

Remember...

- •No Meat!
- •No Nuts!
- Everything brought in must be Kosher and healthy!



This document is a helpful guide full of ideas and useful information in eating kosher in a healthful way.

The Kosher Certificate - 'Hechsher'

Most processed food items require supervision from a 'shomer' (literally 'guard'). This is someone whose job is to supervise the cooking and preparation process to ensure that no non-kosher food items or utensils are used, thus

invalidating the kashrut of branded items will have these the whole process. There are stamps. These kosher stamps several organisations that have can be found in the same these supervisors, and they each have their own 'hechsher' (kosher stamp).

supermarkets that stock

location on a food packet as the 'suitable for vegetarians / vegans etc' stamps. If you cannot see A lot of products in regular one, this does not necessarily mean the item is not kosher.

but you will have to check one of the kosher websites or apps to check whether it is.

Whilst JFS is a United Synagogue school, we accept all types of orthodox recognised kashrut authorities. This list is not exhaustive.

These are UK-based Kashrut authorities whose symbols you will find on food packaging that is certified Kosher.



London Beth Din



Kedassia



Manchester Beth Din



Sephardi Kashrut **Authority**

You may also see stamps from USA-based organisations, such as the following:



Kosher Supervision of America



The Union of Orthodox Jewish Congregations



Certification



The Organized Kashrus Laboratories



"KOF-K" Kosher Supervision



Scroll K / Vaad Hakashrus of Denver





Chicago Rabbinical Council



Heights Vaad Hakashrus



Orthodox Rabbinical Council of British Columbia



The NSW Kashrus Authority



The Beth Din Zedek of the Eda HaCharedith of Jerusalem



Helpful vocabulary

Hechsher = kosher stamp **Kashrut** = general term for laws governing keeping kosher.

Parev = contains neither dairy nor meat (i.e. suitable for vegetarians, but not necessarily vegans).

If a hechsher has a 'D' next to it, that product contains dairy and cannot be mixed with products containing meat.



processed needs kosher supervision to ensure all ingredients and utensils used are also kosher, and have contact with non-kosher food items or utensils.

Even if all the ingredients in a type of bread are kosher, if the trays they are baked on are greased with lard or butter that is not kosher, that makes the bread non-kosher too. If they are baked in the same ovens as non-kosher bread, they are also no longer kosher.

We are extremely fortunate in London to have access to so many kosher bakeries. There are several on and near Golders Green Road. Finchley Road in Temple Fortune, Brent Street in

Any food that is cooked or Hendon, Shenley Road in Borehamwood, Bushey High Street, Stamford Hill, Mill Hill, Edgware and more. If you are not sure if a bakery is Kosher, ask the staff if they have a kosher certificate.

> In addition, there are a few supermarket brands that have been certified as Kosher by the London Beth Din or the Sephardi Kashrut Authority:

> All **Hovis** Bread products, including Fast Action Bread yeast, and even crumpets, are certified by the London Beth Din and will display the KLBD kosher stamp (see page 3).

> Kingsmill and Allinson breads are certified by the Sephardi Kashrut Authority and should have the sKa kosher stamp on them.

Cheese

In the UK, regular milk does not need to be supervised as its production is regulated and inspected by the government (some people will only have supervised milk, which is also available). Dairy products such as cheese and yoghurts do however need supervision as their production may involve the use of rennet or lipase enzymes or other products from a non-kosher animal.

Cheese

Both hard and soft cheeses (e.g. cottage cheese, cream cheese and fromage frais) made without Rabbinical supervision are not permitted at all. Kosher cheeses can be found in kosher supermarkets and many regular supermarkets like Tesco and Sainsburys. When purchasing cheese in a regular supermarket, please ensure that each packet bears a hechsher (kosher stamp – see page 3) as some non-kosher cheeses are available under the same brand name in identical packaging.

In addition, there are several vegan cheese companies that have plenty of kosherapproved products, such as 'Sheese', 'Vbites' and 'Tofutti', which you must check the packaging of for the hechsher.



Yoghurt

Ordinary plain and fruit flavoured yoghurts are permitted except when they contain gelatine, cochineal (E120), grape juice or other problematic ingredients. For further information see http://www.kosher.org.uk/article/which-enumbers-additives-are-not-allowed.

More complex products, such as yoghurt with chocolate, toffee or lemon curd should

be avoided unless on the kosher product list. Fromage frais is only permitted when produced under Rabbinical supervision.

Brands such as 'actimel', 'activia', 'benecol', 'stapletons' and 'muller' have a lot of approved kosher yoghurts, but only the flavours listed on www.isitkosher. uk or http://www.kosher.org.uk/klbd-koshersearch are permitted so you must check each flavour.

You would be surprised...

There are a lot of ubiquitous food items that people often think are kosher, but are actually not. Here are some examples you are likely to encounter when planning packed lunches for your children that are not permitted in school.



Kelloggs cereal bars: only 4 of the kelloggs cereal bars are kosher 'Special K Belgian Milk Chocolate', 'Special K Hazelnut and Almond', 'Special K Peach and Apricot', 'Special K Red Berry'. No other Kelloggs cereal bar is kosher, even if the cereal equivalent is. However, **Nature Valley** has an excellent range of kosher cereal bars available in regular supermarkets, as do 'nakd' and 'doves farm'. (Check the Beth Din Food Guide).



Walkers crisps: only 3 walkers crisps and shake'. No other Walkers crisps products are kosher - 'ready salted' from the regular crisps range, 'simply salted' from the 'lights' range, and 'salt

products are kosher, including 'baked' and 'sensations' ranges.

(Check the Beth Din Food Guide)







Confectionary: Check the confectionary list in the Beth Din Food Guide as some of the known 'favourites' may mot be kosher. For example, no Rowntrees products are kosher. M&Ms Choco, Crispy and Peanut are not kosher and neither is Cadbury's twisted cream egg.

However, having explained our guidelines above regarding Kashrut, for health reasons, we **strongly discourage** our students from bringing in nosh.



Kosher alert!





Pom-Bear snacks: These snacks were once recognised as Kosher by the KLBD but that is no longer the case, they are now not supervised by them.

Hula Hoops are also not kosher.



Oreo Biscuits: The popular Oreo biscuit made in the UK is **not kosher**. Those manufactured in the USA have an OU Dairy hechsher (found in kosher supermarkets) and are therefore permitted in school.









Couscous Salad Click here for recipe



Not all stock cubes are kosher: Can use some Knorr products (Check the Beth Din Food Guide).



Potato Salad Click here for recipe



Kosher Checklist: Mayonnaise, pickles and vinegar (Check the Beth Din Food Guide).



Courgetti with Pesto Salad Click here for recipe



Kosher Checklist: Pesto - cheese, Balsamic vinegar (Check the Beth Din Food Guide).



Greek Salad
Click here for recipe



Kosher Checklist: Cheese Olives (Check the Beth Din Food Guide).



Pasta Salad
Click here for recipe



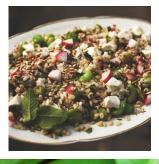
Kosher Checklist: Pasta, cheese and ketchup (Check the Beth Din Food Guide).



Broad Bean Salad Click here for recipe



Kosher Checklist: Cheese, Red wine vinegar and oil (Check the Beth Din Food Guide).



Green Bean Salad Click here for recipe



Kosher Checklist: Cheese, oil (Check the Beth Din Food Guide).





Tuna & Lemon Mayonnaise Click here for recipe



Kosher Checklist: Mayonnaise, tuna wraps (Check the Beth Din Food Guide).



Hummus & Tomato Wrap Click here for recipe



Kosher Checklist: Hummus, wraps (Check the Beth Din Food Guide).



Smoked Salmon & Avocado Click here for recipe



Kosher Checklist: Flat bread, Smoked Salmon, mustard (Check the Beth Din Food Guide).



Falafel & Hummus in Pita or wrap Click here for recipe



Kosher Checklist: Pita bread/wrap, Hummus, Falafel (Check the Beth Din Food Guide).



Mozzarella Ciabatta Click here for recipe



Kosher Checklist: Ciabatta, cheese and Pesto (Check the Beth Din Food Guide).



Egg Mayonnaise Wholegrain Sandwich <u>Click here</u> for recipe



Kosher Checklist: Wholemeal bread, mayonnaise (Check the Beth Din Food Guide).



Pita, wraps, flat breads Er sandwiches

Smoked Salmon & Cream Cheese on Rye



Kosher Checklist: Rye bread, Smoked Salmon and Cream Cheese (Check the Beth Din Food Guide).



