Pecans, Almonds, Cashews, Hazel Nuts, Macadamia Nuts, Pine Nuts and Walnuts may be used.

As some nuts may be coated or treated with Kitniyot or chametz coatings, consumers must ensure that shelled nuts have no coatings. If in doubt purchase only those with a reliable hechsher. The Kashrut Authority has supervised the milling of shelled nuts and these are available bearing the Authority's seal. Please check label carefully.

N.B. Peanuts are considered by some as kitniyot and therefore customarily not used on Pesach .

(In South Africa this custom in relation to peanuts is not widely practiced especially in relation to peanut oil. However the practice of Australian Jewry has been not to use peanuts on Pesach. Contact your own Rabbi.)

OIL • Page 34, 44, 57

Pure extra virgin olive oil bearing an OU for year round use is ALSO suitable for Pesach even without a 'P'. Only cottonseed oil bearing a reliable Pesach rabbinic endorsement should be used for Pesach. This is because anti-oxidants that are used in production may be chametz.

SOFT DRINKS • Page 35, 46

Carbon dioxide can now be manufactured in Australia as a bi-product of the growing ethanol industry including ethanol produced from wheat. While there is one rabbinic authority that still permits carbon di-oxide made from chametz the vast majority do not.

As such The KA recommends that only carbonated drinks where the source of the CO2 has been verified as chametz free should be used.

SPICES • Page 35

Spices may contain "aids to production" or other ingredients that are chametz; therefore only spices with a reliable Kosher for Passover Hechsher may be used.

SUGAR • Pages 36, 46

During the milling and refining of sugar, various ingredients such as enzymes may be used that may be chametz. These are filtered out during the final refining of the sugar and therefore halachically all white sugar remains permissible for Passover.

VINEGAR • Page 37

Vinegar may be distilled from ethanol that is chametz and may be distilled using chametz yeast. Only vinegar or imitation vinegar with a reliable certification should be used.

CAP AWAY COFFEE CART

DANIEL

0431 914 104

SECTION 1: CERTIFIED KOSHER FOR PASSOVER

ALCOHOLIC BEVERAGES

Many alcoholic beverages acceptable through the year, even those kosher certified, are distilled from grain which is chametz and may not be used. In some, chametz yeasts may be used in the fermentation process. This includes Beer, Whisky, Bourbon, Rum, Liqueurs, Spirits, Vodka and Wine Based Drinks.

Therefore all alcoholic beverages must bear a kosher symbol specifically indicating that the product is "Kosher for Passover".

A range of Kosher for Passover alcoholic beverages are available from:

GOULBURN WINES & SPIRITS

9 Brisbane Street Surry Hills NSW 2010

Ph. 02 9264 8459 | www.mykosherwines.com.au

KRINSKY'S KOSHER SUPERMARKET

173-175 Bondi Rd Bondi NSW 2026

Ph: (02) 9386-9021 | www.krinskykosher.com

PORTER'S LIQUOR

Shop 116, Level 2 The Market Room, St Ives Shopping Village, 166-170 Mona Vale Rd, St Ives

Ph: (02) 9144 4867

ALTOONA HILLS

Cabernet Merlot - Mevushal

Cabernet Shiraz - Mevushal

Chardonnay- Mevushal

Merlot - Mevushal

Shiraz - Mevushal

BINYAMINA

ONLY when bearing OU-P

P Chocolate Imitation Liqueur

P Limoncello

GOOSE BAY

All wines including ...

Chardonnay 2018 Vintage - Mevushal

Pinot Grigio 2019 - Mevushal

Sauvignon Blanc 2019 - Mevushal

Pinot Noir 2018 - Mevushal

Pinot Noir Rose 2020 - Mevushal

Two Hemispheres Selection Heritage Red Blend 2012 - Mevushal

Viognier - Mevushal

HARKHAM WINES

Windarra Winery – info@harkhamwine.com

Alchimie Rose (Preservative Free) 2021 - Non Mevushal

Aziza's Rose (Preservative Free) 2019 - Non Mevushal

Aziza's Semillon (Preservative Free) 2019 - Non Mevushal

Aziza's Chardonnay (Preservative Free) 2019 - Non Mevushal

Aziza's Chardonnay (Preservative Free) 2020 - Non Mevushal

Aziza's Shiraz (Preservative Free) 2019 - Non Mevushal

Chardonnay 2014 - Mevushal

Hark Angel Shiraz 2019 - Non Mevushal

Hark Angel Shiraz 2021 - Non Mevushal

Harkham Chardonnay 2015 - Non Mevushal

Hunter River Burgundee Shiraz 2017 - Non Mevushal

Old John's Port - Non Mevushal

Shiraz 2014 - Mevushal

Shibuya Meltdown Semilon (Preservative Free) 2020 - Non Mevushal

Shibuya Meltdown Semilon (Preservative Free) 2021 - Non Mevushal

KVINT

ONLY when bearing OU-P

Divin Brandy Aged 5 years

Shekar Brandy

Kosher Cabernet Sauvignon

Kosher Merlot

PATRON

P Silver Tequila

TEAL LAKE

All wines including ...

Cabernet Merlot - Mevushal

Cabernet Sauvignon Reserve - Mevushal

Chardonnay - Mevushal

Moscato D'Aussie - Mevushal

Red Moscato - Mevushal

Reserve Shiraz - Mevushal

Shiraz - Mevushal

Sauvignon Blanc - Mevushal

BAKING INGREDIENTS

GROSS INTERNATIONAL

P Alprose Swiss Baking Chocolate

ONLY when bearing OU-P

LIEBER'S

P Real Chocolate Chips - Semi Sweet

ONLY when bearing Rav Weismandl Kosher for Passover logo

SOLOMON'S

P Matzo Meal Flour - Course, Fine, Super Fine

P Potato Flour

BISCUITS

THREE CHEF'S GOURMET

ONLY when bearing KA KLP Logo

Look on our website www.ka.org.au for a list of products available this year.

BUTTER

MAKABI

D-CY Beurre Francais - Requires the logo of Rav Yosef Yitshak Pozzner

TEMPO

ONLY when bearing Adass Israel Congregation logo Melbourne and the words "Kosher for Passover"

D-CY European Style Butter Salted, D-CY European Style Butter Unsalted

CAKES, MUFFINS & PASTRIES

THREE CHEFS GOURMET

ONLY when bearing KA KLP Logo

Look on our website www.ka.org.au for a list of products available this year.

SOUL GOURMET

ONLY when bearing KA KLP Logo

P Mint

P Teigalach

SWEET CHICK

ONLY when bearing KA KLP Logo

P Various

CHEESE

CHEVINGTON

ONLY when bearing Kedasia KLP Logo

D-CY Gouda

D-CY Mature Cheddar

D-CY Mild Cheddar

DANABLU

D-CY Danish Blue Cheese

NATURAL & KOSHER

ONLY when bearing OK-D Logo and Passover year round appears below the Logo – Chalav Yisrael

TEMPO

ONLY when bearing Adass Israel Logo and Kosher for Passover

CHIPS

DJ&A

ONLY when bearing KA KLP Logo

Look on our website www.ka.org.au for a list of products available this year.

BACK TO BASICS

ONLY when bearing KA KLP Logo

Look on our website www.ka.org.au for a list of products available this year.

CHOCOLATE & CONFECTIONERY

BACK TO BASICS

ONLY when bearing KA KLP Logo

Look on our website www.ka.org.au for a list of products available this year.

THREE CHEFS GOURMET

ONLY when bearing KA KLP Logo

Look on our website www.ka.org.au for a list of products available this year.

COFFEE

NESPRESSO RANGE

Must be product of Switzerland.

Please check the KA website for an updated list of the Nespresso range

CLASSIC

Reviving Origins Cafecito de Cuba, Ispirazione Ristretto Italiano Decaffeinato, Ispirazione Firenze Arpeggio Decaffeinato, Ispirazione Roma, Ispirazione Ristretto Italiano, Ispirazione Palermo Kazaar, Ispirazione Firenze Arpeggio, Ispirazione Napoli, Il Caffè, Limited Edition.

Così, Volluto, Capriccio, Volluto decaffeinato, Cafezinho do Brasil Limited Edition, Limited Edition, Special Club, Tamuka mu Zimbabwe, Esperanza de Colombia, Congo Organic, India, Nicaragua, Ethiopia, Colombia, Indonesia, Hawaii Kona, Scuro, Corto, Amaha Awe Uganda, Ispirazione Genova Livanto, Ispirazione, Venezia, Freddo Delicato, Freddo Intenso, LE Peru Organic, Aged Sumatra, Umutina Wa Lake Kivu Rwanda Limited Edition, Jamaica Blue Mountain Special Reserve, Costa Rica, Flat White Over Ice, Peru Organic, Galapagos Special Reserve, La Cumplida Refinada, Indonesia Organic, Organic Kahawa Ya Congo, Indonesia, Ispirazione Millennio, Ispirazione Novecento, Cafezinho Limited Edition, Forest Black, Aged Sumatra Grand Cru, Papua New Guinea, LE La Cuplide Refinada, LE Wex Miami, Istanbul Espresso, Paris Espresso, Rio de Janeiro Espresso, Cafezinho do Brasil

LUNGO RANGE

Vivalto Lungo, Fortissio Lungo, Linizio Lungo, Vivalto Lungo Decaffeinato, Envivo Lungo, Limited Edition, Nordic Black, Il Caffè, Buenos Aires Lungo, Vienna Linizio Lungo, Tokyo Vivalto Lungo, Lungo, Cape Town Envivo Lungo, Stockholm Fortissio Lungo, Miami, World Explorations Shanghai Lungo, Chiaro

PROFESSIONAL

Ristretto Origin India, Espresso Forte, Espresso Leggero, Espresso Decaffeinato, Espresso Origin Brazil, Lungo Decaffeinato, Lungo Origin Guatemala, Lungo Leggero, Lungo Forte, Ristretto, Ristretto Intenso, Kilimanjaro Peaberry, Nepal Lamjung, Limited Edition, Special Reserve, Chef

Franck Giovannini, Kenya Milima, Origin Guatemala, Origin India, Origin Brazil, Peru Organic, Bianco Delicato, Bianco Intenso, Ice Intenso, Intenso, Congo Organic, Leggero, Decaffeinato, Forte, Chef Heiko Nieder, Finezzo.

VERTUO

Diavolitto, Altissio, Voltesso, Decaffeinato Intenso, Tamuka Mu Zimbabwe, Limited Edition, Aged Sumatra, Peru Organic, Il Caffè, La Cumplida Refinada, Hawaii Kona, Altissio Decaffeinato, Oragio, Toccato, Jamaica Blue Mountain Special Reserve, Double Espresso Dolce, Double Espresso Chiaro, Double Espresso Scuro, Cafecito de Puerto Rico, Fortado, Arondio, Decaffeinato Ontuoso, Bianco Leggero, Amaha Awe Uganda, Ice Leggero, Costa Rica, Ethiopia, Limited Edition, Fortado Decaffeinato, Inizio, Vivida, Sumatra, Papua New Guinea, Alto Dolce, Alto Intenso, Melozio, Elvazio, Giorno, Solelio, Intenso, Half Caffeinato, Stormio, Odacio, Decaffeinato, Colombia, Mexico, Cafecito de Cuba, Bianco Forte, Organic Kahawa Ya Congo, Esperanza de Colombia, Ice Forte, Limited Edition, Melozio Decaffeinato, Melozio Boost, Stormio Boost, Forest Black, Craft Brew Carafe Pour-Over Style Mild, Craft Brew Cold Brew, Craft Brew Carafe Pour-Over

COTTAGE & CREAM CHEESE

TEMPO

ONLY when bearing Congregation Adass Yisrael Melbourne

Logo & Kosher for Passover

COCONUT

Dessicated coconut may contain a chametz, free flow agent and as such should not be used without a hechsher.

DJ&A

Only when bearing diamond KA Kosher for Passover symbol.

P Coconut Crisps

SOLOMON'S

P Fine ground coconut - 250g & 1kg

CREAM

TEMPO

ONLY when bearing Adass Yisrael Logo and Kosher for Passover on lid.

D-CY Fresh Cream

D-CY Sour Cream

CRACKERBREAD & MACARON

BACK TO BASICS

ONLY when bearing KA KLP Logo

Look on our website www.ka.org.au for a list of products available this year.

DJ&A

ONLY when bearing KA KLP Logo

Look on our website www.ka.org.au for a list of products available this year.

THREE CHEFS

ONLY when bearing KA KLP Logo

Look on our website www.ka.org.au for a list of products available this year.

FISH

COLES

Packaged fish will be available with KA Kosher for Passover stickers at

Coles St Ives Shopping Village

Coles Westfield Bondi Junction

HARRIS FARM MARKETS - ROSE BAY

Consumers can email the following email address to order kosher fish.

Please indicate that this is Passover order.

THE ONE THAT GOT AWAY

Ph: 02 9389 4227.

This store will be producing fish under The Kashrut Authority supervision. Only accept minced fish which has been sealed with Diamond KA Pesach seals. It is important that you ensure that your order bears the correct seals.

FISH TINNED

YUMI'S

ONLY when bearing Adass Israel, Melbourne Logo and Kosher for Passover

P Chunk Light Tuna in Oil

P Chunk Light Tuna in Water

FLOUR

SOLOMONS

P Potato Flour

P Matza Meal Flour

WELL & GOOD

Must bear Kosher for Passover seal

P Low Carb Sefl Raising Flour - Gluten Free

FRUIT – FRESH & DRIED

ABSOLUTE ORGANIC

P Organic Dried Figs

BARD VALLEY NATURAL DELIGHTS

ONLY when bearing United States K - Kosher for Passover

P Organic Fresh Medjool Dates

ECO FARMS

P Dates - ONLY when bearing diamond KA p logo

KING BRAND

Ph: (02) 9319 6574, or via email: orders@nutshop.com.au

Only when bearing Star K Passover logo

P The King Premium Dried Figs 10 kg carton- distributed by The Nut Shop

SAFARI

Under the supervision of the UOS SA Beth Din. The following are acceptable even without any Pesach markings, stickers or labelling

P Plain Dried Apple Rings

P Apricots (not Turkish)

P Pears

P Peaches

SONORA VALLEY

ONLY when bearing IKU Logo

P Whole Fresh Medjool Dates

VERITY

P Prunes - 375g Preservative Free - were produced under constant supervision and bear a numbered Diamond KA KLP seal.

P Australian 40/50 Prunes 12.5kg - were produced under constant supervision and the inner bag and carton are sealed with blue Kosher for Pesach tape.

(Food Service and distributed by R. Solomon's Ph: 02 9316 4133)

THE FRUIT MAN

Ph: 0403 258 921 | www.thefruitman.com.au

P Fresh fruit platters, Gift Baskets

THE NUT SHOP

P Dried Figs - Product of Turkey - 375g bags and 10kg cartons

FRESS GOURMET PLATTERS AND GIFTS

www.fress.com.au | Ph: 0422 093 211 | Email: info@fress.com.au

FRUIT – RAW CUT & PROCESSED

IN2FOOD

The KA is supervising a production of peeled and washed fruits and vegetables. If kosher consumers are interested, they need to place their orders by Friday 8 April. Please email orders to orders.nsw@in2food.com.au

FRUIT – FROZEN

SUNSHINE TROPICAL

Food Service - Ph: 07 5441 1920

P Blackberries

P Blueberries

P Cherries

P Cranberries – Product of USA

P Mango Cheeks

P Mixed Berries

P Raspberries

P Red Currants

P Strawberries

GRAINS & SEEDS

QUINOA

PEREG

ONLY when bearing OU-P or Star K Logo

P Quinoa - All varieties

HORSERADISH

CHALLENGE GOLD MEDAL

P Horseradish Relish - Red or White

SOLOMON'S

P Horseradish

HONEY

SUPERBEE

ONLY when bearing a numbered Diamond KA Kosher for Passover seal. A batch of Superbee Pure Australian Honey was processed and packed under constant KA supervision.

P Pure Australian Honey - 500g squeeze bottle

P Australian Honey Premium Quality Floral Blend - 3kg pail (available from Solomon's. Ph: 02 9316 4133)

ICE CREAM

TEMPO

ONLY when bearing Adass Israel, Melbourne Logo and Kosher for Passover

D-CY Chocolate Ice Cream

D-CY Vanilla Ice Cream

JUICE – FRUIT JUICE

NECTAR COLD PRESSED

Available at Harris Farm. ONLY when bearing KLP after BBD. To make bulk orders by 5pm Sunday 10 April, put Passover Juice order in the subject line.

Please email jacinta@nectarcoldpressed.com.au

P Orange

P Apple

P Tropi Cool

TEMPO

ONLY when bearing Adass Israel, Melbourne Logo and Kosher for Passover

P Orange Juice

MATZAH

SOLOMON'S

- P Solomon's Coarse Matzo Meal - ONLY when bearing Diamond KA Logo or OU-P Logo
- P Solomon's Matzo Meal Fine - ONLY when bearing Diamond KA Logo or OU-P Logo
- P Solomon's Super Fine Matzo Meal - ONLY when bearing Diamond KA Logo or OU-P Logo
- P Solomon's Matzo - ONLY when bearing OUp Logo
- P Solomon's Wholemeal matzo - ONLY when bearing OUp Logo
- P Solomon's Tea Matzo - ONLY when bearing OUp Logo

ENRICHED MATZAH

Egg matzah, matzah made using fruit juice instead of water, chocolate Matzah and other enriched matzah made using other ingredients beside Matzah flour and water in the traditional way, cannot be used to fulfil the Mitzvah of Matzah. Furthermore they are customarily not eaten during Pesach by Askenazi Jews even when bearing a reputable "Kosher for Passover" endorsement. This restriction does not apply to the elderly, sick or infants. Sephardim should consult their Rabbi.

MEAT

Meat produced in kosher butchers for year round use is not suitable for Pesach use. Buy ONLY Kosher for Pesach meats and smallgoods.

HADASSA/KOSHERWORLD

4/113 - 115 Hall Street, Bondi. Ph: +61 2 8367 8300 |
Email: orders.butcher@kosherworld.com.au

Pre-packed meat and small goods are also available from
Harris Farm Markets - Rose Bay
IGA St Ives North, Rose Bay

Please ensure products are sealed with the diamond KA Glatt Kosher Meat 'Kosher for Pesach' seal.

M & M POULTRY

Fresh pre-packed poultry and poultry products are available from selected Coles, Costco, IGA, Harris Farm and Woolworths.

Please ensure the meat and poultry bears a KA Kosher for Passover Meat seal

MILK & MILK PRODUCTS INCL. LACTOSE FREE

TEMPO

D-CY Chalav Yisrael Fresh Full Cream milk, Fresh Skim milk, Light Milk and Smooth n' Milky Chocolate Flavoured Milk is available from Krinsky's and selected supermarkets and may have to be ordered.

MILK ALTERNATIVES

GEFEN

ONLY when bearing OU-P or VK Kosher for Pesach Logo

P Coconut Milk Unsweetened Gluten Free Dairy Free

LIEBER'S

P Original Supreme Almond Milk Alternative

NUTS

SOLOMON'S

ONLY when bearing The Diamond KA - Kosher for Passover seal.

P Pesach Walnuts

P Pesach Walnut Meal 250g

P Pesach Almonds

P Pesach Almond Meal 250g

P Ground Hazelnut

P Pesach Coconut 250g/10kg

THE NUT SHOP

P Raw Walnut meal - ONLY when KA kosher for Passover seal

P Raw Cashew meal - ONLY when KA kosher for Passover seal

OIL

SOLOMON'S

P Cotton Seed Oil - 20L ONLY. Requires Diamond KA Kosher for Pesach Logo.

P Vegetable Oil - 2L & 20L - Requires Diamond KA Kosher for Pesach logo.

Pure Extra Virgin Olive Oil from Europe only is suitable for Pesach but must be purchased before Pesach. However it is preferable to purchase even extra virgin olive oil with a hechsher.

CHEF'S CHOICE

When bearing the regular KA Logo

P Certified Organic Coconut Oil Extra Virgin & Unrefined - 500ml, 915ml

OLIVES

FODA ORGANIC

ONLY when bearing Diamond KA Logo

P Organic Pitted Green Olives - 250ml

P Organic Pitted Kalamata Olives

P Organic Stuffed Green Olives with Almonds

P Organic Stuffed Green Olives with Garlic

P Organic Mixed Olives with Garlic & Peppers

P Organic Whole Green Olives

P Organic Whole Kalamata Olives

POTATO FLOUR/STARCH

Potato flour must bear a rabbinic Kosher for Pesach label.

SOLOMON'S

Only when bearing The Diamond KA - Kosher for Passover seal

SALT

SOLOMON'S

P Fine Salt. ONLY when bearing The Diamond KA - Kosher for Passover seal
Various US brands with OU-P or equivalent Hechsher

SOFT DRINKS

BELOKA WATER

Beloka Water has been produced with carbon di-oxide specially obtained from a non-chametz source. It is freely available in stores and supermarkets

P Naturally Still

P Lightly Sparkling

DJ&A AUSTRALIAN MOUNTAIN SPRINGS

P Pure & Natural Spring Water

ONLY when bearing Diamond KA Logo with KLP

EASTCOAST

P Spring Water Bottled at the Source - 350ml, 600ml, 1.5l, 600ml sports cap

FIJI

P Natural Artesian Water

ONLY when bearing OU Logo

SPICES

The following items have been packed & produced under The Kashrut Authority - bearing The Diamond KA - Kosher for Passover seal.

CHALLENGE GOLD MEDAL

P Ginger Freshly Ground - 250g, 2kg

SOLOMON'S

P American Sweet Paprika

P Crushed Chilli Paste

- P Crushed Garlic
- P Garlic Powder
- P Crushed Ginger Paste
- P Dehydrated Garlic - 75g
- P Dry Chilli - 75g, 1kg
- P Freshly ground Cinnamon
- P Freshly ground Pepper - Black, White
- P Onion - Powder, Flakes
- P Paprika
- P Peppercorn – Black, White

SUGAR

SUGAT

Mehadrin White Sugar - Kosher for Passover

ONLY when bearing Eida Haredith Logo

VEGETABLES

THE FRUIT MAN

Ph: 0403 258 921 | www.thefruitman.com.au

P Whole fresh vegetables and washed lettuce

IN2FOOD

The KA is supervising a production of peeled and washed fruits and vegetables. If kosher consumers are interested they need to place their orders by Friday 8 April. Please email orders to orders.nsw@in2food.com.au

PLATINUM POTATOES

Fresh Vacuum Packed Potatoes are available from Harris Farm. For bulk purchase email on peter@platinumpotatoes.com

VINEGAR

SOLOMON'S

P Imitation Vinegar

SUPRA FOODS

P Imitation White Vinegar.

To order Email adrian@suprafoods.com.au

YOGHURT

Yoghurt is milk that has been cultured and the culture may be chametz

Sometimes starch is also added to yoghurt as well as flavours. Therefore only yoghurt with a reliable hechsher should be used.

TEMPO

ONLY when bearing Congregation Adass Israel Melbourne logo and Kosher for Passover inkjetted on lid.

D-CY Raspberry Flavoured Yoghurt

D-CY Strawberry Flavoured Yoghurt

D-CY Cherry Flavoured Yoghurt

D-CY Vanilla Flavoured Yoghurt

D-CY Apricot Flavoured Yoghurt

D-CY Coffee Yoghurt

D-CY Low Fat Natural

D-CY Natural

SECTION 2: KOSHER FOR PASSOVER — NOT CERTIFIED

These products should preferably be purchased before Pesach.

BAKING INGREDIENTS

AUSTRALIAN CAROB COMPANY

P Pure Carob Kibble Nibbles

P Pure Carob Pods

LOVING EARTH

P Cacao Nibs

P Cacao Beans

BUTTER

ABSOLUTE ORGANIC

D Organic Salted Butter, D Organic Unsalted Butter

ALLOWRIE

D Choicest Butter, D Unsalted Butter

B-D FARM PARIS CREEK

D Biodynamic Organic Unsalted Butter

BEAUTIFULLY BUTTERFULLY

D Butter Salted, D Butter Unsalted

COLES

D Australian Salted Butter, D Australian Unsalted Butter, D Unsalted Butter

GIPPSLAND GOLD

D Butter, D Salted Butter

MACRO WHOLEFOODS MARKET

D Organic Salted Butter, D Organic Unsalted Butter

MAINLAND DAIRY

D Pure Butter Sea Salt, D Pure Butter Unsalted, D Buttersoft Salt Reduced,

D Organic Butter Salted, D Organic Butter Unsalted

PARIS CREEK FARMS ORGANIC DAIRY

D Bio-Dynamic Fresh Butter Salted, D Bio-Dynamic Fresh Butter Unsalted

W

D Australian Butter Salted, D Australian Butter Unsalted, D Essentials Salted Butter, D Essentials Unsalted Butter

WESTERN STAR

D Butter, D Salted Butter, D Salt Reduced Butter

WOOLWORTH SELECT

D Butter, D Salt Reduced Butter

COFFEE BEANS

CALIMA 100% COLOMBIAN SINGLE ORIGIN

Ph: 02 8783 7909 | www.giuseppebrothers.com.au/Calima

Email: support@giuseppebrothers.com.au

ONLY When bearing a Diamond KA Logo

P Arabica Coffee Beans - 250g, 1k

P Organic Arabica Coffee Beans - 250g, 1kg

P Decaffeinated Arabica Coffee Beans - 250g, 1kg

KARMEE

Freshly roasted coffee beans

(Coffee beans available from Cap Away Coffee Cart. Call Daniel 0431 914 104. Beans can be ground on request)

COFFEE

ABC - AUSTRALIAN BEVERAGE CORPORATION

Ph: 1300 656 842 | www.ausbeverage.com.au

P B Blend

P Organic 1kg

P Cargo 1 kg

AROMA COFFEE

Ph: 02 9693 1009 | www.aromacoffee.com.au

P Aromarabica

P Brazil Destinations Range

P Cremaroma

P Ethiopia Destinations Range

P Felice

P Kilimanjaro

P Organic

BRAVO COFFEE

Ph: 02 8783 7909 | www.giuseppebrothers.com.au/contact |

Email: support@giuseppebrothers.com.au

P Bravo Supreme

P Bravo Espresso

P Bravo New Guinea

P Bravo Mocha Harrar

P Bravo Mocha Kenya

P Bravo Kenya

P Bravo Sumatra

P Bravo Special Espresso

P Bravo Excelsio

P Bravo Classico

P Bravo Fairtrade Supreme

P Bravo Haile Sellassie

P Bravo Decaf

P Bravo Cafe Monte

BUSHHELLS

P Granulated Instant Coffee

P Instant Coffee

CALIMA 100% COLOMBIANO SINGLE ORIGIN

Ph: 02 87837909 | www.ronita.com.au/collections/calima/

Email: support@giuseppebrothers.com.au

P Arabica Ground Coffee

P Organic Arabica Ground Coffee

P Decaffeinated Ground Coffee

P Arabica Biodegradable Coffee Capsules

Suitable for use in a Nespresso

P Organic Arabica Biodegradable Coffee Capsules

Suitable for use in a Nespresso

P Decaffeinated Biodegradable Coffee Capsules

Suitable for use in a Nespresso

DELANO SPECIALITY COFFEE

Ph: 1300 335 266 | www.delanocoffee.com.au

P Delano Alegria - 1kg

P Delano Cargo - 1kg

P Delano Decaf - 1kg

P Delano Maverick - 1kg

P Delano Organic - 1kg

MOCCONA

P Classic Regular

P Decaf

P Instant

ROBERT TIMMS COFFEE

P Ground Coffee

CREAM

The following have been investigated:

DAIRY FARMERS

D Pure cream - ONLY when PE follows use by date

PURA

D Pure Cream - ONLY when PE follows use by date

EGGS - PROCESSED

FARM PRIDE

P Egg Whites Frozen 950ml

PIROVIC FAMILY FARM - (FRESH, CHILLED OR FROZEN)

P Easy Eggs Pasteurised Whole eggs (5 x 2kg pales)

P Fresh Chilled Pasteurised Albumin 10kg (bag in box)

P Pasteurised Whole Egg Pulp (10kg)

P Farm Barn Lain Pasteurised Whole Egg (10kg)

P Free Range Pasteurised Whole Egg (5 x 2kg)

P Salted Whole Egg 10% (10kg)

P Whole Egg Pulp - Certified Organic (5 x 2kg or 10kg)

FISH

HUON

P Raw Salmon

KIRKLAND SIGNATURE (COSTCO):

Frozen Atlantic Salmon is Kosher for Passover even without OU

FLOUR

NIULIFE

P Organic Coconut Flour

GRAINS & SEEDS

QUINOA

KIRKLAND SIGNATURE (COSTCO)

ONLY when bearing an OU or Star K Logo

P Organic Quinoa from Andean Farmers to You

HONEY

AIRBORNE HONEY

P All plain - ONLY when bearing Diamond KA Logo

MILK & MILK PRODUCTS INCL. LACTOSE FREE

D Pure full cream milk and pure skim milk in bottles or cartons may be used provided they contain no other ingredients such as milk solids or milk powders but must be purchased before Pesach.

D Plain UHT Milk and Plain UHT Skim Milk - May be used provided no other ingredients other than milk are listed.

NUTS

COLES

ONLY when bearing vendor code AO965

P Raw Almonds

FODA ORGANIC

No symbol required

P Organic Raw Hazelnuts

MACRO WHOLEFOODS MARKET

ONLY when bearing vendor code 88331

P Australian Macadamia

THE NUT SHOP

P Raw Cashews - 200g

P Raw Brazil nuts - 200g

P Raw Macadamias - 200g

P Blanched Almond ground meal - 200g

P Almond meal

P Slivered Almonds - 200g

P Ground Hazelnuts

P Raw Hazelnuts

P Australian Pecans

WOOLWORTHS

ONLY when bearing vendor code 853470001

P Walnut Kernels

W

ONLY when bearing vendor code 853470001

P Australian Raaw Walnuts

OIL

The following oils, Product of Australia, are not made under continuous supervision but are produced chametz free. These should be purchased before Pesach

ABSOLUTE ORGANIC

P Extra Virgin Coconut Oil

BANABAN

P Extra Virgin Coconut Oil

P Virgin Coconut Oil

KOCONUT PACIFIC

P Virgin Coconut Oil

MOUNT ZERO OLIVES

P Arbequina Extra Virgin Olive Oil

P Organic Extra Virgin Olive Oil

P Picual Extra Virgin Olive Oil

P Franttoio Extra Virgin Olive Oil

OLIVE GROVE - ALDI

P Extra Virgin Olive Oil

PLENTY COLD PRESSED

P Almond Oil

P Macadamia Oil

P Walnut Oil

SALT

All pure salt and cooking salt product of Australia is acceptable provided there is either no free flow agent or free flow agent 554 listed in the ingredients. Natural Rock Salt and Himalayan Rock Salt is acceptable. These must be purchased before Pesach.

Saxa Lite Salt is NOT ACCEPTABLE

Many have a custom to use only salt with a KLP Hechsher

CHEF'S CHOICE

P Himalayan Pink Fine Salt - 1kg and 200g sprinkler

P Himalayan Pink Rock Salt - 1kg and 200g Grinder

OLSON

P Sea Salt Flakes - Requires Kaust Melbourne Kashrut Logo

SOFT DRINKS

Natural Still Mineral Water and Water - bottled at source (unflavoured only) are all produced chametz - free but should be purchased before Pesach.

SODA STREAM

The soda stream machine has to be thoroughly cleaned and boiling water must be poured over those parts that come in contact with the beverage. Soda stream gas is chametz free.

SUGAR

All Bundaberg white sugar, raw sugar, brown sugar and caster sugar are produced enzyme free and are suitable for Pesach.

All CSR white sugar, raw sugar, brown sugar and caster sugar are approved for Pesach and are produced enzyme free.

SUGAR - COCONUT

NIULIFE

P Coconut Sugar - Requires Kaust Melbourne Kashrut Logo

Warning: Pure Icing Sugar may, and Icing Sugar Mixture does contain actual chametz starch and may not be used for Pesach. Brown sugar should not be used for Pesach unless investigated.

SUGAR SUBSTITUTES

HERMESETAS

Product of Switzerland only.

P Mini Sweeteners

SYRUPS

Agave Syrup and Maple Syrup must bear a reliable kosher for Pesach certification.

CARWARI

P Organic Agave Nectar Dark - 350g, 25kg - ONLY when bearing KA Logo

P Organic Agave Nectar Light - 350g, 25kg - ONLY when bearing KA Logo

TEA

All brands of plain pure unflavoured tea and plain unflavoured tea bags are produced chametz-free but must be purchased before Pesach.

VEGETABLES

All raw vegetables contain no chametz. However it is customary not to eat rice, maize (sweet corn) and leguminous (pulse) vegetables such as all beans and peas (including string beans) because of their similarity to the five grains (wheat, barley, oats, rye and spelt) which are actual chametz. These are called "KITNIYOT" (This custom is not widely practised amongst Sephardim - ask your rabbi for guidance. See Kitniyot section).

Fresh raw vegetables (including raw whole herbs) must be washed and thoroughly checked for insects.

Asparagus, Avocado, Baby Spinach, Beetroot, Bok Choy, Broccoli, Brussel Sprout, Cabbage, Carrots, Cauliflower, Celery, Cucumber, Dill Leaves, Eggplant, Fennel, Ginger, Leek, Lemon, Lime, Lettuce, Licorice Root, Marjoram, Mint, Mushroom, Onion, Oregano, Paprika, Parsnip, Fresh Green Peppers, Parsley, Marrows, Potato, Pumpkin, Radish, Rhubarb, Rosemary, Silverbeet, Spinach, Squash, Swede, Sweet Potato, Thyme, Tomatoes, Turnip, Yam, Zucchini.

Many companies provide cut and peeled vegetables or washed salad vegetables. These should not be used without reliable investigation as potentially chametz anti-oxidants such as citric acid are often added to the wash water. Preservatives such as sodium metabisulphate are kosher for Pesach

BILLABONG PRODUCE

ONLY when bearing P at the end of date code

P Crushed Tomatoes - 3kg can or 700g bottle

KITNIYOT

Kitniyot are customarily not eaten on Pesach by Ashkenazi Jews. The origins of this custom are not 100% clear and many reasons have been given for the custom including the following:

- a. The seeds can be ground into flour which may create a mix up with wheat flour.
- b. After cooking they may appear like chametz foods.
- c. The seeds are similar to grain kernels and come in a sheath or pod.
- d. Generally speaking all legumes are also kitniyot because they grow in pods.

The reasons can lead to interesting anomalies. Dried pumpkin seeds which are seeds in a pod, are considered kitniyot. However pumpkin cooked whole including obviously with it's seeds is not problematic, and the now cooked seeds can be eaten. This is because a whole raw pumpkin cannot be confused with anything chametz. Similarly dried fennel seeds are kitniyot but the bulb, root and greens are not. In contrast green peas are considered kitniyot because they are a legume and come in a pod. Wherever in the guide we write seed next to the kitniyot item it is specifically only the seed that is kitniyot.

The following foods ARE Kitniyot:

Alfalfa
Amaranth
Aniseed
Anise Seed
Beans - All including Edamame
Buckwheat
Caraway Seed
Cardamon
Chick Peas
Coriander Seed
Corn
Cumin
Fennel Seed
Fenugreek Seed
Flax Seed
Green Beans

Hemp Seeds
Lentils - All
Linseed
Millet
Mustard and Mustard Seeds
Pea
Peanut
Poppy Seed
Pumpkin Seed
Rapeseed
Rice - Raw or organic, white or brown rice varieties (no additives)
Safflower Seed
Sesame Seed
Snow Pea
Sorghum
Soy
String Bean
Sugar Snap Peas
Sunflower Seeds
Teff
Tofu

The following are NOT Kitniyot but require thorough checking for foreign seeds:

Carob
Chia Seeds
Guargum
Locust Bean Gum
Saffron

The following are NOT Kitniyot but some customarily do not use them. The Kashrut Authority will certify products that contain garlic.

Cloves
Garlic

KOSHER FOR PESACH KITNIYOT PRODUCTS FOR THE SEPHARDI COMMUNITY

The following are all Kitniyot and are permissible for those who eat Kitniyot on Pesach.

ACHLA

Kitniyot and Kosher for Pesach when bearing a Pesach Logo

P Tahina Dip

P Humus Dip

BAMBA

ONLY when bearing OU Kitniyot label

P Snacks

BIRDSEYE

P Australian Country Harvest Baby Beans Carrot Corn & Broccoli

P Australian Country Harvest Carrot Cauliflower Beans & Broccoli

P Australian Country Harvest Garden Mix Beans & Corn

P Country Harvest Snap Frozen Peas & Supersweet Corn

P Country Harvest Snap Frozen Carrot Peas & Corn

P Australian Field Fresh Baby Beans

P Australian Field Fresh Baby Peas

P Australian Field Fresh Snap Frozen Corn Kernels & Corn Cobs

CARWARI

P Black Tahini, Organic Unhulled Tehina, Snow White

Tehina

COLES

ONLY when bearing code 14729

P Australian Baby Peas Snap Frozen

P Australian Carrots, Peas & Corn Snap-Frozen

P Australian Corn Cobs Snap-Frozen

P Australian Corn Kernels Snap-Frozen

- P Australian Cut Beans Snap-Frozen
- P Australian Peas Snap-Frozen
- P Australian Peas & Corn Snap-Frozen
- P Australian Peas, Carrots & Cauliflower Snap-Frozen
- P Australian Whole Baby Beans Snap-Frozen
- P Peas

COLES

ONLY when bearing code A1161

- P Nature's Kitchen Firm Tofu

MEXICO CITY

Ph: 02 9570 3025

- P Nixtamal Taco Shells, Nixtamal Mini Taco Shells, Nixtamal Corn Tortillas 4", 6", 10" - 6pack or 12pack, Tostadas, Par-baked Natural Corn Chips - rounds, strips or triangle

PLENTY

- P Peanut Butter Crunchy
- p Peanut Butter Smooth

PLENTY

P Cold Pressed - Flaxseed Oil, Peanut Oil, Sesame Oil, Sun flower Oil, Hemp Seed Oil, Pumpkin Seed Oil, Heart Smart Safflower, Safflower Oil Refined - 20L, Cooking Oil - 750ml

REAL FOODS

- P Rice Thins
- P Original Corn Thins
- P Organic Sesame
- P Multi Grain Corn Thins
- P Multipack Original Corn Thins
- P Rye & Caraway Corn Thins
- P Soy & Linseed Corn Thins

SABRA

Kitniyot and Kosher for Pesach when bearing a Pesach Logo

P Tahina Dip

P Humus Dip

SAFARI

Kitniyot - Product of South Africa

P Prunes

P Raisins, Sultanas, Currants

YARDEN

Kitniyot and Kosher for Pesach when bearing a Pesach Logo

P Tahina Dip

P Humus Dip



9 O'Brien Street, Bondi Beach, NSW 2026

Ph: 9300 0495 | Fax: 9300 0386 | E: sydney@golds.com.au

W: Goldssydney.com.au

SECTION 3: CHAMETZ FREE

These products are produced chametz free but are of a standard that in the first instance should not be used. These products should preferably be purchased before Pesach.

BAKING INGREDIENTS

AUSTRALIAN CAROB COMPANY

P Pure Carob Powder Roasted

FARM PRIDE

P Frozen Egg Whites

KFSU

P KFibre

NIULIFE

P Organic Coconut Flour

SOLOMONS GOLD

P Cacao Beans

P Cacao Nibs

P Cacao Butter

BEVERAGES – POWDERED

BLACK GOLD CACAO

P Drinking Chocolate

HENRY LANGDON

P Pure Cocoa (160g tin)

LOVING EARTH

P Cacao Powder

SOLOMONS GOLD

P Cocoa Powder

CHOCOLATE & CONFECTIONERY

PANA ORGANIC

P Mint

P Sixty

SOLOMONS GOLD

P Dark Mint

P Dark Mint Cane Sugar Free

P Dark Nib

P Dark Nib Cane Sugar Free

P Dark Orange

P Dark Orange Cane Sugar Free

P Dark Velvet

P Dark Velvet 65%

P Organic Chocolate

P Smooth Dark

P Smooth Dark Cane Sugar Free

P Velvet Nib 70%

FISH

HUON

P Cold Smoked Salmon (no added flavours)

P Salmon Roe

PARAMOUNT - TINNED

P Wild Alaskan Red Salmon

P Wild Alaskan Pink Salmon

TASSAL

P Tasmanian Smoked Salmon Pieces for Cooking

VARDE LAKS

P Cold or Hot Smoked Salmon / with Pepper

P Smoked Salmon Party Pack

FRUIT – FRESH & DRIED

ANGAS PARK

P Whole Dried Apricots Soft & Juicy - Pr of Turkey

HAOMA FOODS

P Organic Dried Figs 300g - No symbol required

PAPA ORGANICS

P 100% Australian Organic Dried Mango - No added sugar

SUNBEAM

P Apricots

P Natural Sultanas (with no oil listed) - Pr of Australia or packed in Australia

FRUIT – FROZEN

SIMPSON FARMS

No markings required

P Avocado Smooth Paste

P Mango Pulp

P Premium Chunky Avocado

MILK & MILK PRODUCTS INCL. LACTOSE FREE

BLACK & GOLD

ONLY when bearing vendor code 41936

D Lactose Free Full Cream Milk UHT

D Lactose Free Low Fat Milk UHT

COLES

ONLY when bearing vendor code 936187

D Australian Lactose Free Full Cream Milk UHT

W (WOOLWORTHS)

ONLY when bearing vendor code 83591

D Lactose Free Full Cream Milk

D Lactose Free Light Milk

Skinny Skim milk is not acceptable.

Flavoured milk is NOT ACCEPTABLE unless bearing a reliable hechsher and specifically indicating Kosher le Pesach.

Lactose free milk where the ONLY additive is the enzyme may be used for Pesach but should be purchased before Pesach

NUTS

COLES

ONLY when bearing vendor code A0965

P Australian Roasted Almonds

NOYA

P ABC Chia Spread

P Almond Chia Spread

P Organic ABC Spread

P Organic Almond Spread

P Organic Cashew Spread

OIL

COBRAM ESTATE

P Australian Extra Virgin Olive Oil

P Australian Extra Virgin Olive Oil Light Flavour

P Australian Extra Virgin Olive Oil Classic Flavour

P Australian Extra Virgin Olive Oil Robust Flavour

P Australian Extra Virgin Olive Oil Limited Release

COLES

P Australian Extra Virgin Olive Oil

MARQUIS

P Extra Virgin Olive Oil

SYRUPS

NIULIFE

ONLY when bearing Kaust Melbourne Kashrut Logo

P Coconut Syrup

TEA

WARNING: Instant Tea may not be used without a reliable hechsher.

Herbal Teas come in two forms. The first is pure leaf with no additives such as pure chamomile or pure mint leaves. These are acceptable for Pesach

(Many people have a custom to use only tea made under supervision). Herbal teas that come with multiple ingredients including flavours should not be used for Pesach unless under a reliable kosher certification.

SECTION 4: DETERGENTS AND OTHER INEDIBLES

ARTS AND CRAFTS

X Play Doh is chametz and is not permitted to be played with during Pesach.

X Clag Paste is chametz and is NOT PERMITTED during Pesach.

Clag Hobby Glue (Arts & Crafts PVA Adhesive) is acceptable for Pesach.

Bostik Blu-Tack, Bostik Colour - Tack and UHU Glue Stick are acceptable for use during Pesach.

CLEANERS AND GLOVES

CHUX

Cloths, Robuste, Superwipes, Heavy Duty Scourer Pad, Heavy Duty Scourer Sponge, All Purpose Scrub Sponge

ECOLAB

Easi Oven & Grill Cleaner

Steel wool without soap is acceptable.

Latex and vinyl gloves are usually lined with wheat starch or other powders that are of chametz origin. Powder free gloves should be used ONLY

ANSELL RUBBER GLOVES

Powder free (Not disposable handy gloves)

DETERGENT

ACTICHEM POWERFUL CLEANING SOLUTIONS

Freecall 1800 108 800 | www.actichem.com.au

AP110 Rhino Degreaser

AP135 All Purpose Cleaner

AP210P Klenzmatic Passover Special Auto Diswashing Liquid

AP215P Ultramatic Passover Special Dishwashing Liquid
AP220 Spotless P - Special Rinse aid
AP343 Hand Sani Soap - Sanitiser Soap
AP685 No Rinse Sanitiser - Sanitiser Spray
AP863 Vegsan L - Sanitising Wash for Fruit, Vegetables & Cutting Boards
AP439 BIOSAN II - Disinfectand and Decontaminant

ASTORIA PAPER PRODUCTS

Automatic Dishwashing Powder and Liquid
G.P. Cleaner
Soap on Tap

CHEMICAL CLEANING - PH: +61 2 9789 3188

Big Chance
Blue Boy
Golden Wash
Sodium Hypochlorite
Kloroclean
Sani-Plus
Sani-San
Supreme

DIVERSEY AUSTRALIA

Ph: +61 2 9757 0376
Divos 2
Divos 110

ECOLAB

Ph: +61 2 8870 8227
Acidblend N450
Alkblend S300
Biochlor
Commercial Clorize 12.5%
Ecoshine

Geosystem 9000 Solid Fusion
Kitchen Pro Foaming Cleaning Destainer
Inspexx 125
Oxonia Active
Prochlor
Solid Power
Solid Power NP
Solid Power XL
Sureshot Fruit & Veg Treatment
Ultra San
Ultrasil 25
Ultrasil 75
Viva

FAIRY

All-in-1 Green & Blue Fairy
All-in-1 Yellow & Blue Fairy
All-in-1 Lemon
Light Blue & Dark Blue Fairy
Platinum All-in-1 Yellow
Platinum Plus Yellow
Platinum Plus Dishwasher Tablets Lemon

FINISH

Dishwashing Tablets

TRIX

P Dishwashing Liquid - Apple, Lemon, Mint

7 DAWN

All varieties

VERIDIA AUSTRALIA

Ph: 1300 228 222 | Fax: 1300 228 333 | E: athol.davis@veridia.com.au

- P Accent DML - Auto Dishwashing Liquid
- P Accent W35P - Dish Machine Detergent
- P Accent W42P Rinse Additive
- P Accent Antibac Hand Soap
- P Accent K44 Hand Soap
- P Accent K56 Chlorine Sanitiser
- P Accent K69 Kitchen Stain Remover

LAUNDRY DETERGENTS

Ordinary laundry bar soap detergent powders and liquid detergents may be used for the laundry purposes, but customarily are not used for dishes without being found to be kosher for Pesach. Many ironing-aids and sprays contain actual chametz (starch or chametz ethanol) and may not be used for Pesach.

The following have been found to be chametz free.

- Crisp
- Fabulon
- Fabulon Lemon
- Preen
- Sard Wonder Spray
- Sard Nappy
- Sard Soaker
- Sard Soap
- Sard Stain Stick
- Napisan

PAINT, INK, SHOE POLISH

All inedible products may be used for Pesach.

PAPER & PAPER GOODS

Paper and paper goods (plates, paper towels, paper serviettes, etc.) produced in Australia may contain wheat starches that are chametz.

However in accordance with the letter of the law authorities consider starch in the making of paper plates as non-food nullified before Pesach

and allow their use. Further more Shulchan Aruch discusses the use of starches in the making of utensils and considers that after two months the starch loses its ability to be able to leech into food products. As such if the manufacture date of the paper goods is older than two months in accordance with the letter of the law there is no Pesach problem.

However as with all things on Pesach, where we are often stricter than the letter of the law, many do not use paper plates in contact with food unless they have a kashrut endorsement. Similarly recycled paper products are subject to this stringency, as they may be made with recycled paper pulp that contains wheat starch.

Coated paper plates produced in the United States that may contain maize cornstarch, according to most authorities are not even subject to any stringency due to maize corn-starch being only of a kitniyot origin.

All Aluminium foil rolls are produced without question in a manner that allows their use on Pesach.

While Aluminium foil containers used to be coated with either non-kosher or chametz lubricants this appears to now no longer be the case and all foil containers may be used. If one wishes to be strict they should be rinsed before use. Foil containers product of the USA are according to the OU all ok.

In general plastic tablecloths, plastic bags, plastic plates, plastic bowls, plastic cups, plastic cutlery, expanded polystyrene (foam) cups and paper cups (hot or cold) available in Australia are produced chametz - free. Note however that some plastic tablecloths and some plastic bags do come with a fine powder film and this is quite common; care should be taken as the powder may be chametz starch.

All bamboo pulp crockery and cutlery is suitable for Pesach use. All sugarcane pulp crockery and cutlery is suitable for Pesach use.

For those wishing to be stringent the following branded and non- branded products have been investigated and found to be chametz - free based on information supplied by the manufacturer. They have not been produced under supervision.

ALPEN CATERING COLLECTION

Napkins, Table Cloths

AARDVARK

P Paper Straws

BETA BAKE

Ph:02 9697 2499

Premium non stick baking and cooking paper.

BIOPACK

Wooden Cutlery

Sugarcane Plates & Bowls

BETALEAF

P Palm Leaf Plates and Bowls

CAFE EXPRESS - COSTCO

Hot/Cold Cups

CAPRAL

Aluminium foil

CAPRICE

Serviettes, Table Covers, Paper Towel

CARTER HOLT HARVEY/SCA HYGIENE AUSTRALASIA

All Paper Products

CAST AWAY

Easy Bake

CLING WRAP

All acceptable.

COLES

Baking Paper

Paper Towels

Serviettes

Foil

CONFOIL

All Semi Rigid Aluminium Foil Products

All Paper Tray Products

COST SAVER

Paper Towel

CREATIVE EXPRESSIONS

All products

DEEKO

All Paper, Serviettes, Towel and Tissue products

DETPAK - (SUGAR CANE ECO FRIENDLY)

All Hot Cups, Straws, Tableware

ECO STRAW

All Products

GILBERT FOIL

Aluminium Foil

GLAD

Oven Bags and Baking Paper, all Plastic Bags, Freezer - Go Betweens

HANDEE

All products

HYGENEX

All Paper and Paper Towel and Tissue products

KAAL

Aluminium Foil

KIRKLAND

All paper and aluminium products with an OU

KLEENEX

Paper Towel, Tissue

MULTIX

All Products

ONE TREE

All Tableware

OSO

Oven Bags

PAREGO

Serviettes

PUREX

All Paper products

SCOTT

Tissues & Paper Towel

SPECIAL OCCASIONS

All products

SORBENT

All paper products

THICK & THIRSTY

Paper Towels

VIVA

Paper Towels

COSMETICS & TOILETRIES

Many cosmetics and toiletries, particularly liquids, contain ethanol and other ingredients manufactured from grain derivatives, which are chametz. In general, all talcum, baby, face and foot powders, eye shadow, hand lotions, cold cream, eye liner, mascara, blush and rouge, and similar “solid” or “lotion” or “cream” products that are not fit for human consumption are permitted to be used on Pesach, even if containing chametz. However one must be certain that they are not fit for human consumption. They do not have to be unfit for animal consumption. Products that contain visible oatmeal flakes should not be used as the oatmeal can be separated and theoretically made edible after washing.

Perfumes and liquids such as cologne and au de perfume usually contain ethanol and may indeed be edible. Therefore unless the inedibility of the final product can be determined they may not be used. Deoderants and Hairsprays, while maybe containing ethanol, are almost certainly inedible.

Special care should be taken in regards to “corn starch” powder as it may be “wheaten corn starch” which is chametz. Only maize corn starch powder is acceptable (Kitniyot).

Some people have the custom not to rely on the inedibility of a product and use only products that contain no chametz whatsoever. The following groupings list such products that according to information provided by the manufacturers are found to be chametz free (whether inedible or not).

COSMETICS

All the products of the following brands contain no chametz whatsoever unless indicated otherwise. This list comprises perfumes and colognes, make-up, make-up remover, lipstick and nail-care products.

They are permitted whether inedible or not.

EYE PRODUCTS

All products are acceptable

LIP PRODUCTS

BOBBI BROWN

All lip products

CLINIQUE

All lip products

ESTEE LAUDER

All lip products

MAC

All lip products

MAX FACTOR

Color Elixir Lip Gloss, Lipfinity Bullet, Lipfinity 2 Step, Colour Intensifying Balm, Colour Effects Lip Gloss

MICHAEL KORS

After Sun Lip Balm, Island Bermuda Lip Gloss, Lip Lacquer, Lip Luster

REVLON

Super Lustrous, Colorstay, Colorburst, Kiss Balm, Ultra High Definition

FACIAL PRODUCTS

All products are acceptable provided they are inedible

PERFUMES

CLINIQUE

DONNA KARAN

ESTEE LAUDER

MICHAEL KORS

TOMMY HILFIGER

YARDLEY

TOILETRIES

CONTACT LENS CARE

All products are acceptable

HAIR CARE PRODUCTS

All products such as shampoo and conditioners are acceptable

HAND CARE PRODUCTS AND HAND SANITISERS

All inedible creams lotions and gels are acceptable

AQIUM

COLES

Hand Sanitiser with Aloe Vera

DEBUG

DETOL

ULTRACLEAN

PERSONAL HYGIENE PRODUCTS

The following deodorants are acceptable whether edible or not.

ADIDAS

BRUT

DOVE

DOVE MEN

GARNER

LOREAL MEN

LYNX DEODORANT SPRAY

Deodorant sprays ONLY. Body Sprays are not recommended

MITCHUM

MUM

NIVEA

NIVEA MEN

NORSCA

NORSCA MEN

REXONA

REXONA MEN

SIMPLE

Pure Deodorant Aerosol

TOOTH CARE

Toothpaste with a Kosher for Pesach hechsher should be used. Where these are unavailable, some authorities permit the use of other toothpastes that are not suitable for human consumption. Toothbrushes should be changed for Pesach.

ORBITAL

Alpine Fresh Whitening Toothpaste with Flouride & Mint

JACK & JILL

Natural Toothpaste Bubblegum

ORAL B

3D White Luxe Diamond Strong
3D White Luxe Glamorous White Toothpaste
3D White Luxe Perfection Toothpaste
3D White Whitening Therapy Enamel Tooth Care

SENSODYNE

Complete Care Extra Fresh Toothpaste
Complete Care Toothpaste
Sensitive Teeth Pain Rapid Relief Extra Fresh
Sensitive Teeth Pain Repair & Protect Extra Fresh
Sensitivity & Gum Care
Sensitivity & Gum Extra Fresh
Teeth Pain Repair & Protect Toothpaste

DENTAL FLOSS

Unflavoured and unwaxed.

DENTURE CARE

These cleaning agents should not be used in the passover sink and the denture should be thoroughly rinsed before use.

POLIDENT

Denture Adhesive Cream
Denture Adhesive Cream Flavour Free
Denture Adhesive Cream Fresh Mint
Max Seal Denture Adhesive Cream
Whitening Denture Cleanser Tablets

STERADENT

Active Plus Denture Cleaning Powder
Denture Cleaning Paste Fresh Mint
Denture Fixative Cream Sensitive
Ultra 3 Denture Fixative Cream

MOUTH WASH

Mouthwash usually contain sorbitol which may be derived from Chametz

HEALTHY CARE

Propolis Fresh Breath Spray

KOKONUT PACIFIC SOLOMON ISLAND

Coconut Mouth-Oil Pulling Mouth Wash - 100ml, 500ml

ORAL B

3D White Luxe Diamond Strong Clean Mint Mouthwash

Clinicals Mouth Rinse

Pro Health Mouth Rinse

Pro Health Multi Protection Anti Plaque Mouthwash Refreshing Mint

THERABREATH

Icy Mint Oral Rinse

TOOTHPICKS

Any unflavoured varieties may be used.

PET FOOD

NOT FOR HUMAN CONSUMPTION

Products listed in this category have been checked to ensure that there are no issues of bassar v' chalav: are not made up from mixtures of meat and milk and do not contain any of the five grains wheat, barley, spelt, oats and rye or their derivatives.

CANARIES/BUDGIES

Pannicum seed

Plain canary seed

Sunflower seeds, Millet, Sorghum, Peanuts

Trill Bird seed

FISH

Brine shrimp

Daphnia & tubifex (live or frozen).

CAT

ADVANCE

Chicken and Liver Medley

Chicken and Salmon Medley

Delicate Tuna

Dental Adult

Hairball

Indoor Adult

Kitten Growth Chicken

Kitten Plus Growth Chicken

Light Adult Chicken

Mature Cat Chicken

Succulent Turkey

Tender Chicken Delight

Total Wellbeing Adult

Total Wellbeing Fish

ARTEMIS

Osopure Grain Free Feline Range

CANIDAE

Grain Free Pure Control

Grain Free Pure Sea

Grain Free Pure Foundations

Grain Free Pure Ocean

Grain Free Pure Elements

Grain Free Pure Stream

HILLS SCIENCE DIET

Kitten Healthy Development with Ocean Fish

IAMS

Purrrfect Delicacies Beef with Salmon Dinner in Gravy

Purrrfect Delicacies Succulent Chicken Breast Entree in Gravy

Purrrfect Delicacies Succulent Chicken Breast with Beef Entree in Gravy

Purrrfect Delicacies Succulent Chicken with Shrimp Dinner in Gravy

Purrrfect Grain Free Succulent Chicken Breast with Tuna Recipe

Purrrfect Grain Free Flakes in Sauce, Saucy Mackerel with Whitefish Dinner

Purrrfect Grain Free Flakes in Sauce, Saucy Oceanfish & Tuna Dinner

Purrrfect Grain Free Flakes in Sauce, Saucy Tuna with Salmon Dinner

NUTRO NATURAL CHOICE

Adult Wholesome Essentials Chicken

Adult Wholesome Essentials Salmon

Adult Wholesome Essentials Kitten

ZIWI PEAK

All Cat Breeds - All Life Stages New Zealand Rabbi & Lamb Recipe (can)

New Zealand Free Range Chicken Recipe

DOG

ADVANCE

Active All Breed Chicken

All Breed Chicken, Turkey, Rice

All Breed Casserole Lamb

All Breed Chicken, Salmon, Rice

Dental Large + Breed Chicken

Small Medium Breed Chicken

Mature Dog All Breed Chicken

Puppy Plus Growth All Breed Chicken Rice

Puppy Plus Growth All Breed Lamb Rice

Puppy Plus Growth Large Breed Chicken
Puppy Plus Rehydratable Toy Small Breed Chicken
Total Wellbeing All Breed Chicken
Total Wellbeing All Breed Lamb & Rice
Total Wellbeing All Breed Turkey & Rice
Total Wellbeing Large Breed Chicken
Toy Small Breed Lamb & Rice
Toy Small Breed Turkey & Rice
Weight Control All Breed Chicken Rice
Weight Control Large Breed Chicken
Weight Control Toy Small Breed Chicken

ARTEMIS

Osopure Grain Free Salmon & Garbanzo Bean
Osopure Grain Free Duck & Garbanzo Bean
Osopure Grain Free Turkey & Garbanzo Bean
Osopure Grain Free Bison, Salmon Meal & Garbanzo Bean

BARF

Kangaroo Leg Bone

CANIDAE

All Life Stages Formulas Lamb & Rice Formula Canned
All Life Stages Formulas Multi Protein Formula with Chicken, Lamb & Fish Canned
Grain Free Pure Elements Varieties
Grain Free Pure Fields Small Breed with Real Chicken (Dry Formula)
Grain Free Pure Foundations Puppy with Real Chicken (Dry Formula)
Grain Free Pure Land Varieties
Grain Free Pure Meadow Senior with Real Chicken (Dry Formula)
Grain Free Pure Resolve Healthy Weight with Real Chicken (Dry Formula)
Grain Free Pure Ridge with Real Chicken (Dry Formula)
Grain Free Pure Sea Varieties
Grain Free Pure Sky Varieties

Grain Free Pure Wild & Real Wild Boar (Dry Formula)

Grain Free Pure Petite Small Breed Varieties

HILLS SCIENCE DIET

Youthful Vitality Adult Chicken & Vegetable Stew

NUTRO NATURAL CHOICE

Nutro Limited Ingredient Diet Adult Fish & Rice

Nutro Limited Ingredient Diet Adult Lamb & Rice

Nutro Wholesome Essentials Adult Farm Raised Chicken Rice & Vegetables

Nutro Wholesome Essentials Adult Sustainably Sourced Fish Rice &
Vegetables

Nutro Wholesome Essentials Adult Pasture Fed Lamb Rice & Vegetables

Nutro Wholesome Essentials Adult Large Breed Farm Raised Chicken Rice
& Vegetables

Nutro Wholesome Essentials Weight Management Adult Pasture Fed Lamb
Rice & Vegetables

Nutro Wholesome Essentials Puppy Farm Raised Chicken & Rice

Nutro Wholesome Essentials Puppy Large Breed Farm Raised Chicken &
Rice

GUINEA PIGS & RABBIT

Courtesy of Star-K

They should be fed pure alfalfa pellets. Make sure it is pure alfalfa since it is common to add grains. Dried alfalfa may also be given. This can be supplemented with a mixture of cut-up fruits and vegetables - carrots, broccoli, grapes, apples, melon, kale, parsley, oranges, celery, sunflower seeds and cabbage.

Guinea Pigs especially will benefit from kale, parsley and oranges

Hamsters especially will benefit from apples.

SECTION 5: MEDICINES AND BABY FOODS

BABY FOOD

The feeding of an infant on Pesach is a complex matter that needs careful assessment together with your baby's doctor and nutritionist, especially as wheat from which matza is made can easily become an allergen early in life. If necessary seek advice from both your doctor and Rabbi. The Rabbi will at all times take into account the halachic dictum that the health of the baby is paramount.

Parents of babies on special medically supervised diets, which contain chametz, must contact their rabbi for directions. Again the rabbi will at all times take into account the halachic dictum that the health of the baby is paramount. If a child is on a special formula, please also consult your rabbi or The KA for advice.

Almost all manufactured baby foods contain chametz in one form or another and should only be used when bearing rabbinic supervision.

In general, when necessary, the practice not to use rice or leguminous vegetables (kitniyot) is suspended. A rabbi should be consulted. If rice and the other restricted vegetables are used they should be served in separate utensils kept only for the baby. These utensils should be washed in a sink not used for Pesach utensils.

Special care should be taken with regards to "corn starch" baby powder as it may be actual "wheat starch" and actual chametz. Only maize corn starch baby powder is acceptable (Kitniyot).

Parents of infants should not panic, Jewish families have been successfully keeping Pesach without any ill effects for literally thousands of years.

The KA has investigated the following baby formulae and these may be used if required. They invariably contain kitniyot and may contain minute amounts of actual chametz which can be considered nullified for the use of children. Utensils should be kept separate from any other Pesach utensils. If anyone needs to use a particular baby formula they should contact Rabbi Gutnick on rabbig@ka.org.au

APTAMIL

D Gold + 1

D Gold + 2

D Gold + 3
D Gold + 4
D Profotura + 1
D Profotura + 2
D Profotura + 3
D Profotura + 4

KARICARE PLUS

D Infant Formula
D Follow On Formula
D Toddler 3
D Todler Milk Drink
P Soy Milk Formula

NUTRICIA – NEOCATE

P Neocate Active
P Neocate Advance
P Neocate LCP
P Neocate Spoon
P Neocate Junior

SMA

D Infacare

SPROUT ORGANIC

P Plant - Based Infant formula 0 -12 months

BABY CARE

In general all shampoos, conditioners, soaps, powders, lotions or creams etc are acceptable due to them being inedible. Wheaten corn starch is edible and must NOT be used. It must be sold with the chametz.

Bonjella – **NOT ACCEPTABLE FOR PESACH**

Infacol Wind Drops (for Colic) are permitted for babies ONLY

*Orased Jel

*Panadol Original Baby Drops 1 month - 2 years

*Panadol Colourfree Baby Drops 1 month - 2 years

Items *asterisked contain non-kosher ingredients but NO chametz ingredient, and may be used for children.

Baby Wipes - All brands of alcohol free baby wipes may be used on Pesach.

MEDICINES

The following are guidelines for the uses of medication on Pesach for individuals who are ill:

- a. Creams, pills designed to be swallowed (not chewed or dissolved in the mouth or in water) and injections may be owned and used on Pesach even if they contain chametz, since they are a non-food and inedible.
- a. This covers most medicines used by adults. It is permissible to grind pills, even on Shabbat and Yom Tov, that are normally not designed for chewing and are therefore permissible for Pesach, and mix that powder into food items so that a child can take a required 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 grinding it up.
- b. Liquid or chewable medications for children are edible and flavoured and therefore required to be Kosher for Pesach. If a pesachdik alternative can not be found one should contact their Rabbi or Rabbi Gutnick for further advice.

Rabbi Gutnick can be contacted specifically for Pesach medication questions only, on the following dedicated whatsapp number: + 61 411 657 372

Liquid medicines, chewable pills and pills coated with a flavoured glaze are edible and may contain chametz. Therefore:

- a. If possible, they should be replaced - under the direction of a doctor - with a non-chewable, uncoated pill.

- b. Alternatively they may be placed in a vege-capsule (available at most pharmacists including Gaslight) making it a non-food which may be a better solution than substitution.
- c. If any of the above 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. A rabbi should be consulted as to whether it is preferable to purchase the medicine before or on Pesach, and as to how to dispose of the medicine once the danger passes
- d. If a or b above are 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 or he may decide that the medicine may be consumed due to the nature of the patient's condition. Medicinal items which contain kitniyot are permitted for people who are unwell.
- b. While all the above rules apply, some authorities urge that when possible kosher for Pesach medications be used and this is the practice in many communities that publish detailed Pesach medicine lists. The KA also publishes a full medicine list, a copy of which is available by contacting the KA office and is also on our website. The KA also has access to additional information that may not be on the list. Please email Rabbi Gutnick on rabbig@ka.org.au with any specific enquiry, and we will do our best to assist.

People should exercise extreme caution and consult with their doctor and rabbi before making any decision to not take a medicine.

SECTION 6:

CATERERS, RESTAURANTS & TAKEAWAY,

AIRLINE & HOSPITAL MEALS

The following Kashrut Authority supervised caterers will be koshering their kitchens for Passover. Please contact the caterer or visit their website to download their Pesach 2021 Menu and order forms. Many have deadline dates by which orders must be placed and specific collection times and payment arrangements.

CAP AWAY COFFEE @ WOLPER HOSPITAL

Ph: 0431 914 104

COLES – WESTFIELD BONDI JUNCTION

F - Baked BBQ Chicken - ONLY when bag is sealed with a KA Glatt Kosher for Passover - Meat numbered seal.

Orders taken by Coles BJ - 8383 4800

KATZY'S KOSHER WORLD

www.katzys.com.au | orders: katzys@kosherworld.com.au | Ph: 9130 6755

KOSHERLICIOUS/MILLEE'S

www.Facebook.com/kosherliciouspesachlist

Email: dena@kosherlicious.com.au

Dena: 0418-666 901 | Minette: 0412-446 152

L'AMOUR PESACH CATERING

info@lamourcatering.com.au

LEWIS CONTINENTAL KITCHEN

W: www.lewiskosher.com | E: orders@lewiskosher.com

MILA'S CATERING

Ph: 0414 999 810 | E - info@milascatering.com.au

RIMON CATERING

Ph: 93861900 | mob: 0403 258 921 | E: orders@rimoncatering.com.au

SOUL GOURMET

Ph: 0422 553 493 | alan@soulgourmet.com.au

THE SWEET CHICK

Passover Biscuits, Confectionery and Cakes

www.thesweetchick.com.au | Orders: Rebecca@thesweetchick.com.au

ST'S COOKIE JAR

0411758497

THE KOSHER HUB

Jane: 6140811 0823

W: www.thekosherhub.com | E: thekosherhub@gmail.com

INSTITUTIONS

The following institutions will be kashering for Pesach

MANDELBAUM HOUSE

WOLPER HOSPITAL

MEALS ON WHEELS

COA home delivered kosher meals

Ph: +61 2 9389 0035 | www.coasydney.org

PESACH MENU

L'AMOUR

— *Catering* —

AVAILABLE NOW!



EMAIL: INFO@LAMOURCATERING.COM.AU

CALL: 02 8078 4411



Part 2

**A GUIDE TO
KASHERING
A PESACH
KITCHEN**

31st Edition
**PESACH
GUIDE**

KASHERING THE PESACH KITCHEN

In the weeks before Pesach, the house and particularly the kitchen and eating areas must be thoroughly cleaned to remove all trace of Chametz. Shulchan Aruch records and instructs that the **“people of Israel”** are particularly **“Holy”** and remove even the tiniest insignificant amounts of chametz.

Stoves, eating utensils, etc., which have been used for Chametz the whole year through, unless kashered cannot be used on Pesach. They must be thoroughly cleaned and steps taken to ensure they will not be used inadvertently.

This section deals with preparing the kitchen and **“kashering”**. It is not a complete coverage of the many laws of Pesach and should only be used as a basic guide.

Questions arising out of circumstances not covered by this guide should be directed to your rabbi, or to The Kashrut Authority.

All kashering, etc., must take place before the time for removal of Chametz on the day before Pesach.

THE KITCHEN

CUPBOARDS AND PANTRY

1. All Chametz utensils and all Chametz food that will not be eaten before Pesach and will not be disposed of but will be sold, should be locked away in a designated cupboard or room, which should be locked or sealed with tape so that its contents are not accidentally used during Pesach. (See Selling the Chametz).
2. All shelves should be thoroughly cleaned and preferably lined.

COUNTER-TOPS & KITCHEN TABLE

These may be kashered by pouring boiling water directly from a pot or kettle over the entire surface after thorough cleaning.

The following material may all be kashered: Granite, Marble, Metal, Wood, Laminex, Formica, Caesar Stone, Quartz Resin and Corian.

(In the past The KA has not recommended the kashering of Caesar Stone and the like in accordance with the view of the “Yad Yehuda” who compares these materials that are a mixture of ground stone and resin to earthenware.

Many authorities argue with the Yad Yehuda including the poskim of the OU and CRC. As such The KA has reviewed its position and we allow the kashering of these materials.)

Some authorities opine that Laminex, Caesar Stone, Corian and other resin based materials as well as plastic surfaces may not be kashered; those who wish to be strict should cover those surfaces.

REFRIGERATOR

- 1.** All removable parts must be removed and thoroughly cleaned. The interior must be cleaned thoroughly.
- 2.** Preferably shelf surfaces should be lined taking care to allow the free flow of air through the refrigerator.
- 3.** Refrigerator cleaner that contains ethanol as an ingredient may not be used as the ethanol is likely to be chametz derived.

STOVES AND OVENS

GAS STOVES

- 1.** All moveable parts must be removed and thoroughly cleaned. The body of the stove must be cleaned to remove all traces of grease and food particles.
- 2.** For convenience the grates on which the pots and pans actually rest and the catchment areas should preferably be changed for new ones that are only used on Pesach.
- 3.** If new parts cannot be acquired, the grates upon which the pots actually rest, can be “kashered” by the “glowing process”, i.e. they should be made to glow red hot. This can be done either by using a blow torch on the pieces to be glowed, or else by rotating them slowly over the actual flame of the gas stove until they glow in the dark. If this will damage the grates, some authorities permit the “light glowing” method for the grates as outlined in 4a
- 4.**
 - a.** The catchment areas, etc., should be kashered by the “light glowing” method., i.e. the metal should be heated on the side facing the food until the other side of the metal becomes hot enough to scorch paper.
 - b.** Alternatively stove top and catchment areas (not the grates) may be kashered by the “scalding process”. The stove should not be used for 24 hours. A few nuts and bolts or rocks should be heated until

red hot and placed on the stove top and boiling water poured all over the surface moving the heated bolts over the entire area.

5. A practical way to achieve 3 and 4 above is as follows: ***After a thorough cleaning of the parts to be “kasher”, the stove should be reassembled and all gas jets turned on full. A sheet of metal the size of the top of the stove should then be placed over the flames. The heat thus generated under the metal sheet after about five minutes is sufficient to “kasher” the stove. This method achieves “light glowing” for the catchment areas and usually even “full glowing” for the grates.***
6. The solid parts of the stovetop and the back plate of the stove (i.e. any part that can come in contact with pots or pans) should be kasherred as in 4a, 4b above and/or covered with a double layer of strong aluminum foil. If this foil tears it should be replaced immediately. (It is wise to keep a few pieces of ready cut foil handy in case some is needed during Yom Tov.)
7. Stove knobs, etc., should be thoroughly cleaned and preferably covered or replaced.
8. Many authorities do not permit the kashering of enamel. Therefore, enamel stovetop and enamel catchment areas should preferably be covered with two layers of foil or a Pesach Blech, after kashering. If this is not possible, the “light glowing” method will suffice. Enamel parts should not be kasherred by the scalding method.

ELECTRIC STOVES

1. The tops and the catchment areas etc. should be “kasherred” in the same manner as the gas stove.
2. The rings should be turned on to full heat allowing them to become red hot.
3. The centre knob should also be made red hot or else, after cleaning, carefully cover the knob with a double layer of aluminum foil.
4. Be careful that any foil used on electric stoves does not come in contact with exposed wires, elements, sockets etc.

CORNINGWARE STOVE TOP

1. Turn to the highest setting for ten minutes.
2. Boiling water should be poured on the portions of the stove between the burners, and areas between burners should be covered with a Pesach Blech or 2 layers of aluminum foil.

GLASS TOP STOVE TOP

This should be kashered by turning on full for a half hour , pouring boiling water on the surface around the embedded elements, and then covering the area around the elements with a double layer of silver foil. The place of the element can be left uncovered as the full heat will kasher the glass directly on top of the element.

INDUCTION STYLE STOVE TOPS

Where the surface on top of the element does not become hot – this should be kashered by pouring boiling water on the entire surface of the stove top. One should then cover as much of the stove top as possible with silver foil. If the particular model will allow the element to work while covered with silver foil – this should be done.

If this can not be done - as it is the custom of Ashkenazim not to kasher glass, preferably the stove top should not be used.

In circumstances of need please contact Rabbi Gutnick for further instruction.

OVENS

- 1.** It is preferable to clean the oven and not use it at all during the eight days of Pesach, due to the difficulty associated in cleaning the oven walls as well as the oven parts.
- 2.** If the oven must be used it should be "kashered" as follows: All removable parts, & the interior walls must be thoroughly cleaned.
- 3.** The oven, with the shelving inside, should be turned on to maximum heat for an hour.
- 4.** If one wishes to be scrupulous the grates or shelves should be "Kashered" by the "glowing process". This can be done by placing them on the top of the stove and turning on the gas flames and then allowing the grates to become red hot.
- 5.** A griller tray or any surface upon which food was placed directly, not by means of a pan or baking tray, can only be kashered by the full "glowing" process.
- 6.** Many authorities do not permit the kashering of enamel for Pesach and therefore require that the enamel walls of an oven be covered with foil or an insert.

PYROLITIC OVEN

1. A Pyrolitic Oven that undergoes a cleaning cycle is considered fully kashered.
2. The racks which are not in the oven during the cycle must be kashered seperately as in "Ovens" points 3 & 4 above.

MICROWAVE OVENS

1. These should preferably not be used.
2. If necessary, the oven should be cleaned of all surface dirt and not used for 24 hours. A glass of hot water should then be placed in the oven, and the oven turned on so that the water boils and spreads steam throughout the entire oven.
3. The oven should then be turned off and wiped down with a clean cloth and cold water.
4. Any trays upon which food is actually placed should be covered with a double layer of Glad Wrap after kashering.

WARMING TRAY

A metal electric warming tray (Israeli style Shabbat Platter), or Glass top warming tray, – should be kashered by cleaning, turning on full for one hour, and then covering with two layers of silver foil. Some glass tops may crack if covered with silverfoil so care must be taken.

SINKS

METAL SINKS

1. The whole sink and particularly the drain area should be thoroughly cleaned and not used for warm or hot liquids for 24 hours prior to "kashering". All kashering must take place before the time for removal of Chametz on the day before Pesach.
2. If the crevice where the drain sieve is attached to the sink cannot be thoroughly cleaned, the "light glowing" method should be used at the crevice. (see Gas Stoves 4a. Above).
3. Bleach should be poured into the sink and allowed to sit in the crevice around the drain as well as in the drain pipe. Wait about ten minutes then rinse thoroughly. This helps to destroy any food residue.
 - a. A few nuts and bolts or small pieces of rock should be heated on a fire and then placed in and on the sink. Boiling water should then

be poured over the entire area of the sink and draining area as well as on the taps. The hot stones or metal should be moved around the surface as they serve to raise the temperature of the poured water back to the point necessary to “kasher” the sink. The sink and draining area should then be washed down with cold water.

- d. If at all times only liquid chametz was poured into the sink it may also be kashered using just boiling water from a kettle ensuring an unbroken stream of water from the kettle.
- 4. The small strainer on the end of the tap should be removed or replaced for Pesach. The reason being that one may have accidentally dipped the end of the faucet into chametz during the year.
- 5. Methylated spirits, etc., should not be used for kashering.
- 6. Porcelain & Earthenware Sinks

These sinks cannot be “kashered”. Boiling water should be poured over them and then they must be covered and bowls used for washing up or metal inserts constructed to fit inside the sink.

APPLIANCES

DISHWASHERS

Dishwashers should not be kashered for Pesach because they are too difficult to clean especially around the drain and seals. In case of need consult your rabbi or The Kashrut Authority.

MIXERS AND KITCHEN WHIZZES

- 1. These should preferably not be used.
- 2. If necessary, beaters, blades, bowls etc must be purchased new.
- 3. The body of the machine must be spotlessly cleaned and then preferably covered.

ELECTRIC ROTISSERIES, BROILERS

These should not be kashered for Pesach. In case of need consult your rabbi or The Kashrut Authority.

NESPRESSO/COFFEE MACHINES

If you have a Nespresso coffee machine, using your machine over Pesach is possible, only using the kosher le Pesach Nespresso coffee blends (product

of Switzerland) as seen in our Pesach Product Guide – and here's how:

Firstly, it's important you thoroughly clean all surfaces and storage containers, then, pop into a Nespresso Boutique to purchase a "Descaling Kit". Descale as per the express instructions, including final rinses, then leave for 24 hours.

Then, fill your water container twice and run through your machine twice. Next, your milk warmer needs to be dipped in boiling water, however, if it has its own element, bring water to the boil in it, and over the edges.

Finally pour boiling water from the kettle directly over the spout. (Confused in any way? Call 1800 623 033 for Nespresso technical assistance). And voilà - kosher le Pesach coffee!

(Note, if your machine is not made by Nespresso, don't despair, best to call our office on 1300 KASHRUT or 02 9365 2933).

KITCHENWARE

Kitchenware not being kashered should be stored away and sold with the Chametz. (See Selling the Chametz)

DISHES

Porcelain, earthenware or china dishes; or utensils which may be ruined when immersed in boiling water; cannot be "kashered" and must be stored away and not used on Pesach.

ENAMELWARE

Enamel pots and pans should be treated as Earthenware and should not be kashered for Pesach. In case of need they may be kashered with the light glowing method. Enamel baking dishes should not be kashered.

GLASSWARE AND CORELLE

1. Glassware used only for cold or luke-warm food may be made fit for Pesach use by the "soaking method". The glassware must be completely immersed in cold water for at least 24 hours and then the water replaced two more times for a total of 3 x 24 hours.
2. Glassware, Pyrex and Corelle used for hot Chametz foods and liquids or for strong Chametz beverages such as whisky, cannot be "kashered" for Pesach in this manner and must be stored away and not used.

The Sephardi community has differing customs in regards to glassware. Please contact your Rabbi for advice.

METALWARE, CUTLERY, POTS & PANS ETC.

1. Metal utensils - except for those used for baking or frying - may be "kashered" by the "scalding process". All articles to be "kashered" should be thoroughly cleaned and not used for 24 hours before. Care should be taken that baked-on grease, etc., be removed. Kashering must take place before the time of removal of Chametz.
2. A large pot should be filled with water and brought to the boil. If one uses a Chametz pot to Kasher, it should be kashered first.
3. The utensils should be immersed in the boiling water by means of a piece of string or a string bag. A large utensil may be rotated part by part until its entire surface has been immersed. It is preferable that the water continues to boil while the utensils are being immersed; however, if the water ceases to boil they should remain in the water till it begins to boil again. They should then be removed while the water is still boiling (Do not leave them in the pot and then pour out the water). Immediately after removal utensils should be rinsed with cold water.
4. If a pot is too large to immerse into another pot of boiling water, then water should be boiled in the pot to be kashered itself, and then a large stone, previously heated on a fire, should be dropped into the pot of boiling water thus allowing the boiling water to run down the rim and outside of the pot. Care should be taken to ensure that the boiling water spills over the entire rim of the pot. The pot should be emptied and rinsed with cold water.
5. The lids of pots and pans should be kashered by immersion in boiling water after they have been thoroughly cleaned. All handles and knobs should be unscrewed before cleaning and kashered separately. If handles cannot be unscrewed, then the joint should be thoroughly cleaned, and boiling water poured over the joint and the entire handle.
6. Metalware with joints or engravings on the inside of the utensil (i.e. where it comes into contact with Chametz on a continual basis) need first to have meticulous care taken to get into the crevice and clean it thoroughly and be kashered at the point of the engraving or crevice by the 'light glowing' method. The crevice needs to be heated on the side where it comes into contact with food until the other side of the metal becomes hot enough to scorch paper.
7. Similarly a pot with a tightly curled rim needs to be thoroughly spotlessly cleaned at the rim and then the "light glowing" method employed on the rim. This can easily be done by slowly rotating the rim of the pot over the stove fire. The hinge of a hinged pot cover also

needs to be thoroughly cleaned and the "light glowing" method used on the hinge.

8. After kashering is complete, it is customary to re-kasher the pot in which the kashering took place.
9. Alternatively to the "scalding method", the light glowing method may be used.
10. **Baking tins, frypans, rotisseries and spits**, used with no liquid or very little liquid must be caused to glow red. It is advisable not attempt to kasher these but to purchase new ones for Pesach. Frypans used for deepfrying only may be kashered with either the "scalding" or "light glowing" method.
11. **Non-stick frypans** with a plastic teflon coating should not be kashered for Pesach as they will be damaged. A non-stick frypan with a ceramic or stone based coating can be kashered by causing to glow red.

PLASTIC

1. It is preferable to purchase new plastic utensils for Pesach use as these are relatively inexpensive. However, plastic utensils that have not been used in direct contact with something that had actually been cooking on the stove may be kashered as follows:
2. If the utensil has been used with very hot liquids or foods, it should be thoroughly cleaned and "kashered" by the "scalding process". If this may damage the plastic, it is sufficient to pour the boiling water in an unbroken stream directly from the pot or kettle, over the utensils to be "kashered", making sure that the water covers all surface areas of each utensil.
3. If the utensil is used only to store cold food and liquids for longer than 24 hours at a time, it should be kashered by the "soaking process" as outlined under Glassware.
4. If the plastic utensil is used for both hot and storing cold, both methods, (2) and (3) must be employed.
5. Plastic utensils with scratches and cracks which cannot be cleaned properly, cannot be "kashered".

WOOD

Wooden utensils can be "kashered" by the "scalding process" outlined above for Metalware, but they must be thoroughly clean, and if necessary, sanded.

GARBAGE BINS

These should be cleaned before the time of removal of Chametz on the day before Pesach. If the garbage has not been collected by this time, the bin should be left outside one's property and its contents deemed to be absolutely ownerless and included in the "Kol Chamira" before the hour of the removal of Chametz. Do not forget to empty your vacuum cleaner bag!

TEA TOWELS, OVENMITTS AND POTHOLDERS

After thorough laundering, and provided they are not embroidered, these are permitted for use for Pesach. However, it is preferable to obtain a new set.

TABLECLOTHS

Tablecloths, which have been used for Chametz and are not embroidered, can be laundered and used for Pesach. Embroidered tablecloths cannot be kashered for Pesach. It is however preferable to purchase tablecloths for Pesach. N.B. Starch is usually Chametz.

STONEWARE

Utensils made of actual whole stone may be treated as metalware and may be kashered; however, stoneware (which is made from ground stone) may not be kashered. Most stoneware utensils available are in fact made from ground stone and cannot be kashered.

SIEVE

A sieve or strainer may not be kashered for Pesach.

TEVILAT KEILIM

An important part of the kashering process is to toivel the keilim. It is important to note that the only keilim that require tevila min hadin are metal and glass (which includes corelle and corningware). China, wood and plastic do not require tevila, although many have the custom of toivelling china without a bracha. Some toivel plastic as well.

While min hatorah (biblically) only metal requires tevila, chazal required glass to be toiveled as well. The reason is because, glass can be melted and repaired as metal. By contrast, plastic melts and burns, and therefore it

does not require tevila. While in previous ages china may have actually been made with a glass coating, modern - day china contains no glass coating whatsoever. It cannot be melted and cannot be repaired with heat. The shine cannot be construed to be a layer of glass, therefore, mai'ikar hadin it does not require tevila. The above is a very important principle to be aware of. Firstly, it makes the process of kashering a kitchen easier. Secondly, you can sometimes be confronted by a situation where someone has a kosher home but you know that the owner has not toiveled their dishes. While failure to toivel does not render the food non-kosher, it is questionable whether one can drink water from a glass in such a home. But a hot cup of tea in a china cup would pose no problem whatsoever!

Of course, electric keilim pose a unique set of problems, as electricity and water do not go together. The most lenient view is that of the Chelkas Yaakov. He is of the opinion ¹ that since electrical appliances are plugged into the wall, they are not mekabel tum'ah and therefore do not need to be toiveled. However, even he argues ² that this would only apply to a George Foreman or toaster, because they have no other use other than when they are plugged in, in contrast to a kettle or urn that can be used independently to store water so the heter does not apply.

Many poskim disagree with this "plug-in" heter. Instead they suggest that if a keili cannot be toivelled, it should be given as an absolute gift to a non Jew and then borrowed back for use by the Jew. This circumvents the tevila requirement, because keilim owned by a non Jew do not require tevila. While this may appear to be a case of legal fiction, however when combined with the view of the Chelkas Yaakov, there is a sound heter to avoid tevila. However as stated, the Chelkas Yaakov does not apply his heter to urns and similar utensils.

It is, however, possible to toivel many electrical appliances in the following manner. The key is to ensure that the item is completely dry before attempting to use it. Once the item has been toiveled (and all it needs is a single dip), the water should be shaken off of it and it should be left to completely dry.

A George Foreman can be toiveled in the mikvah and then allowed to dry for several days in a warm, dry area. If one is in more of a hurry to use the appliance, a hair dryer can be used to dry it faster. If, after drying, the appliance blows a fuse when it is plugged in, it is a sign that it must be left to dry for longer. Similarly, devices that do not have the "plug-in" heter, such as kettle, urn or electric frying pan, can be toiveled in the the same way. The longer the keili is left to dry, the better the chance of avoiding damage, as long as the water is shaken off immediately after the tevilla.

A toaster has a more delicate electrical structure and the water will likely cause permanent damage. Similarly, if the part requiring tevila has an LED or LCD screen, it will likely be ruined by the water. In such cases, the "plug-in" heter together with giving the item as a gift to a non Jew is the best way

to allow use of the vessel. For reasons too detailed to go into here some authorities opine that a vessel that will definitely be ruined by tevilla, does not require tevilla at all.

Another method is to completely dismantle the utensil and then rebuild it. Since the keili is now built by a Jew, the tevila requirement does not apply. However, this is a complicated solution, because taking it apart will not always remove the halachic keili status from the item. A rabbi should be consulted if this method is being used.

Of course, a base that does not come in contact with food - for example, the base of a blender or mixmaster - does not require tevila.

Sources:

1. Responsa Yoreh Dei'ah 41
2. ibid. 43 Garbage Bins



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Part 3
**THE MITZVAH
OF DISPOSING
OF CHAMETZ**

31st Edition
**PESACH
GUIDE**

A circular logo with the numbers 1 through 12 arranged around the perimeter, likely representing the 12 months of the year.

THE MITZVAH OF DISPOSING OF CHAMETZ

Besides the prohibition of eating Chametz on Pesach, there is a Biblical obligation to remove all Chametz from one's possession. The following is a guide to the fulfillment of this Mitzvah.

PRE-CLEANING THE HOME FOR PESACH

Before Pesach the home must be thoroughly cleaned and Chametz removed. The following is a checklist of some of the places to look for Chametz.

- Arts and crafts supplies (sometimes made with chametz, e.g. noodles, barley, play-doh)
- Attic
- Baking supplies (baking pans, etc.)
- Bar
- Basement
- Bathrooms
- Bedrooms
- Behind furniture (See 1)
- Benchers (Grace After Meals booklets) (See 2)
- Bicycle baskets
- Bird cage
- Bird food
- Biscuit tin
- Books (See 2)
- Bread box
- Briefcase
- Broom (shake out)
- Cabinets
- Cake tin
- Candle sticks and tray

- Car (between and under seats, boot, glove compartment, ash trays, baby seat, under car mats, in station wagon)
- Carpet (underneath if not wall-to-wall or if torn)
- Carpet sweeper
- Clothing (pockets, cuffs)
- Crawl space
- Cook books
- Cosmetic bag, drawer, shelf
- Cot
- Cuffs
- Cupboards
- Desk drawers
- Detergent shelves (where detergents are kept)
- Dining room
- Dining room buffet
- Dining room table, chairs
- Dishwasher
- Drawers
- Electric broom (check bag)
- Factory
- Fish tank
- Freezer
- Garbage
- Garbage cans (outside)
- Hallway
- Handbags
- High chair
- Jewellery box
- Kitchen
- Kitchen table, chairs
- Locker
- Lunch box
- Mailboxes
- Medicine chest
- Milkbox
- Office
- Oven
- Pantry
- Perfumes
- Pet food
- Pet house
- Playpen
- Play room
- Pockets
- Porch
- Pram
- Purse
- Radiator (behind and under)
- Refrigerator (See 1)
- Safe
- School bags, books, locker & desk
- Sefarim (books) (see 2)
- Shelves
- Shopping cart
- Sink (behind and under)
- Stairs (between and under)

- Storage bin, room
- Storage shed
- Store
- Stove
- Stroller
- Study
- Suitcases
- Tallit bag
- Travel bags
- Toy cars, wagons and riding toys
- Toy furniture
- Toys, toy chests
- Truck, see: Car
- Wallet
- Window sills
- Work bench
- Work shop
- Vacuum cleaner bag (empty out)
- Zemirov booklets

1. Furniture or appliances, which cover Chametz (eg. refrigerator, stove) and can be moved - should be moved. If you will be unable to move it during the Bedikah (search for leaven) on the night of erev Pesach, you may rely on the moving and cleaning done before the Bedikah. Nullification, however, is required.
2. Some authorities hold that Sefarim and books require Bedikah (searching) or locking away. Others hold that although Bedikah is not required, one should not bring to the table on Pesach a volume, which may have been used around Chametz. Benchers and Zemirov booklets cannot be cleaned properly from Chametz and should not be used during Pesach. They should be put away with the Chametz which is sold to a non-Jew

SELLING THE CHAMETZ

Chametz must not remain in one's possession over Pesach. People who possess stocks of Chametz, which cannot be removed or destroyed before the festival, may arrange for their Chametz to be sold to a non-Jew. Any area in the home, or any article such as clothing, dishes, etc., may be locked or closed up in a way that is not accessible on Pesach, and without any further cleaning, sold "as is" This is especially useful in times of need such as pregnancy, or illness, where one may not be able to fulfil the usual pre-Pesach routine.

The sale of Chametz is not just a mere ritual or legal fiction, but is carried out in a legal manner by a rabbi. The rabbi is empowered to conduct this sale on behalf of any individual wishing to sell Chametz. This should preferably be done in person, but may be done by means of an agent, or by sending a power of attorney to the rabbi. The empowering of the rabbi must take place before the time of prohibition on the Eve of Pesach, by which time the rabbi must have arranged the sale of all Chametz to a non-Jew. After Pesach the non-Jew is approached to sell the Chametz back to the original owners.

The Chametz, which is sold, must be stored away and locked up in such a manner that it should not come to be accidentally used. Many have the custom that the rabbi should be informed of the places where the Chametz lies. In the bill of sale we give the non - jew permission to enter our premises and take the Chametz if he so chooses. The cupboard or room is also legally rented to the non-Jew over the Pesach period, so that his Chametz does not lie in the Jew's property.

Please note that business premises, offices, factories, etc., belonging to a Jew must also be cleaned and all Chametz disposed of or sold.

A Sale of Chametz form is attached to this booklet or may be obtained from The Kashrut Authority or downloaded from our website.

SEARCH FOR AND REMOVAL OF CHAMETZ (BEDIKAT & BITUL CHAMETZ)

The final search for the Chametz by candlelight takes place this year on Thursday evening, immediately after nightfall. The search must be conducted in all seriousness and the house given this one final check for Chametz, even though a thorough cleaning has been carried out beforehand.

It is customary to place ten small pieces of Chametz around the house. (Care should be taken that they should not crumble). Some have a custom to wrap them in paper. A candle is taken and the special blessing recited. (Details can be found at the beginning of a Haggadah). The search then begins; during the search the ten pieces of Chametz are customarily swept into a paper bag by means of a feather. Only Chametz to be used the next morning can be left and put aside in a secluded and guarded spot. After the search a statement is recited that nullifies and makes ownerless all undiscovered Chametz. This is an important statement and negates any possibility of inadvertently possessing Chametz over Pesach. It should be read in any language that one understands.

It reads as follows:

“All manner of leaven (Chametz) that is in my possession that I have not seen or have not removed, or have no knowledge of, should be null and disowned as the dust of the earth.”

Chametz may not be eaten after Shabbat mid-morning on the day before Pesach. Then all leftover Chametz should either be disposed of. ***See “Erev Pesach That Falls on Shabbat” Booklet.*** After disposing of the Chametz the following statement is recited with all sincerity.

“All manner of leaven (Chametz) that is in my possession that I have seen or have not seen, that I have removed or have not removed, shall be null and disowned as the dust of the earth.”

REMEMBER:

Always burn the Chametz in a safe manner. Keep children a safe distance from the fire and never throw flammable liquids directly onto a fire. The fire should remain under adult supervision until it is completely burned out. Any burn should be immediately treated by being placed under cold water for twenty (yes twenty) minutes. Seek medical advice



Part 4
**THE MITZVAH
OF THE SEDER
NIGHT**

31st Edition
**PESACH
GUIDE**



THE MITZVOT OF SEDER NIGHTS

The Seder nights hold a unique place in our religion and for our People. They are celebrated in one way or another. Performing the key Mitzvot in the properly prescribed manner makes the evening that so much more special.

The following are the key mitzvot of the night:

THE RECITAL OF THE STORY OF THE EXODUS

The Seder is not merely a social gathering. It must allow the opportunity for all to fulfil the command to recite the story of the Exodus of our people from Egypt. Therefore the Haggadah should be read and its contents understood. At the very minimum, the four questions should be asked followed by the answer - that we were slaves in Egypt and the Almighty freed us from our bondage. In addition the three paragraphs describing the meaning of Pesach, Matzah and Marror should be read in the language understood by all present. Everyone should also try and fulfil the Rabbinic ordinance of saying verses of praise (the "Hallel") which is also found in the Haggadah.

THE MATZAH

Minimum Requirements:

The Torah commands us to eat Matzah on Pesach night. One is therefore required not just to "nibble" Matzah but to "eat" it. This is defined as eating a piece "the size of an olive," ie. The equivalent volume of 29 cubic cm of water. This translates to approximately 19 grams of matzah. This should be eaten in a time span of four minutes and while reclining to the left "in the manner of free men". (It is the practice to eat more than this minimum amount - see the chart following this article.) This minimum requirement is approximately 1/3 of a hand made shmurah matzah of 2/3 of a machine matzah.

SHMURAH MATZAH

Normal machine-made Matzot, even if produced for Pesach under reliable supervision, are almost always supervised only from the time of the milling of the flour.

"Shmura Matzah" (meaning "guarded" Matzah) has been supervised and protected from moisture, which could make it Chametz, already from the time of harvesting the grain. It is best to use "Shmura Matzah" at the Seder, at least when eating the minimum amount necessary to fulfil the obligation of eating Matzah on Pesach night. This is in keeping with the Biblical verse, "and you shall guard the Matzah". Shmura Matza can be either handmade or machine made. Many have the custom to use only hand made shmura for the seder.

MARROR - THE BITTER HERBS

Minimum Requirements

The eating of the Marror together with the Pascal lamb on Pesach night was a Biblical command. Today, the eating of the Marror on its own is an ordinance of the sages. The minimum amount of Marror to be eaten, can therefore be taken as a somewhat smaller quantity: approximately 19 cubic cm. If lettuce leaves are used (see below), this is the amount of leaves which would cover an area of approximately 20 cm x 25cm. By eating this amount in a time span of preferably 4 minutes (but if necessary, up to 7 minutes), one has fulfilled the obligation of "eating" Marror.

What can be used as Marror (Bitter Herbs)?

The Mishna Pesachim (39a) lists five types of plants which are considered as the "bitter herbs" to be used at the Seder. The commentaries can properly identify only three of these species today:

- 1.** Romaine Lettuce stalks or leaves (Cos variety) - (this should be carefully checked for insects.)
- 2.** Pure horseradish stalks or leaves
- 3.** Endives (escarole)

If horseradish, endives and the Romaine lettuce variety are unavailable, the next preference should be given to ordinary lettuce (the "crisp head" or "iceberg" variety).

In reality it is romaine lettuce that is the preferred type of Marror, even if it is not bitter. The fact that it may not have been as commonly used as horseradish was for the practical reason that lettuce was difficult to find in Europe at Pesach time, and also because, when found, it was very difficult to remove the worms and insects on it. The usual custom is to eat a proportionate mixture of both of these varieties (lettuce and horseradish) though, of course, either one alone is perfectly acceptable.

Having the correct amount of Romaine lettuce fulfils the mitzva. When one has too small an amount of horseradish one does not fulfil the mitzva at all.

The bitter herb used must be absolutely pure. It may not be mixed or preserved with anything, such as vinegar, which can affect its natural taste, nor can it be soaked in water for longer than 24 hours. Commercially produced horseradish relish, even if produced for Pesach, contains other vegetables and vinegar. This is true even of white horseradish relish. The blessing over the Marror may not be recited over such a mixture, as one has not fulfilled the obligation of eating Marror.

If none of the above mentioned herbs is available, then any bitter vegetable may be used in order to obtain a bitter taste, but as one does not really fulfil one's real obligation in this manner the blessing for Marror may not be recited.

THE FOUR CUPS OF WINE

Minimum Requirements

Our sages decreed that at four different stages of the Seder it is necessary to drink a cup of wine. The obligation is to "drink" the wine, not merely to sip or taste it. "Drinking" is defined as at least a half a cup of wine each time - the cup having a volume of at least 87mls. The wine should be drunk each time without interruption while leaning to the left "in the manner of free men" (though, if necessary, one may take up to 4 minutes to complete each cup).

What can be used as "wine" for the four cups?

All wines, grape juice and other beverages mentioned below must, of course, bear a reliable rabbinic endorsement that they are Kosher for Pesach (not just kosher).

- 1.** The best wine to use is a red wine because it reminds us of the spilled blood of the Jews as well as the miracle of blood. It should preferably not be sweetened with sugar (i.e. it should be naturally sweet or "dry") so that one tastes the natural taste of pure wine.
- 2.** If one finds it too difficult to drink wine the next preference is to use wine diluted with grape juice, so long as the stronger alcoholic taste of the wine is still discernible.
- 3.** The next preference should be pure grape juice.
- 4.** If one still finds this too difficult, the next preference is grape wine diluted with up to 50% water.
- 5.** The next preference is grape juice diluted with water - again in the proportion of up to 50% water.
- 6.** As a last resort, such products as raisin wine or any other Kosher for Pesach alcoholic beverage may be used.

WHAT TO DO ON THE SEDER NIGHTS

The following chart outlines the normal requirements if the Haggadah is followed faithfully.

All amounts and volumes mentioned are the absolute minimum amounts and are based upon “Shiurei Torah” by Rabbi A. Ch. Noeh.

WHAT ?	WHEN ?	HOW MUCH ?
Four cups of wine	<ol style="list-style-type: none"> 1. For Kiddush 2. After Ga'al Yisrael 3. After BirkatHamazon 4. Before Nirtzah 	<p>The Seder cup should hold at least a Reviyit i.e. 87 mls of wine. It is preferable to drink the whole cupful, without interruption, all four times. However if this is too hard, one need only drink the majority of the first three cups, and a complete cupful only the fourth time If one cannot drink wine one may use grape juice.</p>
Matzah	<ol style="list-style-type: none"> 1. After reciting Hamotzi and Al Achilat Matzah 	<p>Preferably two Rabbinic k'zeitim, i.e. a total of 26gm are needed, one from the upper matzah and one from the middle of the three matzot, i.e.almost approx 13gm from each of the top two matzot. (However, if absolutely necessary, one may fulfil one's obligation by eating just over 19gm (1 Biblical K'zayit matzah.)</p>

WHAT ?	WHEN ?	HOW MUCH ?
Matzah	2. For the Afikoman	It is preferable to eat 26gm. If the Afikoman is not large enough, one may combine it with other matzah to make up the required measure. If it is too difficult to eat the entire 26gm one may eat just 13gm.
	3. For Korech	At least 13gm of the Hillel's Sandwich) bottom of the three matzot should be used.
Maror If you use only pure grated horseradish	After reciting Al Achilat Marror and for Korech	Preferably one "Biblical K'zayit" i.e., 29cm ² (approx. pure grated 30gms). If this is too difficult, one may eat 9cm ² of the horseradish
DO NOT USE COMMERCIALY PRODUCED JARS OF CHREIN FOR THE MITZVAH OF MAROR.		
Maror If you use only Romain Lettuce	After reciting Al Achilat Marror and for Korech	One "K'zayit" i.e., enough Romain lettuce to cover completely at least an area measuring 26 x 14cm.
<i>It is customary to use a proportionate mixture of both horseradish and Romain lettuce.</i>		

SHIUREI TORAH

The mitzvot of the Seder require that Matzah and Maror be "eaten" in appropriate quantities and not just nibbled. The minimum requirement for eating a food, as taught by the Rabbis of the Talmud, is a "Czayit" (=size of an olive). This must be eaten preferably within 4 minutes but if necessary in up to 7 minutes. A "Czayit" is approximately the size of 1 fluid oz or 29 cubic centimeters of water. The weight of 29cm³ of water is 29grams. Therefore most of the guides (including earlier editions of the Kashrut Authority Pesach Handbook) state that a "Czayit" of matzah is 1oz or 29grams of matzah. However according to most opinions this is incorrect.

In general all Torah measurements are established by volume rather than by weight. Therefore one "Czayit" of matzah is equivalent to the amount of matzah that takes up the 'volume' of 29 grams of water or 29ml. In reality the ratio of volume to weight of matzah compared to water is no more than 2/3. This means that the Shiur of a "Czayit" for the fulfillment of biblical mitzvot is approximately 19 grams of matzah, (not 29 grams) which is approximately 1/3 of a hand made shmurah matzah or 2/3 of a machine matzah. This amount is considerably less than the usually recommended amounts.

Furthermore, the requirement for a "Czayit" for a Rabbinic Mitzvah is only 2/3 the above measure. Therefore a "Rabbinic Czayit" is only 13 grams of matzah.

Therefore for Korach (the sandwich) all that is required is one rabbinic "Czayit" a quarter of a Shmurah Matzah or half a machine matzah. When eating the customary two "Czaytim" for Afikoman all that is required to be eaten is 26 grams of matzah (2 rabbinic "Czaytim") i.e; 1/2 a shmurah matzah or 1 machine matzah. Similar measurements apply to maror.

The above information allows us to ascertain the appropriate requirements of matzah and marror with realistic amounts, able to be consumed relatively easily by all the seder participants.

ERUV TAVSHILIN

Don't forget to make an Eruv Tavshilin this year on the eve of the last days of Pesach, Thursday the 21st of April.

Please cut this page out and hang it on your wall or fridge to remind you to perform the Eruv. In order to avoid forgetting one may even make the Eruv on Wednesday night as well.

The prohibition against the performance of labor on the Festivals (Exodus 12:16) specifically excludes preparation of food and that is why we are permitted to cook on Yom Tov. However, it is still forbidden to prepare food on a festival for use on one day for the next or from Yom Tov to a week day. This would mean that when a Festival falls on Friday, it would not be permitted to prepare food on Friday needed for Shabbat.

The Rabbis considered that an undue burden so they permitted one to cook on Friday for Shabbat. Nevertheless, in order to prevent the impression that one may cook on a Festival for the next day, the Rabbis attached a condition to preparation of Sabbath meals on a Festival - i.e. such preparations may not be made unless they were begun before the Festival (Pesachim 46b). In other words, if a Festival falls on Friday, preparations for the Sabbath meal must begin on Thursday (Wednesday, if a festival is on Thursday and Friday). This preparation is effected by the performance of an eruv tavshilin, literally, mingling of cooked foods. The eruv consists of a matzah, along with any other cooked food (such as fish, meat or an egg) that are set aside on the day before the Festival to be eaten on the Shabbat. The eruv foods are held in the hand (Orach Chaim 527:2) and a blessing is recited. Since the person setting the eruv must understand its purpose, the accompanying declaration must be said in a language he understands.

The food is handed to another member of the Household other than the person making the Eruv who has in mind to acquire the food on behalf of all members of the household and anyone else wishing to rely on this eruv. The one making the Eruv recites.....

I hereby grant a share in this Eruv to anyone in this city, who wishes to participate in it and to depend upon it.

The one to whom the Eruv food was handed raises them a tefach (hands breadth) which is the manner in which the food is acquired for all the participants, and then returns them to the one making the Eruv, who recites the following blessing and formula:

ברוך אתה ה' אלקינו מלך העולם אשר קדשנו במצותיו וצונו על מצות ערוב

Blessed are You, Lord our G-d, King of the universe, who has sanctified us with His commandments, and commanded us concerning the Mitzvah of the Eruv.

Through this it shall be permissible for us to bake, cook, to put away (a dish to preserve its heat), to kindle a light, and to prepare and do on the Festival all that is necessary for the Shabbat - for us and for all Israelites who dwell in this city.

PESACH RECIPES

ENTRÉE **POTATO LEEK SOUP**

INGREDIENTS:

- 6 Leeks, trimmed and peeled
- 2tbsp chicken fat or oil
- 3 onions, peeled and diced
- 12 potatoes, peeled and cubed
- Water or chicken broth to cover
- 2 tsp salt
- Black pepper (Optional)

METHOD:

Trim leeks, discarding the bottom. Rinse leeks very well under cold water. In 8 quart pot, heat chicken fat or oil and brown leeks with onions. Add potatoes and fry for an additional 5 -10 minutes. Then add water or broth. Cover and bring to a boil. Add salt and simmer for 30 minutes. Serve as is or blen for a creamy texture.

8 – 12 SERVINGS

MAIN

CHICKEN L'ORANGE

INGREDIENTS:

- 1 chicken quartered
- ½ cup orange juice
- 2 oranges, peeled and sliced
- 1 cup water

METHOD:

Place chicken pieces in a 6 quart Dutch oven and pour juice over chicken. Arrange sliced oranges on top and sides of chicken. Add a small amount of water to the bottom of the pot to prevent burning. Cook over medium heat for 1 ¼ hours or bake at 350 degrees for 1 ½ hours, uncovered.

4 SERVINGS

SIDE

APPLE KUGEL

INGREDIENTS:

- 6 – 8 apples sliced
- 5 eggs
- ½ cup sugar
- 1/3 cup oil
- ¾ cup almond meal

METHOD:

Place apples in a 9 x 13 foil pan. Pour over mixture to the rest of the ingredients.

Bake at 350 degrees F until lightly brown on top.

DESSERT

ALMOND CARROT CAKE

INGREDIENTS:

- 9 eggs, separated
- 1 3/4 cups sugar
- 1 1/2 cups finely mashed cooked carrot
- 1 tbsp. wine
- 2 1/2 cups ground almonds

METHOD:

Preheat oven to 325 deg.

Separate eggs, Beat egg yolks.

Gradually add 1 1/4 cups sugar, beating until thick.

Stir in carrots, wine and almonds.

Beat egg whites gradually adding 1/2 cup sugar and fold into mixture.

Turn into greased 9" spring pan.

Bake for 50 minutes.

Cool before removing from pan.



PASSOVER MENU 2022

See Full Menu

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Dips

Matboucha, Guacamole, Egg Salad, Carrot Salad, Beetroot, Smokey Eggplant, Chili Herbs, Pest, Charoset

Salads

Coleslaw, Cucumber, Israeli

Mains

Schnitzel (Matzo or almond), Meatballs, Moussaka, Moroccan Fish, Baked Salmon

Sides

Kugel, Roasted Vegetables, Curry

Deserts

Fruit Platter, Bon Vivone Cake, Orange Cake

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Rabbinic Administrator,
Rav Moshe D. Gutnick

**WEDNESDAY
APRIL 6TH
8PM-9:30PM**

Zoom Meeting ID:
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CHICKEN

- Chicken thighs (on bone)
- Chicken breast (on bone)
- Drumsticks
- Wings
- Thigh cutlets
- Breast ribs
- Chicken supremes
- Marylands



WHOLE POULTRY

- Whole fresh chicken
- Turkey (frozen)
- Ducks (frozen)
- Roaster cut into 10
- Roaster no skin

BONELESS CHICKEN

- Chicken tenderloins
- Breast fillet
- Thigh fillets
- Thin chicken breast

CHICKEN OFFAL & MISC.

- Frames
- Giblets
- Fresh liver
- Feet
- Necks



READY-MADE STARTERS

- Chopped liver
- Mock crayfish
- Egg salad
- Chicken soup
- Chicken strips

These items will be available in store only, on Wed 13 and Thurs 14 April. First come, first served.



BEEF - ROASTING / OVEN

- Blade roast
- Round bolar
- Fresh brisket
- Scotch fillet
- Short ribs

BEEF - SLOW COOKING

- Diced beef
- Shin beef
- Beef osso bucco
- Top rib



**PASSOVER
FRI 15 APRIL 2022**

FRESH OFFAL / BONES

- Beef and marrow bones



LAMB - ROASTING / OVEN

- Rolled shoulder
- Lamb shoulder
- Lamb neck racks
- Lamb cutlet rack
- Lamb breast
- Raised shoulder

LAMB - SLOW COOKING

- Lamb forequarter chops
- Lamb shank
- Diced lamb
- Rosettes



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DELEGATION FOR POWER FOR SALE OF CHAMETZ

Fax to 02 9365 0933 or email to kapesach18@gmail.com

I, the undersigned fully empower and permit Rabbi Moshe D. Gutnick to act in my place and stead, and on my behalf to sell all Chametz possessed by me, knowingly or unknowingly, as defined by the Torah and Rabbinic law (eg Chametz, possible Chametz and all kinds of Chametz mixtures). Also Chametz utensils and Chametz that tends to harden and adhere to inside surfaces of pans, pots or cooking and useable utensils, and all kinds of live animals and pets that have been eating Chametz or mixtures thereof - all for Pesach 5781. He is empowered to sell all the above mentioned Chametz and lease all places wherein the Chametz owned by me might be found, particularly in the premises located at:

.....

and elsewhere. Rabbi Moshe D. Gutnick has full right to appoint any agent or substitute in his stead and said substitute shall have full right to sell and lease as provided herein. He also has the full power and right to act as he deems fit and proper in accordance with all the details of the Bill of Sale used in the transaction to sell all my Chametz, Chametz mixtures etc., as provided therein. This power of attorney to sell all the Chametz shall be deemed to be in conformity with all Torah, Rabbinic and civil laws.

Name in BLOCK LETTERS:

Signed:

Dated :





Seder plate \$30

Chicken Soup 1.2L \$20

Pumpkin Soup 1.2L \$20

Potato Salad large \$15

Potato Kugel half slab \$45

Dips 1L container \$25

- babaganush

- beetroot

- egg

- Georgian style eggplant

- chopped eggplant

Boiled Gefilte Fish 10 for \$35

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Beef Goulash for 10 ppl \$85

Whole Roast Chicken \$45

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Meringues 10 for \$15

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Orange Cakes \$35 (feeds 10/12 ppl)



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Chag Kasher v'Sameach

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