

STAR-K 5785/2025

Pesach Guide

Includes the **STAR-K
Product Guide** and
many helpful charts

PASSOVER MEDICINES & COSMETICS

PREPARED BY
RAV GERSHON BESS
KOLLEL LOS ANGELES

NOTES:

The medication list in this guide applies to products distributed by U.S. companies only.

This book contains *divrei Torah* and should be placed in *sheimos* after use.

Articles and charts that do not appear in this year's Pesach Guide are available online at star-k.org/passover. If you are unable to access the information online, please email info@star-k.org, or call our office at **410-484-4110** and we will do our best to accommodate you.

For updated Passover product information and medicine information, visit www.star-k.org/passover.

For updated Passover medicine information, visit www.kehilasyaakov.org.

Copyright: ©2025 STAR-K Certification, Inc. All rights reserved.

May not be reproduced in any form without permission of STAR-K Certification, Inc.

STAR-K Kosher Certification

122 Slade Avenue, Suite 300, Baltimore, MD 21208-4996

Tel: 410-484-4110 Fax: 410-653-9294

www.star-k.org

Kollel Los Angeles

223 South Formosa Avenue

Los Angeles, CA 90036

Tel: 323-933-7193

Distributed by:

Israel Book Shop

501 Prospect Street

Lakewood, NJ 08701

Tel: 732-901-3009

Fax: 732-901-4012

e-mail: info@israelbookshoppublications.com

ISBN 979-8-88673-279-5

Thank you to Rabbi Dovid Heber and Rabbi Zvi Goldberg for their assistance in publishing this Pesach Guide. We also wish to thank our entire rabbinic staff as well as Rabbi Eli Reidler for their help.

Additionally, this publication would not have been possible without the support and dedication of our STAR-K project team: Mrs. Yehudis Barer, Mrs. Rivky Benyowitz, Mrs. Yaffa Censor, Mrs. Rivka Leah Goldman, Mrs. Pesi Herskovitz, Ms. Adina Michelsohn, Mrs. Ali Sebbag and Mrs. Margie Steinberg; and our design team at AMF Creative, headed by Mrs. Shira Pepper, with layout support by Mrs. Eliana Woodland. We also wish to thank Mrs. Brendel Plonka, RDN, for her input regarding individuals with diabetes and other medical conditions.

Kollel of Los Angeles is truly indebted to Mr. and Mrs. Chuna Zev (Leon) Garfield of PC Paramedic Inc. (323.449.2181 | Leon@Pcpar.org) for creating and maintaining the computer program for this project. Without their help, this project would not have been as successful.



לאם אנדזשעלעס

KOLLEL
LOS ANGELES

FOUNDING ROSHEI KOLLEL
Rav Chaim Fasman זצ"ל
Rav Moshe Rubenstein שליט"א

ROSH KOLLEL
Rav Shmuel Fasman

BAIS MEDRASH
7216 Beverly Boulevard
Los Angeles, CA 90036

OFFICE
223 S. Formosa Avenue
Los Angeles, CA 90036
TEL 323.933.7193
FAX 323.933.7493
EMAIL:
office@kollella.com

Adar 5785

Dear Friend,

Chasdei Hashem, the Kollel has been *zoche* to provide the *tzibbur* with the **Passover Medicines and Cosmetics Guide** for some 34 years. We *daven* to Hashem to be able to continue this practice for many years to come. This is done with the hope of increasing your Pesach convenience and limiting its cost. The Guide is the original research of Rav Gershon Bess שליט"א, *rav* of the Congregation Kehilas Yaakov and an alumnus of Kollel Los Angeles.

While several prominent *rabbonim* have questioned the need for this list, Rav Yosef Shalom Eliyashiv זצוק"ל, Rav Shmuel Vosner זצוק"ל, and other *Gedolei Yisroel* have urged, both for reasons in הלכה and מנהג, that the established practice be continued. (Refer to "Medicine List Guidelines" and "Personal Care Guidelines" inside.)

For any further questions, you may email Rav Bess at rgbess@hotmail.com. To place yourself on future mailing lists, please email office@kollella.com.

As a community *kollel*, our Kollel Shiurim Program continues to respond to a generation that "seeks to know." Hundreds of adults presently participate in twenty-five different *shiurim* and Torah study groups. Numerous *shiurim* were added this year.

This year the Kollel maintains an all-learning component of sixteen *avreichim* who are totally and diligently immersed in the depths of Torah study. Fifty years ago this summer, this unique entity was established as an exemplary expression of Community Kollel, ללמד first and also ללמד. While *shiurim* and קירוב are important aspects of the institution, they are peripheral. The overriding focus is upon *shteigen in lernen* (growth in learning) on the part of the *avreichim* themselves. This is the קרן. All other activities are פירות. This Kollel is first and foremost a *kollel*. It has stood, and continues to stand "בס"ד, as a magnificent example for other American cities and neighborhoods that are increasingly establishing and seeking to establish *kollelim*.

As a dynamic institution, there is rarely a year, "בס"ד, that we are not privileged to a significant new development. ' ברוך ד' this year a new *chaburah* has formed. A group of *baalabatim* who insist on starting their day with לימוד התורה come daily at 6:00 a.m. to learn בחברותא with a Rosh Chabura, Rabbi Yehuda Perr *shlit"א*.

Kollel Los Angeles does not insist that its *avreichim* enter עבודת הקודש. However, of some eighty-five alumni, all but five or six are fully installed in positions of community leadership, as מנהלים, ראשי כולל, ראשי ישיבה, מחנכים, רבנים.

**ייהי ד' בעזרנו להגדיל תורה ולהאדירה, ולהוליך אותנו בדרך ישרה תמיד!
ואנו תודה ותפילה למקום, שכשם שזכינו כן נזכה ביתר שאת וביתר עז!**

We extend to each and every one our best wishes for a *chag kosher vesame'ach*.

Kollel Los Angeles



STAR-K KOSHER CERTIFICATION

Adar 5785

Dear Friend,

We are proud once again to present to you this year's **STAR-K Pesach Guide** along with Rav Bess's **Passover Medicines & Cosmetics** listings. The latter lists were made possible as a result of the long-standing and fruitful partnership between STAR-K and Kollel Los Angeles.

The Passover Medicines & Cosmetics lists are based on Rav Gershon Bess's extensive research with pharmaceutical manufacturers and personal care product companies. In addition to serving as rav of Congregation Kehilas Yaakov in Los Angeles, Rav Bess is considered a leading expert on Passover medications.

For over a quarter of a century, STAR-K and the Kollel have worked side by side to publish a comprehensive list of approved chometz-free medications and cosmetics that are relied upon and used by thousands of kosher consumers. Since medications and cosmetics are not formally certified as "kosher" or easily identified as acceptable for consumption or used the way food products are, the kosher consumer is often left in the dark regarding their Pesach status. As a result, well-intentioned individuals sometimes risk endangering their health by refraining from taking prescribed medications during Pesach because they assume it contains chometz.

The purpose of Rav Bess's lists is to properly guide kosher consumers as they purchase medications and cosmetics for the Yom Tov and to alleviate their stress and concerns about the reliability of these items. We are so grateful to Rav Bess and Kollel Los Angeles for all their efforts in preparing these lists every year. The lists are easily identified in the Guide as they appear on colored pages.

The Guide also includes many helpful lists, charts and articles prepared by STAR-K staff. New this year is halachic guidance for those "Going Away for Pesach" (see page 44) and our handy "Oven Guide for Shabbos & Yom Tov" chart (see page 76). **For additional Pesach-related information, visit the STAR-K Passover page at star-k.org/passover.** See page 5 for a quick snapshot of all the links, articles and downloadable charts available on that page. If you are unable to access the information online, please email info@star-k.org, or call our office at **410-484-4110** and we will do what we can to accommodate you.

A lot of thought and planning went into creating this year's edition of the STAR-K Pesach Guide, and it is our hope that we have succeeded in producing a resource for you, the kosher consumer, that is easy to use and will help you better prepare for Pesach with greater peace of mind.

With best wishes for a *chag kasher v'same'ach*,

Rabbi Moshe Heinemann
Rabbinic Administrator

Avrom Pollak
President

TABLE OF CONTENTS

4 Baltimore Pre-Yom Tov Notices for Pesach 2025

SECTION I: PESACH PRODUCT DIRECTORY 2025

- 6 Pesach Product Directory
- 24 STAR-D Dairy Products – Cholov Stam
- 26 STAR-S Non-Kitniyot Products – Sephardim & Ashkenazim
- 27 STAR-S Sephardic Kitniyot Products – Sephardim Only
- 28 2025 Approved for Passover Without KFP or "P" on Label

SECTION II: KASHERING GUIDELINES

- 31 Preparing & Kashering the Pesach Kitchen
- 40 Cleaning & Kashering Chart
- 43 Kashering for Pesach According to Sephardi Minhagim
- 44 Going Away for Pesach? Guidelines for Hotel & Airbnb Guests
- 46 Kashering Safety Tips

SECTION III: QUICK REFERENCE LISTS, GUIDELINES & CHARTS

- 47 USA Zmanim for Erev Pesach 2025
- 48 2025 Quick-Pick Medicine List
- 49 2025 Quick-Pick Personal Care List
- 50 2025 Medical | Geriatric | Pediatric | Infant Nutritional Supplements & Formula List
- 53 2025 Pet Food List and FAQs Regarding Pets on Pesach
- 58 Tevilas Keilim Guidelines & Chart
- 63 Selling Chometz Gamur ("Real Chometz") Before Pesach - Guidelines & Chart
- 66 Kitniyos Chart
- 67 Common Pesach Foods & Their Brachos
- 69 Sheimos Guidelines
- 70 Baltimore Post-Pesach Store Info
- 72 Chometz She'avar Alav HaPesach Product List
- 75 STAR-K Certified Appliance Companies
- 76 The Guide to Using Ovens on Shabbos and Yom Tov

SECTION IV: MEDICINE LIST

- 78 Halachos of Taking Medicine on Pesach
- 84 2025 Medicine List Guidelines
- 86 2025 Medicine List

SECTION V: PERSONAL CARE LIST

- 123 Halachos of Using Cosmetics & Personal Care Items on Pesach
- 124 2025 Personal Care Guidelines
- 125 2025 Personal Care & Cosmetics List
- 144 2025 Chometz-Free Personal Care Products – Reviewed by STAR-K

SECTION VI: EREV PESACH & SEDER GUIDE

- 146 A Guide to Erev Pesach When Falls on Shabbos
- 150 Halachos of the Pesach Seder
- 166 How to Check Matzos
- 169 Bug Checking Chart
- 172 Pesach Shiurim for Matzah & Wine – For Healthy Individuals & Those with Diabetes Or Other Medical Conditions

SECTION VII: ADDENDA – MAY/DO CONTAIN CHOMETZ LISTS

- 176 2025 Chometz Medications | Vitamins | Supplements
- 181 List of Common Ingredients Derived from Chometz

SECTION VIII: INDEX



Baltimore Pre-Yom Tov Notices for Pesach 2025

Kashering of Keilim at Agudah-Park Heights:

Sunday, April 6

Limited to 10 items or less **9:30 a.m. - 10:30 a.m.**

More than 10 items **10:30 a.m. - 12 Noon**

Baltimore Chometz Burning at Pimlico Race Track

Sponsored by

The Chesed Fund & Project Ezra of Greater Baltimore
will take place on Friday, April 11 from 7:00-11:30 a.m.

For sponsorship opportunities, please call Frank Storch
at 410-340-1000 or email chesedfund@gmail.com.

Baltimore Zmanim For Erev Shabbos, April 11, 2025

Latest time to burn chometz: **11:37 a.m.***

Candlelighting: **7:22 p.m.**

Baltimore Zmanim For Shabbos Erev Pesach, April 12, 2025

Latest time to eat chometz: **10:22 a.m.**

Latest time to dispose of chometz: **11:37 a.m.**

Candle lighting (Motzei Shabbos -72) - **8:54 p.m.**

Erev Pesach zmanim for other cities can be found **on page 47**

**Bedi'eved, it can be burned or sold all day Friday until Shabbos begins.*



Join our **Pesach Products Webinar - SPECIAL EDITION**

On Thursday, March 27, 2025, 12 Noon ET

Hosted by

Rabbi Zvi Goldberg

Contact us at webinar@star-k.org to receive signup info

If you missed it:

All webinars are archived at

vimeo.com/channels/721503 and at star-k.org/videos

STAR-K.ORG/PASSOVER: YOUR ONE STOP FOR UP-TO-DATE 2025 PESACH INFO

STAR-K.ORG/PASSOVER is refreshed regularly with the most up-to-date Pesach information. Don't miss out on this invaluable resource as you prepare for Pesach 5785.

If you are unable to access the information online, please send an email to info@star-k.org or call our office at **410-484-4110** and we will do what we can to accommodate you.

STAR-K.ORG/PASSOVER includes all **CHARTS & ARTICLES appearing in this book** (with the exception of R' Bess's Medicines & Cosmetics lists), as well as:

- A link to purchase **copies of this Pesach Guide**
- A link to our **STAR-K mobile app**, available via iTunes and Google Play
- A link to **our Passover video channel**
- Many additional helpful **CHARTS & ARTICLES**, including:
 - Printable PDFs of all our Passover lists
 - General Passover Information
 - Post-Pesach Guidelines

Please check star-k.org/passover after Rosh Chodesh Nissan for more updates.

HOW TO USE THE PRODUCT DIRECTORY

Products are Kosher for Passover only when the conditions indicated below are met.

☆**P Required** - These products are certified by STAR-K for Passover only when bearing STAR-K P on the label.

☆**No P Required** - These products are certified by STAR-K for Passover when bearing the STAR-K symbol. No additional "P" or "Kosher for Passover" statement is necessary.

P Required - These products are certified for Passover by another *kashrus* agency when bearing their kosher symbol followed by a "P" or "Kosher for Passover" statement.

No P Required - These products are certified for Passover by another *kashrus* agency when bearing their kosher symbol. No additional "P" or "Kosher for Passover" statement is necessary.

Please also note the following:

- Packaged dairy products certified by STAR-K are *Cholov Yisroel* (CY).
- Products bearing STAR-K P on the label do not use any ingredients derived from *kitniyos* (including *kitniyos shenishtanu*).
- Agricultural products listed as being acceptable without certification do not require a *hechsher* when grown in *chutz la'aretz* (outside the land of Israel). However, these products must have a reliable certification when coming from Israel as there may be *terumos* and *maasros* concerns.
- Various products that are not fit for canine consumption may *halachically* be used on Pesach, even if they contain *chometz*, although some are stringent in this regard. As indicated below, all brands of such products are approved for use on Pesach. For further discussion regarding this issue, see page 123.

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

PESACH PRODUCT DIRECTORY 2025

AIR FRESHENER

All

ALCOHOL

Any isopropyl alcohol may be used for external use.

ALCOHOLIC BEVERAGES

18K

Vinho Branco Frizante Suave - ALEPH (Semi Sparkling White Wine)
(✳️P Required)

Vinho de Mesa Tinto Seco - ALEPH (Smooth Red Wine)
(✳️P Required)

Vinho de Mesa Tinto Suave -ALEPH (Sweet Red Wine)
(✳️P Required)

Vinho Fino Branco Seco - ALEPH (White Wine)
(✳️P Required)

Brandy

Brandy X.O Avraham
(✳️P Required)

Campari

Campari Bitter
(✳️P Required)

Cinzano for Spritz
(✳️P Required)

Clarendelle

Clarendelle Medoc- Dry Red Wine 2023
(✳️P Required)

De La Rosa Real Foods

Eminence Late Harvest Sweet Furmint Icewine
(✳️P Required)

Dry Red Wine

Binah Merlot
(✳️P Required)

Lev St.Laurent
(✳️P Required)

Oneg Pinot Noir
(✳️P Required)

Pree-Chaviv Dry Med Zweigelt
(✳️P Required)

Shaarei Orrah - Sweet Late Harvest Blaufrankisch
(✳️P Required)

Shiraz 248

(✳️P Required)

Yakeer Cabernet Sauvignon
(✳️P Required)

Yarum Malka Kiddush Wine - Chateau David
(✳️P Required)

Dry White Wine

Chai 18 - Riesling Italcio
(✳️P Required)

Revere 13 - Dry Yellow Muscat (Rare)
(✳️P Required)

Sasson Sauvignon - Sauvignon Blanc
(✳️P Required)

Simcha Chardonnay
(✳️P Required)

Taryag Gruner Veltliner
(✳️P Required)

T-Rosh Mieslung Semi-Dry White Wine
(✳️P Required)

Due Palme Cantinedelsud

San Marco Chardonnay 2023
(✳️P Required)

San Marco Negroamaro Rosso 2023
(✳️P Required)

San Marco Primitivo 2023
(✳️P Required)

San Marco Rosato 2023
(✳️P Required)

Electric Bee

Primitivo IGT Salento- Red Dry Wine
(✳️P Required)

Grand Mayan

Tequila Blanco
(✳️P Required)

Grappa

Grappa 511
(✳️P Required)

Meiron 36
(✳️P Required)

Late Harvest

Ashray Chardonnay - Sweet Late Harvest Chardonnay
(✳️P Required)

Mud House

Sauvignon Blanc 2023 - Dry White Wine
(✳️P Required)

Sauvignon Blanc 2024 - Dry White Wine
(✳️P Required)

Noble Sweet & Iced Wines

Donash 702 - Trocken Beeren Auslese
(✳️P Required)

Kinnerett - Beeren Auslese Scheurebe
(✳️P Required)

Prince Valenti - Noble Ice Wine - Welsch Riesling
(✳️P Required)

One Hope

Cabernet Sauvignon
(✳️P Required)

Sauvignon Blanc
(✳️P Required)

Rioja

Blanco - Dry White Wine
(✳️P Required)

Rose - Red Dry Wine,
(✳️P Required)

Tempranillo - Dry Red Wine
(✳️P Required)

Sparkling White Wine

Ur Kasdim - Muscat Ottonel
(✳️P Required)

Yayin Regal - Welsch Riesling
(✳️P Required)

The Pale

Dry Rose Wine 2023
(✳️P Required)

Vina Eden SA

Chardonnay Pueblo Eden, Safra 2023, Bottled in 2024
(✳️P Required)

Chardonnay Vina Eden, Safra 2023, Bottled in 2024
(✳️P Required)

Tannat Cemento, Safra 2021, Bottled in 2022
(✳️P Required)

Tannat Cemento, Safra 2023, Bottled in 2024
(✳️P Required)

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

PESACH PRODUCT DIRECTORY 2025

Tannat Pueblo Eden, Safra 2021,
Bottled in 2022
(★P Required)

Tannat Pueblo Eden, Safra 2023,
Bottled in 2024
(★P Required)

Vinprom-Troyan
Apple Brandy/ Apfel Brandy
★ No P Required

Apricot Brandy/ Kaissieva Rakija/
Aprikose Brandy
★ No P Required

Plum Brandy/ Troyanska Slivova/
Slivovitz
★ No P Required

Whispering Angel
Dry Rose Wine 2023
(★P Required)

ALMOND MILK

Gefen
Almond Milk (Sweetened,
Unsweetened)
(P Required)

Lieber's
Almond Milk, (Original,
Unsweetened, Vanilla)
(P Required)

If the above products are not
readily available, then see milk
substitutes on page 52.

ALUMINUM FOIL PRODUCTS

A&M Judaica
Color Printed Aluminum Foil
★ No P Required
Also see page 19

AMMONIA

All

APPLE SAUCE/FRUIT POUCHES

Shlook
Squeezable Apple-Apricot
Applesauce
(★P Required)

Squeezable Applesauce
(★P Required)

Squeezable Fruit with Apple-
Strawberries
(★P Required)

Shneider's
Applesauce, Apple and Pear
(★P Required)

Applesauce, Apple, No Sugar
Added
(★P Required)

Applesauce, Apple, Strawberry
Apple - Apple Pear, 12 Pack
(★P Required)

Unger's
Apple Sauce, Natural
(★P Required)

Vitaminchik
Banana Apple Puree Pouch
(★P Required)

Pear Apple Banana Puree Pouch
(★P Required)

BABY BOTTLE

Since it comes into contact with
chometz (e.g., washed with
dishes, boiled in chometz pot),
new ones should be purchased.

BABY CEREAL

All baby cereal requires reliable
KFP certification. Year-round
baby rice cereal is not acceptable
because it may be made on
chometz equipment.

BABY FOOD

All baby food requires reliable
KFP certification. See page 52

BABY POWDER

Any may be used as long as
it does not list oat flour as an
ingredient

BABY WIPES

Any may be used as long as it
does not list alcohol (not for use
on Shabbos and Yom Tov).

BAKERY PRODUCTS

Pure Bakes
Blondies / Brownies, Assorted
(★P Required)

Chocolate/Truffles, Assorted
(★P Required)

Cookies, Assorted
(★P Required)

Granola, Assorted
(★P Required)

Muffins, Assorted
(★P Required)

Pies /Bars, Assorted
(★P Required)

BAKING POWDER

Requires KFP Certification

BAKING SODA

All

BALLOONS

Any without powder

BAND-AIDS

All

BATH TREATMENT

Oatmeal Bath Treatments are
made with oatmeal which is real
chometz. They must be sold or
disposed of before Pesach.

BLEACH

All

BLUSH/ROUGE, POWDERED

All

CANDLES (PARAFFIN)

All

CANDY & CONFECTIONS

21st Century
(Ronkonkoma, NY)
(★P Required)

The Candy Store
(Baltimore, MD)
(★P Required)

Shneider's
Assorted Chocolates | Baking
Chocolates | Dark Chocolates |
Milk Chocolates
(★P Required)

CATERERS

Quality Kosher -
(Southfield, MI)
(★P Required)

The Orchid - (Metuchen, NJ)
(★P Required)

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

PESACH PRODUCT DIRECTORY 2025

CHARCOAL BRIQUETTES

Any unflavored

CHEESECLOTH

Any may be used

COCOA

Any domestically produced 100% pure cocoa, with no additives, may be used.

However, if label states that it is processed in a plant that processes kitniyos or chometz, then it requires a reliable KFP certification.

COCONUT MILK

Gefen

Coconut Milk (Sweetened, Unsweetened)
(P Required)

Lieber's

Coconut Milk (Original, Unsweetened) | Organic Coconut Milk (Original, Lite)
(P Required)

If above is not readily available, then see milk substitutes on page 52.

COCONUT OIL

Essence of Life

Virgin Coconut Oil Organic
(✳ No P Required)

Kirkland Signature

Organic Virgin Coconut Oil (VCO)
(✳ No P Required)

Miditer

Organic Refined Bleached Deodorized Coconut Oil
(✳ No P Required)
Refined Bleached Deodorized Coconut Oil
(✳ No P Required)

Virgin Coconut Oil Organic
(✳ No P Required)

Vita Coco

(✳ No P Required)

Wholesome Pantry

Refined Organic Coconut Oil
(✳P Required)

Unrefined Organic Coconut Oil
(✳P Required)

COCONUT PRODUCTS

ALS

Desiccated Coconut Macaroon (Fine)
(✳ No P Required)

Miditer

Organic Coconut Cake
(✳ No P Required)
Organic Coconut Flour
(✳ No P Required)
Organic Coconut Water
(✳ No P Required)

COFFEE, PACKAGED

Amor Cafe

Cafe Organico Soluble Liofilizado (Organic Instant Coffee, Freeze-Dried)
(✳P Required)

Bestpresso

Regular Unflavored Ground
(P Required)

Bowl & Basket

Regular Unflavored Ground
(P Required)

Brooklyn Coffee House

Reg. & Decaf Unflavored Ground
(P Required)

Brooklyn Roasting Co.

Reg. & Decaf Unflavored Ground
(No P Required)

Cafesca

Freeze Dried Coffee
(✳P Required)

Chef's Quality

Regular Unflavored Ground
(No P Required)

Chock Full O' Nuts

Regular Unflavored Ground
(No P Required)

Coffea

Coffee
(✳P Required)

Decaf Coffee
(✳P Required)

Corim

Regular & Decaf Unflavored Coffee Instant Packs
(✳P Required)

Cosmopolitan

Regular Unflavored Ground
(No P Required)

Daniels Blend

Regular Unflavored Ground
(No P Required)

Ellis

Reg. & Decaf Unflavored Ground
(No P Required)

Essential Everyday

Regular Unflavored Ground
(No P Required)

European Coffee Classics

Regular Unflavored Ground
(No P Required)

Excellent Coffee

100% Colombian
(✳ No P Required)
Excellent Blend
(✳ No P Required)

Folgers

Regular & Decaf Unflavored Instant | Regular & Decaf Unflavored Ground
(No P Required)

Great Value

Regular Unflavored Ground
(No P Required)

Hena

Reg. & Decaf Unflavored Ground
(No P Required)

Hills Bros

Regular Unflavored Ground
(No P Required)

Kobricks

Coffee, Unflavored - Reg, Decaf
(✳P Required)

Kirkland Signature

Regular Unflavored Ground
(No P Required)

Maxwell House

Regular Unflavored Ground
(No P Required)

Nature's Promise

Regular Unflavored Ground
(No P Required)

Nescafe Taster's Choice

Reg. Unflavored Instant incl. House Blend & French Roast
(No P Required)

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

PESACH PRODUCT DIRECTORY 2025

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

Parker House/Pinnacle
Reg, & Decaf Unflavored Ground
(No P Required)

Price Chopper
Regular Unflavored Ground
(No P Required)

Sanka
Decaf Unflavored Instant
(P Required)

Supervalu
Regular Unflavored Ground
(No P Required)

Trader Joe's
Regular Unflavored Ground
(No P Required)

Viaggio Espresso
Regular Unflavored Ground
(No P Required)

Wegmans
Regular Unflavored Ground
(No P Required)

Weis
Regular Unflavored Ground
(No P Required)

White House/Pinnacle
Reg & Decaf Unflavored Ground
(No P Required)

COMMUNITY FOOD SERVICES

104 West! At Cornell University (Ithaca, NY)
Limited to kosher dining area displaying ✨P sign

Aventura at the Heights Assisted Living (7218 Park Heights Ave. Baltimore)
Meat dining ✨P; Dairy dining ✨P

Johns Hopkins Univ. (Balt.) Kasher Dining Area Café & Smokler Hillel Ctr.
All kosher dining services are certified ✨P or ✨P

Joseph Slifka Center for Jewish Life at Yale (New Haven, CT)
Meat dining only when bearing ✨P

King David Nursing & Rehab (4204 Old Milford Mill Rd, Balt)
Meat dining ✨P; Dairy dining ✨P

Kivo @ Franklin and Marshall University
Pre-sealed meals; only when bearing KFP on label
Kosher Comfort @ Douglas Dining Hall at University of Rochester
Meat dining only when bearing ✨P

Kosher Korner at Ithaca College (Ithaca, NY)
Meat and Dairy dining only when bearing a ✨P

Loaded Latke @ Rochester Institute of Tech.
Pre-sealed meals; only when bearing KFP on label

Noshery South at Muhlenberg College (Allentown, PA)
Meat dining only when bearing ✨P

Pure @ Penn State Univ.
Meat dining only when bearing ✨P

CONTACT LENS SOLUTION

All

CRAYOLA

All Crayola products are chometz-free with the EXCEPTION of Crayola Dough, Glitter Dots, and Easy Peel Crayon Pencils (which contain wheat and should be sold with the chometz). Silly Putty is fine. Please note that some Crayola dough products manufactured by their partner A1 Toys are chometz.

CREAM OF TARTAR

Schiff Food Products
Cream of Tartar
(✨ No P Required)

DAIRY PRODUCTS

Ko-Sure
Instant Hot Cocoa Mix
(✨P Required)

Instant Hot Cocoa Mix, Sugar Free
(✨P Required)

Mozzarella Cheese, Shredded
(✨P Required)

Muenster Cheese, Sliced & Bulk
(✨P Required)

Pride Of The Farm
2% Milk
(✨P Required)

Half & Half
(✨P Required)

Heavy Cream
(✨P Required)

Skim Milk
(✨P Required)

Whole Chocolate Milk
(✨P Required)
Only with KFP and code

Whole Vitamin D Milk
(✨P Required)

Shneider's
Crème Entière Whipping Cream
(✨P Required)

Parmigiano Reggiano Grated Cheese
(✨P Required)

DENTAL FLOSS, PICKS/ PRE-THREADED

Any unflavored (waxed or unwaxed) may be used.

DENTURES, BITE PLATES, BRACES, INVISALIGN

Clean thoroughly after one has finished eating chometz on Erev Pesach.

DEODORANTS / ANTIPERSPIRANTS

All that are applied in powder form may be used. This includes a solid stick powder. For full list of different varieties of these products see page 128.

PESACH PRODUCT DIRECTORY 2025

DETERGENTS, CLEANSERS

Ajax

(No P Required)

Amway when distributed in N. America

Bus. to Bus. Heavy Duty Degreaser | Bus. to Bus. Multi-Surface Cleaner | Pursue Disinfectant Cleaner
(✳️KFP/No STAR-K or P Required)

Clorox

(No P Required)

EcoSense

Tough & Tender® Concentrate
(✳️ No P Required)

Tub & Tile™ Bathroom Cleaner
(✳️ No P Required)

Essential Everyday

(No P Required)

Fantastik

(No P Required)

Lysol

(No P Required)

Melaleuca

(✳️ No P Required)

Tough & Tender Concentrate | Tub & Tile Bathroom Cleaner

Mr. Clean

(No P Required)

Murphy's

(No P Required)

Shaklee

Get Clean™ Basic-H2®
(✳️ No P Required)

Get Clean™ Basic-H2® Organic Super Cleaning Concentrate
(✳️ No P Required)

Basic-H® Concentrated Organic Cleaner, 5 Gallon
(✳️ No P Required)

Basic-H® Concentrated Organic Cleaner
(✳️ No P Required)

Get Clean™ Scour Off® Heavy Duty Paste
(✳️ No P Required)

Basic -G+ Germicide
(✳️ No P Required)

Soft Scrub

(No P Required)

Windex

(No P Required)

DETERGENTS, DISHWASHING

Ajax

(No P Required)

Cascade

(No P Required)

Dawn

(No P Required)

Ivory

(No P Required)

Palmolive

(No P Required)

DETERGENTS, LAUNDRY - LIQUID/PODS

Arm & Hammer

(No P Required)

Gain

(No P Required)

Xtra

(No P Required)

DETERGENTS, LAUNDRY - POWDER

Any with reliable kosher certification may be used on Passover.

EGGS

Should be purchased before Passover. Since chicken feed may contain chometz, it is customary not to eat eggs that were laid on Passover.

EYEDROPS

All

FACE POWDER

All

FINGER PAINTS

Most brands including Elmer's contain wheat or oats and should be sold and put away with the chometz.

FISH PRODUCTS

LIKE

Assorted Fresh Fish (portioned, whole, dressed, fillets)
Certified only when bearing the Hebrew signature of the supervising Rabbi in addition to the Star-K tape.
(✳️ No P Required)

FISH STORE/COUNTER

Market Maven (Balt., MD)

(✳️P Required)

Seven Mile Market Appetizing Dept (Balt., MD)

(✳️P Required)

Seven Seas Fish Dept at Seven Mile Market (Balt., MD)

(✳️P Required)

Shlomo's Meat Market (Baltimore, MD)

(✳️ No P Required)

FISH, FROZEN RAW

All frozen raw fish products should have reliable certifying agency Passover approval. If Passover-approved frozen fish is not available, or the frozen fish was already purchased without Passover approval, then it should be washed, ideally before Pesach. This should not be done over a Pesach sink.

FLAX SEED

Approved for Passover when purchased in whole grain form with no additives. Purchase from manufacturers that do not process chometz grains. Consumers are required to carefully check grains BEFORE PESACH for extraneous matter.

FLOWER FOOD

Do not use if label indicates that it is made in Holland or Netherlands, as it may be derived from chometz.

PRODUCT DIRECTORY

KASHERING GUIDELINES

QUICK REFERENCE LISTS & CHARTS

MEDICINE LIST

PERSONAL CARE LIST

KASHERING & SEDER GUIDE

ADDENDA: CHOMETZ LISTS

INDEX

PESACH PRODUCT DIRECTORY 2025

FRUIT, CANNED

California Delight

Canned Highland Papaya
(✳P Required)

Canned Mandarin Oranges
(✳P Required)

Canned Pineapple Chunks
(✳P Required)

Canned Pineapple Slices
(✳P Required)

Canned Pineapple Tidbits
(✳P Required)

Canned Pears in Water
(✳P Required)

Canned Pears in Syrup
(✳P Required)

Canned Tropical Fruit Cocktail
(✳P Required)

Unger's

Canned Pears in Light Syrup
(✳P Required)

Jellied Cranberry Sauce
(✳P Required)

Whole Cranberry Sauce
(✳P Required)

FRUIT, DRIED

Requires reliable KFP certification. Please note: Consumers are required to check each fig and date for insects.

Akdaglar Apricot

Whole Dried Apricots
(✳ No P Required)

Apriturk

Dried Apricots, Whole
(✳ No P Required)

Dried Apricots, Whole, Organic
(✳ No P Required)

Dried Natural Apricots, Whole
(✳ No P Required)

Baraka

Dried Apricots, Whole
(✳ No P Required)

Bozkale

Dried Apricots, Whole
(✳ No P Required)

Delizia

Dried Apricots, Whole
(✳ No P Required)

Empire

Dried Apricots, Whole
(✳ No P Required)

Ferit Erenler

Dried Apricots, Whole
(✳ No P Required)

Dried Apricots, Whole, Organic
(✳ No P Required)

Dried Natural Apricots, Whole
(✳ No P Required)

Fruitolia

Dried Apricots, Whole
(✳ No P Required)

Galil

Dried Apricots, Whole
(✳ No P Required)

Dried Figs, Whole
(✳ No P Required)

Happy Apricots

Apricots, Whole
(✳ No P Required)

Whole Apricots Organic
(✳ No P Required)

Whole Apricots Sulphured
(✳ No P Required)

Whole Apricots Unsulphured
(✳ No P Required)

Heavenly Harvest

Dried Apricots, Whole
(✳ No P Required)

Dried Apricots, Whole, Organic
(✳ No P Required)

Dried Natural Apricots, Whole
(✳ No P Required)

King

Dried Whole Apricots
(✳ No P Required)

Dried Whole Figs
(✳ No P Required)

Natural Food Source

Apricots, Whole
(✳ No P Required)

Özkale

Dried Apricots, Whole
(✳ No P Required)

Royal

Dates (Khudri/Sari/Fard/
Khanezi/Khalas/Zahidi/Naghal/
Majdoul)
(✳ No P Required)

Royal Palm

Dates (Ajwa/Sagai/Safawi/
Khudri/Mabroom/Sukari)
(✳ No P Required)

Sed Oasis

Dates
(✳ No P Required)

Smart Harvest

Apricots, Whole
(✳ No P Required)

Figs, Whole
(✳ No P Required)

Soleil

Dates
(✳ No P Required)

Sunny Fruit

Dried Apricots, Whole,
Unflavored

(✳ No P Required)

Dried Figs, Whole
(✳ No P Required)

Sunport

Dried Apricots, Whole
(✳ No P Required)

Sunsational Fruits

Dried Apricots, Whole,
Unflavored

(✳ No P Required)

Dried Figs, Whole

(✳ No P Required)

Sunshine Snacks

Dried Apricots, Whole
(✳ No P Required)

Dried Figs, Whole
(✳ No P Required)

Valley Diamond

Whole Apricots Sulphured
(✳ No P Required)

FRUIT, FRESH PRE-CUT

Del Monte

Packaged Fruits and Vegetables
(✳P Required)

FRUIT, FROZEN

All frozen unsweetened, additive-free (without syrup, citric acid, ascorbic acid, or vitamin C), whole, sliced or formed fruit may be used without Passover certification.

Cont'd on next page.

PESACH PRODUCT DIRECTORY 2025

The above applies to frozen fruits that do not have an issue with insect infestation, such as sliced peaches, melon balls and cranberries. No additional Passover symbol is required. However, frozen fruit that may be infested (e.g., strawberries) may only be used year-round, including Pesach, when bearing an approved Kashrus symbol.

Kosher Taste

IQF Mango Chunks

(✳P Required)

IQF Pineapple

(✳ No P Required)

Yerek

Frozen Cranberries

(✳P Required)

Frozen Cut Rhubarb

(✳P Required)

FRUIT, PASTE

Royal

Date Paste

(✳ No P Required)

Royal Palm

Date Paste

(✳ No P Required)

GEFILTE FISH

Benz's

Frozen, Classic Original, No Sugar, Twin Pack

(✳P Required)

GIFT BASKETS/PLATTERS

21st Century- (Ronkonkoma, NY)

(✳P Required)

The Candy Store - (Balt., MD)

(✳P Required)

GLOVES, RUBBER (LATEX)

All without inner powder coating may be used.

If label is not marked, turn glove inside out and rub on dark clothing. Check for powder. If it contains powder, do not use near food. Hospital disposable gloves may contain oatmeal as stated on the label and, if so,

should be sold and put away with the chometz.

GLUE

All Elmer's and Krazy Glue products are made of synthetic ingredients and may be used on Pesach.

Note: Elmer's Finger Paints contain chometz.

GRAPE JUICE

18K

Suco de Uva Tinto Integral -
(Whole Grape Juice)

(✳P Required)

Atid Yarok

Organic Red Grape Juice

(✳P Required)

Organic White Grape Juice

(✳P Required)

De La Rosa Real Foods

Organic Grape Juice

(✳P Required)

Organic White Grape Juice

(✳P Required)

Nitzat Haduvdevan

Organic Red Grape Juice

(✳P Required)

Organic White Grape Juice

(✳P Required)

HAND SANITIZER

Any that do not list alcohol or ethanol may be used. If the only alcohol listed is isopropyl alcohol, it may be used.

HEMP SEED

Approved for Passover when purchased in whole grain form with no additives. Purchase from manufacturers that do not process chometz grains. Consumers are required to carefully check grains BEFORE PESACH for extraneous matter.

HONEY

All honey requires KFP Certification.

HORSERADISH

Benz's

(✳P Required)

Noam Gourmet

Horseradish, No Sugar

(✳P Required)

Horseradish, Regular

(✳P Required)

Horseradish, Sharp

(✳P Required)

HOSPITALS

Bikur Cholim of Baltimore offers sealed ✳P meals at all area hospitals. Please note the sealed meals are delivered by Bikur Cholim upon request. Please contact Bikur Cholim at Office: 410.999.3700 ext. 105 or Text: 443.894.1023 www.baltimorebikurcholim.org

Bikur Cholim Hospitality Rooms are available at the following Baltimore area hospitals:

GBMC Hospitality Room

New main entrance, hall past the welcome desk Room 3281

Johns Hopkins Hosp. Room

Main floor Blalock #175

Sinai Hosp. Hospitality Room

off Blaustein Lobby and in ER in EMT Lounge

University of Maryland Hospitality Room

Gudelsky Building, 6th floor across from elevators

HYDROGEN PEROXIDE

All

ICE

All plain water bagged ice may be used.

ICE CREAM

Pride Of The Farm

Chocolate Ice Cream

(✳P Required)

Vanilla Ice Cream

(✳P Required)

INSECT/RODENT BAITS

All insecticide sprays may be used.

Baits may contain chometz and should be put away with the chometz unless one can determine that the bait is chometz-free.

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

PESACH PRODUCT DIRECTORY 2025

JUICES, FROZEN

Any 100% pure frozen orange or frozen white grapefruit juices without sweeteners, additives, preservatives or enrichments (e.g., calcium) added may be used.

All other frozen juice products require reliable KFP certification.

JUICES, LEMON

RealLemon Juice

(No P Required)

JUICES, LIME

RealLime Juice

(No P Required)

KETCHUP

Unger's

(★P Required)

KISHKA, PAREVE

Benz's

(★P Required)

Unger's

(★P Required)

LACTAID

See Milk, Lactose Free

MATZAH

Matzot Chabura Beit Shemesh

Hand Shmura Matzah; Wheat, Whole Wheat | Machine Shmura Matzah; Wheat, Whole Wheat | Machine Shmura Matzah Meal (P Required)

Rosinski - SIBR

Machine Matzah; Pain Azyme Wheat, Pain Azyme Wheat Matzah Meal (★P Required)

Seven Mile Market

Hand Shmura Matzah; Wheat, Whole Wheat (★P Required)

MATZAH, CHOCOLATE COVERED

There are brands of chocolate covered matzah on the market that are made from egg matzah and may be consumed only

by the sick or elderly. Carefully check the label

MATZAH, EGG

Matzah made with fruit juice or eggs, which includes "Kosher for Passover" Egg Matzah Crackers, Egg Matzah Tams, Chocolate Matzos, and Honey Matzos may not be eaten on Pesach according to Ashkenazic practice, except by the sick or elderly who cannot eat regular matzah and require egg matzah. Consult your rav. Please note: Even the sick and elderly cannot fulfill the obligation to eat matzah at the Seder with these types of matzos.

MATZAH, OAT

Matzot Chaburah Bet Shemesh

Machine Shemura Oat Matzah (★P Required)

Machine Oat Matzah

(★P Required)

Pupa Tzeilim Matzah Bakery

Hand Oat Gluten-Free Yoshon Shmura Matzah (P Required)

MAYONNAISE

Benz's

(★P Required)

Unger's

Regular & Light

(★P Required)

MEAT, RAW (BEEF, LAMB, VEAL), PACKAGED

All packaged raw meat products should be used with Passover approval from a reliable certifying agency.

Note: Ground beef is not always KFP; check with certifying agency.

The following raw unprocessed meats are certified by STAR-K:

Biereg Bros

Veal

(★ No P Required)

Glatt Mart (Brooklyn, NY Ave. M)

(★P Required)

Only packaged products with ★P

Glatt Ranch

(★P Required)

Grow and Behold Foods

(★ No P Required)

Holy Wagyu

(★ No P Required)

Kol Foods

(★ No P Required)

Kosh

(★ No P Required)

Leafy Creek Farms

(★ No P Required)

M&D Glatt

(★ No P Required)

Marble and Grain

(★ No P Required)

Market Maven (Balt., MD)

(★P Required)

Seven Mile Market

(★P Required)

Shlomo's Meat Market (Baltimore, MD)

(★P Required)

Wasserman & Lemberger (Baltimore, MD)

(★P Required)

The following raw meats are approved by Star-K without additional Passover symbol:

Aaron's

(No P Required)

Raw unprocessed (excl. ground beef)

Alle/Meal Mart

(No P Required)

Raw unprocessed (excl. ground beef)

Solomon's

(No P Required)

Raw unprocessed (excl. ground beef)

MEAT-DELICATESSEN STORE/COUNTER

Glatt Mart (Brooklyn, NY - Ave. M)

(★P Required)

Only packaged products with ★P

PRODUCT DIRECTORY

KASHERING GUIDELINES

QUICK REFERENCE LISTS & CHARTS

MEDICINE LIST

PERSONAL CARE LIST

KASHERING & SEDER GUIDE

ADDENDA: CHOMETZ LISTS

INDEX

PESACH PRODUCT DIRECTORY 2025

Market Maven (Balt, MD)
(✳️P Required)

Seven Mile Market (Balt., MD)
(✳️P Required)

Shlomo's Meat Market (Baltimore, MD)
(✳️P Required)

Wasserman & Lemberger (Baltimore, MD)
(✳️P Required)

MESH FOOD BAGS

GMAG
Polyester Mesh Cloth Mutton Bags
(✳️ No P Required)

MILK, LACTOSE FREE

Lactaid Brand Milk

This product is not Cholov Yisroel (contains enzyme of possible chometz origin that is *batel b'shishim*).

Milk may be used on Pesach if purchased BEFORE Pesach for those that require it.

Please note: Lactaid Caplets may contain chometz and may not be used on Pesach.

MINERAL OIL

All

NAIL POLISH

All

NAIL POLISH REMOVER

All

NUTS

Raw, whether they are slivered, whole or chopped nuts (e.g., almonds, pine nuts, walnuts, etc.) without preservatives or other additives, such as BHT or BHA in corn oil, are approved for Passover.

If label states that it is processed in a plant that processes kitniyos or chometz, then it requires a reliable KFP certification. The following processed nuts require KFP certification: Dry

roasted, toasted, blanched, and ground. Whole and half pecans are similar to any raw nuts mentioned above; however, pecan pieces and midget pecans must bear a KFP symbol. Many consider peanuts as kitniyos, which are not permissible on Pesach.

Cascade

Hazelnut Meal
(✳️ No P Required)
Hazelnuts (Filberts), Raw
(✳️ No P Required)
Hazelnuts in the Shell
(✳️ No P Required)

Linden Nut

Walnuts, In-Shell
(✳️ No P Required)
Walnuts, Shelled
(✳️ No P Required)

Poindexter

Walnuts, Raw, Chopped
(✳️ No P Required)
Walnuts, Raw, Meal
(✳️ No P Required)

Smart Harvest

Hazelnuts, Raw
(✳️ No P Required)

Stahmann's

Raw Pecans, Halves, Large and Extra Large Pieces
(✳️ No P Required)

Turkhan Foods

Almonds, In-Shell
(✳️ No P Required)
Almonds, Shelled (Raw)
(✳️ No P Required)
Almonds, Shelled (Steam Treated)
(✳️ No P Required)

OIL, AVOCADO

De La Rosa Real Foods

Avocado Oil
(✳️P Required)

OIL, GRAPESEED

De La Rosa Real Foods

Grapeseed Oil
(✳️P Required)

Pompeian

Grapeseed Oil
(✳️ No P Required)

OIL, OLIVE

Aci Yesil

Extra Virgin Olive Oil
(✳️P Required)
Organic Extra Virgin Olive Oil
(✳️P Required)
Virgin Olive Oil
(✳️P Required)

Adriana

Extra Virgin Olive Oil
(✳️P Required)
Organic Extra Virgin Olive Oil
(✳️P Required)
Virgin Olive Oil
(✳️P Required)

Al Ouedi

Extra Virgin Olive Oil
(✳️P Required)
Organic Extra Virgin Olive Oil
(✳️P Required)

Alfano

Extra Virgin Olive Oil
(✳️ No P Required)
Organic Extra Virgin Olive Oil
(✳️ No P Required)

Alhatoglu

Extra Virgin Olive Oil
(✳️P Required)
Organic Extra Virgin Olive Oil
(✳️P Required)
Virgin Olive Oil
(✳️P Required)

Aliwen

Extra Virgin Olive Oil
(✳️ No P Required)

Allegro

Extra Virgin Olive Oil
(✳️P Required)
Organic Extra Virgin Olive Oil
(✳️P Required)

Amish

Extra Virgin Olive Oil
(✳️P Required)
Organic Extra Virgin Olive Oil
(✳️P Required)
Virgin Olive Oil
(✳️P Required)

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

Bake & Tango

Extra Virgin Olive Oil
(✳ No P Required)

Organic Extra Virgin Olive Oil
(✳ No P Required)

Barrio

Extra Virgin Olive Oil
(✳P Required)

Organic Extra Virgin Olive Oil
(✳P Required)

Virgin Olive Oil
(✳P Required)

Bella Del Sol

Extra Virgin Olive Oil
(✳ No P Required)

Organic Extra Virgin Olive Oil
(✳ No P Required)

Bellencia

Extra Virgin Olive Oil
(✳P Required)

Organic Extra Virgin Olive Oil
(✳P Required)

Virgin Olive Oil
(✳P Required)

Benolio

Extra Virgin Olive Oil
(✳P Required)

Organic Extra Virgin Olive Oil
(✳P Required)

Virgin Olive Oil
(✳P Required)

Bestolio

Extra Virgin Olive Oil
(✳P Required)

Organic Extra Virgin Olive Oil
(✳P Required)

Virgin Olive Oil
(✳P Required)

Bitter Green

Extra Virgin Olive Oil
(✳P Required)

Organic Extra Virgin Olive Oil
(✳P Required)

Virgin Olive Oil
(✳P Required)

Brad's Organic

Extra Virgin Olive Oil
(✳P Required)

Organic Extra Virgin Olive Oil
(✳P Required)

Virgin Olive Oil
(✳P Required)

Bucca

Extra Virgin Olive Oil
(✳P Required)

Organic Extra Virgin Olive Oil
(✳P Required)

Virgin Olive Oil
(✳P Required)

C.H.O.

Extra Virgin Olive Oil
(✳ No P Required)

Organic Extra Virgin Olive Oil
(✳ No P Required)

Casa del Agua

Extra Virgin Olive Oil
(✳ No P Required)

Castellano

Extra Virgin Olive Oil
(✳P Required)

Organic Extra Virgin Olive Oil
(✳P Required)

Virgin Olive Oil
(✳P Required)

Central Market

Extra Virgin Olive Oil
(✳ No P Required)

Chefsolio

Extra Virgin Olive Oil
(✳P Required)

Organic Extra Virgin Olive Oil
(✳P Required)

Virgin Olive Oil
(✳P Required)

Ciento Uno

Extra Virgin Olive Oil
(✳P Required)

Organic Extra Virgin Olive Oil
(✳P Required)

Cleopatra

Extra Virgin Olive Oil
(✳P Required)

Coffee Parrot

Extra Virgin Olive Oil
(✳P Required)

Organic Extra Virgin Olive Oil
(✳P Required)

Virgin Olive Oil
(✳P Required)

Coolive

Extra Virgin Olive Oil
(✳P Required)

Organic Extra Virgin Olive Oil
(✳P Required)

Virgin Olive Oil
(✳P Required)

De La Rosa Real Foods

Extra Virgin Olive Oil
(✳P Required)

Organic Extra Virgin Olive Oil
(✳P Required)

Desen

Extra Virgin Olive Oil
(✳P Required)

Organic Extra Virgin Olive Oil
(✳P Required)

Virgin Olive Oil
(✳P Required)

Dorato

Extra Virgin Olive Oil
(✳P Required)

Organic Extra Virgin Olive Oil
(✳P Required)

Durra

Extra Virgin Olive Oil
(✳P Required)

Eliana

Extra Virgin Olive Oil
(✳P Required)

Organic Extra Virgin Olive Oil
(✳P Required)

Virgin Olive Oil
(✳P Required)

Ena

Extra Virgin Olive Oil
(✳P Required)

Organic Extra Virgin Olive Oil
(✳P Required)

Virgin Olive Oil
(✳P Required)

Eterno

Extra Virgin Olive Oil
(✳P Required)

Organic Extra Virgin Olive Oil
(✳P Required)

Virgin Olive Oil
(✳P Required)

EVOO

Extra Virgin Olive Oil
(✳P Required)

PESACH PRODUCT DIRECTORY 2025

Organic Extra Virgin Olive Oil
(✳P Required)

Virgin Olive Oil
(✳P Required)

Food Cellar

Extra Virgin Olive Oil
(✳P Required)

Organic Extra Virgin Olive Oil
(✳P Required)

Virgin Olive Oil
(✳P Required)

Forelli

Extra Virgin Olive Oil
(✳P Required)

Ghazala

Extra Virgin Olive Oil
(✳ No P Required)

Virgin Olive Oil
(✳ No P Required)

Gold River

Extra Virgin Olive Oil
(✳P Required)

Organic Extra Virgin Olive Oil
(✳P Required)

Golden Plate

Organic Extra Virgin Olive Oil
(✳P Required)

Graziano

Extra Virgin Olive Oil
(✳P Required)

Greenist

Extra Virgin Olive Oil
(✳P Required)

Organic Extra Virgin Olive Oil
(✳P Required)

Virgin Olive Oil
(✳P Required)

Imperial Delights

Extra Virgin Olive Oil
(✳ No P Required)

Organic Extra Virgin Olive Oil
(✳ No P Required)

IOS

Extra Virgin Olive Oil
(✳P Required)

Organic Extra Virgin Olive Oil
(✳P Required)

Virgin Olive Oil
(✳P Required)

Italione

Extra Virgin Olive Oil
(✳P Required)

Organic Extra Virgin Olive Oil
(✳P Required)

Virgin Olive Oil
(✳P Required)

Jaencoop

(✳P Required)

Virgin Olive Oil
(✳P Required)

Jasmin

Extra Virgin Olive Oil
(Conventional/Organic)
(✳P Required)

Virgin Olive Oil (Conventional/
Organic)
(✳P Required)

Kekik

Extra Virgin Olive Oil
(✳P Required)

Organic Extra Virgin Olive Oil
(✳P Required)

Virgin Olive Oil
(✳P Required)

Kennes

Extra Virgin Olive Oil
(✳P Required)

Organic Extra Virgin Olive Oil
(✳P Required)

Virgin Olive Oil
(✳P Required)

Kidsolio

Extra Virgin Olive Oil
(✳P Required)

Organic Extra Virgin Olive Oil
(✳P Required)

Virgin Olive Oil
(✳P Required)

Kingsolio

Extra Virgin Olive Oil
(✳P Required)

Organic Extra Virgin Olive Oil
(✳P Required)

Virgin Olive Oil
(✳P Required)

Kirkland

100% Spanish Extra Virgin
Olive Oil
(✳P Required)

Kristal

Extra Virgin Olive Oil
(✳P Required)

Kristal Anatolia

Extra Virgin Olive Oil
(✳P Required)

Kristal Uzman Eller

Extra Virgin Olive Oil
(✳P Required)

La Criolla

Extra Virgin Olive Oil
(✳P Required)

Organic Extra Virgin Olive Oil
(✳P Required)

Virgin Olive Oil
(✳P Required)

La Marca

Extra Virgin Olive Oil
(✳P Required)

Organic Extra Virgin Olive Oil
(✳P Required)

Virgin Olive Oil
(✳P Required)

Litaly

Extra Virgin Olive Oil
(✳P Required)

Organic Extra Virgin Olive Oil
(✳P Required)

Virgin Olive Oil
(✳P Required)

Little Oliver

Extra Virgin Olive Oil
(✳P Required)

Organic Extra Virgin Olive Oil
(✳P Required)

Virgin Olive Oil
(✳P Required)

Luci De Carthage

Extra Virgin Olive Oil
(✳P Required)

Organic Extra Virgin Olive Oil
(✳P Required)

Mama Lucia

Extra Virgin Olive Oil
(✳P Required)

Member's Selection

Organic Extra Virgin Olive Oil
(✳ No P Required)

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

PESACH PRODUCT DIRECTORY 2025

Merida

Extra Virgin Olive Oil
(★ No P Required)

Milasolio

Extra Virgin Olive Oil
(★P Required)

Organic Extra Virgin Olive Oil
(★P Required)

Virgin Olive Oil
(★P Required)

Moresh

Extra Virgin Olive Oil
★ No P Required

Noor Carthage

Extra Virgin Olive Oil
(★P Required)

Organic Extra Virgin Olive Oil
(★P Required)

Oilyssa

Extra Virgin Olive Oil
(Conventional/Organic)
(★P Required)

Virgin Olive Oil (Conventional/
Organic)
(★P Required)

OlioEVOO

Extra Virgin Olive Oil
(★P Required)

Organic Extra Virgin Olive Oil
(★P Required)

Virgin Olive Oil
(★P Required)

Oliopure

Extra Virgin Olive Oil
(★P Required)

Organic Extra Virgin Olive Oil
(★P Required)

Virgin Olive Oil
(★P Required)

Oliovita

Extra Virgin Olive Oil
(★P Required)

Olivar De Segura

Extra Virgin Olive Oil
(★P Required)

Extra Virgin Olive Oil Organic
(★P Required)

Olive Works

Extra Virgin Olive Oil
(★P Required)

Organic Extra Virgin Olive Oil
(★P Required)

Virgin Olive Oil
(★P Required)

Olivehills

Extra Virgin Olive Oil
(★P Required)

Olizzi

Extra Virgin Olive Oil
(★P Required)

Organic Extra Virgin Olive Oil
(★P Required)

Virgin Olive Oil
(★P Required)

Organic Harvest

Extra Virgin Olive Oil
(★ No P Required)

Organic Extra Virgin Olive Oil
(★ No P Required)

Oro Bailen

Extra Virgin Olive Oil, Arbequina
(★ No P Required)

Extra Virgin Olive Oil, Frantoio
(★ No P Required)

Extra Virgin Olive Oil, Gift Variety
Box (Picual, Arbequina, Frantoio,
Hojiblanca)
(★ No P Required)

Extra Virgin Olive Oil, Hojiblanca
(★ No P Required)

Extra Virgin Olive Oil, Picual
★ No P Required

Oro de Génave

Extra Virgin Olive Oil Organic
(★P Required)

Paloma

Extra Virgin Olive Oil
(★P Required)

Organic Extra Virgin Olive Oil
(★P Required)

Virgin Olive Oil
(★P Required)

Pompeian

100% Spanish Extra Virgin
Olive Oil
(★ No P Required)

California Dream Extra Virgin
Olive Oil
(★ No P Required)

Early Harvest Extra Virgin Olive
Oil, Fresh & Fruity
(★ No P Required)

Extra Virgin Olive Oil
(★ No P Required)

Extra Virgin Olive Oil Arbequina
(★ No P Required)

Extra Virgin Olive Oil Three
Branches, Smooth & Fruity
(★ No P Required)

Fusion Extra Virgin Olive Oil
(★ No P Required)

Gourmet Selection Extra Virgin
Olive Oil, Fresh & Fruity
(★ No P Required)

Grapeseed Oil
(★ No P Required)

November Moon Extra Virgin
Olive Oil
(★ No P Required)

Organic Extra Virgin Olive Oil
(★ No P Required)

Organic Extra Virgin Olive Oil
Unfiltered
(★ No P Required)

Organic Robust Extra Virgin
Olive Oil
(★ No P Required)

Organic Smooth Extra Virgin
Olive Oil
(★ No P Required)

Robust Extra Virgin Olive Oil
(★ No P Required)

Smooth Extra Virgin Olive Oil
(★ No P Required)

Pons

Extra Virgin Olive Oil
(★ Required)

Rahma

Extra Virgin Olive Oil
(★P Required)

Organic Extra Virgin Olive Oil
(★P Required)

Riviere D'or

Extra Virgin Olive Oil
(★P Required)

Organic Extra Virgin Olive Oil
(★P Required)

San Marco

Extra Virgin Olive Oil
(★P Required)

Saro Taormina

Extra Virgin Olive Oil
(★ No P Required)

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

PESACH PRODUCT DIRECTORY 2025

Organic Extra Virgin Olive Oil
(✳ No P Required)

Sofila

Extra Virgin Olive Oil
(✳P Required)

Organic Extra Virgin Olive Oil
(✳P Required)

Virgin Olive Oil
(✳P Required)

Solfrut

Extra Virgin Olive Oil
(✳P Required)

Stella Maris

Extra Virgin Olive Oil
(✳ No P Required)

Organic Extra Virgin Olive Oil
(✳ No P Required)

Stella Marris

Extra Virgin Olive Oil
(✳P Required)

Organic Extra Virgin Olive Oil
(✳P Required)

Virgin Olive Oil
(✳P Required)

SunFresh

Extra Virgin Olive Oil
(✳P Required)

Tazah

Extra Virgin Olive Oil
(✳P Required)

Terra Delyssa

Extra Virgin Olive Oil
(✳P Required)

Truva

Extra Virgin Olive Oil
(✳P Required)

Organic Extra Virgin Olive Oil
(✳P Required)

Virgin Olive Oil
(✳P Required)

Verde Segura

Extra Virgin Olive Oil, Organic,
with Protected Designation of
Origin "Sierra de Segura"
(✳P Required)

Vilolio

Extra Virgin Olive Oil
(✳P Required)

Organic Extra Virgin Olive Oil
(✳P Required)

Virgin Olive Oil
(✳P Required)

Vitalia

Extra Virgin Olive Oil
(✳P Required)

Organic Extra Virgin Olive Oil
(✳P Required)

Virgin Olive Oil
(✳P Required)

Wegmans FYFGA

Extra Virgin Olive Oil
(✳ No P Required)

White Castle

Extra Virgin Olive Oil
(✳P Required)

Organic Extra Virgin Olive Oil
(✳P Required)

Virgin Olive Oil
(✳P Required)

Zayit

Extra Virgin Olive Oil
(✳P Required)

Organic Extra Virgin Olive Oil
(✳P Required)

Virgin Olive Oil
(✳P Required)

Zaytun

Extra Virgin Olive Oil
(✳P Required)

OIL, SPRAY

LIBRE

Extra Virgin Olive Oil Spray
(✳P Required)

Pompeian

100% Avocado Oil, Non-Stick
Cooking Spray
(✳ No P Required)

Organic Extra Virgin Olive Oil
Spray
(✳ No P Required)

Wellsley Farms

Avocado Oil Spray
(✳ No P Required)

Organic Extra Virgin Olive Oil
Spray
(✳ No P Required)

ORANGE JUICE

Requires KFP Certification.

OVEN CLEANER

Easy Off

(No P Required)

Shaklee

Get Clean Scour Off Heavy-Duty
Paste
(✳ No P Required)

PAPER/PLASTIC DISPOSABLES

Aluminum Foil Products

All

Bags, Paper

For cold use only

Bags, Plastic

All

Coffee Filters, Paper

All

Crockpot Liners

All

Cupcake Holders, Foil

All

Cupcake Holders/Baking Cups, Paper

If You Care

(✳P Required)

Palisades Paper

(✳P Required)

Paperchef

(✳ No P Required)

Cups, Waxed Paper

For cold use only

Cups, Plastic Coated Paper

For cold use only

Cutlery, Plastic

All

Paper Napkins

All

Paper Towel Rolls

Any brand may be used in the following manner: The first three sheets and the last sheet attached to the cardboard should not come into direct contact with food, since a corn starch based glue may be used. (If using rolls of half-sized sheets, this rule applies to the first four and the last two sheets.) The rest of the roll may be used with hot or cold foods.

Plastic Wraps

All

Plates, Paper

Require KFP Certification.

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

PESACH PRODUCT DIRECTORY 2025

Plates, Plastic

All

Plates, Plastic Coated Paper

For cold use only

Styrofoam Plates & Cups

The problems associated with styrofoam are not a Pesach issue. They may contain ingredients that are non-kosher; however, they are free of chometz. Those who use styrofoam year-round may use it on Pesach.

Tablecloths

All clear plastic, non-powdered may be used. Ensure that the plastics (even when using "pre-cut" tablecloths) are not attached to avoid halachic issues related to Shabbos & Yom Tov.

PARCHMENT PAPER/ PANLINERS

Amber Paper

(★ No P Required)

Bake Clean

(★ No P Required)

Bakers Lane

(★P Required)

Brown Paper Goods

(★P Required)

Bunzl Primesource

(★ No P Required)

Care Free

(★ No P Required)

Carnation

(★ No P Required)

Central Coated Products

(★ No P Required)

Chef Elite

(★ No P Required)

First Mark

(★ No P Required)

Georgia-Pacific

(★ No P Required)

GRP (Global Royal Products)

(★ No P Required)

Handy Wacks

(★ No P Required)

H-E-B

(★ No P Required)

If You Care

(★P Required)

Kirkland Signature

(★ No P Required)

Loblaw No Name

(★ No P Required)

Master Baker

(★ No P Required)

Norpak

(★ No P Required)

Nova

(★P Required)

Paperchef

(★ No P Required)

Propack

(★ No P Required)

siLBAKE

(★ No P Required)

Sunset

(★ No P Required)

ULINE

(★ No P Required)

Victoria Bay

(★ No P Required)

PICKLED PRODUCTS

Unger's

Gherkins

(P Required)

Pickle Chips

(P Required)

Pickles, Garlic

(P Required)

Pickles, Half Sour

(★P Required)

PLAY-DOH

Contains chometz and should be sold before Pesach.

POLISH, FURNITURE

All may be used.

POLISH, SHOE

All

POLISH, SILVER/METAL

Goddard's

(No P Required)

Hagerty

(No P Required)

Weiman

(No P Required)

Wright's

(No P Required)

POULTRY, RAW, PACKAGED

All packaged raw chicken products should be used with Passover approval from a reliable certifying agency. The following are approved by STAR-K:

Aaron's

(No P Required)

Empire

(No P Required)

Glatt Mart (Brooklyn, NY Ave. M)

(★P Required)

KJ Poultry

(No P Required)

Kol Foods

(★ No P Required)

Kosh

(★ No P Required)

Market Maven (Baltimore)

(★P Required)

Marvid

(No P Required)

Mesorah Farms

(No P Required)

Premier Poultry

(★ No P Required)

Quality Kosher Poultry

(★ No P Required)

Seven Mile Market (Baltimore)

(★P Required)

Shlomo's Meat Market (Baltimore, MD)

(★P Required)

Wasserman & Lemberger (Baltimore, MD)

(★P Required)

Wise Organics Pastures

(★ No P Required)

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

PESACH PRODUCT DIRECTORY 2025

PREPARED FOODS

Bowl & Basket

Chicken Broth, KFP
(✳P Required)

Essicatá Salami Chips

Garlic Salami Chips
(✳P Required)

Original Salami Chips
(✳P Required)

Pepperoni Salami Chips
(✳P Required)

Spicy Salami Chips
(✳P Required)

Exodus Foods Beef Jerky

Bar B Que Beef Jerky
(✳P Required)

Original Beef Jerky
(✳P Required)

Spicy Beef Jerky
(✳P Required)

Sweet Chipotle Beef Jerky
(✳P Required)

Exodus Foods Salami Chips

Garlic Salami Chips
(✳P Required)

Original Salami Chips
(✳P Required)

Pepperoni Salami Chips
(✳P Required)

Spicy Salami Chips
(✳P Required)

Glatt Mart (Brooklyn, NY Ave. M)

(✳P Required)

Noam Gourmet

Onion Bagels, Gluten Free
(✳P Required)

Pizza Bagels, Gluten Free
(✳P Required)

Pizza Squares, Gluten Free
(✳P Required)

Plain Bagels, Gluten Free
(✳P Required)

Shoprite

Chicken Broth, KFP
(✳P Required)

Seven Mile Market (Baltimore, MD)

(✳P Required)

✳P sign/label (non-gebrokts)

Soupergirl

Assorted Soups
(✳P Required)

Tabatchnick

Cabbage Soup - Passover
(Frozen)

(✳P Required)

Chicken Broth - Passover
(✳P Required)

Classic Wholesome Chicken
Broth - Passover

(✳P Required)

Old Fashioned Potato Soup -
Passover (Frozen)

(✳P Required)

Summerbeet & Cabbage Soup -
Passover (Frozen)

(✳P Required)

Tomato Basil Soup - Passover
(Frozen)

(✳P Required)

QUINOA

Quinoa is Kosher l'Pesach and is not related to the five types of chometz grains, millet or rice. However, because there is a possibility that quinoa grows in proximity to chometz grains and may be processed in facilities that compromise its Kosher for Passover status, quinoa should be accepted only with a reliable Kosher for Passover approval. In addition, there have been infestation issues in many brands of quinoa. We recommend quinoa be checked prior to use.

The following are certified by the Star-K:

Natural Earth

(✳P Required)

RAISINS

Approved for Passover use only when "oil" does not appear in the ingredient panel.

Bowl and Basket

(No P Required)

Great Value

(No P Required)

Southern Grove

(No P Required)

Sun Valley Raisins

(No P Required)

Trader Joe's

(No P Required)

Wegmans

(No P Required)

Weis

(No P Required)

RUBBER BANDS, ORTHODONTIC

Rinse well with cold water before Pesach.

RUBBING ALCOHOL (AS ISOPROPYL ALCOHOL)

Any may be used for external use.

SALT

All brands of non-iodized salt that do not contain dextrose or polysorbates may be used. Even if it contains magnesium carbonate or sodium silicate it is fine to use on Pesach.

SAUCES/DIPS

Unger's

BBQ Sauce
(✳P Required)

Chicken Sauce
(✳P Required)

Duck Sauce
(✳P Required)

Rib Sauce
(✳P Required)

Salsa Sauce
(✳P Required)

Tomato Sauce
(✳P Required)

SCOURING PADS/ SPONGES

Any without soap may be used.

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

PESACH PRODUCT DIRECTORY 2025

SELTZER

Any unflavored seltzer that does not list any citrates as an ingredient may be used.

All flavored seltzer requires KFP certification.

SODA

Coca-Cola Classic

"OU P" on bottle cap
Classic Coke | Diet Coke
(P Required)

Pepsi

Pepsi "KP" on bottle cap
Pepsi Cola (regular) – 2 Liter | Diet
Pepsi – 2 Liter
(P Required)

SOY MILK

Soy Milk is made from kitniyos and may possibly contain chometz. Under normal circumstances, one may not consume it on Pesach. See page 52.

SPICES & SEASONINGS

Pure spices, spice blends and seasonings require reliable KFP certification.

International Spice

Cumin, Ground
(P Required)

Pereg Natural Foods

Black Pepper - Whole, Crushed, Ground
(✱ No P Required)

Cassia - Whole, Crushed, Ground
(✱ No P Required)

Ginger - Whole, Crushed, Ground
(✱ No P Required)

Nutmeg - Whole, Crushed, Ground
(✱ No P Required)

Turmeric - Whole, Crushed, Ground
(✱ No P Required)

White Pepper - Whole, Crushed, Ground
(✱ No P Required)

SUGAR, BROWN/OTHER

Brown sugar, confectioners sugar, and vanilla sugar require KFP certification.

SUGAR, GRANULATED

All pure cane or beet sugar with no dextrose added may be used.

SUGAR SUBSTITUTES

Gefen

Harmony Sweetener Zero
Calories
(P Required)

Lieber's

Stevia Sweetees
(P Required)

Sucralis

Low Calorie Sweetener
(✱P Required)

TEA BAGS, DECAF

Swee-Touch-Nee

(P Required)

TEA BAGS, REGULAR

All herbal, flavored or decaffeinated tea bags require KFP symbol

Better Valu

Reg Unflav
(No P Required)

Food Club

Reg Unflav
(No P Required)

Lidl

Reg Unflav
(No P Required)

Lipton

Reg Unflav
(No P Required)

Newman's Own Organics

Reg Unflav
(No P Required)

Royal Club

Reg Unflav
(No P Required)

Signature Select

Reg Unflav
(No P Required)

Stop & Shop

Reg Unflav
(No P Required)

TOMATO PASTE

Martin's International
Double Concentre de Tomates
(Tomato Paste)
(✱P Required)

TOMATOES, SUNDRIED

Cento

Turkish RTE Sun-Dried Tomato
Halves (SO2)
(✱P Required)

TOOTHPICKS

Any unflavored may be used.

TUNA, CANNED

Benz's

(✱P Required)

California Delight

(✱P Required)

VEG. FRESH PEELLED - OTHER

365

Organic Peeled Garlic
With no additives and must say
Product of USA
(✱ No P Required)

Chef Cuisine

Peeled Garlic
With no additives and must say
Product of USA
(✱ No P Required)

Endico Potatoes

Butternut Squash
Certified Bishul Yisroel when
labeled Star-K.
(✱ No P Required)

First Street

Peeled Garlic
With no additives and must say
Product of USA
(✱ No P Required)

Five Star

Peeled Garlic
With no additives and must say
Product of USA
(✱ No P Required)

Fresh Express

Packaged Salads and Vegetables
(✱P Required)

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

PESACH PRODUCT DIRECTORY 2025

Giant Eagle

Packaged Salads and Vegetables
(✳️ P Required)

Little Salad Bar

Peeled Garlic
With no additives and must say
Product of USA
(✳️ No P Required)

Pop's Valley

Peeled Garlic
With no additives and must say
Product of USA
(✳️ No P Required)

Queen Anne

Peeled Garlic
With no additives and must say
Product of USA
(✳️ No P Required)

Sequoia Packaging

Peeled Garlic
With no additives and must say
Product of USA
(✳️ No P Required)

Spice World

Peeled Garlic, Diced
With no additives and must say
Product of USA
(✳️ No P Required)
Peeled Garlic, Whole
With no additives and must say
Product of USA
(✳️ No P Required)

West Creek

Bulk Garlic, Whole
With no additives and must say
Product of USA
(✳️ No P Required)
Peeled Garlic
With no additives and must say
Product of USA
(✳️ No P Required)

VEG. FRESH PEELED - CARROTS

Fresh-peeled carrots that are whole, cut or shredded require KFP certification.

VEG. FRESH PEELED - POTATOES

Fresh peeled potatoes require KFP certification.

VEG. FRESH PKGD. SALADS

All fresh packaged salads require KFP certification. All fresh packaged salads certified by STAR-K are Kosher for Passover only when bearing the STAR-K P symbol.

VEGETABLES, CANNED / JARRED

California Delight

Hearts of Palm
(✳️ P Required)
Mushrooms
(✳️ P Required)

Martin's International

Whole Hearts of Palm
(✳️ P Required)

Unger's

Mushrooms, Canned
(✳️ P Required)
Mushrooms, Pieces & Stems
(✳️ P Required)
Mushrooms, Whole Button
(✳️ P Required)
Peppers, Cherry - Hot
(✳️ P Required)
Peppers, Sliced
(✳️ P Required)
Peppers, Sweet
(✳️ P Required)

VEGETABLES, FROZEN

Kosher Taste

Butternut Squash, IQF
(✳️ P Required)
Frozen Diced Mixed Peppers
(✳️ P Required)
Frozen Mixed Pepper Strips
(✳️ P Required)
IQF Onions, Diced
(✳️ P Required)
Riced Butternut Squash, IQF
(✳️ P Required)

Snow Fresh

Butternut Squash
Certified Bishul Yisroel when labeled Star-K.
(✳️ No P Required)

Yerek

Frozen Diced Beets
(✳️ P Required)

Frozen Diced Sweet Potatoes
(✳️ P Required)

VINEGAR

Requires reliable KFP certification
Unger's
Vinegar
(✳️ P Required)

WATER

Any bottled filtered, spring or distilled water does not require certification, even if it includes fluoride or minerals.

The following waters require KFP certification: Flavored; containing citrate or zinc lactate; and 5 gallon containers (since they are reused).

WAX PAPER

Cut-Rite

(No P Required)

Essential Everyday

(No P Required)

HomeLife

(No P Required)

Giant

(No P Required)

Master Wrap

(No P Required)

Natural Value

(No P Required)

Publix

(No P Required)

Reynolds

(No P Required)

ShopRite

(No P Required)

Shurfine

(No P Required)

Waxtex

(No P Required)

Wegmans

(No P Required)

Weis

(No P Required)

WHIPPED TOPPING

Unger's

Whip, Non-Dairy Topping
(✳️ P Required)

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

STAR-D P NON-CHOLOV YISROEL PRODUCTS 2025



COFFEE WHITENER/CREAMER

Lehigh Valley Dairies

Fresh Heavy Whipping Cream

✳️ Passover

Tuscan Dairy Farms

Heavy Cream 40% (bottles and cartons)

✳️ Passover

MILK

In areas where Kosher for Passover milk is not available, milk should be purchased before Passover. The following are STAR-D Dairy KFP:

Country Delight

1% Low Fat Milk

✳️ with P-25 in inkjet

2% Reduced Fat Milk

✳️ with P-25 in inkjet

Homogenized Vitamin D Milk

✳️ with P-25 in inkjet

Dairy Pure

2% Reduced Fat Milk

✳️ with P-25 in inkjet

Fat Free Milk

✳️ with P-25 in inkjet

Homogenized Vitamin D Milk

✳️ with P-25 in inkjet

Derle/Hygrade

1% Low Fat Milk

✳️ with P-25 in inkjet

2% Reduced Fat Milk

✳️ with P-25 in inkjet

Fat Free Milk

✳️ with P-25 in inkjet

Half & Half

✳️ with P-25 in inkjet

Homogenized Vitamin D Milk

✳️ with P-25 in inkjet

Foodtown

1% Low Fat Milk

✳️ with P-25 in inkjet

2% Reduced Fat Milk

✳️ with P-25 in inkjet

Fat Free Milk

✳️ with P-25 in inkjet

Homogenized Vitamin D Milk

✳️ with P-25 in inkjet

Great Value

1% Low Fat Milk

✳️ with P-25 in inkjet

2% Reduced Fat Milk

✳️ with P-25 in inkjet

Fat Free Milk

✳️ with P-25 in inkjet

Homogenized Vitamin D Milk

✳️ with P-25 in inkjet

Homogenized Vitamin D Whole Milk

✳️ with P-25 in inkjet

Jewel

1% Lowfat Milk

✳️ with P-25 in inkjet

2% Reduced Fat Milk

✳️ with P-25 in inkjet

Fat Free Milk

✳️ with P-25 in inkjet

Vitamin D Milk

✳️ with P-25 in inkjet

Kemps

1% Lowfat Milk

✳️ with P-25 in inkjet

2% Reduced Fat Milk

✳️ with P-25 in inkjet

Fat Free Milk

✳️ with P-25 in inkjet

Vitamin D Milk

✳️ with P-25 in inkjet

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

STAR-D P NON-CHOLOV YISROEL PRODUCTS 2025



Kreider Farms Milk

Fat Free Milk

☪ and states Kosher for Passover on cap

Half & Half Cream

☪ and states Kosher for Passover on cap

Heavy Cream

☪ and states Kosher for Passover on cap

Low Fat Milk

☪ and states Kosher for Passover on cap

Reduced Fat Milk

☪ and states Kosher for Passover on cap

Whole Vitamin D Chocolate Milk

☪ and states Kosher for Passover on cap

Whole Vitamin D Milk

☪ and states Kosher for Passover on cap

Lehigh Valley Dairies

1% Low Fat Milk

☪ with P-25 in inkjet

2% Reduced Fat Milk

☪ with P-25 in inkjet

Fat Free Milk

☪ with P-25 in inkjet

Fresh Half & Half

☪ with P-25 in inkjet

Homogenized Vitamin D Milk

☪ with P-25 in inkjet

Homogenized Vitamin D Whole Milk

☪ with P-25 in inkjet

Lucerne

1% Lowfat Milk

☪ with P-25 in inkjet

2% Reduced Fat Milk

☪ with P-25 in inkjet

Fat Free Milk

☪ with P-25 in inkjet

Vitamin D Milk

☪ with P-25 in inkjet

McCaffrey's Food Markets

2% Reduced Fat Milk

☪ and states Kosher for Passover on cap

Fortified Fat Free Milk

☪ and states Kosher for Passover on cap

Low Fat Milk

☪ and states Kosher for Passover on cap

Vitamin D Milk

☪ and states Kosher for Passover on cap

Swiss Premium

2% Reduced Fat Milk

☪ with P-25 in inkjet

Fat Free Milk

☪ with P-25 in inkjet

Homogenized Vitamin D Milk

☪ with P-25 in inkjet

Tuscan Dairy Farms

1% Low Fat Milk

☪ with P-25 in inkjet

2% Reduced Fat Milk

☪ with P-25 in inkjet

Fat Free Milk

☪ with P-25 in inkjet

Homogenized Vitamin D Milk

☪ with P-25 in inkjet

PREPARED FOODS

Tabatchnick

Cream of Mushroom Soup - Passover (Frozen)

☪ Passover

Creamed Spinach - Passover (Frozen)

☪ Passover

Creamy New England Potato Soup - Passover (Frozen)

☪ Passover

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

STAR-S NON-KITNIYOT PRODUCTS 2025

KOSHER L'PESACH FOR BOTH SEPHARDIM AND ASHKENAZIM



STAR-S is a division of STAR-K dedicated to providing for the kashrut needs of Sephardic consumers. Rav Emanuel Goldfeiz *shlit"á* is the Rav Hamachshir of STAR-S.

ALCOHOLIC BEVERAGES

Brandy

Brandy X.O Avraham
(Star-S Passover)

De La Rosa Real Foods

Eminence Late Harvest Sweet
Furmint Icewine
(Star-S Passover)

Dry Red Wine

Binah Merlot
(Star-S Passover)

Lev St. Laurent
(Star-S Passover)

Oneg Pinot Noir
(Star-S Passover)

Shiraz 248
(Star-S Passover)

Yakeer Cabernet Sauvignon
(Star-S Passover)

Dry White Wine

Chai 18 - Riesling Italo
(Star-S Passover)

Revere 13 - Dry Yellow Muscat
(Rare)
(Star-S Passover)

Sasson Sauvignon - Sauvignon
Blanc
(Star-S Passover)

Simcha Chardonnay
(Star-S Passover)

Taryag Gruner Veltliner
(Star-S Passover)

Grappa

Grappa 511
(Star-S Passover)

Meiron 36
(Star-S Passover)

Late Harvest

Ashray Chardonnay - Sweet Late
Harvest Chardonnay
(Star-S Passover)

Shaarei Orrah - Sweet Late
Harvest Blaufrankisch
(Star-S Passover)

Noble Sweet & Iced Wines

Donash 702 - Trocken Beeren
Auslese
(Star-S Passover)

Kinnerett - Beeren Auslese
Scheurebe
(Star-S Passover)

Prince Valenti - Noble Ice Wine -
Welsch Riesling
(Star-S Passover)

Vilnius Ice Wine - Scheurebe
(Star-S Passover)

Sparkling White Wine

Ur Kasdim - Muscat Ottonel
(Star-S Passover)

Yayin Regal - Welsch Riesling
(Star-S Passover)

Sweet Red Wine

Yarum Malka Kiddush Wine -
Chateau David
(Star-S Passover)

GRAPE JUICE

De La Rosa Real Foods

Organic Grape Juice
(Star-S Passover)

Organic White Grape Juice
(Star-S Passover)

Nitzat Haduvdevan

Organic Red Grape Juice
(Star-S Passover)

Organic White Grape Juice
(Star-S Passover)

MEAT - ALL CHALAK BEIT YOSEF L'SEPHARDIM

Bierig Brothers

Raw Boxed Veal and Lamb
(when bearing STAR-S Beit Yosef)

Glatt Ranch

Boxed Raw Beef
(when bearing STAR-S P Beit Yosef)

Holy Wagyu

Wagyu Beef Cuts
(when bearing STAR-S Beit Yosef)

M&D Glatt

Boxed Beef | Ground Beef | Boxed
Lamb | Boxed Veal
(when bearing STAR-S Beit Yosef)

SALMON- BISHUL BEIT YOSEF, MASHGIACH TEMIDI

California Delight*

Salmon Boneless Skinless
(STAR-S P Required)

TUNA- BISHUL BEIT YOSEF, MASHGIACH TEMIDI

California Delight*

Chunk "TONGOL" Tuna in Water
| Chunk Light Tuna in Water |
Chunk White Albacore Tuna in
Water | Chunk Yellowfin Tuna
in Water | Solid White Albacore
Tuna in Water | Skipjack Chunk
Tuna in Water
(STAR-S P Required)

*Available in kosher supermarkets.
Distributed nationally by DS
International Traders, 323-725-1045,
and Quality Frozen Foods,
718-256-9100.

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

STAR-S KITNIYOT PRODUCTS 2025 FOR SEPHARDIM ONLY



STAR-S is a division of STAR-K dedicated to providing for the kashrut needs of Sephardic consumers. Rav Emanuel Goldfeiz *shlit"a* is the Rav Hamachshir of STAR-S.

OIL, SUNFLOWER

Shneider's
Sunflower Oil
(Star-S Passover)

RICE

Although the rice products in the following list have been thoroughly cleaned in the factory by advanced machinery which removes any foreign material, leading Poskim of the Sephardic community have ruled that the established custom of checking rice prior to Pesach three times, grain by grain, should still be followed.

Himalayan Pride

Brown Basmati Rice (Reg, Organic) | White Basmati Rice (Reg, Organic)
(*Required / No STAR-S P Req. Product is Kitniyot)

Super Lucky Elephant

Basmati Rice | Jasmine Rice
(*Required / No STAR-S P Req. Product is Kitniyot)

(The above 2 brands are available nationwide in Costco, Walmart, Sam's Club and other stores. Distributed on the East Coast by EMD sales 301-520-3856).

Additional Brands

The following brands of basmati, jasmine, and raw rice, when bearing a STAR-K symbol, are certified STAR-S P Kitniyot. No STAR-S P symbol is required on the label.

Kitchen King

Pari

Regal Harvest

Roland

Sarveshwar

Sarveshwar 2-Star

Sarveshwar 3-Star

Sarveshwar 5-Star

Sarveshwar Anu

Sarveshwar Choice

Sarveshwar Daily

Sarveshwar Delight

Sarveshwar Fusion

Sarveshwar Kheer

Sarveshwar Kinki

Sarveshwar Lily

Sarveshwar Magic

Sarveshwar Maya

Sarveshwar Mithas

Sarveshwar Pearl

Sarveshwar PR-14

Sarveshwar Pride

Sarveshwar Prime

Sarveshwar Regal

Sarveshwar Sara

Sarveshwar Select

Sarveshwar Star

Sarveshwar Ultra XL

Sarveshwar Unique

Vallabh Ratna

Yadu Chaina

VEGETABLES, CANNED/ JARRED

Bonduelle

Corn Kernels, Canned
(Bishul Yisroel, Kitniyot, Kosher for Passover for Sephardim only STAR-S Passover)

Extra Fine Whole Green Beans, Canned

(Bishul Yisroel, Kitniyot, Kosher for Passover for Sephardim only STAR-S Passover)

Flat Green Beans, Canned
(Bishul Yisroel, Kitniyot, Kosher for Passover for Sephardim only STAR-S Passover)

Garden Peas, Canned

(Bishul Yisroel, Kitniyot, Kosher for Passover for Sephardim only STAR-S Passover)

Green Beans, Canned

(Bishul Yisroel, Kitniyot, Kosher for Passover for Sephardim only STAR-S Passover)

California Delight*

Baby Corn Whole Spears, Canned | Cut Baby Corn, Canned | Whole Kernel Corn, Canned
(STAR-S P Kitniyot required)

VEGETABLES, FROZEN

Bonduelle

Frozen Extra Fine Whole Green Beans
(STAR-S Passover)

Frozen Corn Kernels

Bishul Yisroel, Kitniyot, Kosher for Passover for Sephardim only
(STAR-S Passover)

Frozen Garden Peas

Bishul Yisroel, Kitniyot, Kosher for Passover for Sephardim only
(STAR-S Passover)

Ushia

Edamame, IQF

Kosher year-round for both Sephardim and Ashkenazim.,
(STAR-S Passover)

Yerek*

Frozen Whole Green Beans | Frozen Cut Green Beans | Frozen French Cut Green Beans | Frozen Green Peas | Frozen Peas & Carrots | Frozen Cut Corn | Frozen Mixed Vegetables | Frozen Baby Lima Beans
(STAR-S P Kitniyot required)

*Available in kosher supermarkets.

Distributed nationally by DS International Traders, 323-725-1045, and Quality Frozen Foods, 718-256-9100.

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

2025 APPROVED FOR PASSOVER WITHOUT KFP OR "P" ON LABEL

The following products are approved by STAR-K for use on Passover without any additional Passover certification under the conditions noted.

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

Air Freshener - All

Alcohol - The following are chometz free:

- Alcohol, Benzyl
- Alcohol, Isopropyl (For External Use)
- Alcohol, Methyl (Methanol)
- Alcohol, Stearyl (For External Use)

Aluminum Foil Products - All disposable foil products may be used.

Ammonia - All

Baby Powder - Any not listing oat flour as an ingredient may be used.

Baby Wipes - Any without alcohol may be used (except on Shabbos and Yom Tov).

Baking Soda - All

Balloons - Any without powder

Band-Aids - All

Bleach - All

Blush/Rouge, Powdered - All

Candles (Paraffin) - All

Charcoal Briquettes - Any Unflavored

Cheesecloth - Any may be used

Cocoa - Any domestically produced 100% pure cocoa, with no additives, may be used.

However, if label states that it is processed in a plant that processes kitniyos or chometz, then it requires a reliable KFP certification.

Contact Lens Solution - All

Dental Floss Picks/Pre-Threaded - Any unflavored (waxed or unwaxed) may be used.

Eggs - Should be purchased before Passover. Since chicken feed may contain chometz, it is customary not to eat eggs that were laid on Passover.

Eyedrops - All

Face Powder - All

Flaxseed - Approved for Passover when purchased in whole grain form with no additives. Purchase from manufacturers that do not process chometz grains. Consumers are required to carefully check grains BEFORE PESACH for extraneous matter.

Floor Cleaner - All

Frozen Fruit - All frozen unsweetened additive-free (without syrup, citric acid, ascorbic acid, or vitamin C), whole, sliced or formed fruit may be used without Passover certification.

The above applies to frozen fruits that do not have an issue with insect infestation, such as sliced peaches, melon balls and cranberries. No additional Passover symbol is required. However, frozen fruit that may be infested (e.g., strawberries) may only be used year-round, including Pesach, when bearing an approved Kashrus symbol.

Fruits, Raw & Whole - May be used without KFP certification as long as they are not *kitniyos* and there are no *tolaim* concerns.

For more information: see Kitniyos Chart on page 66 and Bug Checking Chart on page 169.

Furniture Polish - All

Gloves - All without inner powder coating may be used. If label is not marked, turn glove inside out and rub on dark fabric. Check for powder. If it contains powder, do not use near food.

Hospital disposable gloves may contain oatmeal as stated on the label and, if so, should be sold and put away with the chometz.

2025 APPROVED FOR PASSOVER WITHOUT KFP OR "P" ON LABEL

The following products are approved by STAR-K for use on Passover without any additional Passover certification under the conditions noted.

Hemp Seed - Approved for Passover when purchased in whole grain form with no additives. Purchase from manufacturers that do not process chometz grains. Consumers are required to carefully check grains BEFORE PESACH for extraneous matter.

Hydrogen Peroxide - All

Ice - All plain-water bagged ice may be used.

Insect/Rodent Bait/Spray - All insecticide sprays may be used.

Baits may contain chometz and should be put away with the chometz unless one can determine that the bait is chometz-free.

Juices, Frozen - Any 100% pure frozen orange or frozen white grapefruit juices without sweeteners, additives, preservatives or enrichments (e.g., calcium) added may be used.

All other frozen juice products require reliable KFP certification.

Milk - In areas where Kosher for Passover milk is not available, milk should be purchased before Passover.

Mineral Oil - All

Nail Polish - All

Nail Polish Remover - All

Nuts - Raw, whether they are slivered, whole or chopped nuts (e.g., almonds, pine nuts, walnuts, etc.) without preservatives or other additives, such as BHT or BHA in corn oil, are approved for Passover.

If label states that it is processed in a plant that processes kitniyos or chometz, then it requires a reliable KFP certification.

The following processed nuts require KFP certification: Dry roasted, toasted, blanched, and ground. Whole and half pecans are similar

to any raw nuts mentioned above; however, pecan pieces and midget pecans must bear a KFP symbol. Many consider peanuts as kitniyos, which are not permissible on Pesach.

Paper/Plastic Disposables

- **Aluminum Foil Products** - All
- **Bags, Paper** - For cold use only
- **Bags, Plastic** - All
- **Coffee Filters, Paper** - All
- **Crockpot Liners** - All
- **Cupcake Holders, Foil** - All
- **Cups, Waxed Paper** - For cold use only
- **Cutlery, Plastic** - All
- **Paper Napkins** - All
- **Paper Towel Rolls** - Any brand may be used in the following manner: The first three sheets and the last sheet attached to the cardboard should not come into direct contact with food, since a corn starch based glue may be used. (If using rolls of half-sized sheets, this rule applies to the first four and the last two sheets.) The rest of the roll may be used with hot or cold foods.
- **Plastic Wraps** - All
- **Plates, Plastic** - All
- **Styrofoam Plates & Cups** - The problems associated with styrofoam are not a Pesach issue. They may contain ingredients that are non-kosher; however, they are free of chometz. Those who use styrofoam year-round may use it on Pesach.
- **Tablecloths** - All clear plastic, non-powdered may be used. Ensure that the plastics (even when using "pre-cut" tablecloths) are not attached to avoid halachic issues related to Shabbos & Yom Tov.

Polish, Furniture - All

Polish, Shoe - All

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

2025 APPROVED FOR PASSOVER WITHOUT KFP OR "P" ON LABEL

The following products are approved by STAR-K for use on Passover without any additional Passover certification under the conditions noted.

PRODUCT DIRECTORY

Salt - All brands of non-iodized salt that do not contain dextrose or polysorbates may be used. Even if it contains magnesium carbonate or sodium silicate it is fine to use on Pesach.

KASHERING GUIDELINES

Scouring Pads/Sponges - Any without soap may be used.

QUICK REFERENCE LISTS & CHARTS

Seltzer - Any unflavored seltzer that does not list any citrates as an ingredient may be used.

Sugar, Granulated - All pure cane or beet sugar with no dextrose added may be used. [Note: Confectioners Sugar and Brown Sugar require KFP Certification]

MEDICINE LIST

Toothpicks - Any unflavored may be used

Vegetables, Raw & Whole - May be used without KFP certification as long as they are not *kitniyos* and there are no *tolaim* concerns.

For more information: see Kitniyos Chart on page 66 and Bug Checking Chart on page 169.

PERSONAL CARE LIST

Water - Any bottled filtered, spring or distilled water does not require certification, even if it includes fluoride or minerals.

The following waters require KFP certification: Flavored; containing citrate or zinc lactate; and 5 gallon containers (since they are reused).

KASHERING & SEDER GUIDE

ADDENDA: CHOMETZ LISTS

INDEX

PREPARING & KASHERING THE PESACH KITCHEN

Rabbi Moshe Heinemann, STAR-K Rabbinic Administrator

See also the Cleaning & Kashering for Pesach Chart on page 40.

As the Yom Tov of Pesach nears, and the diligent balabusta begins to tackle the challenge of preparing the kitchen for Pesach, undoubtedly the light at the end of the tunnel is beginning to shine. Although moving into a separate Pesach home sounds very inviting, such luxuries are often not affordable and definitely not in the Pesach spirit. Among the basic mitzvos of the *chag* is the mitzvah of *tashbisu se'or mibateichem*, ridding one's home and possessions of chometz. However, if we are to use kitchen equipment, utensils, or articles that can be found in our kitchen year-round, it may be insufficient to just clean them thoroughly. One is forbidden to use these items unless they have been especially prepared for Pesach. This preparation process is known as *kashering*.

The Torah instructs us that the proper *kashering* method used to rid a vessel of chometz is dependent upon the original method of food preparation through which chometz was absorbed into the vessel.

When possible, it is preferable for a person knowledgeable in the laws of *kashering* to be present during the *kashering* process. *Kashering* must be finished before the latest time to burn the chometz (see page 47). If *kashering* was not done before this time, consult your *rav*. For *Kashering Safety Tips* from Hatzalah, go to star-k.org/passover.

Kashering Methods

Kashering methods can be broadly grouped into one of the following categories:

METHOD	DEFINITION
<i>Libun Gamur</i>	Heating metal to a glow
<i>Libun Kal</i>	Heating metal above the temperature that will burn paper
<i>Hagola</i>	Purging through immersion in hot water
<i>Iruy Roschin</i>	Purging through a hot water pour
<i>Miluy V'Iruy</i>	Soaking

It is important to note that where *libun kal* helps, certainly *libun gamur* is good; where *hagola* helps, surely *libun kal* is good; and where *iruy* helps, certainly *hagola* and *libun* help.

We will now discuss how to properly *kasher* or prepare kitchen appliances and cookware for Pesach using one of the above-described *kashering* methods.

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

Kashering the Oven

No part of the stove can be considered *kashered* for Pesach unless it is completely clean and free from any baked-on food or grease. This includes the oven, cooktop, and broiler.

Conventional Oven

In a conventional oven, whether gas or electric, an oven cleaner may be necessary to remove baked-on grease. Be sure to check hidden areas including corners, door edges, the area behind the flame burners, and the grooves of the rack shelves. If a caustic type of oven cleaner (such as Easy-Off) was used to clean the oven, and some stubborn spots remained after a second application with similar results, the remaining spots may be disregarded. Once the oven and racks have been cleaned, they may be *kashered* by *libun kal*. The requirement of *libun kal* is satisfied by turning the oven to broil, or the highest setting for 40 minutes. In a gas oven, the broil setting will allow the flame to burn continuously. In a conventional electric oven, the highest setting (550°F) *kashers* the oven. Only *libun kal* is required for the oven racks, since it is usual to cook food in a pan and not directly on the racks themselves.

Self-Cleaning Oven

In a self-cleaning oven, before using the self-clean cycle, one should clean the inside face of the oven door as well as the opposing outer rim of the oven outside the gasket, since these areas are not necessarily cleaned during the cycle. One should ensure that the gasket itself is clean on the area outside the oven seal. (NOTE: The gasket is sensitive to abrasion.) The self-cleaning cycle will then clean and *kasher* the oven simultaneously.

Caution: There is a potential risk of fire during the self-cleaning process, especially if there is a build-up of grease on the bottom of the oven. It is recommended that one apply Easy Off, made especially for self-clean ovens, to lift and remove the grease. The oven should not be left unattended while in the self-cleaning mode.

Most oven manufacturers instruct the consumer to remove the oven racks before self-cleaning so they will not discolor. However, one may self-clean the oven with the racks inside even though they might discolor. After the self-clean cycle, one should use a little oil on the side of the racks to easily slide them in and out of the oven. There are some manufacturers that also require removal of the racks before the self-clean cycle can start. In this case, one should take the racks out, clean them very well, and then put them in the oven at the highest temperature (usually 550°F) for 40 minutes. This procedure *kashers* the racks.

Some ovens come with a convection feature. This feature allows for more uniform heat distribution by using a fan to circulate the heat. If the convection oven has the self-cleaning feature it will be sufficient to also *kasher* the fan using

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

the self-clean *kashering* method previously mentioned. If there is no self-cleaning feature, the entire oven including the fan while it is circulating, must be sprayed with a caustic cleaner and cleaned well. The oven should then be *kashered* by turning it on to the 550°F setting for forty minutes.

Please note that many ovens today have ‘Aqualift’ or ‘Steam Clean’ instead of a conventional self-cleaning feature. Neither ‘Aqualift’ nor ‘Steam Clean’ get hot enough to *kasher* the oven. Instead, use the Conventional Oven *kashering* method as described above.

Oven Hoods and Exhaust Fans

Hoods and exhaust fan filters should be cleaned and free of any food residue.

Broiler and Broiler Pan

The broiler pan cannot be *kashered* by merely turning on the gas or electricity. Since food is broiled or roasted directly on the pan, the pan must be heated to a glow in order to be used during Pesach. This can be done by the use of a blowtorch (but only by qualified and experienced individuals). It is recommended they do this in a darkened room to more easily observe when the metal is glowing. An alternative method is to replace the broiler pan.

The empty broiler cavity must then be *kashered* by cleaning and setting it to Broil for 40 minutes. If one does not intend to use the broiler, one may still use the oven even without *kashering* the broiler, provided that the broiler has been thoroughly cleaned.

Other inserts such as **griddles**, which come into direct contact with food, are treated the same as broiler pans. Therefore, they would also require application of direct heat until the surface glows red. Otherwise, the insert should be cleaned and not used during Pesach.

Warming Drawers

Warming drawers cannot be *kashered* because the heat setting does not reach high enough to constitute *libun*. The warming drawer should be cleaned, sealed, and not used during Pesach.

Microwave Ovens

When microwaves are used, they do not necessarily absorb chometz. The microwave should be tested to see if the walls become hot during use. To do this, one should cook an open potato in the microwave until it has been steaming for a few minutes. Immediately after the potato has been cooked, one should place his hand on the ceiling of the microwave to see if it has become too hot to touch. If one cannot hold his hand there for 15 seconds, we assume that the microwave has absorbed chometz. If this is the case, the microwave should be cleaned and sealed for Pesach. If it has not absorbed chometz (i.e., one can hold his hand there for 15 seconds), the microwave itself needs only to be cleaned well.

It is recommended that one wait 24 hours before using the microwave on Pesach. The turntable should be replaced because it has come into contact with hot food and would not pass the hand test. One may replace the turntable with a ¼" Styrofoam board.

Microwave ovens that have a convection or browning feature must be *kashered* using the convection and/or browning mode. The *kashering* method used would be *libun kal*. The convection microwave should first be cleaned well. If the fan area cannot be properly cleaned, it should be sprayed with a caustic cleaner (e.g., Easy Off) while the fan is on, and rinsed off before *kashering*. One should then test the convection microwave to see if it reaches the required heat for *libun kal* by putting it on its highest setting for 40 minutes. A piece of paper should then be held against the interior wall to see if it gets singed.¹ If the paper is singed, the convection microwave has been heated sufficiently for *libun kal* and can be considered *kashered*. Many models fail the test because their settings do not allow the microwave to become hot enough for *kashering*. If this is the case, the microwave should be cleaned, sealed, and not used during Pesach.

Kashering The Cooktop

Gas Cooktop

On a conventional gas range, the cast iron or metal grates upon which the pots rest may be inserted into the oven after they have been thoroughly cleaned. The grates can then be *kashered* simultaneously with the oven. (If *kashering* with a self-clean cycle, the grates do not need to be cleaned first. However, it is advisable to check with the manufacturer as to whether the grates would be able to withstand a self-clean cycle. Some grates have rubber feet that may be damaged by the heat of the oven or may damage the oven itself.) **Note:** The self-cleaning cycle may remove the paint finish if the grate is not manufactured to withstand the self-clean cycle.

The rest of the range (not glasstop) should be cleaned and covered with a double layer of heavy duty aluminum foil, which should remain on the range throughout Pesach.

Please Note: Extreme caution should be taken not to cover over the vent so as to allow the oven heat to escape. The drip pans should be thoroughly cleaned and need not be *kashered*. The burners and caps do not require *kashering* or covering but should be cleaned.

Electric Cooktop

In a conventional electric cooktop, one is required to clean the burners well and then turn them on to a high heat setting until they are glowing hot. (This

1. השיעור של קש נשרף עליו הוא מבחוח וכאן הוא מבפנים, אבל בתנורים שלנו א"א להבחין אם נשרף עליו מבחוח, מפני שיש לתנור שני כותלים וביניהם חומר המקיים את החום, וא"א להגיע לבחוח של כותל הפנימי. ונ"ל שכשפותחים את התנור וכנס אויר קר לתוך התנור, אז הכותל הפנימי מבפנים הוא יותר קר מכותל הפנימי מבחוח שמכוסה מכל הצדדים.

usually takes only several minutes.) The drip pans should be thoroughly cleaned and need not be *kashered*. The remaining cooktop areas should be cleaned and covered. The knobs with which the gas or electricity is turned on and off should be cleaned. No other process is necessary to *kasher* the knobs.

Please Note: All ovens ventilate hot steam during cooking. In the past, the hot steam was ventilated through the back of the oven. Today, many ranges no longer ventilate in this manner. The oven steam is ventilated through one of the rear cooktop burners. During oven cooking, if the rear vented burner is turned off and covered by a pot or kettle, the hot steam will condense on the burner and utensils. This could create hot *zei'a* (condensate) that can cause serious kashrus problems with the utensil if the food cooked in the oven is a meat product and the pot on the burner is dairy or *pareve*, or vice versa. Care should be exercised with the vented burner to keep it clear during oven cooking or baking.

Caution: When placing aluminum foil over the oven backsplash, be careful not to trap the heat coming from the oven vent between the foil and the backsplash; doing so may melt the backsplash if the oven vents through the back.

Sensi-Temp Burner

To *kasher* a Sensi-Temp burner for Pesach, remove the burner from the range top by lifting it up halfway to vertical and pulling it out. Clean it well and wait 24 hours. Once that time has elapsed, pour boiling water over the sensor, which is located in the middle of the burner. Insert the burner back into its socket by reversing the extraction steps. Turn the burner on to its maximum setting until it glows (about 2 minutes).

Electric Cooktop with Glass Surface

Kashering a glass-ceramic electric cooktop for Pesach use is a bit complex. To *kasher* the burner area, one should clean it well and turn on the elements until they glow. The burner area will then be considered Kosher for Passover. However, the remaining area that does not get hot is not *kashered*. The manufacturers do not suggest covering this area as one would a porcelain or stainless steel cooktop, as it may cause the glass to break. Real *kosherization* can be accomplished by holding a blowtorch over the glass until it is hot enough to singe a piece of newspaper upon contact with the glass. However, this may cause the glass to shatter and is not recommended.

As the area between the burners cannot practically be *kashered*, it would be wise to place a trivet on the open glass area so the pots can be transferred.

In order to use a large pot that extends beyond the designated cooking area, STAR-K recommends one of these solutions: (1) Use a cooktop mat specifically made for glass stovetops. (2) Place a metal disc approximately 1/8 of an inch thick onto the burner area in order to raise the Passover pots above the rest of the glass surface. (CAUTION: This disc should not extend beyond the designated cooking

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

area.) Or, (3) Use a stovetop heat diffuser made specifically for glass stovetops. Each of the above suggestions will help alleviate the concern of a pot boiling over, with the resulting trickle of hot liquid serving as a conduit from the Pesachdig pot to the non-Passover stovetop, posing a *halachic* concern.

NOTE: Caution should be taken to obtain devices that will not harm the surfaces. Cooking efficiency may be somewhat compromised when using these devices.

Gas Cooktop With a Glass Surface

For gas stovetops with a glass surface, one may *kasher* the grates by putting them into the oven with *libun kal* (550°F for 40 minutes). In most such models, the grates cover the entire top of the stove and there should be no problem adjusting pots on the stovetop. Food which falls through the grates and touches the glass surface should not be used.

For those models where the grates do not cover the entire cooktop surface it would be wise to place a trivet on the open glass area so that pots may be transferred. No food or pots may come into direct contact with the non-*kashered* glass surface.

Some gas cooktops have an electric warming area on the glass top. In order to *kasher* this area, it would have to become red hot when turned on. Many of these warming areas do not become hot enough for *kashering* and may not be used on Pesach.

Induction Cooktop

Before *kashering* an induction cooktop, it must be thoroughly cleaned and then left unused for at least 24 hours. The cooktop then requires *iruy roschin*. (Refer to instructions below for *kashering* a stainless steel sink by using *iruy roschin*.)

Note: Induction cooktops are not permitted to be used on Shabbos and Yom Tov.

Kashering Barbeque Grills

Note: *Kashering* a grill can be dangerous and should only be performed by competent individuals.

A grill cannot be *kashered* by simply turning on the gas or electricity. Since food is roasted directly on the grill, it must be heated to a glow in order to be used. This can be done by sandwiching the grates between the charcoal briquettes and setting them on fire. An alternative method is to replace the grates of the grill. The part of the grill cavity which is level with the grate must also be *kashered* by heating it to a glow. This is due to the likelihood of food having touched that area during barbecuing. The empty gas grill cavity (and the hood) must be *kashered* by cleaning, closing the hood, and setting it to the highest setting for 40 minutes. In the case of a regular grill, the cavity should be filled with charcoal briquettes which should be set on fire.

Other inserts such as griddles, which come into direct contact with food, are

treated the same as a grill and would, therefore, also require application of direct heat until the surface glows red. Otherwise, the insert should be cleaned and not used during Pesach. If the grill has side burners, they should be treated like cooktop grates, assuming no food has been placed directly on them. It is easier to determine that the metal has been brought to a glow in a darkened room.

Kashering Metal Utensils

Metal utensils (e.g., stainless steel/cast iron/aluminum serveware; silver/pewter *bechers*/Kiddush cups) that have been used for cooking, serving, eating, or washed with hot chometz may be *kashered*. This may be done by cleaning the utensils thoroughly and waiting 24 hours before immersing them, one by one, into a *Kosher l'Pesach* pot of water heated to a rolling boil. A rolling boil should be maintained while the vessel is immersed.

Note: Follow these steps with care! The metal utensil or vessel should be submerged into the boiling water for about 15 seconds. The utensils undergoing the *kashering* process may not touch one another. In other words, if a set of flatware is being *kashered* for Pesach, one cannot take all the knives, forks and spoons and put them into the boiling water together. Each of these items should be placed into the boiling water separately.

KASHERING TIP: Loosely tie the pieces of silverware to a string, leaving three inches between each piece, and immerse the string of silverware slowly, making sure the water keeps boiling.

The process is finalized by rinsing the *kashered* items in cold water. If tongs are used to grip the utensil, the utensil will have to be immersed a second time with the tongs in a different position so that the boiling water will touch the initially gripped area. Unlike *tevilas keilim*, the entire utensil does not have to be immersed in the boiling water at once; it may be immersed in parts.

A *non-Kosher l'Pesach* pot may also be used, *l'Halacha*, for the purpose of *kashering* if it is clean and has not been used for 24 hours. However, it is customary to make the pot *Kosher l'Pesach* before using it for *kashering*. This is accomplished by cleaning the pot, both inside and out, and leaving it dormant for 24 hours. The pot should then be completely filled with water and brought to a rolling boil. Using a pair of tongs, one should throw a hot stone or brick into a pot that has been heated on another burner. The hot rock will cause the water to bubble more furiously and run over the top ridge of the pot on all sides at one time. (One should use caution, as the hot water may spray in all directions.) The *kashering* process is finalized by rinsing the pot in cold water. The pot may now be refilled, brought to a boil, and used to *kasher* the chometz utensils. It is a *minhag* to re-*kasher* the pot after *kashering* if it is intended for Pesach use.

EXTRA BONUS: After this *kashering* process has taken place, the status of these newly *kashered* utensils may be changed from *milchig* to *fleishig* or vice versa, or *pareve*.

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

Kashering/Preparing Kitchen Sinks for Use on Pesach

Sinks are generally made from either stainless steel, granite composite, china, porcelain enamel, or man-made materials such as Corian.

Stainless Steel Sinks

Can be *kashered* using *iruy roschin*, as follows: Clean the sink thoroughly. Hot water should not be used or poured in the sink for 24 hours prior to *kashering*. It is recommended that the hot shut-off valve under the sink be turned off 24 hours before *kashering*. The sink should be dry before *kashering*. *Kashering* is accomplished by pouring boiling hot water from a Pesach kettle/pot over every part of the stainless steel sink.

TIP: If a roasting pan is filled and heated, the pouring surface is much wider than a kettle spout. It is not sufficient to pour water on one spot and let it run down the sink. The poured water must touch every part of the sink, including the drain and the spout of the water faucet. It is likely that the *kashering* kettle will need to be refilled a few times before *kashering* can be completed. After *kashering*, the sink should be rinsed with cold water. If hot water was accidentally used in the sink during the 24-hour dormant period, and there is not enough time before Pesach to leave the sink dormant for an additional 24 hours, a *shaila* should be asked.

China Sinks

These sinks cannot be *kashered* and should be cleaned, not used for 24 hours, and completely lined with contact paper or foil. The dishes that are to be washed should not be placed directly into the sink. They must be washed in a Pesach dish pan which sits on a Pesach rack. It is necessary to have separate dish pans and racks for *milchig* and *fleishig* dishes.

Porcelain, Corian or Granite Composite Sinks

These sinks should also be considered similar to a china sink, since there is a controversy as to whether these materials can be *kashered*. Granite composite is a material fashioned from granite and plastic. Many sinks that look like granite are actually granite composite.

Countertops

Silestone, Porcelain Enamel, Corian, Quartz, Plastic/Formica and Granite Composite countertops cannot be *kashered*; they should be cleaned and covered. To place hot food and utensils on these countertops, cardboard or thick pads must be used to cover the counter. **Corian** is also a form of plastic that cannot be *kashered*. Since the chometz penetrates only a thin layer of the counter, it can be sanded down to take off a layer of Corian (the thickness of a piece of paper) and is considered *Kosher l'Pesach*. However, only a qualified contractor should attempt this procedure.

Pure Granite (not granite composite), Marble, Stainless Steel, or Metal may be *kasher*ed through *iruy roschin*. **Wood** may also be *kasher*ed through *iruy roschin* if it has a smooth surface.

*Iruy rochs*in is accomplished by pouring boiling hot water over every part of the clean countertop. Actual water is needed to *kasher*, not steam. A steam machine may be used if it boils water and sprays it onto the countertops. However, if the steamer only produces steam and not actual boiling water, it can not be used to *kasher*, even if the steam is hotter than 212°F. STAR-K has tested many models of steamers available commercially and has found that almost all of them will only produce hot steam and not boiling water. One method of *iruy rochs*in is to spray or pour a small amount of hot water on the counter and then use a hot iron or heated cast iron plate on top of the water which will [re-]boil it on contact. However, this is dangerous and should only be performed by competent individuals.

Kashering Glass Drinkware

In pre-war Europe, where glass was expensive and hard to obtain, it was customary to *kasher* drinking glasses by immersing them in cold water for three periods of 24 hours. This is accomplished by submerging the glasses for one 24 hour period. The water should then be emptied, refilled and allowed to sit for another 24 hours. The procedure should be repeated a third time, for a total of 72 hours. This method of submerging cannot be used for Pyrex or glass that was used directly on the fire or in the oven. **Arcoroc** and **Corelle** should be treated similar to glass for *kashering* purposes.

In general, *kashering* glasses is recommended only in cases of difficulty. Wherever glasses are readily available for purchase, special glasses for Pesach are preferable.

For other items or questions, feel free to call or email the STAR-K Institute of Halacha at 410.484.4110 or halacha@star-k.org.

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

See also the Cleaning & Kashering for Pesach Chart on page 40.

CLEANING & KASHERING FOR PESACH CHART

See also "Preparing & Kashering the Pesach Kitchen" on page 31

The following is a checklist reviewing items commonly found in the kitchen and how to prepare them for Pesach.

UTENSIL	PREPARATION
Baby Bottle	Since it comes into contact with chometz (e.g., washed with dishes, boiled in chometz pot), new ones should be purchased.
Baby High Chair	Clean thoroughly. Preferable to cover the tray with contact paper.
Blech	Should be replaced.
Blender /Food Processor	New or <i>Pesachdig</i> receptacle required (plus any part of unit that makes direct contact with food). Thoroughly clean appliance. The blade should be treated like any knife and should be <i>kashered</i> through <i>hagola</i> .
Can Opener	Difficult to clean properly. Should be put away with chometz dishes.
Candlesticks/Tray	Clean thoroughly. Should not be put under hot water in a <i>Kosher l'Pesach</i> sink.
Coffeemakers	Metal coffeemakers that have brewed only unflavored pure coffee. Clean thoroughly. Replace with new or <i>Pesachdig</i> glass carafe and new filters. Metal coffeemakers that have brewed flavored coffee should be cleaned thoroughly. Do not use for 24 hours. Pour one cup of water into chamber. Water should be heated in unit and allowed to drip over the exposed metal base. Replace with new plastic filter holder, new filters, and a new or <i>Pesachdig</i> glass carafe. Plastic coffeemakers should not be <i>kashered</i> .
Colanders	Metal: <i>Libun kal</i> . Plastic: Do not use.
Dentures, Bite Plates, Braces	Clean thoroughly after one has finished eating chometz.
Dishwashers	Cannot be <i>kashered</i>
Electric Burner Drip Pans	Clean thoroughly
Grater	Metal: <i>Libun kal</i> . Plastic: Do not use.
Ice Cream Scooper	<i>Hagola</i>
Ice Cube Trays	See Refrigerator, Freezer

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

UTENSIL	PREPARATION
Instant Hot Devices	Instant hot devices and individual hot/cold water filters that are connected to the sink with a separate spigot should be <i>kashered</i> along with the sink. Instant hot devices should be turned on during <i>kashering</i> of the instant hot spigot.
Keurig	A Keurig used year-round for only coffee (reg., decaf, and/ or flavored – even without a <i>hechsher</i>) can be <i>kashered</i> for Pesach in the following manner: Clean the Keurig machine well and then replace the cup holder (many but not all, Keurig machines have a replaceable K-cup holder). After the clean-out, do not use the machine for 24 hours. After this time has elapsed, run a cycle of hot water to <i>kasher</i> the upper metal pin. If the machine processed a non-kosher product (e.g., chicken soup), it cannot be <i>kashered</i> for year-round use. If it processed real chometz products (e.g., , oatmeal), it cannot be <i>kashered</i> for Pesach.
Light Box	Clean thoroughly
Metal Wine Goblets	<i>Hagola</i>
Metal Wine Trays	<i>Hagola</i>
Mixer	Do not use, even with new blades and bowls.
Pump Pot	If in contact with chometz (e.g., sponge) do not use; otherwise, it does not need <i>kashering</i> .
Refrigerator, Freezer	Thoroughly clean. Lining shelves is not necessary. Ice cube trays (that are filled with water in the sink) should be put away with chometz dishes. Ice cube bins which catch the ice made in the freezer should be thoroughly cleaned and used as usual.
Rings, Finger	<i>Iruy roschin</i>
Rings, Napkin	<i>Hagola</i>
Sensi-Temp Burner	To <i>kasher</i> a Sensi-Temp burner for Pesach, remove the burner from the range top by lifting it up halfway to vertical and pulling it out. Clean it well and wait 24 hours. Once that time has elapsed, pour boiling water over the sensor, which is located in the middle of the burner. Insert the burner back into its socket by reversing the extraction steps. Turn the burner on to its maximum setting until it glows (about 2 minutes).
Smoothie Machine	See Blender
Tables	A table upon which chometz is eaten during the year may be used on Pesach if it is covered with a waterproof covering (e.g., sheet of plastic). It is preferable to put either cardboard or a few layers of paper on the table under the plastic covering. Tablepads may be overturned and used.

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

UTENSIL

PREPARATION

Towels, Tablecloths, etc.

Those used during the year with chometz may be used during Pesach if they have been laundered with soap and hot water, even if the stains do not come out. The same applies to potholders, bibs, and aprons. Synthetic material, such as Rayon and Terylene that can only withstand a warm water cycle may be used during Pesach after they have gone through a washing with detergent, and only if there are no visible stains after they have been cleaned. Transparent tablecloths may be coated with a powder and should be rinsed off before use. Regarding other tablecloths, see Pesach Product Directory.

Vases

Those used on the table during the year may be used during Pesach if they are washed, both inside and out.

Washing cup (used in kitchen)

Metal: *Hagola*
Plastic: Put away with chometz dishes.

Water Pitchers

Should be put away with chometz dishes.

Water Filters, Metal

A metal water filter that has been on consistently since the previous Pesach may be left on during the *kashering* of the spigot. If it was first attached sometime after Pesach, it should be removed and the spigot and filter should be *kashered* separately. The filter may then be reattached and used during Pesach.

Water Filters, Plastic

A plastic water filter that is connected to the faucet should be removed and thoroughly cleaned, including the outside and the coupling. The spigot should be *kashered* with the filter removed. The filter may then be reattached and used during Pesach.

Water Coolers

Cold water coolers should be cleaned thoroughly. The hot spigot on a water cooler should not be used if it came into contact with chometz during the year.

KITCHEN ITEMS THAT CANNOT BE KASHERED

Bread Machine	George Foreman Grill	Pasta Maker	Silverstone
Ceramic	Immersion Blenders	Plastic Utensils	Stoneware
China	Knives with Plastic Handles	Plastic Vegetable Steamer	Synthetic Rubber
Corningware	Melmac	Porcelain (Enamel) Utensils	Teflon
Crockpot	Mixer	Pyrex	Toaster/Toaster Oven
Dishwasher	Panini Maker	Sandwich Maker	Waffle Iron

See also "Preparing & Kashering the Pesach Kitchen" on page 31.

KASHERING FOR PESACH ACCORDING TO SEPHARDI MINHAGIM

Rabbi Emanuel Goldfeiz, Rav Hamachsir STAR-S

מקצת הלכות הגעלת והכשרת הכלים לפסח לפי מנהגי ספרדים

1. Utensils that are used during the year with *chometz* are forbidden to be used during Pesach without *kashering* them according to Halacha. From the time it is prohibited to eat *chometz* on Erev Pesach, it is forbidden to use the utensils without *kashering* them according to Halacha. The proper *kashering* method used to rid a vessel of *chometz* is dependent upon the original method of food preparation through which *chometz* was absorbed into the vessel.¹
2. We do not recite a *bracha* when *kashering* an item since it is a negative commandment not to consume the taste of non-kosher food.²
3. Sephardic custom is that the method of *kashering* depends upon the most common usage of the vessel. Therefore, it is sufficient to pour boiling hot water from a כלי ראשון on a hot plate after cleaning it to make sure there is no *chometz* on it.³
4. Utensils (such as cups) that were used year-round with cold *chometz*, even if they are made from earthenware or nylon, can be *kashered* by washing them well with cold water.⁴ Although the vessel may have come into contact with hot bread, as long as it was not used within the past 24 hours with hot *chometz*, it can be *kashered*.
5. Utensils made from wood, stone, bone, plastic or nylon can be *kashered* like metal vessels according to the method of their usage.⁵
6. Glassware needs to be washed well inside and out with cold water. Pyrex can be *kashered* in the same manner.⁶
7. A hot water urn needs to be *kashered* for Pesach, even though it was most often used for water and not *chometz*.⁷
8. The *halachot* of *kashering* are numerous and complex. Therefore, it is proper for a *talmid chochom* to oversee the process.⁸

1. שולחן ערוך סימן תנא.

2. איסור והיתר (כלל נח סימן קד) ספר הפרדס (דף כח ע"א) ולא כתוס' עבודה זרה (סז)

3. שולחן ערוך סימן תנא סעיף כה, שו"ת רב פעלים חלק ג (סימן כח), חזון עובדיה פסח עמוד קלד.

4. לא הלכו בכל כלי אלא אחר רוב תשמישו. שו"ת הרשב"א חלק א סימן שעב. ש"ע סימן תנא.

5. חזון עובדיה פסח עמוד קנא, ציץ אליעזר חלק ד סימן ו.

6. שולחן ערוך סימן תנא סעיף כו, אבות דר' נתן פרק מא הלכה ג.

7. מה שאמרו שהולכים בכל כלי אחר רוב תשמישו, אין הכוונה אם השתמשו בו ברוב פעמים לחמץ או לא, אלא לאופן השימוש בכלי. ילקוט יוסף איסור והיתר כרך ג עמוד תסט.

8. ספר חסידים סימן תשל"א.

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

GOING AWAY FOR PESACH? GUIDELINES FOR HOTEL AND AIRBNB GUESTS

By: Rabbi Zvi Goldberg

Many people leave home to celebrate Pesach with extended family. If that entails staying in a hotel or an Airbnb, there are specific *halachos* to keep in mind. See below for a brief summary of these *halachos*.

KASHERING GUIDELINES

A hotel kitchenette or Airbnb requires the same method of *kashering* for Passover as a home kitchen. One should secure permission from the hotel or Airbnb owner before *kashering*.

Ideally, all *kashering* should be completed before the end time for eating chometz on Erev Pesach.¹

Sometimes, one might not arrive until later on the day of Erev Pesach, or on Chol HaMoed. If that is the case, then:

- If one arrives on Erev Pesach after the end time for eating chometz where the property is located: the oven and stovetop grates may still be kashered. A sink may be kashered if one can ascertain that the sink is *aino ben yomo* (i.e., has not been used with heat in the last 24 hours).² Follow the *kashering* guidance provided in Rabbi Moshe Heinemann's article, "Preparing/ *Kashering* the Pesach Kitchen."
- If one arrives on Chol HaMoed: due to the strictness of Pesach halachos, it may be impractical or even ineffective to do *kashering* at that time.

BEDIKAS CHOMETZ IN A HOTEL

One who is staying at a hotel and did not bring any chometz into the room should perform *bedikas chometz* without a *bracha*.³

Some hotel rooms have a "mini-bar" that is pre-stocked with drinks and snacks by the hotel. If there are food items in the mini-bar which are not Kosher

1 O.C. 452:1.

2 This includes being certain that it has not been cleaned with hot water within 24 hours prior to *kashering*. For example if the owner or manager is a *shomer mitzvos*, you could ask them for this information. An alternative is to be *pogem* the sink first, but that process is beyond the scope of this article.

3 The rooms may be like a *makom she'ein machsim bo chometz*. One must also check his car, clothes pockets, and luggage without a *bracha*. For further discussion, see *Piskei Teshuvos* 437:1. If a guest was eating chometz in the room before Erev Pesach, he should do a *bedika* with a *bracha*.

for Passover, one should ensure that the staff removes those items. Alternatively, the mini-bar should be sealed off and the staff informed that the guest bears no responsibility for those items.⁴

BEDIKAS CHOMETZ IN AN AIRBNB

- If one arrives before or on the night of the 14th of Nissan: do a *bedika* as usual.
- If one arrives on the 14th during the day or on Chol HaMoed: do a *bedika* without a bracha.
- Further, if one arrives after the time that chometz is forbidden to be owned: before entering the home, he should have in mind to not want to acquire any of the chometz. If chometz is found and the owner is non-Jewish, it should be covered. If the owner is Jewish, then a rav should be consulted.

HOTEL ICEMAKER

Ice from the icemaker may be used, but the ice bucket in the room should not be used. The coffeemaker also may not be used.

HOTEL KIDDUSH

In a hotel there is often a Kiddush before the day meal. To fulfill the mitzvah of Kiddush, one must eat a *kezayis* of *mezonos* to create “*Kiddush b’makom seuda*”. On Pesach, this creates a unique issue since often no *gebrokts* foods are served. The cakes are typically *Shehakol*, made from potato starch or nut flour and not matzah meal.

If there are no *Mezonos* cakes, or one’s custom is not to eat them, one could fulfill the Kiddush *b’makom seuda* by drinking a *revi’is* (3.8 fluid oz) of wine or grape juice. Each person listening to Kiddush must drink this amount. (The one who recites Kiddush should drink at least 5¾ oz. (This is slightly more than a half-*revi’is* to be *yotzei* Kiddush, and then another *revi’is* for *b’makom seuda* of wine or grape juice).⁵

For more halachic guidance related to kosher travel, see the extensive list of travel-related articles and videos on the STAR-K website at bit.ly/4beESiE.

4 Otherwise he may have *achrayus*, responsibility, for the chometz should it be damaged or stolen, and one may not take responsibility for chometz on Passover.

5 *Shemiras Shabbos Kehilchasa* 54:23; see also *Shaar Hatziyun* 273:29.



STAR-K & Hatzalah Present

KASHERING SAFETY TIPS

GO TO
STAR-K.ORG/PASSOVER
FOR MORE KASHERING
INFORMATION

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX



Hagola: Dipping in Boiling Water

Hagola is used for items such as silverware, pots, silver kiddush cups.

- Never stick your hands into a pot of boiling water.
- Never leave a pot of boiling water unattended.
- Never allow children near a pot of boiling water.
- Use extreme caution and proper safety gear if using a hot rock to *kasher*. For alternative methods, contact your rav or STAR-K.



Iruy: Pouring Boiling Water

Iruy is used for counters and sinks.

- One should not boil water in foil pans or other containers that are not specifically made for boiling water.
- Easiest and safest to use a tea kettle to pour water on each part of the surface.
- Be cautious about where the poured water will go once poured.
- Wear safe apparel, including waterproof apron and shoes.
- Use gloves that are heat-resistant and waterproof.



Oven Kashering

- Use gloves when handling oven cleaners or other caustic chemicals.
- Ensure area is properly ventilated.
- Keep chemicals out of reach of children.
- Don't leave oven unattended during *kashering*, due to high temperatures.
- Never allow children to play near an oven that has been turned on.
- Do not use a blow torch unless you're trained to do so.
- There is potential risk of fire during the self-clean process, especially if there is a build-up of grease on the bottom of the oven.
- If placing foil over the oven backsplash, do not cover the oven vent.

ZMANIM FOR EREV PESACH 2025

The following chart indicates the latest chometz times before Pesach:

A. On Friday, April 11, one should burn his chometz (except what is necessary for Shabbos) before this time.

B. On Shabbos, Erev Pesach, April 12, one may no longer eat chometz at this time.

C. On Shabbos, April 12, one must dispose of all of his chometz before this time.

All times listed are local Daylight Saving Time (unless otherwise noted).

CITY	LATEST CHOMETZ TIMES FOR THE FOLLOWING:		
	A. BURNING ON FRIDAY	B. EATING ON SHABBOS	C. DISPOSING ON SHABBOS
Atlanta, GA	12:07 PM	10:53 AM	12:07 PM
Baltimore, MD	11:37 AM	10:22 AM	11:37 AM
Boston, MA	11:15 AM	9:59 AM	11:15 AM
Brooklyn, NY	11:27 AM	10:11 AM	11:26 AM
Buffalo, NY	11:47 AM	10:30 AM	11:46 AM
Chicago, IL	11:22 AM	10:05 AM	11:21 AM
Cincinnati, OH	12:08 PM	10:53 AM	12:08 PM
Cleveland, OH	11:57 AM	10:41 AM	11:57 AM
Columbus, OH	12:02 PM	10:47 AM	12:02 PM
Dallas, TX	11:57 AM	10:43 AM	11:57 AM
Denver, CO	11:30 AM	10:15 AM	11:30 AM
Detroit, MI	12:04 PM	10:47 AM	12:03 PM
Far Rockaway/Five Towns, NY	11:26 AM	10:10 AM	11:25 AM
Hartford, CT	11:22 AM	10:05 AM	11:21 AM
Houston, TX	11:52 AM	10:38 AM	11:51 AM
Indianapolis, IN	12:15 PM	10:59 AM	12:15 PM
Lakewood, NJ	11:27 AM	10:12 AM	11:27 AM
Las Vegas, NV	11:11 AM	9:56 AM	11:10 AM
Los Angeles, CA	11:23 AM	10:09 AM	11:23 AM
Memphis, TN	11:30 AM	10:15 AM	11:29 AM
Miami, FL	11:50 AM	10:37 AM	11:50 AM
Milwaukee, WI	11:23 AM	10:06 AM	11:22 AM
Minneapolis, MN	11:44 AM	10:27 AM	11:44 AM
Monsey, NY	11:27 AM	10:11 AM	11:27 AM
Monticello, NY	11:30 AM	10:13 AM	11:29 PM
New York, NY	11:27 AM	10:11 AM	11:26 AM
Norfolk, VA	11:35 AM	10:20 AM	11:35 AM
Orlando, FL	11:55 AM	10:42 AM	11:55 AM
Passaic, NJ	11:27 AM	10:11 AM	11:27 AM
Philadelphia, PA	11:31 AM	10:15 AM	11:31 AM
Phoenix, AZ (Mountain Standard Time)	10:58 AM	9:44 AM	10:58 AM
Pittsburgh, PA	11:51 AM	10:35 AM	11:50 AM
Portland, OR	11:41 AM	10:23 AM	11:40 AM
Providence, RI	11:16 AM	10:00 AM	11:16 AM
Queens, NY	11:26 AM	10:10 AM	11:26 AM
Richmond, VA	11:40 AM	10:25 AM	11:40 AM
St. Louis, MO	11:31 AM	10:16 AM	11:31 AM
San Diego, CA	11:18 AM	10:04 AM	11:18 AM
San Francisco, CA	11:40 AM	10:25 AM	11:40 AM
Seattle, WA	11:41 AM	10:23 AM	11:40 AM
South Bend, IN	12:16 PM	11:00 AM	12:15 PM
Tampa, FL	11:59 AM	10:46 AM	11:59 AM
Tucson, AZ (Mountain Standard Time)	10:54 AM	9:40 AM	10:53 AM
Washington, DC	11:39 AM	10:23 AM	11:38 AM
Waterbury, CT	11:23 AM	10:07 AM	11:22 AM

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

2025 QUICK-PICK MEDICINE LIST

A SAMPLE OF CHOMETZ-FREE AND KOSHER MEDICINES LISTED BY CATEGORY.

FOR USA ONLY UNDER THE BRAND NAMES INDICATED. PRODUCTS MAY CONTAIN KITNIYOS (UNLESS OTHERWISE INDICATED).

Please check back at star-k.org/passover or the STAR-K App for updates.

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

COLD, ALLERGY & DECONGESTANTS

Allegra - 12 Hr Tablets, Children's Allergy 12 Hr Dissolve Tablets (Dairy), Children's Allergy 12 Hr Liquid

Allegra-D - 12 Hr. Tablets

Benadryl - Allergy Ultratab Tablets, Children's Allergy Chewables (Grape),

Children's Allergy + Congestion Liquid (Grape),

Children's Allergy Liquid (Bubblegum Dye-Free, Cherry)

Claritin - 24 Hr. Swallowable Tablets (Dairy)

Claritin-D - 12 Hr. Swallowable Tablets (Dairy), 24 Hr. Swallowable Tablets

Zyrtec - 10 mg Allergy Swallowable Tablets (Dairy), Children's Allergy Syrup (Grape, Bubble Gum)

GASTROINTESTINAL REMEDIES

Adwe- Stool Softener

Alka-Seltzer - Original Effervescent Tablets, Extra Str Effervescent Tablets

Dramamine Tablets - Original (Dairy), Less Drowsy (Dairy), Nausea Long-Lasting (Dairy), Chewable For Kids (Orange, Grape)

Imodium A-D - Regular Caplets (Dairy), Oral Solution (Reg. Mint, Mint for Kids)

Kaopectate - Liquid (All Flavors)

Konsyl Daily Psyllium Fiber Powder - (no *kitniyos*)

Metamucil 4-in-1- Original Coarse Powder - unflavored with real sugar (no *kitniyos*),

Orange Smooth Powder (Sugar-Free), Premium Blend (Sugar-Free Orange, Berry)

Miralax (Powder)

Pepto Bismol - Original Liquid (Regular), Ultra Liquid

Phillips' Milk of Magnesia - Original Liquid (no *kitniyos*)

Reese's - Pinworm Medicine (Liquid)

Senokot - Extra Strength Tablets (Dairy), Regular Tablets

PAIN RELIEVERS & FEVER REDUCERS

Advil Ibuprofen - Coated Caplets, Coated Tablets

Advil - Children's Suspension (All Flavors), Infant Drops (All Flavors)

Adwe - FeverX Pain Reliever Acetaminophen (Tablets, Liquids)

Aleve - Caplets, Tablets

Bayer Aspirin - Low-Dose Chwbl. 81mg (Cherry, Orange), Genuine Tablets, Extra Str. Caplets

Motrin - IB Coated Caplets, Children's Liquid (All Flavors), Infants Liquid (Berry, Dye-Free Berry)

Tylenol - Regular Strength Tablets, Extra Strength Caplets, Children's Suspension (All Flavors),

Infants Oral Suspension (All Flavors)

2025 QUICK-PICK PERSONAL CARE LIST

A SAMPLE OF CHOMETZ-FREE PERSONAL CARE PRODUCTS LISTED BY CATEGORY.

FOR USA ONLY UNDER THE BRAND NAMES INDICATED. PRODUCTS MAY CONTAIN KITNIYOS.

Additional products under the brands listed below may be found in the Personal Care & Cosmetics List.

ANTI-PERSPIRANTS/DEODORANTS

- Arrid** - Antiperspirant (Aerosol, Solid), Spray Deodorant
- Old Spice** - High Endurance Deodorant Fresh
- Right Guard** - Antiperspirant/Deodorant (Spray Aerosol, Stick)
- Secret** - Deodorant (Powder Fresh, Spring Breeze)
- Sure** - Deodorant/Antiperspirant (All)

PRODUCT
DIRECTORY

CREAMS & OINTMENTS

- A & D Prevent & Heal Ointment** - Original
- Burt's Bees** - Beeswax Lip Balm
- Chapstick** - Classic Original, Classic Strawberry
- Desitin** - Multi-Purpose Ointment
- Neosporin** - Original Ointment
- Neutrogena** - Hand Cream Fragrance Free
- Tinactin** - Cream
- Vaseline Petroleum Jelly** - Original

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MOUTHWASHES

- Listerine** - Cool Mint (Antiseptic, Zero Alcohol), Fresh Burst, Sensitivity (Alcohol-Free)
- Scope** (All) (Vegan)

MEDICINE
LIST

SHAMPOOS, CONDITIONERS & HAIRSPRAYS

- Head & Shoulders** - Classic Clean (Shampoo, Conditioner, 2-in-1)
- Johnson's** - Baby Shampoo
- Pantene** - Lightweight Finish Alcohol-Free Hairspray, Flexible Hold Alcohol-Free Hairspray
- Pantene Pro-V** - Classic Clean (Shampoo, Conditioner)
- Prell** - Classic Clean Shampoo
- Suave** - Almond & Shea Butter Moisturizing Shampoo, Deep Moisture Hydrating Shampoo, Essentials Tropical Coconut (Shampoo, Conditioner), Naturals Daily Clarifying Shampoo
- Suave Kids** - 3-in-1 Watermelon Wonder (Shampoo-Conditioner-Body Wash)

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

SOAP/WASHES

- Bar Soaps** - Dove (All), Dial (All), Ivory (All), Palmolive (All), Irish Spring (All)
- Body Wash** - Dial (All, except Oatmeal), Dove (Deep Moisture), Irish Spring (All)
- Liquid Hand Soap** - Dial (Regular, Foaming, Gold)

ADDENDA:
CHOMETZ
LISTS

TOOTHPASTES

- Aim** - (All)
- Colgate** - (All) (All Vegetable Glycerin)
- Close Up** - (All)
- Crest** - Cavity Protection Gel & Paste (All), Kid's Crest (All), Crest + Scope (All), Crest 3D White (Refreshing Mint)
- Pepsodent** - (All)
- Sensodyne** - Sensitivity & Gum Whitening

INDEX

2025 MEDICAL | GERIATRIC | PEDIATRIC | INFANT NUTRITIONAL SUPPLEMENTS & FORMULA LIST

The following information has been provided to us by the OU.

The product brands listed below are not certified Kosher for Passover. Nonetheless, the OU has identified that these products are *halachically* acceptable for infants, the elderly, and those who are ill.

PLEASE NOTE THE FOLLOWING POINTS:

- Many of the products contain kitniyos, some as the primary ingredient.
- Some of the products may contain minor ingredients that are possibly, though unlikely, produced from chometz-based raw materials. All such ingredients are used at a less than 1:60 ratio.
- Liquid versions of these products are preferable to their powdered counterparts.
- Products that contain flavors should be provided only when no unflavored alternative exists.
- Products should be purchased before Passover and segregated from Kosher for Passover foods.
- A few – not all – of the Ensure, Glucerna, Pediasure and Jevity products contain oat fiber; the OU has determined that the fiber is not chometz, and the products are permitted to be consumed on Passover.
- Products must bear an OU or OU-D symbol.

PRODUCT DIRECTORY

KASHERING GUIDELINES

QUICK REFERENCE LISTS & CHARTS

MEDICINE LIST

PERSONAL CARE LIST

KASHERING & SEDER GUIDE

ADDENDA: CHOMETZ LISTS

INDEX

MEDICAL NUTRITIONAL SUPPLEMENTS:

Abound

Arginaid

Arginaid Extra

Benecalorie

Beneprotein

Boost Glucose Control

Boost High Protein

Boost Nutritional Pudding

Boost Plus

Calcilo XD

Cyclinex

Diabetishield

Diabetisource AC

Elecare

Enlive

Ensure (all shakes, all liquids, all powders, all flavors, excluding bars)

Fibersource HN

Glucerna (all shakes, all powders, all flavors, excluding bars)

Hi-Cal

Hominex

Isosource

Isosource HN with Fiber

I-Valex

Jevity (all liquids, all powders)

Juven

Ketonex

Kosher-Med's Ibuprofen (Children's Original Berry Flavor)

Novasource Renal (Product Line)

Nutren (unflavored)

Osmolite - All

Peptamen

Perative

Phenix

Portagen

Promote (*Except Promote With Fiber*)

Propimex

Provimin

Pulmocare (all flavors)

RCF

Resource Thickened Juice

Resource Shake Plus Simply Thick

Resource 2.0 Mocha

Resource 2.0 Vanilla

Resource Diabetic Vanilla

Resource Fruit Flavored Beverage Orange

Resource Fruit Flavored Beverage Peach

Resource Fruit Flavored Beverage Wildberry

Resource Kid Essentials 1.5 Fiber Vanilla

Resource Plus Chocolate

Resource Plus Strawberry
 Resource Plus Vanilla
 Suplena With Carbsteady
 Thick-It
 Twocal HN
 Tyrex
 Vital Peptide
 Vivonex Pediatric
 Vivonex Plus
 Vivonex Ten

PEDIATRIC SUPPLEMENTS:

Boost Kid Essentials, 1.0, 1.5
 Boost Kid Essentials With Fiber
 Di-Vi-Sol
 Fer-In-Sol Drops
 Poly-Vi-Sol Drops
 Tri-Vi-Sol Drops
 Resource Just For Kids With Fiber
 Pediasure (all shakes, all liquids, all powders, all flavors, excluding bars)

Pro-Phree

ELECTROLYTES & ORAL HYDRATION:

Bright Beginnings
 Comforts for Baby
 Cottontails
 CVS Pharmacy
 Enfamil Enfalyte Oral Electrolyte Solution
 Goodness
 H-E-B Baby
 Home 360 Baby
 Meijer
 Mom To Mom
 Naturalyte
 Parent's Choice

Pedialyte (all flavors)
 Top Care
 Walgreen's
 Western Family
BABY/INFANT FORMULAS:
 365 Everyday Value

Ahold
 Always My Baby
 Baby Basics
 Being Well
 Berkley & Jensen
 Bobbie
 Bright Beginnings
 Byheart Whole Nutrition
 Careone
 Comfort
 Cottontails
 Cozy Care
 CVS
 Daily Source
 D-G Health
 Earth's Best
 Enfacare (all liquids, all powders)
 Enfagrow (all liquids, all powders)
 Enfamil (all liquids, all powders)
 Enfaport (all liquids, all powders)
 Equate
 Food Lion
 Full Circle
 Gerber Good Start
 Giant
 Giant Eagle Baby
 Good Sense
 Hannaford
 Happy Baby

H-E-B
 Heinz Nurture
 Home 360 Baby
 Isomil (all liquids, all powders)
 Ketonex
 Kirkland Signature
 Laura Lynn
 Lidl
 Life Brand
 Meijer Baby
 Member's Mark
 Mom To Mom
 Mother's Choice
 Nature's Place
 Nestle Good Start
 Next Step
 O Organic
 Parent's Choice
 Premier Value
 President's Choice
 Price Chopper
 Prosobee (all liquids, all powders)
 Puramino
 Publix
 RCF
 Rite Aid
 Shopko
 Signature Care
 Similac (all liquids, all powders)
 Simply Right
 Sound Body
 Stop & Shop
 Sunrise
 Supervalu
 Target
 Tippy Toes By Topcare
 Top Care

PRODUCT DIRECTORY

KASHERING GUIDELINES

QUICK REFERENCE LISTS & CHARTS

MEDICINE LIST

PERSONAL CARE LIST

KASHERING & SEDER GUIDE

ADDENDA: CHOMETZ LISTS

INDEX

Topco
True Goodness
Tyrex
Up & Up
Vermont Organics
Walgreens
Wegmans
Welby

Well Beginnings
Wellsley Farms
Western Family
MILK SUBSTITUTES
Blue Diamond Almond
Breeze Original
Unsweetened Almond
Milk (Shelf Stable)

Westsoy West Life Plain
Soy Milk
Califia Farms Go
Coconuts Coconut Milk

BABY FOOD OPTIONS

The following is certified for Pesach:

First Choice Baby Food (only when bearing an OU-P) - Applesauce, Carrots, Pear, Sweet Potato

Non-KFP baby food and baby cereal sold year-round may not be used on Passover. This includes rice cereal and jars of fruits and vegetables, because they may be produced on chometz equipment. The following are additional *kitniyos* options for your baby. Please note that *kitniyos* foods are permissible for a baby, if necessary (see page 80). These foods must not be prepared or cooked on utensils being used for your other Passover foods. Use specially designated utensils. Keep segregated and serve with disposables.

Recipe for Homemade Baby Rice Cereal:

- Purchase rice - Use STAR-S certified *Kitniyot*/no P required rice as listed on page 27.
- Boil 1 cup checked rice (as above) in 2 cups water & cook for 20 minutes, in separate pot used only for *kitniyos*.
- For thicker consistency, strain or blend the cooked rice (with separate utensils used only for *kitniyos*).
- Add one scoop (1 tablespoon) Kosher for Passover vanilla sugar. Mash by hand.

2025 PET FOOD LIST

THE FOLLOWING IS A LIST OF PET FOODS APPROVED FOR PASSOVER 2025 WHEN PRODUCED IN THE U.S.

Products with identical names from foreign countries may have different formulations, thus compromising their Passover status.

Since formulas are subject to change, make sure to check all labels. There should be no chometz listed.

A product listing both meat and dairy ingredients may not be used at any time during the year.

See "Feeding Your Pet: Barking Up the Right Tree" at star-k.org/passover for more information.

CATS

BRAND	PRODUCT
Blue Freedom Grain-Free Indoor (canned)	Chicken for Kittens, Chicken for Cats, Fish, Flaked Chicken in Tasty <i>Gravy</i> , Chicken for Mature Cats
Evanger's	When bearing cRc Passover approval
Friskies (canned)	Paté Chicken and Tuna Dinner, Paté Turkey and Giblets, Paté Country Style Dinner, Paté Mariners Catch, Paté Salmon Dinner, Paté Poultry Platter, Paté Mixed Grill, Paté Liver and Chicken Dinner
Kirkland (Costco) (dry)	Maintenance Chicken & Rice, Natures Domain Salmon & Sweet Potato
Kirkland (Costco) (canned)	Paté Grain-Free 3-Flavor Variety (Chicken, Salmon, Turkey)
Merrick Grain-Free Limited Ingredient Diet (canned)	Real Chicken, Real Duck, Real Salmon, Real Turkey
Merrick Purrfect Bistro Grain-Free (dry)	Adult (Hairball Control, Weight Control, Real Chicken and Sweet Potato, Real Salmon and Sweet Potato, Sensitive Stomach), Healthy Kitten
Prescription Diet	a/d, d/d venison & green pea, i/d (canned with chicken), r/d, s/d, t/d, z/d
Wellness Core Grain-Free (dry)	Adult Deboned Turkey & Turkey Meal & Duck; Adult Original Turkey & Turkey Meal & Chicken Meal; Kitten Turkey & Turkey Meal & Deboned Chicken
Wellness Core Grain-Free Paté (canned)	Chicken & Turkey & Chicken Liver, Kitten, Turkey & Duck, Whitefish & Salmon & Herring NOTE: The Wellness Core "Classic" line has been discontinued.

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

FISH

Fish food and vacation blocks often contain chometz. Refer to the list below.

BRAND	PRODUCT	NOTES
Pro Balance	Vacation Feeder: 3 days (Cat.# PBV3), 7 days (Cat.# PBV7), 14 days (Cat.# PBV14N)	Acceptable only if the listed cat.# is displayed on the back near barcode
Zoo Med Laboratories	Plankton Banquet Block Feeder (regular, mini, giant)	Acceptable

NOTE: Other Pro Balance or Zoo Med feeders may contain chometz.

GOLDFISH and TROPICAL FISH can be given the following items, provided they do not contain fillers:

Freeze-dried or frozen brine shrimp (e.g., **San Francisco Bay Brand** – Freeze-Dried Brine Shrimp), Freeze-dried worms, Tubular worms

DOGS

BRAND	PRODUCT
Blue Basics Grain-Free (dry)	Adult Duck & Potato, Adult Lamb & Potato, Adult Turkey & Potato, Adult Whitefish & Potato
Blue Freedom Grain-Free (canned)	Beef Recipe Adult, Chicken Recipe (Adult, Small Breed, Puppies, Senior), Lamb Recipe Adult
Evangers	When bearing cRc Passover approval
Kirkland (Costco) Natures' Domain (canned)	Turkey & Pea Stew
Kirkland (Costco) Natures' Domain (dry)	Puppy Chicken & Pea, Salmon and Sweet Potato
Prescription Diet	a/d, d/d, h/d (canned only), i/d (canned, original flavor), s/d, u/d, r/d
Purina Pro Plan Grain-Free (canned)	Adult Beef & Salmon Entrée, Adult Chicken & Carrot Entrée, Adult Turkey & Sweet Potato Entrée
Wellness Core Grain-Free (dry)	Age Advantage, Lamb, Large Breed Original, Large Breed Puppy, Ocean, Original, Puppy, Senior, Small Breed Healthy Weight, Small Breed Original, Small Breed Puppy, Wild Game
Wellness Core Grain-Free (canned)	Beef & Venison & Lamb, Turkey & Chicken Liver & Turkey Liver, Weight Management, Whitefish & Salmon & Herring
Wellness Core Grain-Free Ninety Five Percent (canned)	Beef, Chicken, Turkey

STAR-K thanks Julie Rabinowitz, DVM, for helping to develop the nutritional guidelines for the following animals:

AQUATIC TURTLES

- **Fluker's – Crafted Cuisine** Turtle Diet for Aquatic Turtles
- Dark, leafy green vegetables (such as collard, mustard and dandelion greens, kale, bok choy, deep green lettuces, parsley)
- Finely chopped vegetables (such as bell peppers, carrots, squash, green beans)
- Goldfish
- Guppies

BEARDED DRAGONS

They can follow the same diet as Geckos, listed below, in addition to the following:

- Fruit (including kiwi, banana, mango, papaya, apple),
 - Mixed vegetables (such as deep leafy greens, squash, carrots, greens)
 - Calcium and Vitamin D supplementation (e.g., **Zoo Med – Repti Calcium with D3**)
- NOTE:** As bearded dragons age, they can move to a more vegetable-heavy diet for life.

BIRDS

BIRD TYPE/ SPECIES	RECOMMENDED FOODS	NOTES
All Birds	Fruits, vegetables, fresh herbs, cooked chicken, canned tuna, pure alfalfa pellets (crushed for small birds)	
Large Birds	Millet, sorghum, sunflower seeds	Millet is easy to acquire in bulk on Amazon.com, as well as at local pet stores, and can be fed in large quantities. Note, however, that it doesn't provide a nutritionally complete diet.
Small Birds	Millet (sorghum and sunflower seeds are too large)	
Doves, Finches, Pigeons, Sparrows	Can have dog food (see above list)	

FOR ALL BIRDS, AVOID THE FOLLOWING: apple and pear seeds; all dairy – small amount of cottage cheese is okay; all fruit pits; avocado; mushrooms; peanuts

GECKOS

Most varieties are insectivores and prefer a diet of the following offered every two to four days:

- Crickets and grasshoppers
- Earthworms, mealworms, silk worms, super worms, or waxworms
- Fruit flies
- Moths
- Roaches
- Calcium and Vitamin D supplementation (e.g., **Zoo Med – Repti Calcium with D3**)

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

GERBILS & HAMSTERS

- Fruits and vegetables
- Matzah
- Millet
- Puffed rice
- Pure alfalfa pellets or hay
- Pure timothy or other pure grass hay
- Raw sunflower and pumpkin seeds
- Treats

PRODUCT
DIRECTORY

GUINEA PIGS

- **Higgins Vita Garden Grain Free** – Guinea Pig Pellets
- Need Vitamin C supplementation (e.g., **Oasis** – Vita-Drops Pure Vitamin C for Guinea pigs).
- Vegetables high in Vitamin C (e.g., broccoli, brussels sprouts, cabbage, cauliflower, green and red peppers, spinach, sweet potatoes, turnip greens and other leafy greens)
- Unlimited amounts of pure timothy hay (or other pure grass hay, such as orchard grass, oat or meadow hay), leafy greens, herbs, carrot tops and chopped vegetables
- NEVER feed white potatoes to guinea pigs

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

RABBITS

- **Higgins Vita Garden Grain Free** – Rabbit Pellets (Junior or Adult)
- Unlimited amounts of pure timothy hay (or other pure grass hay, such as orchard grass, oat or meadow hay), leafy greens, herbs, carrot tops and chopped vegetables

PERSONAL
CARE LIST

ADVICE REGARDING WEANING PETS BEFORE PESACH

Mixes sold in stores often contain chometz. It is advisable for pet owners to slowly wean their pets off their regular chometz pet food diet.

This is accomplished by mixing regular and Pesach food starting between one and two weeks prior to Pesach, before switching completely to Pesach food. The ratio of regular and Pesach food should be changed gradually to get the animal used to the new diet. Check with your veterinarian before changing your pet's diet.

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

PET STORES IN BALTIMORE METROPOLITAN AREA WHERE CHOMETZ PET FOOD MAY BE PURCHASED AFTER PESACH

- Petco
- Petsmart

INDEX

FAQS REGARDING PETS ON PESACH

Rabbi Zvi Goldberg, STAR-K Kashrus Administrator

Q. Are “grain-free” pet foods acceptable?

A. There are many “grain-free” dog and cat foods on the market. While we still recommend checking the ingredient panel on those foods, they are a good place to start your search for an appropriate food.

PRODUCT
DIRECTORY

Q. Is it necessary to buy a new food bowl for your pet for Pesach?

A. No. However, the bowl used year-round should be thoroughly cleaned before Pesach.

KASHERING
GUIDELINES

Q. If I am going away for Pesach, what should I do with my fish?

A. Vacation blocks often contain chometz. One can purchase a block without chometz or use an automatic fish feeder and fill it with non-chometz food.

QUICK
REFERENCE
LISTS &
CHARTS

Q. During a Pesach visit to the zoo, may one purchase the animal feed?

A. No. This feed is often chometz and should not be purchased or fed to the animals during Pesach.

MEDICINE
LIST

Q. Must pet food with chometz be put away and sold before Pesach?

A. Yes.

Q. Can *kitniyos*, such as rice and beans, be fed to animals on Pesach?

A. Yes.

PERSONAL
CARE LIST

Q. What are some common chometz ingredients in pet food?

A. Wheat (cracked, flour, germ, gluten, ground, groats, middlings, starch), barley (cracked, flour), oats (flour, groats, hulled), pasta, rye, and brewer’s dried yeast. Any questionable ingredient should be reviewed by a competent rabbinic authority.

KASHERING
& SEDER
GUIDE

Q. What are some common ingredients which may be *kitniyos* but are permitted in pet food?

A. Beans, buckwheat, brewer’s rice, corn, grain sorghum (milo), millet, peanuts, peas, rice, sesame, soybeans, soy flour, and sunflower.

ADDENDA:
CHOMETZ
LISTS

Q. Is pet food “with gravy” permitted?

A. Most often, gravy contains chometz. Read the ingredient panel carefully.

INDEX

Q. Are the vitamins or minerals in pet food chometz?

A. They may be chometz, but are *batel* (nullified) due to the small amount added.

TEVILAS KEILIM GUIDELINES AND CHART

Rabbi Mordechai Frankel, Director, The Institute of Halacha at the STAR-K

For more information, see “The Mitzvah of Tevilas Keilim” at star-k.org/passover.

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

- Utensil to be immersed must be completely clean and free of dirt, dust, rust, stickers, labels or glue. (Practical Tip: WD-40 is very effective in removing adhesive.)
- One wets his hands in the mikvah water, holds the vessel in the wet hand and says, “*Baruch...asher kideshanu b'mitzvosav v'tzivanu al tevilas keilim*” (keilim for multiple utensils) and immerses the vessel(s).
- If one forgot to recite the *bracha*, the immersion is valid.
- The water of the mikvah must touch the entire vessel, both inside and out.
- The entire vessel must be under water at one time, but it does not have to be submerged for any prolonged period of time.
- If a vessel will be ruined if placed in a mikvah, a rabbinic authority should be consulted.
- It is advisable that after *toveling* an electric appliance that requires *tevila*, the appliance be thoroughly dried out for at least 48 hours before use (earlier use increases the chances of ruining the appliance).
- If a basket or net is used to hold small utensils, the basket should be immersed in the water, the utensils placed in the basket, and the basket swirled under the water so that the water will touch all areas of the utensils.
- The cover can be immersed separately if it is removable.
- A pocket knife should be immersed in its open position so that the water will touch all areas of the blade.
- Thermos bottle liners do not need to be removed before immersion.
- A narrow necked bottle should be immersed with the neck facing upwards, so that the inner surface of the bottle will fill completely with mikvah water.
- Care must be taken that no air is trapped in the submerged vessels.
- Anyone may *tovel keilim*, including a small child or non-Jew; however, a Jewish adult must be present to verify that the *tevila* took place. A *bracha* may be recited only if a Jew performs the immersion. Therefore, if many utensils are to be immersed with the help of a child or non-Jew, the owner should first immerse a few vessels with a *bracha* and then let the child or non-Jew take over.
- Utensils require *tevila* with a *bracha* when they come into direct contact with food during preparation or mealtime and are made from metal (e.g., aluminum, brass, copper, gold, iron, lead, silver, silverplated, and tin) or glass (including Pyrex, Duralex, and Corelle).

TEVILAS KEILIM CHART

UTENSIL	TEVILA
Aluminum Pan, disposable	<i>Tevila</i> without a <i>bracha</i> if intended to be used only once; <i>tevila</i> with a <i>bracha</i> if intended to be used more than once. ¹
Aluminum Pan, non-disposable	<i>Tevila</i> with a <i>bracha</i> ²
Apple Corer (metal)	<i>Tevila</i> with a <i>bracha</i>
Baking/Cookie sheet	<i>Tevila</i> with a <i>bracha</i>
Barbeque Grill	Racks require <i>tevila</i> with a <i>bracha</i> , other components do not require <i>tevila</i> .
Blech	No <i>tevila</i>
Blender/Mixer	Glass or metal bowl, metal blades and other attachments require <i>tevila</i> with a <i>bracha</i> ; other components do not require <i>tevila</i> . Handheld immersion blender requires <i>tevila</i> with a <i>bracha</i> .
Bottle (metal or glass)	<i>Tevila</i> with a <i>bracha</i> . If bottle was bought filled with food and subsequently emptied by a Jew, it does not require <i>tevila</i> .
Brush (grill, egg yolk, pastry)	No <i>tevila</i>
Cake Plate (metal or glass)	Plate needs <i>tevila</i> with a <i>bracha</i> ; cake plate cover does not require <i>tevila</i> .
Can (metal or glass)	<i>Tevila</i> with a <i>bracha</i> . If bought filled with food and subsequently emptied by a Jew does not require <i>tevila</i> . ³
Can Opener	No <i>tevila</i>
Cast Iron Pot	<i>Tevila</i> with a <i>bracha</i>
Ceramic Knife	<i>Tevila</i> without a <i>bracha</i>
Challah Board	Metal board or glass top on wooden board requires <i>tevila</i> with a <i>bracha</i> . Wood board with a plastic top does not require <i>tevila</i> .
Cheese Slicer (metal)	<i>Tevila</i> with a <i>bracha</i>
China (glazed)	<i>Tevila</i> without a <i>bracha</i> ⁴
Coffee Grinder	No <i>tevila</i>
Coffeemaker (electric)	Does not require <i>tevila</i> if it will break if <i>toveled</i> , otherwise requires <i>tevila</i> with a <i>bracha</i> . ⁵
Colander (metal)	<i>Tevila</i> with a <i>bracha</i>
Cookie Cutter	No <i>tevila</i> (if only used with food that is not edible). ⁶
Cookie Sheet (metal)	<i>Tevila</i> with a <i>bracha</i>
Cooling Rack (metal)	<i>Tevila</i> without a <i>bracha</i>
Corelle Plate	<i>Tevila</i> with a <i>bracha</i> ⁷

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

	UTENSIL	TEVILA
PRODUCT DIRECTORY	Corkscrew	No <i>tevila</i>
	Corningware	<i>Tevila</i> without a <i>bracha</i>
	Corn Skewers (metal prongs)	<i>Tevila</i> with a <i>bracha</i>
	Crock Pot	Metal or glass insert requires <i>tevila</i> with a <i>bracha</i> ; ceramic insert requires <i>tevila</i> without a <i>bracha</i> ; glass lid requires <i>tevila</i> with a <i>bracha</i> .
KASHERING GUIDELINES	Cup/Mug	<i>Tevila</i> with a <i>bracha</i> if metal or glass; <i>tevila</i> without a <i>bracha</i> if glazed ceramic; no <i>tevila</i> if plastic.
	Cupcake/Muffin Pan (metal)	<i>Tevila</i> with a <i>bracha</i>
	Cutlery (metal) i.e., forks knives, spoons	<i>Tevila</i> with a <i>bracha</i> . Knife used for arts and crafts only does not require <i>tevila</i> .
	Cutting Board (metal or glass)	<i>Tevila</i> with a <i>bracha</i>
QUICK REFERENCE LISTS & CHARTS	Dentures	No <i>tevila</i>
	Dishes	<i>Tevila</i> with a <i>bracha</i> if metal or glass, or <i>tevila</i> without a <i>bracha</i> if glazed ceramic.
	Dish Rack	No <i>tevila</i>
	Egg Slicer (metal)	<i>Tevila</i> with a <i>bracha</i>
MEDICINE LIST	Flour Sifter	No <i>tevila</i> ⁶
	Frying Pan (metal)	<i>Tevila</i> without a <i>bracha</i> if Teflon coated, with a <i>bracha</i> if uncoated.
	George Foreman Grill	<i>Tevila</i> without a <i>bracha</i> . ⁸ Does not require <i>tevila</i> if it will break if <i>toveled</i> . ⁵
	Glasses (metal or glass)	<i>Tevila</i> with a <i>bracha</i>
PERSONAL CARE LIST	Grater (metal)	<i>Tevila</i> with a <i>bracha</i>
	Grill	See Barbeque Grill
	Hot Plate/Platta	No <i>tevila</i>
	Ice Cream Scooper (metal)	<i>Tevila</i> with a <i>bracha</i>
KASHERING & SEDER GUIDE	Immersion Blender	Metal blades and other attachments require <i>tevila</i> with a <i>bracha</i> .
	Immersion Heater	No <i>tevila</i>
	Kettle (metal or glass)	<i>Tevila</i> with a <i>bracha</i>
	Keurig Machine	Does not require <i>tevila</i> if it will break if <i>toveled</i> , otherwise requires <i>tevila</i> with a <i>bracha</i> . ⁵
ADDENDA: CHOMETZ LISTS	Kiddush Cup (metal)	<i>Tevila</i> with a <i>bracha</i> . Does not require <i>tevila</i> if manufactured in Israel, but does require <i>tevila</i> if sold in Israel and manufactured elsewhere.
	Knife Sharpener	No <i>tevila</i>
	Kettle (metal or glass)	<i>Tevila</i> with a <i>bracha</i>
INDEX	Keurig Machine	Does not require <i>tevila</i> if it will break if <i>toveled</i> , otherwise requires <i>tevila</i> with a <i>bracha</i> . ⁵
	Kiddush Cup (metal)	<i>Tevila</i> with a <i>bracha</i> . Does not require <i>tevila</i> if manufactured in Israel, but does require <i>tevila</i> if sold in Israel and manufactured elsewhere.
	Knife Sharpener	No <i>tevila</i>

UTENSIL	TEVILA
Ladle (metal)	<i>Tevila</i> with a <i>bracha</i>
Measuring Spoon (metal)	<i>Tevila</i> without a <i>bracha</i> ⁹
Meat Grinder (metal)	Attachments require <i>tevila</i> with a <i>bracha</i> (if only used for raw meat, <i>tevila</i> without a <i>bracha</i>). ⁶
Meat Tenderizer (metal hammer)	No <i>tevila</i> ⁶
Meat Thermometer	No <i>tevila</i>
Medicine Spoon (metal or glass)	<i>Tevila</i> without a <i>bracha</i> if used solely for medicine.
Melon Baller (metal)	<i>Tevila</i> with a <i>bracha</i>
Microwave Turntable (glass)	<i>Tevila</i> without a <i>bracha</i> ; <i>tevila</i> with a <i>bracha</i> if food is placed directly on the turntable.
Oven Rack	No <i>tevila</i> . See Toaster Oven.
Peppermill	<i>Tevila</i> without a <i>bracha</i>
Peeler	Requires <i>tevila</i> with a <i>bracha</i> if blade is metal, even if the rest of the unit is plastic.
Plastic Utensil	No <i>tevila</i>
Popcorn Maker (metal)	<i>Tevila</i> with a <i>bracha</i> . It does not require <i>tevila</i> if it will break if <i>toveled</i> . ⁵
Pot (metal or glass)	<i>Tevila</i> with a <i>bracha</i> . If Teflon, enamel or plastic coated requires <i>tevila</i> without a <i>bracha</i> .
Pot Cover (metal or glass)	<i>Tevila</i> with a <i>bracha</i>
Pyrex Cookware	<i>Tevila</i> with a <i>bracha</i> ¹⁰
Roasting Pan (metal)	<i>Tevila</i> with a <i>bracha</i>
Rolling Pin	No <i>tevila</i>
Salt Shaker (metal or glass)	<i>Tevila</i> with a <i>bracha</i> . Metal cap on a plastic salt shaker requires <i>tevila</i> without a <i>bracha</i> .
Sandwich Maker	<i>Tevila</i> without a <i>bracha</i> ⁸
Scissors/Shears (poultry)	<i>Tevila</i> with a <i>bracha</i> if used for edible food. If only used for raw food, requires <i>tevila</i> without a <i>bracha</i> .
Sieve (metal)	<i>Tevila</i> with a <i>bracha</i>
Silicone Bakeware	No <i>tevila</i>
Sink Rack	No <i>tevila</i>
Skewer (metal)	<i>Tevila</i> with a <i>bracha</i>
Spoon Rest	No <i>tevila</i>

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

	UTENSIL	TEVILA
	Storage Container	<i>Tevila</i> without a <i>bracha</i> if container is not brought to the table at meals. ¹¹
	Sugar Bowl (metal or glass)	<i>Tevila</i> with a <i>bracha</i>
PRODUCT DIRECTORY	Teflon Coated Pan (metal)	<i>Tevila</i> without a <i>bracha</i>
	Thermos	Thermos (metal or glass) with no insert requires <i>tevila</i> with a <i>bracha</i> . Casing of thermos which has an insert does not require <i>tevila</i> , and insert (metal or glass) requires <i>tevila</i> with a <i>bracha</i> .
KASHERING GUIDELINES	Toaster	<i>Tevila</i> without a <i>bracha</i>
	Toaster Oven	Rack and tray require <i>tevila</i> (with a <i>bracha</i> if food will directly touch the surface), other components do not.
	Trivet	No <i>tevila</i>
	Urn (metal)	<i>Tevila</i> with a <i>bracha</i>
	Waffle Maker	<i>Tevila</i> without a <i>bracha</i> ⁸
	Warming Tray	No <i>tevila</i>
	Washing Cup (metal)	No <i>tevila</i> if used only for washing hands.
MEDICINE LIST	Wooden Cask	No <i>tevila</i> . Requires <i>tevila</i> without a <i>bracha</i> if it has metal straps.

PERSONAL CARE LIST

KASHERING & SEDER GUIDE

ADDENDA: CHOMETZ LISTS

INDEX

- רבו הדעות בדין טבילת כלי העשוי לשמשו חד פעמי, עי' בשו"ת אגרות משה יו"ד ח"ג סי' כג ושו"ת מנחת יצחק ח"ה סי' לב ושו"ת חלקת יעקב יו"ד סי' מו ושו"ת חשב האפוד ח"ג סי' ע ושו"ת שלחן הלוי פכ"ד אות לה וספר אשרי האישי יו"ד פ"ט אות ג ואות ד, ומש"כ בפנים הוא דעת מו"ר ר' היינעמאן שליט"א.
- ערוך השלחן יו"ד סי' קכ סעי' כג ושו"ת אנ"מ יו"ד ח"ג סי' כב וספר אשרי האישי יו"ד פ"ט אות ט, וע"ע בזה באמת ליעקב על שו"ע יו"ד סי' קכ ובחלקת בנימין שם סעי' א ביאורים ד"ה 'מתכות' ובספר טבילת כלים פי"א הערה קיג.
- שו"ת אגרות משה יו"ד ח"ב סי' מ וסוף סי' קלן, אמנם עי' בטבילת כלים פ"ד הערה טו בשם הגרש"ז אויערבאך זצ"ל ושם הערה כ מהגר"ח קניבסקי זצ"ל בשם החזו"א ובשו"ת חלקת יעקב יו"ד סי' מב ושו"ת ציץ אליעזר ח"ה סי' כו וחלקת בנימין סי' קכ ס"ב צב
- עי' בחי' רע"א יו"ד סי' קכ על הש"ך ס"ק ד וערוך השלחן שם סעי' כט, ועי' מש"כ באמת ליעקב סי' קכ הערה 25 לגבי כלי חרסינה של ימינו, ועי' בשו"ת שלחן הלוי להגר"י בעלסקי שליט"א פכ"ד סעי' לב הערה ה' תהליך עשיית הציפוי לכלי חרסינה בימינו, ופסק שם ש בימינו יש לטבול כלי חרסינה המצופה בגליזיר"ט בלי ברכה, וכן פסק מו"ר הר"י היינעמאן שליט"א.
- מו"ר ר' היינעמאן שליט"א אמר שאם בודאי יתקלקל הכלי ע"י טבילה וא"ל לטבול ולהשתמש בו אח"כ, א"כ הרי הוא אנוס שא"ל לקיים המצוה, וכיון שכל האיסור להשתמש בכלי מאכל בלי טבילה נובע מהחיוב דאורייתא לטבול א"כ במקום פסטור מטבילה מחמת אנוס שוב מותר להשתמש בכלי זה לכתחלה.
- עי' בש"ך סי' קכ ס"ק יא שכלי שמתקנים בו אוכל ועדיין צריך האוכל תיקון אחר חייב בטבילה בלא ברכה, ואם הכלי הזה א"א להשתמש בו למאכל אחר כמו הברזלים שמתקנים בהם המצות א"צ טבילה כלל, אבל הסי' שם ס"ק ז כתב שדינם כסכין של חסיטה שכתב הרמ"א שטוב לטבולו בלא ברכה, וביאור הגר"א שם ס"ק יד השיג על הש"ך. והפיר"ח שם ס"ק יג פסק שהברזילים אינם צריכים טבילה (מטעם אחר של הש"ך, עיי"ש), והחכמת אדם כלל עג סעי' ז פסק כדעת הש"ך, ואמר מו"ר ר' היינעמאן שליט"א שיש לסמוך על דברי החכמת אדם. אמנם עי' בחלקת בנימין שם ס"ק ט ובספר טבילת כלים פ"ה הערה ה' מש"כ בזה.
- שמעתי ממו"ר ר' היינעמאן שליט"א שדינו ככלי זכוכית.
- מפני שכלי זה מצופה בטפלון.
- עי' בספר טבילת כלים פי"א אות עז"א.
- שו"ת יביע אומר ח"ו יו"ד סי' יב וספר אשרי האישי יו"ד פ"ט אות ט וספר טבילת כלים פרק יא הערה ל.
- עי' בחי' רע"א יו"ד סי' קכ על הרמ"א סעי' א מש"כ בזה, ועי' ביד אפרים שם בשם שו"ת בית יהודה יו"ד סי' ב והובא ג"כ בדרכי תשובה שם ס"ק ו, וע"ע בשו"ת ציץ אליעזר ח"ח סי' כו, וכן פסק מו"ר ר' היינעמאן שליט"א. אמנם עי' בספר טבילת כלים פי"א הערה יג ובחלקת בנימין סי' קכ ס"ק ד מש"כ בזה.

SELLING CHOMETZ GAMUR ("REAL CHOMETZ") BEFORE PESACH - GUIDELINES & CHART

Rabbi Dovid Heber, STAR-K Kashrus Administrator

Although *l'Halacha*, any chometz may be sold before Pesach, there are pious individuals who do not sell "real" chometz, but rather give it away, burn it, or eat it before Pesach. How does one define *chometz gamur*, "real" chometz? A food for which there is an *issur* of *bal yeira'eh u'bal yematzeh d'Oraysa* (there is a *Torah* prohibition of ownership on Pesach) is "real" chometz. This includes all items that are *chometz gamur*, real chometz (bread, cake, cookies, pretzels, pasta, etc.). It should be noted that people who do not sell real chometz may purchase real chometz after Pesach from a Jewish owned store that sold their chometz.

Ta'aroves chometz, food consisting of chometz ingredients, where the *chiyuv biur* (obligation to burn) is only *m'drabanan* (rabbinic), or at least according to some opinions only *m'drabanan*, is not *chometz gamur*. In addition, *safeik chometz* medications (i.e., one is unable to determine whether it is chometz) and non-edible items, as well as products processed on chometz equipment, are not considered to be *chometz gamur*. These products are sold before Pesach even by individuals who are stringent not to sell *chometz gamur*. Many individuals who do not sell *chometz gamur* will sell alcoholic beverages before Pesach. Each family should follow their own custom.

The following chart offers guidelines as to which products are considered "real" chometz. '*Chometz Gamur*' means it is 'real' chometz. Pious individuals customarily do not sell these products before Pesach. Rather, they either consume it, burn it, or give it away as a gift to a non-Jew before Pesach. '*Not Chometz Gamur*' indicates the product is not "real" chometz. Even pious individuals will generally sell such products to a non-Jew before Pesach. (Where indicated, some products may remain in one's possession during Pesach, and a sale is not required.)

PRODUCT	STATUS
Barley (if pearled, raw and packaged)	Not <i>Chometz Gamur</i>
Beer	<i>Chometz Gamur</i>
Bread	<i>Chometz Gamur</i>
Cake	<i>Chometz Gamur</i>
Cake Mixes (dry)	Not <i>Chometz Gamur</i>
Cereal with primary ingredient of wheat, oats or barley	<i>Chometz Gamur</i>
Chometz content is more than a <i>kezayis</i> . A <i>kezayis</i> of chometz can be eaten in a time span of <i>kedei achilas pras</i> ² (e.g., box of Froot Loops cereal).	<i>Chometz Gamur</i>
Chometz content is more than a <i>kezayis</i> . A <i>kezayis</i> of chometz cannot be eaten <i>b'kedei achilas pras</i> ² (e.g., box of Cap 'N Crunch cereal).	<i>Chometz Gamur</i>

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

SELLING CHOMETZ GAMUR ("REAL CHOMETZ") BEFORE PESACH - GUIDELINES & CHART

	PRODUCT	STATUS
PRODUCT DIRECTORY	Chometz content in entire package is less than a <i>kezayis</i> but is greater than 1/60 of the product (e.g., Corn Flakes cereal).	Not <i>Chometz Gamur</i> ⁸
	Chometz content is less than 1/60 of the product	Not <i>Chometz Gamur</i> ⁴
	<i>Chometz Nokshe</i> (e.g., chometz glue)	Not <i>Chometz Gamur</i>
KASHERING GUIDELINES	Chometz products non-edible even for canine consumption (<i>nifsal mei'achilas kelev</i>)	Not <i>Chometz Gamur</i> ³
	Condiments containing vinegar (e.g., ketchup, mayonnaise, mustard, pickles)	Not <i>Chometz Gamur</i>
	Cooked on chometz equipment (not during Pesach) but contains no chometz in the product	Not <i>Chometz Gamur</i> ⁵
QUICK REFERENCE LISTS & CHARTS	Cookies	<i>Chometz Gamur</i>
	Corn Flakes (even if contains malt flavor)	Not <i>Chometz Gamur</i> ⁸
	Cosmetics	Not <i>Chometz Gamur</i> ⁴
	Cream of Wheat	<i>Chometz Gamur</i>
	Couscous	<i>Chometz Gamur</i>
MEDICINE LIST	Detergents	Not <i>Chometz Gamur</i> ⁴
	Extracts	Not <i>Chometz Gamur</i>
	Farfel	<i>Chometz Gamur</i>
PERSONAL CARE LIST	Flour (includes oat, regular wheat, whole wheat, spelt and flour that contains malted barley)	Not <i>Chometz Gamur</i> ⁶
	Food Coloring	Not <i>Chometz Gamur</i>
KASHERING & SEDER GUIDE	Gefilte Fish (even if contains matzah meal & is not KFP as long as label does not state chometz content)	Not <i>Chometz Gamur</i>
	Ketchup	Not <i>Chometz Gamur</i>
	<i>Kitniyos</i>	Not <i>Chometz Gamur</i> ³
ADDENDA: CHOMETZ LISTS	Licorice	<i>Chometz Gamur</i>
	Malt extract	<i>Chometz Gamur</i> ⁹
	Maltodextrin/ Maltose (in product and from unknown source)	Not <i>Chometz Gamur</i>
INDEX	Matzah and Matzah Meal - not certified for Pesach (label does not state chometz)	Not <i>Chometz Gamur</i>
	Mayonnaise	Not <i>Chometz Gamur</i>
	Medicine (tablets & caplets) containing chometz	Not <i>Chometz Gamur</i>
	Modified Food Starch (from unknown source)	Not <i>Chometz Gamur</i>
	Mustard	Not <i>Chometz Gamur</i>
	Oatmeal (Instant, Regular, Baby cereal)	<i>Chometz Gamur</i>
	Oat Flour	Not <i>Chometz Gamur</i> ⁶

SELLING CHOMETZ GAMUR ("REAL CHOMETZ") BEFORE PESACH - GUIDELINES & CHART

PRODUCT	STATUS
Pasta	<i>Chometz Gamur</i>
Pet Food made from chometz (i.e., if there is more than a <i>kezayis</i> of wheat or barley in the package of pet food)	<i>Chometz Gamur</i>
Pickles	Not <i>Chometz Gamur</i>
Pretzels	<i>Chometz Gamur</i>
Rice Krispies (even if contains malt flavor)	Not <i>Chometz Gamur</i> ⁸
Rolled Oats	<i>Chometz Gamur</i>
Salad Dressing	Not <i>Chometz Gamur</i>
Soy Sauce (if contains wheat)	<i>Chometz Gamur</i>
Vanillin/Ethyl Vanillin	Not <i>Chometz Gamur</i>
Vinegar (from unknown source)	Not <i>Chometz Gamur</i>
Vitamin Tablets containing chometz	Not <i>Chometz Gamur</i>
Wheat Germ	Not <i>Chometz Gamur</i>
Wheat Gluten/Wheat Protein (unknown amount in product)	<i>Chometz Gamur</i>
Whiskey ⁷	Follow family custom ¹
Yeast (Baker's)/Yeast Extract	Not <i>Chometz Gamur</i> ³
Yeast (Brewer's)	<i>Chometz Gamur</i>

- Some individuals sell this chometz, others do not. One should follow his family custom.
- Kedei achilas pras* is the amount of time it takes to eat the volume of buttered bread equaling three to four eggs (approximately 2-4 minutes). For example, if one eats a bowl of Froot Loops cereal, he will eat a *kezayis* of chometz within 2-4 minutes. However, if one eats Cap 'N Crunch cereal he will not eat a *kezayis* of chometz fast enough since the amount of chometz in Cap 'N Crunch cereal is relatively minimal. Nonetheless, since there is a *kezayis* of chometz in the box, it is *chometz gamur*.
- These products are not chometz. One may even retain possession on Pesach. Sale is not necessary (*mutar behana'a b'Pesach*). The product may not be eaten on Pesach.
- These products are not chometz. One may even retain possession on Pesach. Sale is not necessary (*mutar behana'a b'Pesach*).
- One may retain possession of these products on Pesach. Sale is not necessary. They may not be eaten on Pesach.
- This applies to flour that is not an ingredient in a product (e.g., flour sold in bags). However, as an ingredient in a product it is usually *chometz gamur*.
- This includes bourbon, rye, liquor, gin, scotch & whiskey (unless they are certified for Pesach or are known to be from non-chometz sources).
- Consumer boxes of Corn Flakes contain less than a *kezayis* of malt extract. The same is true with other cereals that contain barley or malt extract and are therefore not *chometz gamur*. Industrial-sized boxes of Corn Flakes (e.g., for food service) and other cereals that contain malt extract likely contain more than a *kezayis* of malt extract and would therefore be considered *chometz gamur*.
- Malt extract is *chometz gamur*. If malt extract is an ingredient in an otherwise non-chometz product, see footnote #8.

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

2025 KITNIYOS CHART

NOTE: Products bearing STAR-K P on the label DO NOT contain *kitniyos* or *kitniyos shenishtanu* (*kitniyos* that have been manufactured and transformed into a new product).

See also star-k.org/passover for “Understanding Kitniyos - What They Are, What They Aren’t”

PRODUCT DIRECTORY	Aniseeds ^{4,6}	Dextrose ⁷	Peanuts ² & Peanut Oil
	Ascorbic Acid ¹	Emulsifiers ³	Peas
KASHERING GUIDELINES	Aspartame ¹	Fennel ^{4,6}	Poppy Seeds
	Beans (including green beans, edamame, etc.)	Fenugreek ^{2,6}	Rice ⁵ and Rice Vinegar
QUICK REFERENCE LISTS & CHARTS	Bean Sprouts	Flavors ⁷	Sesame Seeds
	BHA (in corn oil)	Glucose ⁷	Sodium Erythorbate ¹
	BHT (in corn oil)	Guar Gum ³	Sodium Citrate ⁷
MEDICINE LIST	Buckwheat (Kasha)	Hydrolyzed Vegetable Protein ⁷	Sorbitan ⁷
	Calcium Ascorbate ¹	Isolated Soy Protein	Sorbitol ⁷
PERSONAL CARE LIST	Canola Oil (Rapeseed)	Isomerized Syrup	Soybeans & Soybean Oil
	Caraway Seeds ²	Lecithin	Stabilizers ³
KASHERING & SEDER GUIDE	Chickpeas	Lentils	Starch ⁷
	Citric Acid ⁷	Maltodextrin ⁷	String Beans
ADDENDA: CHOMETZ LISTS	Confectioners' Sugar ⁷	Millet	Sunflower Seeds
	Coriander ^{4,6}	MSG ⁷	Tofu
INDEX	Corn & Corn Oil	Mustard flour, prepared seeds	Vegetable Oil ³
	Cumin ^{4,6}	NutraSweet ¹	Vitamin C ¹

1. *Kitniyos Shenishtanu* even with KFP symbol.

2. Should be avoided on Pesach.

3. Unless bearing a reliable Passover certification.

4. Only acceptable when the certifying agency has documented that all chometz issues have been resolved. *Mishnah Berura* 453:13.

5. Those people who eat rice on Pesach should confirm their rice is *Kosher l'Pesach* and free of problematic additives. For more information, see www.star-s.org.

6. The bulbs, root, and greens of these items are not *kitniyos*; it is only the seeds that are an issue.

7. This ingredient can be sourced from chometz, *kitniyos*, or *Kosher l'Pesach* sources. It may not be used on Pesach unless it has approved certification. Even with a valid certificate, it may be *kitniyos shenishtanu*.

COMMON PESACH FOODS AND THEIR BRACHOS

Rabbi Dovid Heber, STAR-K Kashrus Administrator

FOOD	BRACHA RISHONA	BRACHA ACHARONA
Egg Matzah ⁵	Mezonos ⁵	<i>Al Hamichya</i> ⁵
Gefilte Fish (with or without matzah meal)	Shehakol	Borei Nefashos
Grape Juice	Hagafen	<i>Al Hagefen</i> See footnotes #1 and #6
Grape Juice mixed with water or other beverages	See Footnote #2	See Footnote #2
<i>Kneidlach</i> (matzah balls)	Mezonos	<i>Al Hamichya</i>
Macaroons (from shredded coconut - still <i>nikkar</i> ³)	He'eitz	Borei Nefashos
Macaroons (from ground coconut or paste)	Shehakol	Borei Nefashos
Matzah (wheat, whole wheat, oat, spelt)	Hamotzi	Birchas Hamazon
Matzah Brei	See Footnote #4	See Footnote #4
Matzah Cereal (from matzah meal)	Mezonos	<i>Al Hamichya</i>
Matzah Kugel/Stuffing	Mezonos	<i>Al Hamichya</i>
Matzah Lasagna ⁷	Hamotzi	Birchas Hamazon
Matzah Meal Cake	Mezonos ¹⁰	<i>Al Hamichya</i>
Matzah Meal Rolls ⁸	Mezonos	<i>Al Hamichya</i>
Matzah Pizza ⁷	Hamotzi	Birchas Hamazon
Nut Flour Cake (e.g., made from almond flour etc.)	Shehakol ¹¹	Borei Nefashos
Potato Kugel (made from shredded potatoes - still <i>nikkar</i> ³)	Ho'adama	Borei Nefashos
Potato Kugel (from potatoes ground into a pudding-like substance so potatoes are no longer <i>nikkar</i> ³)	Shehakol	Borei Nefashos
Potato Starch Cake	Shehakol ¹¹	Borei Nefashos
Quinoa (cooked) ⁹	Ho'adama	Borei Nefashos
Quinoa Flour Products (e.g., quinoa cake and cookies, quinoa pancakes)	Shehakol	Borei Nefashos
<i>Teiglach</i> (matzah meal cooked in sweet syrup)	Mezonos	<i>Al Hamichya</i>
Wine	Hagafen	<i>Al Hagefen</i> See footnotes #1 and #6

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

Footnotes to “Common Pesach Foods and Their Brachos” Chart

-
- PRODUCT DIRECTORY**
-
- KASHERING GUIDELINES**
-
- QUICK REFERENCE LISTS & CHARTS**
-
- MEDICINE LIST**
-
- PERSONAL CARE LIST**
-
- KASHERING & SEDER GUIDE**
-
- ADDENDA: CHOMETZ LISTS**
-
- INDEX**
1. A *bracha acharona* is recited when drinking at least a *revi'is* (3.8 fl. oz.) within a 30 second span. If one drank more than 1.0 fl. oz. (*kezayis* according to some opinions) and less than 3.8 fl. oz. (and cannot drink more) even within a 30 second span, a *bracha acharona* is not recited. However, if one also requires an *Al Hamichya* or *Al Ha'eitz* at this time, one can also include *Al Hagefen*. See *Mishnah Berurah* [M.B.] 208:82.
 2. This depends on the percentage of grape juice. If there is a majority (*rov*) of grape juice (51%), recite *Hagafen/Al Hagefen*. However, if the mixture is *rov* water (or *rov* of another beverage, such as apple juice) the *bracha* depends on various factors. See *Rama* 202:1, M.B. & *Biur Halacha*. Consult a *rav*.
 3. *Nikkar* means it is still noticeable. Typically, shredded coconut or grated potatoes are considered *nikkar* and the original *bracha* is retained. However, if finely ground or processed the original form is no longer *nikkar* and the *bracha* is changed to *Shehakol*. See M.B. 208:37-38.
 4. Matzah brei is typically made from matzah that was broken into pieces less than a *kezayis*. The fact that they are reformed into a *kezayis* is irrelevant. The *halacha* is as follows: If the pieces of matzah were boiled in water (or submerged into a *kli rishon*), or the matzah is no longer *nikkar* (e.g., fried in oil with eggs), one recites *Mezonos/Al Hamichya*. If, however, the matzah was not boiled but only pan fried with no oil or butter, and the matzah is still *nikkar*, one recites *Hamotzi/Birchas Hamazon*. See *Shulchan Aruch Orach Chaim* [S.A. O.C.] 168:10 & M.B.
 5. Egg matzah and *matzah ashira* may not be eaten on Pesach according to Ashkenazic practice, except by the sick or elderly who cannot eat regular matzah and require egg matzah. Consult your *rav*. Please note: Even the sick and elderly cannot fulfill the obligation to eat matzah at the Seder with these types of *matzos*. As noted in the chart, in general, the *bracha rishona* is *Mezonos* and the *bracha acharona* is *Al Hamichya*. However, if one is *kovea seuda* on it (e.g., as part of a full meal) recite *Hamotzi* and *Birchas Hamazon*. See *Rama* O.C. 462:4.
 6. The *bracha acharona* on wine and grape juice produced in Israel ends with the words “*v'al pri gafna*” (instead of “*v'al pri hagafen*”). See *Birkei Yosef* O.C. 208:58.
 7. We assume the pieces of matzah are still *nikkar* as matzah, or at least one piece of matzah remained a *kezayis*. See S.A. O.C. 168:10 & M.B.
 8. We assume that the matzah rolls are made from matzah meal that was put into a *kli rishon* of water, or the 'rolls' do not have the texture of bread (i.e., no *tzuras hapas*). See S.A. O.C. 168:10 & M.B.
 9. Quinoa may need to be checked for possible insect infestation. See star-k.org.
 10. If matzah meal cake is eaten for dessert at the end of a meal that began with matzah/*Hamotzi*, no *bracha* is recited on the cake.
 11. If potato starch cake (or any other *Shehakol* 'cake' e.g., made from almond flour) is eaten for dessert at the end of a meal that began with matzah/*Hamotzi*, a *Shehakol* is recited.



STAR-K SHEIMOS GUIDELINES

The Torah forbids discarding objects with innate *kedusha* (holiness) into the trash or recycling bin. Objects which have *kedusha* must be placed in *sheimos*, which must be buried. Objects that acquire *kedusha* after being used for a mitzvah do not need to be placed in *sheimos* but do need to be disposed of with special care.

Is it Sheimos?

See the chart below to determine which objects need to be put into *sheimos* and which do not.

YES

- Any of the names of Hashem.
- *Sefer Torah* or *Sefer Torah* cover
- *Seforim*, whether handwritten, printed, photocopied, or downloaded and printed (e.g., *Chumashim*, *Siddurim*, *Machzorim*, *Gemara*, *bentchers* etc.)
- Pages or fragment of a *sefer* that got detached, even if there is no writing or print on it
- Cover of a *sefer* or binding tape that became detached from a *sefer*
- Printed material primarily intended to quote or to explain Torah, even when containing non-Torah portions. This includes Mishna, Midrash, Gemara, Rishonim, Achronim, and any three consecutive words of a *posuk* from Tanach that have been written in one line, with the intention of quoting Torah (as opposed to a *melitza*, an incidental use of a common expression, which is not *sheimos*)
- Homework and test papers in *limudei kodesh* subjects when containing any of the above
- Material written or printed in English or any other language if they conform with the above
- Halachic and other Torah material (such as this poster)
- Tefillin or tefillin bag
- Mezuzah or mezuzah cover
- Invitations from organizations or individuals that contain parts of *pesukim*, written with the intention of quoting Torah (as opposed to a *melitza*, which are often included in wedding invitations)

NO

Items that should be double-wrapped (*kli besoch kli*) when placed into the trash (can be single-wrapped if placing in a recycling bin)

- Jewish books, newspapers, etc. which primarily contain non-Torah information. (Pages that contain Torah may be removed and placed into *sheimos* if the other side also contains Torah or is blank.)

- Missionary material that contain *pesukim*

Items that should be single-wrapped before placing into the trash

- Talis, talis bag, tzitzis (Ideally, strings of a talis or tzitzis should be removed and placed in *sheimos*.)
- *S'chach*, *esrogim*, *lulavim*, *hadasim*, *aravos*
- Tapes and CDs containing *divrei Torah*
- *Gartel*

Items that can be placed directly in the garbage/recycling bin

- Plastic case used to protect a talis or tefillin bag
- Hebrew letters בס"ד (*B'siyata D'Shmaya*)
- Hebrew letters א ו י ה (*Im Yirtzeh Hashem*), ב ר ה (*Baruch Hashem*), and בעז"ה (*Be'eZRas Hashem*). It is considered an act of piety to tear off those letters and put them into *sheimos*.
- Yarmulka
- Bookmark used in a *sefer*
- Hebrew language books, newspapers, etc. that are completely secular

2025 BALTIMORE POST-PESACH STORE INFO

The information below is the most current available as of the time we went to print. Check star-k.org/passover after Pesach for updates.

CHOMETZ MAY BE PURCHASED AT ALL STAR-K AND STAR-D ESTABLISHMENTS IMMEDIATELY AFTER PESACH.

Chometz may be purchased immediately after Pesach at the following stores located in the Baltimore Metropolitan Area

When noted, chometz may be purchased only at the specified addresses.

Consumers in other communities should check with their local *Vaad Hakashrus* for regional store information.

QUICK REFERENCE LISTS & CHARTS	7-11 6401 Reisterstown Rd (at Fords Ln) 1801 Reisterstown Rd (at Hooks Ln) 1 Greenwood Pl (at Old Court Rd) 620 Reisterstown Rd (near Slade/Milford Mill)	Rite-Aid
		Royal Farms
		Safeway
		Sam's Club
MEDICINE LIST	A to Z Savings 6307 Reisterstown Road	Save-A-Lot
	Accents Liquor Store	Savings Center 4003 Seven Mile Lane
PERSONAL CARE LIST	Aldi	Seven Mile Market
	BJ's	Shoprite (Baltimore Area stores) – unknown at the time of printing; updated information will be posted after Pesach
	Costco	Trader Joe's
KASHERING & SEDER GUIDE	CVS	Village Wine & Liquors (Colonial)
	Dugan's Liquor	Walgreens
ADDENDA: CHOMETZ LISTS	*Dunkin' 7002-A Reisterstown Rd. (near Fallstaff Rd)	Walmart
	Food Lion	Wegmans
	Giant - except frozen foods	Whole Foods
	Kosher Bite Liquor Store	Wine Loft
	Market Maven	
INDEX	Petco	
	Petsmart	

For updated information regarding stores where chometz may be purchased, please see star-k.org/passover.

*Only this location of Dunkin' is certified STAR-D. Please note that it is permissible to purchase products at this Dunkin' store on Motzei Pesach, April 20, **ONLY AFTER 9:40 p.m.** (This time meets the requirement of בכדי שיעשו).

2025 WHEN CHOMETZ MAY BE PURCHASED AFTER PESACH FROM STORES/DISTRIBUTORS THAT DO NOT SELL THEIR CHOMETZ

MAJOR JEWISH OWNED SUPERMARKETS THAT DO NOT SELL THEIR CHOMETZ

Monday, May 5, 2025 (2 weeks after Pesach)

SUPERMARKETS THAT PURCHASE FROM JEWISH OWNED DISTRIBUTORS THAT DO NOT SELL THEIR CHOMETZ

Monday, May 19, 2025 (4 weeks after Pesach)

JEWISH OWNED LIQUOR STORES THAT DO NOT SELL THEIR CHOMETZ

Friday, June 4, 2025 (after Shavuot)

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

CHOMETZ SHE'AVAR ALAV HAPESACH PRODUCT LIST

ITEMS OWNED BY A JEW ON PESACH THAT ARE FORBIDDEN AFTER PESACH

Rabbi Dovid Heber, STAR-K Kashrus Administrator

The following are guidelines for *chometz she'avar alav haPesach* - the prohibition of consuming or deriving benefit from chometz that was owned by a Jew during Pesach. **“Prohibited”** items are subject to the *halachos* of *chometz she'avar alav haPesach* and may not be purchased from a Jewish-owned store whose owner did not properly sell his chometz before Pesach. **“Allowed”** items are not subject to the *halachos* of *chometz she'avar alav haPesach* and may be purchased at any store after Pesach.

	PRODUCT	POST-PESACH STATUS IF OWNED BY A JEW DURING PESACH
PRODUCT DIRECTORY	Barley (if pearled, raw and packaged)	Allowed
	Beer	Prohibited
	Bran (Wheat, Oat)	Prohibited
KASHERING GUIDELINES	Bread	Prohibited
	Cake	Prohibited
	Cake Mixes	Allowed
QUICK REFERENCE LISTS & CHARTS	Cereal with primary ingredient of wheat, oats or barley	Prohibited
	Chometz content is more than a kezayis.	Prohibited
	Chometz content in entire package is less than a kezayis but is greater than 1/60 of the cooked product (e.g., Corn Flakes cereal)	Prohibited
MEDICINE LIST	Chometz content in entire package is less than a kezayis but is greater than 1/60 of the uncooked product	Allowed
	Chometz content is less than 1/60 of the product	Allowed
	Chometz Nokshe (e.g., chometz glue)	Prohibited
PERSONAL CARE LIST	Chometz products non-edible even for canine consumption	Allowed
	Condiments containing vinegar (ketchup, mayonnaise, mustard, pickles)	Allowed
	Corn Flakes (brands that contain malt flavor – e.g., Kellogg's)	Prohibited
KASHERING & SEDER GUIDE	Cookies	Prohibited
ADDENDA: CHOMETZ LISTS		
INDEX		

1. This applies to flour that is not an ingredient in a product (e.g., flour sold in bags). However, as an ingredient in a product it is usually *chometz gamur*. Note: Oat Flour is prohibited.

PRODUCT

POST-PESACH STATUS IF OWNED BY A JEW DURING PESACH

Cosmetics	Allowed
Couscous	Prohibited
Detergents	Allowed
Extracts	Allowed
Flour (wheat or whole wheat - with or without malted barley)	Allowed ¹
Food coloring	Allowed
Gefilte fish (that contains chometz or non-KFP matzah meal)	Prohibited
Ketchup	Allowed
Kitniyos	Allowed
Licorice	Prohibited
Malt extract in product (e.g., Rice Krispies, Corn Flakes)	Prohibited
Maltodextrin (from unknown source)	Allowed
Maltose (in product)	Prohibited
Matzah and matzah meal (not certified for Pesach)	Prohibited
Mayonnaise	Allowed
Medicine (tablets and caplets) containing chometz	Allowed
Modified food starch (from unknown source)	Allowed
Mustard	Allowed
Oat Flour	Prohibited
Oatmeal (instant, regular, baby cereal)	Prohibited
Pasta	Prohibited
Pickles	Allowed
Pretzels	Prohibited
Processed on chometz equipment with no chometz content in product (if it was not known to have been processed on Pesach)	Allowed
Rice Krispies (brands that contain malt flavor - e.g., Kellogg's)	Prohibited
Rolled oats	Prohibited
Salad Dressing	Allowed
Slurpees	Allowed
Soy Sauce (containing wheat)	Prohibited

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

PRODUCT

POST-PESACH STATUS IF OWNED BY A JEW DURING PESACH

Vanillin and Ethyl Vanillin Allowed

Vinegar (from unknown sources) Allowed

PRODUCT DIRECTORY Vitamin tablets containing chometz Allowed

Wheat germ Prohibited

Wheat gluten or wheat protein (unknown amount in product) Prohibited

KASHERING GUIDELINES Whiskey² Prohibited

Yeast (Baker's) Allowed

Yeast (Brewer's) Prohibited

QUICK REFERENCE LISTS & CHARTS Yeast extract Allowed

2. This includes bourbon, rye, liquor, gin, scotch, and whiskey (unless they are certified for Pesach or are known to be from non-*chometz* sources).

MEDICINE LIST

PERSONAL CARE LIST

KASHERING & SEDER GUIDE

ADDENDA: CHOMETZ LISTS

INDEX

STAR-K CERTIFIED APPLIANCE COMPANIES

For details regarding specific models and guidelines on how they may be used on Shabbos and Yom Tov, please visit our website, www.star-k.org, or call our office at 410.484.4110.

Amana Cooking Products Refrigeration Products	Landmark Refrigeration Products	Sub-Zero Refrigeration Products
Bosch Cooking Products Refrigeration Products	LG Cooking Products Refrigeration Products	Thermador Cooking Products Refrigeration Products
Dacor Cooking Products Refrigeration Products	LG Signature Refrigeration Products	True Manufacturing Refrigeration Products
Electrolux Cooking Products Refrigeration Products	LG Studio Cooking Products Refrigeration Products	U-Line Refrigeration Products
Fisher & Paykel Cooking Products	Liebherr Refrigeration Products	Viking Cooking Products Refrigeration Products
Frigidaire Cooking Products Refrigeration Products	Maytag Cooking Products	Vintec Refrigeration Products
Gaggenau Cooking Products Refrigeration Products	Midea Cooking Products	Whirlpool Cooking Products Refrigeration Products
Hestan Cooking Products	Mora Cooking Products	White- Westinghouse Refrigeration Products
Hisense Cooking Products	Perlick Refrigeration Products	Wolf Cooking Products
Ikea Cooking Products Refrigeration Products	Samsung Cooking Products Refrigeration Products	Zephyr Refrigeration Products
Ilve Cooking Products	Sapphire Refrigeration Products	Zline Refrigeration Products
JennAir Cooking Products Refrigeration Products	Signature Kitchen Suite Cooking Products Refrigeration Products	
KitchenAid Cooking Products Refrigeration Products	Smeg Cooking Products	

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX



Guide to Using Ovens on Shabbos

It is important to be aware that **it is forbidden to cook on Shabbos**, even if the oven is equipped with a STAR-K certified Sabbath Mode. STAR-K Sabbath Mode is designed only to provide a *lechatchila* method of keeping food warm on Shabbos.

OVENS

Before Shabbos – Turn on the oven and activate the STAR-K Sabbath Mode.

- **All** food must be put in the oven before Shabbos. The food should be **fully cooked** before Shabbos. Food cannot be put in the oven on Shabbos.
- The controls should be **covered** even though the oven is in Sabbath Mode.
- Ovens equipped with a **Time Bake** feature offer an ideal way to keep food warm using Sabbath Mode: before Shabbos, set the timer to turn the oven off for before you will want to remove the food. Doing this will turn off the heat at the set time without exiting Sabbath Mode. Once the oven is off, you may open and close the door as often as needed and leave food inside to stay warm.

NOTE: The oven **cannot** be turned on or off on Shabbos, even when in Sabbath Mode, and the oven temperature **cannot** be adjusted on Shabbos.

On Shabbos

- If the oven is deactivated, you may open and close the door as often as needed and leave food inside to stay warm.
- Any time the heating element is active, food may be removed on Shabbos only as follows:
 - The oven may be opened **one time** to remove the food.
 - The oven should not be closed until **all** the food has been removed.
 - Food should not be left in the open oven to keep it warm.
- Ovens with **“New Sabbath Mode”** may be opened and closed multiple times even when the heat is still on, provided no new food is placed in the oven.

NOTE: After a **power outage**, Sabbath Mode will resume upon regaining power, but most ovens will not reactivate the heating elements (so effectively the oven will be off). In this case, the oven may be opened at any time to remove food inside.

COOKTOPS

Electric and Gas Cooktops

In general, cooktops operate separately from the oven and don't have Sabbath Mode. They function as normal even when the appliance is in Sabbath Mode. They may be used on Shabbos as follows:

- Electric and gas burners must be turned on **before** Shabbos.
- The setting of the flame/burner **cannot be adjusted** on Shabbos.
- All food must be placed on the flame **before** Shabbos and should be **fully cooked before** Shabbos. The **flame** should be covered by a blech and **knobs** should be covered.
- Some **glass stovetops** may shatter if they are covered. In such circumstances, it is sufficient to **cover/remove the knobs** or to cover the control panel.

Induction Cooktops

Induction cooktops **cannot** be used on Shabbos since removing the pot deactivates the element.

WARMING DRAWERS generally operate separately from the oven and don't have a Sabbath Mode, even if the oven is in Sabbath Mode. **Some warming drawers turn off when opened and cannot be used on Shabbos under any circumstances.**

If opening the drawer does not turn it off, and no lights or icons are activated by opening the drawer, it may be used as follows:

- Cooked food may be placed in the warming drawer **before** Shabbos begins. None may be placed in the drawer on Shabbos.
- The drawer may be opened **once**, at which time **all** the food should be removed, and the drawer should then be closed.

See star-k.org/appliances for more information about STAR-K certified appliances or background material about the information on this sheet. Contact us at appliances@star-k.org | 410-484-4110.



Guide to Using Ovens on Yom Tov

It is important to be aware that **it is always forbidden to light a new flame or to extinguish an existing one on Yom Tov. It is also forbidden to adjust an existing flame for any non-Yom Tov purpose**, even if the oven is equipped with a STAR-K certified Sabbath Mode. STAR-K Sabbath Mode is designed only to provide a *lechatchila* method of cooking on Yom Tov.

OVENS

Before Yom Tov – Turn on the oven and activate the STAR-K Sabbath Mode.

NOTE: The oven **cannot** be turned on or off on Yom Tov, even when in Sabbath Mode.

On Yom Tov

- Food may be placed in the oven on Yom Tov.
- The oven may be opened and closed at any time on Yom Tov.
- According to STAR-K Rabbinic Administrator Rabbi Moshe Heinemann, the temperature may be changed as needed for Yom Tov. The display will not indicate the change in temperature. (NOTE: Not all models have this functionality.)

NOTE: After a power outage, Sabbath Mode will resume upon regaining power, but most ovens will not reactivate the heating elements. One may not restart the elements. The oven may be opened to remove any food inside.

COOKTOPS

In general, cooktops don't have Sabbath Mode. They function as normal even when the appliance is in Sabbath Mode.

NOTE: Models with responsive lighting or LED display of the burner setting **may not be adjusted** at all on Yom Tov.

Gas Cooktops

- Gas burners should be lit **before** Yom Tov.
- A burner that was not lit before Yom Tov may be lit from a pre-existing flame **if** it is possible to turn on the gas flow without activating the electronic igniter. One should determine if this is feasible for their cooktop **before** Yom Tov.
- A gas burner may be adjusted on Yom Tov as needed **for food preparation**.
- One may lower the flame on a gas burner on Yom Tov **only for the food's benefit** (i.e., to prevent food from burning).
- One **may not** turn off the flame completely.

NOTE: Double-ring burners with a **Simmer Setting** have separate burner flames in each ring that are adjusted by one control. One may not change the burner from *cook* to *simmer*, since this extinguishes the outer flame. Likewise, one may not change it from *simmer* to *cook*, because this ignites the outer flame.

Electric Cooktops – may be used on Yom Tov only in the following manner:

- The electric burners must be turned on **before** Yom Tov.
- The electric burners **cannot** be turned off during Yom Tov.
- Electric burners **may be adjusted** only as follows: the set temperature may be *raised* only when the element is *on* and *lowered* only when the element is *off*. The practicality of this greatly varies from model to model and should be determined **before** Yom Tov.

NOTE: Double-ring burners with a **Simmer Setting** have separate burner coils for each ring that are adjusted by one control. One may not change the burner from *cook* to *simmer*, since this extinguishes the outer coil. Likewise, one may not change it from *simmer* to *cook*, because this ignites the outer coil.

Induction Cooktops

Induction cooktops should not be used on Yom Tov since the presence/removal of the pot activates/deactivates the element.

WARMING DRAWERS generally operate separately from the oven and don't have Sabbath Mode, even if the oven is in Sabbath Mode. **Some warming drawers turn off when opened and cannot be used on Yom Tov under any circumstances.**

If opening the drawer does not turn it off and no lights or icons are activated by opening it, the drawer may be used on Yom Tov in the same manner as the oven.

PRODUCT DIRECTORY

KASHERING GUIDELINES

QUICK REFERENCE LISTS & CHARTS

MEDICINE LIST

PERSONAL CARE LIST

KASHERING & SEDER GUIDE

ADDENDA: CHOMETZ LISTS

INDEX

See star-k.org/appliances for more information about STAR-K certified appliances or background material about the information on this sheet. Contact us at appliances@star-k.org | 410-484-4110.

HALACHOS OF TAKING MEDICINE ON PESACH

Rabbi Dovid Heber, STAR-K Kashrus Administrator

For many years, Rav Gershon Bess has prepared a Guide for Pesach Medications and Cosmetics which was published and distributed by Kollel Los Angeles. A partnership with STAR-K and the Kollel to make this information more widely available to the general public is still going strong after more than a quarter century. The Medications and Cosmetics Guide, available in Jewish bookstores nationwide, serves as an invaluable resource for kosher consumers seeking to purchase these items for Yom Tov.

Sefer Kovetz Halachos (Hilchos Pesach 12:4) states in the name of HaRav Shmuel Kamenetzky, *shlit"á*, that *lechatchila* one should take a medication approved for Pesach and mentions the availability and use of reliable Pesach lists and guides (see *Hilchos Pesach*, *ibid.*, footnote 5).

The *halachos* pertaining to medication and cosmetic use on Pesach are based on the joint *psak* of Rabbi Moshe Heinemann, *shlit"á*, and Rav Gershon Bess, *shlit"á*.

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

THE MEDICINE LIST DOES NOT ADDRESS KITNIYOS OR YEAR-ROUND KASHRUS

Except where indicated, the Medicine List does not address the kosher status of the product, ONLY its chometz-free status. Therefore, products appearing on the list may be both non-kosher and chometz-free. Also note that this brief article does not address the many *halachos* concerning taking medication on Shabbos and Yom Tov.¹

The Medicine List primarily addresses the “chometz-free” status of a medication. Unless otherwise indicated, it does not address the *kitniyos* status of the product, since *kitniyos* is permissible for a *choleh* and/or is *batel b'rov* (see discussion of “*Choleh She'in Bo Sakana*” below).

IMPORTANT GUIDELINES REGARDING MEDICATION USAGE ON PESACH

No one should refrain from taking any required medication, even if it contains chometz, without first consulting his physician and *rav*.

1. For a full discussion regarding the laws of taking non-kosher medication during the year, as well as on Shabbos and Yom Tov, see *Kashrus Kurrents* article “A Kashrus Guide to Medications, Vitamins, and Nutritional Supplements,” at www.star-k.org or call our office.

All medications for a heart condition, diabetes, abnormal blood pressure, stroke, kidney disease, lung disease, depression, epilepsy, the immune system (transplant anti-rejection), and cancer treatment (including precautionary) may be taken on Pesach.

Furthermore, prescription medication taken on a regular basis for **chronic conditions** should be changed only with the consultation of your physician. (If you cannot reach your physician, you should continue to take your regular prescription without change.) Some examples of such chronic conditions include: Any psychiatric condition, prostate condition, Crohn's disease, celiac disease, colitis, high cholesterol, Parkinson's disease, anemia, Multiple Sclerosis, thyroid condition, and asthma.

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

CATEGORIES OF CHOLIM

There are three main categories of *cholim* that we will address: *choleh sheyeish bo sakana*, *choleh she'ein bo sakana*, and *mechush* or *bahree*. Each has different *halachos* with respect to medications on Pesach.

(1) Choleh Sheyeish Bo Sakana: Someone whose life is/may be in danger

L'Halacha, such a *choleh* may take anything if a substitute is not readily available. If someone's life is in danger, or *may* be in danger, he must take any chometz medication unless an equally effective non-chometz medication is readily available. If an equally effective non-chometz medicine is available, *lechatchila* it should be taken. If necessary, one may also take chometz medication to prevent a possible *sakana*. This is true regardless of the form of the medication (i.e., swallowable tablets & caplets / capsules / liquid & chewable tablets). Swallowable tablets or caplets are preferred if readily available. Individuals in a *sakana* situation should not switch medications and should continue with their regular prescriptions, whether or not they contain chometz, unless a doctor advises otherwise.

This category includes:

- Someone with an infection (except for those skin infections known to be non-life-threatening, e.g., acne) should take prescribed antibiotics. One should finish the course that is prescribed.
- An elderly person with the flu.
- Someone who has Covid-19 with moderate or severe symptoms of coronavirus and is either elderly, or has underlying medical conditions that cause an increased risk for severe illness from Covid-19 (e.g., diabetes, heart condition, etc.).
- A pregnant woman whose life is at risk (e.g., blood clotting disorder, toxemia) or who is in active labor or in danger of having a miscarriage.
- A woman who has given birth within the past seven days or who has

postpartum complications that are or may become life-threatening. This may apply for an extended period of time greater than seven days, depending upon her condition.

Unfortunately, there are individuals who inappropriately discontinue medication for life-threatening conditions during Pesach without consulting a physician, unless the medicine appears on an approved list. This Medicine List provides necessary information for consumers, ensuring that such mistakes are not made.

(2) *Choleh She'ein Bo Sakana*: Someone whose life is not in danger

Such a *choleh* may not consume chometz in a normal manner but may eat *kitniyos*. This includes anyone who is bedridden, noticeably not functioning up to par due to pain or illness, or has a fever which is not potentially life-threatening.

This category also includes:

- One who suffers from chronic debilitating arthritis pain.
- One who suffers from migraine headaches or mild depression.
- A pregnant woman suffering from non-life-threatening complications (e.g., lower back pain).
- A woman who has given birth between 7 and 30 days prior to Yom Tov without any known problems or *sakana*, or who is experiencing non-life-threatening postpartum complications. This may apply for an extended period of time after 30 days.
- Someone recovering from Covid-19 who is weak but no longer in a *sakana* state.
- A child under age six with any illness or discomfort.

L'Halacha, such a person may swallow any tablet, caplet or capsule that is manufactured with the intent for the consumer to swallow, regardless of whether or not it contains chometz (unless an equally effective non-chometz medicine is available).

A *choleh she'ein bo sakana* may consume *kitniyos* (*Mishnah Berurah* 453:7) even in a normal manner. *Choleh she'ein bo sakana* has the same definition in these cases as it does in *Hilchos Shabbos*, when taking medication on Shabbos would be permissible (i.e., “*nafal l'mita*” - ill enough to feel like he needs to go to bed). Therefore, medication in any form (i.e., liquid, powder, chewable tablet, swallowable tablet/capsule/caplet) may be taken by a *choleh she'ein bo sakana* if it appears on the approved Pesach Medicine List or if one can determine that it is chometz-free. This is true even if the product contains corn starch or other *kitniyos* ingredients. Similarly, non-chometz baby formula (e.g., Enfamil) and nutritional products (e.g., Ensure) which contain *kitniyos* are permissible for use by infants and the elderly since, with regard to this Halacha, such individuals are considered a *choleh she'ein bo sakana*.

KEILIM NOTE

Products that contain *kitniyos* should be prepared on disposable or non-chometz utensils. Also, one should purchase new baby bottles for Pesach. These *keilim* should not be used with *Kosher l'Pesach* products, and the work area for preparation and rinsing should not be in the *Kosher l'Pesach kitchen* (i.e., one should use a laundry room or bathroom sink).

Medicine taken by a *choleh she'ein bo sakana* often lists ingredients that may be derived from chometz. For example, sorbitol – a sweet calorie-free sugar alcohol derived from glucose found in medication, mouthwash, and toothpaste – is often derived from corn but could also come from wheat (e.g., sorbitol from Europe is often chometz-based). There is no way to know its source by reading the label. 'Gluten-free' does not necessarily mean chometz-free. For instance, a product with chometz-based sorbitol can still be labeled gluten-free as it no longer contains gluten but is still chometz.

Rav Bess' research confirms which products are chometz-free, something often impossible for a *rav* or *choleh* to ascertain on his own. (See the end of this article for additional details about the research process.)

(3) Mechush (slight discomfort) or Bahree (healthy) - A person who has a mechush or is considered bahree may consume only chometz-free and preferably kitniyos-free products.

This Medicine List provides chometz-free information (e.g., identifying which aspirin or ibuprofen brands are approved for Pesach) and often indicates when there is no *kitniyos*, as well.

One who is experiencing a slight discomfort (e.g., slight joint pain or runny nose), or who is in good health, may take only those products that are chometz-free and not considered *kitniyos*. As noted above, a medicine that is 'gluten-free' might not necessarily be 'chometz-free.'

If one must chew a tablet or take a liquid medication for minor discomfort, he may do so if it appears on the approved Medicine List or if someone knowledgeable in *kashrus* can ascertain this by reviewing the ingredients. The medicine should preferably be *kitniyos*-free. *Halachically*, it may be permissible to ingest a medication even if it contains *kitniyos* when the *kitniyos* are *batel b'rov*, since *shishim* is not required (see *Mishnah Berurah* 453:9).

Since one who has a *mechush* or is a *bahree* may not consume *kitniyos* in a normal fashion (i.e., chew a pleasant tasting *kitniyos* tablet or *kitniyos* liquid), he should ascertain that the medication is not only chometz-free but also *kitniyos*-free (or at least confirm that the *kitniyos* is *batel b'rov*).

Furthermore, in most cases information gathered for the Medicine List is not

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

based on a mashgiach inspection of the facility but rather on information provided by the manufacturer. Although, *l'Halacha*, this information is reliable, nonetheless it is praiseworthy for one who has a *mechush* or is healthy to refrain from taking medicinal products *kederech achila* (eaten in a normal manner – e.g., pleasant tasting chewable tablets or liquid) unless these items are certified for Pesach. This Halacha generally also applies to vitamins taken to maintain good health.

Bal Yeira'eh u'Bal Yematzeb

One can assume there are no *bal yeira'eh* or *bal yematzeb* (owning chometz) issues regarding owning any medicine on the chometz-free list. The reason is because we rely upon information provided by the company. Furthermore, if a tablet (not on the approved Medicine List) contains chometz, it is unlikely that there is a *kezayis* of chometz in the entire container; therefore, there is no prohibition of ownership during Pesach. (See “Chometz She'avar Alav HaPesach Product List” and the “2025 Buying Chometz After Pesach Chart” at star-k.org/passover)

Compiling the Medicine List: How the Information Is Obtained and The Halachic Rationale

In order to compile the annual Medicine and Cosmetics lists, Rav Bess contacts the company and asks numerous questions. The information is updated anew every year and accepted only when submitted by the company *in writing*. Rav Moshe Feinstein, zt”l, was of the opinion that one may rely on written information provided by a company (*Igros Moshe* Y.D. I:55). Additionally, a medicine can be added to the list if it contains only ingredients that are definitively chometz-free.

This system of review is implemented for this *project only* and would not be relied upon for products certified by STAR-K and other reliable *hechsheirim*. When a company is certified by STAR-K, detail-oriented reviews of ingredients, formulations and factories are conducted, and the *halachic* leniencies of compiling lists based on written responses are not relied upon. Nevertheless, with regard to approved medication, *l'Halacha*, one may rely upon this information. As indicated in *Igros Moshe*, we consider the information on the list to be accurate.

Even if one suspects that a company provided inaccurate information (e.g., they could not adequately determine the type of alcohol in use), *halachically*, additional leniencies that one may rely upon often apply.

A full discussion of these leniencies is beyond the scope of this article but include:

- The *halachos* that are applied to a *choleh*.
- The unpleasant taste of a medicine, which according to some opinions, makes its consumption *shelo kederech achila*.
- Swallowing a tablet made to be swallowed (vs. chewed) is *shelo kederech achila*.
- A *halachic rov* (majority) of chometz-free sources may also apply.

STAR-K Kosher Certification is grateful to both Rav Gershon Bess for all of his tireless research, and to Kollel Los Angeles, for providing this Medicine List to a diverse group of kosher consumers who have referred to this guide for decades for reliable Pesach information. This Pesach Guide has benefited many conscientious consumers who require medication and who wish to fulfill the “*chumros d’Pesach*”. It has also assisted many *rabbonim* and kashrus professionals who must answer numerous *shailos* regarding Pesach, thus facilitating a *chag kosher vesame’ach* for *Klal Yisroel*.

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

2025 MEDICINE LIST

Prepared by Rav Gershon Bess

PAGES 84-122

This information is available in book form at your local Jewish bookstore, and on the new STAR-K app, available on Google Play and the App Store.

You can also purchase it directly from Kollel Los Angeles. Their contact info is TEL: 323-933-7193 | FAX: 323-933-7493 | EMAIL: office@kolllella.com

HALACHOS OF USING COSMETICS AND PERSONAL CARE ITEMS ON PESACH

Rabbi Dovid Heber, STAR-K Kashrus Administrator

In addition to pharmaceutical companies, Rav Gershon Bess also contacts many cosmetic companies and bases the following chometz-free list on his research.

L'Halacha, all non-food items not fit for canine consumption (*nifsal mei'achilas kelev* i.e., something that one would not feed his dog) may be used on Pesach. This includes all cosmetics, soaps, ointments, and creams.¹ Nonetheless, people have acted stringently with regard to these items.

BELOW ARE SEVERAL REASONS WHY PEOPLE ARE STRICT:

1. **Many products**, including shaving lotion and perfume, contain denatured alcohol which can be restored to regular alcohol (see *Igros Moshe* O.C. 3:62). According to some opinions, one should not use such products, if chometz-based (*Sefer Kovetz Halachos Pesach* Chapter 12, footnote 7 has a brief discussion regarding the different opinions). The list notes products which do not use chometz-based alcohols.
2. **The Biur Halacha** (326:10 *B'shaar*) writes in the name of the Gra that one should be strict and not use non-kosher soap all year (*sicha k'shtiya*). Although we are not accustomed to this stringency, many individuals have adopted this *chumra* during Pesach and do not permit the use of chometz items even if they are used externally.
3. **Some are of the opinion** that we do not say "*nifsal*" (food is unfit for canine consumption) applies to a chometz item that has a good fragrance even if it is a non-food item, since the purpose of having a good fragrance is still being fulfilled. According to this, deodorants, etc. that contain a chometz derivative could not be used on Pesach, even if it is inedible. See *Maharam Shick, Orach Chaim* 242.
4. **Lipstick** is often inadvertently ingested when eating food. If it contains chometz, it is *halachically* permissible to apply to the lips since the lipstick is unfit for canine consumption. Nevertheless, most women prefer not to consume even a trace of anything prohibited. The Pesach list provides chometz-free lipsticks.
5. **Mouthwash and Toothpaste** contain sorbitol and other ingredients which may be derived from chometz. Although, *l'Halacha*, these items are permissible to use since they are *nifsal mei'achilas kelev*, many prefer not to use them since they are taken orally (*Sefer Kovetz Halachos Pesach* 12:11). The Pesach list provides chometz-free brands of such products.
6. **Historically**, it has been the custom to follow stringent opinions regarding *Hilchos Pesach*. In addition, it seems to have been a prevalent custom to restrict the use of items which may contain chometz, even when they are clearly *nifsal mei'achilas kelev*. The Pesach list provides accurate information for those who wish to continue to follow the more strict opinion and prevailing custom when using such products.

1. There are numerous *halachos* beyond the scope of this article regarding which personal care items and cosmetics may or may not be used on any Shabbos or Yom Tov. For a full discussion, see "The Kashrus, Shabbos, and Pesach Guide to Cosmetics" at star-k.org/passover or call STAR-K.

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

2025 PERSONAL CARE LIST

Prepared by Rav Gershon Bess

PAGES 124-143

This information is available in book form at your local Jewish bookstore, and on the new STAR-K app, available on Google Play and the App Store.

You can also purchase it directly from Kollel Los Angeles. Their contact info is TEL: 323-933-7193 | FAX: 323-933-7493 | EMAIL: office@kolllella.com

2025 CHOMETZ-FREE PERSONAL CARE PRODUCTS & COSMETICS

The following products have been reviewed by STAR-K
and have been determined to be chometz-free.

PRODUCT
DIRECTORY

ES-GE COSMETICS

Baltimore, MD

410.484.2254 | 410.299.5505

Blush - Baked, Crème, Liquid, Mineral, Mineral Matte, Blush Glows, Bronzer/Blush Duo, Molten Powder for Cheeks & Eyes

Eye Cosmetics - Automatic Long Lasting Eyeliner, Brow Highlighter, Brow Ink, Brow Pencil: Blonde, Brunette, Deep Brunette, Brow Set, Brow Tint with Fibers, Dual Action Makeup Remover, Eye Shadow: Bold Effects, Eye Lights, Frosted, Matte, Metallic, Super Silky, Felt Tip Liquid Liner, Gel Eyeliner Pencil: Regular, Indelible, Indelible Eyes Waterproof Automatic Eyeliner, Indelible Makeup Remover, Infinite Matte Eyeliner, Lash Primer, Liquid Liner 3, Mascara: Amplified, Lash Extension, Original, Sensitive, Oil Free Eye Makeup Remover, Precision Brow Pencil, Shadow Base, Ultimate Eyeliner Pencil

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

SAPHYRE BY TOVA

Lakewood, NJ | 443-608-9863 | tovabeauty.com

Eye Products - Slay Everyday Eyeliner

Facial Makeup - AirLight Foundation, Angel Glow Highlight Powder, Angel Glow Primer, Angel Glow Setting Spray, Slim-it Contour Powder, Smooth-it Pressed Powder, U Blush

Lip Products - GlossFinity Lipgloss

Skin Care - Clear Canvas Night Serum, Tinted Moisturizer

PICNTELL

Brooklyn, NY | 347 902 0336 | www.picntell.com

P1 Impression of Baccarat Rouge 540 - Perfume Oil | P4 Impression of Flowerbomb | U1 Impression of Le Labo - Santal 33

For a list of chometz-free products from the following companies go to
star-k.org/listings/star-k or contact the STAR-K office.

AMWAY | MELALEUCA | SHAKLEE

2025 CHOMETZ-FREE PERSONAL CARE PRODUCTS & COSMETICS

The following products have been reviewed by STAR-K
and have been determined to be chometz-free.

ADINAB

Baltimore, MD | 443.803.9234 | adinabsalon.com

Eye Products - Brow Ink, Brow Pencil: Blonde, Brunette, Deep Brunette, Brow Set, Cream Eyeshadow, Careline Bold Waterproof Mascara, Careline Everlast Semi Permanent Eyeliner, Careline Everlast SLL Eye pencil: Automatic, Regular, Careline Inkliner, Eyeliner Pencil, Eyeshadow Palette: Matte, Velvet, Mineral, Lights, Sweet Dreams, Velveteen, GA-DE Everlasting Intense Brown Eyeliner, GA-DE Highlash Mascara, GA-DE Intense Eyeliner, GA-DE Longevity Pure Black Waterproof Eyeliner, GA-DE Metallic Eyeliner, GA-DE Metallic Velveteen & Velveteen Eyeshadow, GA-DE Selfie Lash Stretch Mascara, Gel Eyeliner, Indelible Crème Eye Shadow, Indelible Eyes Waterproof Automatic Pencil, Liquid Liner 3, Liquid Metal Shadow, Luxe Crème Liner, Metallic Eyeliner, Peptide Eye Cream, Precision Brow Pencil, Ultimate Eyeliner, Shadow Base, XL XL Mascara

Facial Makeup - BB Cream, Baked Bronzing Powder, Baked Finishing Powder, Blush (Duo, Glow, Sheer Satin), Bronzers, Careline Bold BB Cream, Careline Staylong Foundation, Crème Blush, Conceal – Neutral Dark, Dual Activ Powder Foundation, Dual Action Makeup Remover, GA-DE Everglow Hydrating Illuminator, GA-DE Idyllic Concealer, GA-DE Velveteen Blush & Shimmer Duos, HD Finishing Powder, Indelible Makeup Remover, Liquid Concealer, Mineral Blush Matte, Mineral Liquid Powder Foundation - SPF 15, Mineral Powder Foundation, Mineral Sheer Tint, Molten Powders for Eyes and Cheeks, Perfect Finish Liquid Foundation, Pore Perfecting Face Primer

Lip Products - Careline Everlast Automatic Lip Pencil, Careline Everlast Lip Seal, Careline Everlast SLL Lip Liner, Color Stick Lipsticks, GA-DE Crystal Lights Lip Gloss, GA-DE Lip Liner: Everlasting, On Point, Hyaluronic Acid Lip Booster, Lip Oil, Lipstick LL Cream Matte, Lumi Shine, Luxury Lip Gloss, Rose Lip Balm, Rose Lip Mask, Satin Lipstick, Ultimate Lip Liner, Waterproof Gel Lip Liner

Skin Care - Brightening Day Protection, Careline Facial Scrub Brusher, Cleansing Milk, ClearSkin, Creamy Cleanser, Facial Wash: Oily/Problem Skin, Glow Mask, Hyaluronic Acid Boosting Serum, Hydrating Cleanser, Hydrating Cream Extreme, Hydrating X3 Cream, Hydrating X3 Serum Concentrate, Ideal Complex Revitalizing Eye Gel, Intensive Clarity Treatment, Micro Derm Cleanser

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

STATIC COSMETICS

Monsey, NY | 845-721-7332 | www.staticmakeup.com

Eye Makeup - BrowMaster Gel | BrowMaster Powder: Dark Brown, Medium Brown, Taupe | BrowMaster Pencil: Dark Brown, Medium Brown, Taupe | Eyeshadow Primer | Eyeshadows: Amethyst, Canary Gold, Champagne, Chocolate, | Coffee, Jasper, Midnight, Seashell, Summer Sky, Twilight | Forever Waterproof Eyeliner (Black) | Precision Liquid Eyeliner | Pro Volume Mascara (Black) | Pro Volume Mascara 2 (Black & Brown) | Pro Volume Mascara Waterproof | Stay 4ever Eyeliner (6 colors)

Glamour Gloss - 13th Hour | Cranford's Charm | Mainstream | Marietta's Muse | Mohawk Meadow | Parker's Petal

Lipliners - Angel | Beautiful | Beloved | Heart | Honey | Sweetie

Lipsticks - Bella | Carol | Chloe | Daniella | Debbie | Dina | Donna | Ellen | Estelle | Eve | Fay | Hannah | Jamie | Judy | Kenzy | Lia | Lily | Mali | Melissa | Michelle | Raquel | Rebecca | Remy | Rose | Sarah | Shay | Sheva | Sophia | Sue | Tara

Pinch Perfect Liquid Blush - Ahava | Cara Mia | Mi Amour | Mon Cher | Precious | Sweetheart

Sprays - Ready Spray Control | Ready Spray Glow | Ready Spray Go

Makeup Brush Cleanser

A GUIDE TO EREV PESACH THAT OCCURS ON SHABBOS

Rabbi Dovid Heber, STAR-K Kashrus Administrator

Many of us are quite familiar with the regular Erev Pesach routine: The *bechorim* go to a *siyum*, the chometz is burned, and we prepare for the Seder. However, every so often,¹ Erev Pesach occurs on Shabbos and we must modify our routine. Let us review the *halachos* of Shabbos Erev Pesach. (After this year, it will not occur for another twenty years. The next occurrences will be in 2045, 2048, 2052, and then not again until 2072.)

Thursday – Taanis Bechorim/Bedikas Chometz

On a regular Erev Pesach the first-born males (*bechorim*) are obligated to fast. This year the fast is pushed back to Thursday. Those *bechorim* who do not wish to fast should attend a *siyum*. Thursday night after *tzeis hakochavim* (when it gets dark), one should immediately perform *bedikas chometz*. A *bracha* and *Kol Chamira* (same as usual) are recited.

Friday – Erev Shabbos

Chometz which is necessary for Friday night and Shabbos morning meals should be placed in a disposable container away from all Pesach food. Although chometz may be purchased and eaten all day Friday, the custom is to sell and burn the chometz before the *sof zman biur chometz* (i.e., end of the 5th *halachic* hour of the day) corresponding to when that time occurs on the actual day of Erev Pesach.² Burning it later could lead to confusion in subsequent years. *Kol Chamira* is not recited at the time of burning. All *keilim* should *l'chatchila* be *kashered* by this time. *Bedi'eved* one could *kasher keilim* until candle lighting on Friday.

The following preparations for the Seder should be made on Erev Shabbos: Roast the egg and *z'roa*, check and clean lettuce leaves, chop the nuts for the *charoses*, and grate the horseradish. Food cooked for Shabbos and Yom Tov should be *kosher l'Pesach* and cooked in Pesach pots.

After *chatzos* (midday) on a regular Erev Pesach, one may not perform various *melachos* (e.g., shaving, doing laundry).³ These *halachos* do not apply this year since Erev Shabbos is not actually Erev Pesach.

- 1 This occurs on average once every nine years, as frequently as every three years (e.g., 2005 and 2008), and as infrequently as every 20 years.
- 2 *Bedi'eved*, it can be burned or sold all day Friday until Shabbos begins.
- 3 See "The Busiest Day of the Year: The Laws of Erev Pesach" available at star-k.org.

Friday Evening and Shabbos Day

Except for *Hamotzi*, all meals should be eaten on *Pesachdig* utensils. These utensils should not be brought to the table until after all crumbs have been cleared away. Alternatively, one may use disposable utensils.

The procedure for *Hamotzi* for all Shabbos meals is as follows:

- Place the *lechem mishneh* on tissues or paper napkins on the table. No *Kosher l'Pesach* utensils should be on the table with the rolls.
- Eat the rolls carefully over tissues/napkins, so that any remaining crumbs can be wrapped in the tissues and flushed or shaken out of the napkins and flushed.
- It is advisable to use small fresh rolls for *lechem mishneh* (fresh rolls make fewer crumbs).
- Clear the table of all chometz.
- Discard all disposable items (e.g., plastic tablecloth, plates) used with chometz into a trash can.
- Serve the rest of the *Kosher l'Pesach* meal on *Pesachdig* or disposable dishes.
- For children who may leave crumbs, egg matzah may be substituted. Because the *bracha* on egg matzah is a matter of dispute, adults should use rolls for *lechem mishneh*.
- After making *Hamotzi* and eating more than a *kebei'a* (i.e., more than two *kezeisim*) of the roll, adults may eat egg matzah until the *sof zman achilas chometz*.
- On Shabbos Erev Pesach, regular matzah may not be eaten by anyone except children under six.

If one is concerned with eating any bread indoors, one may eat outdoors on the porch or in the backyard (if it is permissible to carry – i.e., within a *reshus hayachid*). Recite *Hamotzi*, eat the rolls, then sweep the crumbs off the table and off the porch. One may not sweep the crumbs into the wind or out of an *eruv*. Alternatively, eat over tissues or napkins and flush as above. One may finish the meal inside. *Birchas Hamazon* should *l'chatchila* be recited where the bread was eaten.

Shabbos Morning Meal

Shacharis on Shabbos morning should be scheduled earlier than usual because one must recite *Hamotzi* on *lechem mishneh* and finish all bread before the *sof zman achilas chometz* (i.e., end of the 4th *halachic* hour of the day).

After disposing of all chometz, one must recite the same *Kol Chamira* that is usually said when burning the chometz. This must be done before the *sof zman biur chometz* (end of the 5th *halachic* hour). It is recited even if it was already recited by mistake on Friday at the time of *biur chometz*.

One may continue his *Kosher l'Pesach* meal and recite *Birchas Hamazon* after these times.

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

Shabbos Afternoon Meal

During *Seuda Shlishis* on an ordinary Shabbos, one must have *lechem mishneh* and *l'chatchila* eat more than a *kebei'a* (i.e., more than two *kezeisim*) of bread after the time of *Mincha Gedola* (1/2 *halachic* hour after *chatzos*/midday). On this Shabbos, one may not eat bread or matzah at this time. What is the solution?

One should eat “other foods” during the afternoon meal, such as fish, fruits or *Shehakol* cakes (cakes made only from potato starch) any time between *Mincha Gedola* and sunset. However, if one eats these foods *after* the beginning of the tenth hour, one should be especially careful not eat too much thereby diminishing his appetite for the Seder.

For those who follow the custom of eating *gebrokts* on Pesach, cooked products containing matzah meal (e.g., *kneidlach*) may be eaten if they are consumed *before* the 10th hour of the day. Baked matzah meal products, including cake, may not be eaten anytime during the day.⁴

Splitting the Morning Meal

If time permits, it is preferable to “split the morning meal” by doing the following:

- Recite *Hamotzi* and eat more than a *kebei'a* from the rolls.
- Recite *Birchas Hamazon* and take a walk outside.
- Then, wash for *Seuda Shlishis*⁵ and recite *Hamotzi*.
- Be careful to finish the bread and dispose of the crumbs by the times indicated above.

If one “splits” the morning meal in this way, one must still eat something after *Mincha Gedola* as described above to fulfill the mitzvah of *Seuda Shlishis* in the prescribed time according to most opinions.

Motzei Shabbos and the Seder

All preparation for Yom Tov and the seder may not begin until Shabbos is over (*tzeis hakochavim*). As previously indicated, some preparations should be done before Shabbos. One may also wish to set the Seder table before Shabbos and eat in the kitchen on Shabbos to allow the Seder to begin as early as possible after Shabbos.

Kiddush and *Havdalah* (*yaknahaz*)⁶ are recited together at the Seder as printed in the *Haggadah*. One should recite *Borei Me'orei Ha'aish* using the Yom Tov candles, putting them together side by side while upright. They should not be tilted to touch each other. Alternatively, one may recite the bracha using a non-frosted

4 Whether or not one eats *gebrokts*, baked (and certainly cooked) matzah meal products may be eaten on Friday night.

5 This fulfills the obligation according to additional opinions.

6 *Yaknahaz* is a well-known acronym for *Kiddush* and *Havdala* on Motzei Shabbos. It stands for *Yayin, Kiddush, Ner, Havdala* and *Zman* (i.e., *Shebecheyanu*).

incandescent light bulb which was turned on before Shabbos (or was turned on by a timer that was set before Shabbos).

Besides *yaknahaz*, there is one additional change to the *Haggadah*: In the bracha of *Asher G'alanu* prior to drinking the second cup of wine, we reverse the order and say *min hapesachim u'min hazevachim* (instead of the opposite order). This is due to the change in the order of *korbanos* when Pesach occurs on Motzei Shabbos.

Final Thoughts

When Erev Pesach occurs on Shabbos, it affords a rare opportunity to rest on Erev Pesach.

When I was a student in yeshiva, I once commented to Mr. Hyman Flaks z"l, the Executive Director of the Vaad Hoer of St. Louis, that when Erev Pesach occurs on Shabbos, preparations are so difficult. He answered, "This type of year is my favorite year. My work in the field of kashrus is so hectic before Pesach. With a Shabbos to rest, I can come to the Seder feeling like a mentch!"⁷

Today, I understand exactly what he meant. As we all prepare for Pesach, amidst the hectic frenzy, we can look forward to the rare⁸ Erev Pesach which affords us an extra special *Yom Menucha*.

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

7 On that Shabbos, one should be careful not to say something like, "I am taking a nap this afternoon to be rested for the Seder."

8 All the following events are unique to the rare year when Erev Pesach is Shabbos:

- * Purim and Lag Ba'omer are on Friday
- * Fast of B"HB falls on Pesach Sheini
- * We recite the *Slichos* before Rosh Hashana for eight days, the most days possible
- * During the following Tishrei we read the Torah for 11 days in a row – from Monday, Erev Sukkos, through Thursday, Isru Chag, more than is done at any other time

HALACHOS OF THE PESACH SEDER

Rabbi Mordechai Frankel, Director, The Institute of Halacha at the STAR-K

The following contains halachic guidance concerning some of the common issues that arise when conducting a Pesach Seder. In particular, it discusses preparation for the Seder, the four cups of wine, and the obligation to eat matzah, Maror, Koreich and Afikomen. This is by no means comprehensive. For a more comprehensive guide, see *HaSeder HaAruch* by Rabbi Moshe Yaakov Weingarten (three volumes, 1431 pages).

Preparations for the Seder

A person should complete all of the necessary preparations for the Seder on Erev Pesach to enable him to start the Seder without delay.¹ (If Erev Pesach falls on Shabbos, he cannot prepare for the Seder on Erev Pesach since he may not prepare for Yom Tov on Shabbos.)

The following preparations should be made prior to Yom Tov:

1. If **meat** or chicken will be eaten at the Seder, it may not be roasted. Meat or chicken cooked with a quarter inch or more of water at the bottom of a pot is not considered to be roasted and may be eaten at the Seder.²
2. If **horseradish** is being used for **Maror**, it should be grated.³ If one forgot to do this, then he may grate it on Yom Tov if he employs a *shinuy* and grates in an unusual manner, such as grating it onto the table rather than onto a plate.⁴
3. If **lettuce** leaves are being used for **Maror**, they should be checked to ensure that they are not harboring insects.⁵ To check romaine lettuce leaves, one method is to separate the leaves, soak them in water, and then make a thorough leaf-by-leaf inspection. Any insects which are found must be removed. See page 169 for detailed checking instructions. Alternatively, he may use romaine stalks for **Maror** instead of the leaves.⁶ To do this, he should remove the leaves from the

The following abbreviations have been used: *M.B.* – *Mishnah Berurah*, *S.A.* – *Shulchan Aruch*, *S.H.* – *Sha'ar HaTziyun*, *B.H.* – *Biur Halacha*. All citations to *Shulchan Aruch* refer to section *Orach Chayim*.

1. *S.A.* 472:1.

2. Heard from Rav Moshe Heinemann *shlit" a*.

3. See *M.B.* 473:36; *Rama* 495:1; *M.B.* 495:10; *S.H.* 495:12; *B.H.* 'Miyhu'. *M.B.* 473:36 states that the *Gra* would not grate the *Maror* until the start of the Seder, due to concern that it may lose its sharpness.

4. See *Rama* 504:1; *M.B.* 504:11; *M.B.* 504:19; *S.H.* 504:33. See also *Orchos Rabbeinu* vol. 2 page 73. If Pesach occurs on Shabbos, one must grate the *Maror* on Erev Pesach; if he did not do so, he should prepare it in the manner prescribed by *M.B.* 321:45.

5. *M.B.* 473:42.

6. *S.A.* 473:5.

stalks and rinse them under a strong stream of water, while rubbing the stalks during the rinsing. No further checking is required.

4. Prepare the **Karpas vegetable** and the **salt water** into which it will be dipped.⁷ Any vegetable may be used for *Karpas*, except those which may be used for *Maror*.⁸ However, the custom is to use celery,⁹ radishes,¹⁰ or cooked potatoes.¹¹
5. Prepare the **charoses**.¹² The ingredients for *charoses* typically include grated apples, almonds and other nuts,¹³ cinnamon, ginger, and red wine.¹⁴ The *charoses* should have the texture of apple sauce.¹⁵
6. The bone which will be used for the *z'roa* on the *Seder* plate should be roasted over a fire, as was done to the *Korban Pesach*.¹⁶ Some people first boil the *z'roa* and then singe it over a flame.¹⁷ It is preferable to use the forearm of an animal or bird, which is the *z'roa* bone.¹⁸ The equivalent limb of a chicken is the part of the wing that is directly attached to the body.¹⁹ The *z'roa* must have some meat on the bone.²⁰ It may not be eaten on *Seder* night because we do not eat roasted meat at the *Seder*.²¹ The meat of the *z'roa* should ideally be eaten on the second day of *Yom Tov*, as it is not proper to dispose of the *z'roa* in an unfitting manner.²²

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

7. See *Chayei Odom - klal 130* (129 in old editions) *Haseder B'ktzara* #1. See *M.B.* 473:21 concerning the preparation of salt water on Shabbos.

8. *M.B.* 473:20.

9. See *Minhagei Maharil, Machon Yerushalayim* edition, page 96; *Teshuvos Chasam Sofer, Orach Chaim* 132 quoting Rav Nosson Adler; *Tosafos Yom Tov Shabbos* 9:5; *Magen Avraham* 473:4; *Chok Yaakov* 473:12; *Chayei Odom - klal 130* (129 in old editions) *Haseder B'ktzara* #5.

10. *Kitzur Shulchan Aruch* 118:2; *Aruch HaShulchan* 473:10.

11. *Aruch HaShulchan* 473:10 .

12. *M.B.* 473:47. See *M.B.* 473:47; *M.B.* 321:67; *M.B.* 321:45 concerning the preparation of *charoses* on Shabbos.

13. See *Rama* 473:5; *M.B.* 473:49.

14. *Rama* 473:5; *M.B.* 473:48.

15. Heard from Rav Heinemann.

16. *S.A.* 473:4; *M.B.* 473:28-29. See *M.B.* 473:32 concerning roasting the *z'roa* on *Yom Tov*.

17. See *Magen Avraham* 473:8 quoting *Maharil; Piskei Teshuvos* 473:12 and footnote 58.

18. *S.A.* 473:4; *M.B.* 473:27.

19. Heard from Rav Heinemann. *Pri Megadim siman 473 Aishel Avraham* 7 writes that there are those who use the neck of a bird for the *z'roa*, although he does not know why.

20. *M.B.* 473:27.

21. *M.B.* 473:32.

22. See *M.B.* 473:32.

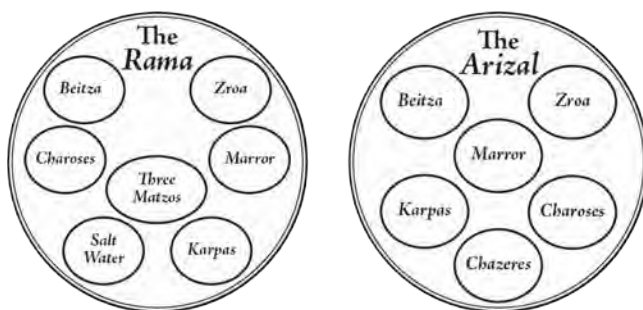
PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

7. Boil and then roast the **egg** to be used on the *Seder* plate.²³ A person whose custom is to eat eggs at the *Seder* meal should also prepare these eggs.²⁴
8. Open the wine bottles to be used at the *Seder*. In particular, wine bottles that have a screw cap should be opened before Yom Tov.²⁵ One should also open the boxes of matzah that will be needed for the first days of Yom Tov.²⁶
9. Children should rest so that they will be awake during the *Seder*.²⁷ If possible, adults should also rest.²⁸
10. Set the *Seder* table with elegant dishes and arrange the chairs which will be used for leaning.²⁹ Even though throughout the year one should minimize luxury as a *zecher l'churban*, on *Seder* night it is appropriate to use the finest dishes available.³⁰ Some people have a custom that the husband arranges the *Ke'ara*.³¹ There were *gedolim* who insisted on personally setting the table for the *Seder*.³²
11. Prepare the *Ke'ara*. There are differing customs as to the layout of the various components of the *Ke'ara*.



23. S.A. 473:4; M.B. 473:32. M.B. writes that if one does not intend to eat the egg on that day, then the egg cannot be roasted on Yom Tov and must be prepared before Yom Tov.

24. See *Rama* 476:2, that it is customary to eat a hard boiled egg at the start of the *Seder* meal.

25. M.B. 509:28. See also *Igros Moshe*, *Orach Chaim* 1:122 *anaf* 10; *Minchas Shlomo* 1:91 section 12.

26. See *Shemiras Shabbos Kehilchasa* 9:10-12.

27. See S.A. 472:1; *Rashi* and *Rashbam*, *Pesachim* 109a.

28. See *Matteh Moshe siman* 600.

29. S.A. 472:2.

30. M.B. 472:6.

31. See *Chidah*, *Moreh BeEtzbah siman* 206.

32. See *Haggadah Shel Pesach 'Chasam Sofer'* page 34; *Haggadah Shel Pesach 'MiBeis Halevi' hosofos* page 64.

One prevalent custom is that of the *Arizal*.³³ According to this *minhag*, beginning at the top of the *Ke'ara* is the *z'roa*, which is placed on the upper right side of the *Ke'ara*, and the *beitza* which is placed on the upper left side. The *Maror* is placed in the middle of the *Ke'ara*, with the *charoses* underneath and to the right, and the *karpas* underneath and to the left. The *chazeres* is placed closest to the leader of the *Seder*, at the bottom of the *Ke'ara*. Three *matzos* are placed either underneath or outside the *Ke'ara*,³⁴ next to the *z'roa* and *beitza*.³⁵

12. Another custom is that of the *Rama*.³⁶ According to this *minhag*, the *karpas* and salt water are placed nearest the leader of the *Seder* with the *matzah* above them, the *maror* and *charoses* above the *matzah*, and the *beitza* and *z'roa* above them furthest from the leader of the *Seder*.

There are other customs regarding the arrangement of the items on the *Ke'ara*. The *Gra*³⁷ and *Maharal*³⁸ each have differing customs. A person should follow his own particular *minhag*.

Some have the custom to place a covering between each of the three *matzos*, while others do not.³⁹ The *matzos* should be covered before *Kiddush*.⁴⁰ Often, families that join together for the *Seder* have the custom of providing a separate *Ke'ara* for the head of each individual household.⁴¹

33. *Chayei Odom siman 130 kelalei haseder b'ketzara 1*; *Kitzur Shulchan Aruch 118:8*; *Be'er Heiteiv 473:8*; *M.B. 473:26*; *Aruch HaShulchan 473:11*.

34. The *Arizal*, quoted by *Be'er Heiteiv 473:8* states that the *Ke'ara* should be 'on' the *matzos*. *Shulchan Aruch HaGra"z 473:26* understands this to mean that the *Ke'ara* should be on top of the *matzos*. In order to facilitate this, the *Ke'ara* is built with slots under the plate into which the *matzos* can be inserted.

35. *Kaf HaChayim 473:58* understands the *Arizal* to mean that the *Ke'ara* should be next to the *matzos*.

36. *Rama 473:4*.

37. *Ma'aseh Rav 187*.

38. *Haggadah Shel Pesach* attributed to the *Maharal* page 41. However, it has been argued that the work is a forgery and was not written by the *Maharal*. See the essay of *Rav Benedict* in the journal *Moriah*, *Sivan 5745*. *Rav Benedict* points out that in the *Maharal's sefer Gevuros Hashem*, which extensively discusses the *Pesach Seder*, there is no mention of the *Ke'ara* being arranged this way.

39. See *Chayei Odom, kelal 130 dinei haseder b'ketzara 1*; *Taamei HaMinhagim #520*.

40. See *S.A. 473:4*; *Pri Megaddim Mishbetzos Zabav* start of *siman 486*; *S.A. 271:9*, *M.B. 271:41*. See also *Matteh Moshe siman 613* quoting the *Maharil (Minhagei Maharil page 95)*.

41. See *S.A. 473:4*; *M.B. 473:17*; *Piskei Teshuvos 472:11* and footnote 51. See also *Shemiras Shabbos Kehilchasa*, vol. 2 chap. 55 footnote 15; *Halichos Shlomo Pesach* chap. 9 footnote 65.

13. Make an *Eruv Tavshilin*, if necessary. One should take a baked item such as matzah and a cooked item⁴² such as fish, meat or an egg.⁴³ He should hold the items⁴⁴ and recite the text found in the Siddur. The *Eruv Tavshilin* should not be eaten until all of the preparations for Shabbos are completed.⁴⁵ It is customary to eat the *Eruv Tavshilin* at *Shalosh Seudos*.⁴⁶

The Four Cups

One is required to drink four cups of wine at the *Seder*;⁴⁷ women have the same obligation as men.⁴⁸ If a person drinks four cups of wine in a row, he is not *yotzei* this mitzvah.⁴⁹ Rather, he must recite the *Haggadah* and drink each of the *Arba Kosos* at the appropriate point.⁵⁰ For this reason, he may not drink the fourth cup immediately after the third cup.⁵¹ A woman should make sure that she either recites the *Haggadah* herself or hears the leader of the *Seder* recite the *Haggadah*, so that she will be able to drink the *Arba Kosos* at the appropriate times.⁵²

The cup should hold the measurement of a *revi'is* of wine.⁵³ According to Rav Chaim Noeh, a *revi'is* is calculated at 86 cubic centimeters of wine (גימטריא כוס),⁵⁴ which is equivalent to slightly less than 3 fl. oz. According to the Chazon Ish, it equals 150 cubic centimeters of wine (גימטריא כוס הגון) which is equivalent to slightly more than 5 fl. oz.⁵⁵ Based on the ruling of the *Mishnah Berurah*, Rav Heinemann, *shlit" a*,⁵⁶ states that it is necessary to use a cup which holds 3.8 fluid ounces.⁵⁷

42. S.A. 527:2.

43. M.B. 527:11.

44. See *Maharsham* 2:36.

45. S.A. 527:16-17.

46. See M.B. 527:48; *Piskei Teshuvos* 527:12.

47. S.A. 472:8, M.B. 472:24.

48. S.A. 472:14, M.B. 472:44.

49. S.A. 472:8.

50. B.H. 472:8 'Shelo' states that if one drinks the *Arba Kosos* with a pause between each cup, but does not recite the *Haggadah* in between, it is questionable whether he is *yotzei*.

51. M.B. 472:26.

52. End of B.H. 472:8 'Shelo'.

53. S.A. 472:9.

54. Rav Chaim Noeh, *Shiurei Torah* page 176. $86 \text{ cm}^3 = 2.91 \text{ fl. oz.}$

55. The Steipler Gaon, *Shiurim Shel Torah* page 65. $150 \text{ cm}^3 = 5.08 \text{ fl. oz.}$

56. Heard from Rav Heinemann.

57. See *Eruvin* 83a that a *revi'is* is equivalent to the volume of $1\frac{1}{2}$ eggs. *Tzlach*, *Pesachim* 109 argues that the eggs referred to by *Chazal* are twice the size of present day eggs. Rav Chaim Noeh, *Shiurei Torah Sha'ar* 3, disagrees with the *Tzlach*. See further M.B. 271:68; B.H. 271:13 'Shelo'; Chazon Ish, *Orach Chaim* 39. M.B. states that for *Kiddush* one should, *lechatchila*, consider a *revi'is*

Ideally, a person should drink a *revi'is* of wine.⁵⁸ Some opinions state that if the cup holds more than a *revi'is* he should drink the entire cup;⁵⁹ others dispute this.⁶⁰ If it is difficult to drink an entire *revi'is* of wine, one should drink slightly more than half the cup.⁶¹ If a person has difficulty drinking four cups of wine, he should make sure that he has a cup that holds exactly a *revi'is* so that he will need to drink only slightly more than half a *revi'is*.⁶² For the fourth cup, he should either drink enough wine to be able to recite a *bracha acharona* himself or have someone be *motzi* him.⁶³

It is preferable to drink the majority of the *revi'is* at one time.⁶⁴ If a person cannot do so, he should at least drink the majority of the *revi'is* within *kedei shti'as revi'is*,⁶⁵ which is approximately half a minute.⁶⁶

An alcoholic wine should be used for the *Arba Kosos*.⁶⁷ The wine can be diluted with grape juice.⁶⁸

Rav Moshe Heinemann *shlit"l* is of the opinion that the resulting mixture should contain at least 4% alcohol.⁶⁹ Therefore, wine which has 12% alcohol content can be diluted into 1/3 wine and 2/3 grape juice or water. Alternatively, it can be diluted into 1/3 wine, 1/3 grape juice, and 1/3 water.⁷⁰ If a person cannot drink wine, then he

as equivalent to the volume of two present day eggs. Rav Dovid Feinstein *zt"l*, *Sefer Kol Dodi Al Hilchos HaSeder*, states that the volume of a large present-day egg is 2.2 fl. oz. Rav Bodner, *Sefer Kezayis Hashalem*, page 24 footnote 24, states that it has a volume of 1.87 fl. oz. He further states that he discussed the issue with Rav Dovid Feinstein, who agreed that this was a more accurate measurement. Rav Heinemann measured a present-day egg as having the volume of 1.9 fl. oz. The volume of two eggs would, therefore, equal 3.8 fl. oz.

58. S.A. 472:9; M.B. 472:30.

59. *Chok Yaakov* 472:20 quoting *Bach*; *Shulchan Aruch HaGra"z* 472:19.

60. *Chok Yaakov* 472:20. See also *Orchos Rabbeinu* vol. 2 page 60.

61. S.A. 472:9, M.B. 472:30.

62. M.B. 472:33. '*rov revi'is*' is equivalent to '*meloh lugmav*', the amount of liquid that a person can hold in his cheeks. B.H. 472:9 '*veyishteh*' states that a larger person, whose *meloh lugmav* is greater than *rov revi'is*, would need to drink his personal *meloh lugmav*.

63. M.B. 472:30.

64. M.B. 472:34 writes that ideally the *rov revi'is* should be drunk at one time. *Kol Dodi* explains this to mean that the *rov revi'is* should be drunk without taking the cup from one's mouth. See also his rebuttal of *Machatzis Hashekel* 472:1.

65. M.B. 472:34.

66. Heard from Rav Heinemann. See M.B. 472:34; S.H. 472:49 concerning a person who took a longer time than this.

67. *Kol Dodi* quoting Rav Moshe Feinstein *zt"l*. He further states that one should push himself to drink the *Arba Kosos* in this optimal manner. See also *Pri Chadosh* end of *siman* 483; *Mikra'ei Kodesh* (and footnotes entitled *Harerei Kodesh*) *Pesach* vol. 2 page 35.

68. See M.B. 472:37.

69. Heard from Rav Heinemann.

70. See M.B. 204:32; M.B. 272:16, that wine can be diluted one part in six and still retain the *bracha* of *Borei Pri Hagafen*. See *Machatzis Hashekel* 204:16 quoting *Eliyahu Rabba*; *Pri Megadim*

can use grape juice for the four cups.⁷¹ If unable to drink pure grape juice, he may dilute it with water. The resulting mixture should contain at least 51% grape juice (i.e., up to 49% water.) 'Light' grape juice should not be further diluted. A person who will become incapacitated is not obligated to drink the *Arba Kosos*.⁷²

Red wine should be used for the *Seder*.⁷³ Throughout the year, it is preferable not to use cooked wine for *Kiddush*; the same is true for the *Seder*.⁷⁴ This is because uncooked wine tastes better than cooked wine.⁷⁵ It is debatable as to whether pasteurized wine has the same status as cooked wine in this regard.⁷⁶

A child who has reached the age of *chinuch*, about five or six years old,⁷⁷ should also be given *Arba Kosos* to drink;⁷⁸ however, it is not essential to do so.⁷⁹ A child does not need to drink a full *revi'is* of wine or grape juice and should instead drink *meloh lugmav*, the amount of wine he can hold in his cheeks.⁸⁰ It is customary to give *Arba Kosos* even to younger children, although they can be given a minimal amount of grape juice.⁸¹

siman 204 *Aishel Avraham* 16; *Kol Dodi*. The wine used for the *Arba Kosos* should not be diluted to this extent because such a mixture would be only minimally alcoholic. *Hilchos Chag Be'chag* (*Chag HaPesach*), page 422, states that it is customary to dilute $\frac{1}{3}$ wine with $\frac{2}{3}$ grape juice. Rav Heinemann is of the opinion that the mixture should retain a 4% alcohol content.

71. M.B. 472:37. *Teshuvos VeHanhogos* 2:243 states that a sick person or old person may, *lechatchila*, use grape juice for *Arba Kosos* and notes that the Chebiner Rav and the Brisker Rav did so. See also *Shulchan Aruch HaGra"z* 472:17; *Hilchos Chag Be'chag* page 415; *Halichos Shlomo Pesach* 9:11. Concerning the dilution of grape juice, see *Minchas Shlomo* 1:4; *VeZos Habracha* page 116 and *Hilchos Shabbos BeShabbos* page 386 quoting Rav Yosef Shalom Elyashiv *zt"l*. According to their viewpoint, grape juice that is used for *Arba Kosos* should not be mixed with more than a little amount of water.

72. M.B. 472:35. S.A. 472:10 states that even a person who does not generally drink wine because it is harmful or distasteful should force himself to drink the *Arba Kosos*.

73. S.A. 472:11. See also *Rama* 472:1; M.B. 272:10.

74. S.A. 272:8; *Rama* 272:8; M.B. 272:23; S.A. 472:12; M.B. 472:39.

75. M.B. 272:19.

76. The laws of *stam yayin* do not apply to cooked wine. *Igros Moshe*, *Yoreh De'ah* 2:52 and *Yoreh De'ah* 3:31, states that these laws similarly do not apply to pasteurized wine. However, *Minchas Shlomo* 1:25 and Rav Elyashiv *Kovetz Teshuvos* 1:75 disagree. It is not clear whether the *Igros Moshe* would also treat pasteurized wine as cooked wine with regard to *Kiddush*. The Meiri, *Bava Basra* 97 is of the opinion that cooked wine should not be used for *Kiddush*, even if the cooking did not result in any taste change. Presumably, the Meiri would consider pasteurized wine as being in this category.

77. See *Chok Yaakov* 472:27; *Shulchan Aruch HaGra"z* 472:25.

78. S.A. 472:15.

79. M.B. 472:46.

80. M.B. 472:47.

81. *Chok Yaakov* 472:27 quoting *Maharil* (*Minhagei Maharil* page 94); *Kaf Hachaim* 472:91. The *Chavos Yair*, in his *sefer Mekor Chaim* (*Piskei Dinim* 472:15), states that it is customary to give wine (or grape juice) even to small babies.

When drinking the first cup, a person should have in mind that he is fulfilling the obligations of both *Kiddush* and the first of the *Arba Kosos*.⁸²

A man should drink the *Arba Kosos* while leaning to his left side.⁸³ If he did not lean while drinking the first, third or fourth *kos* he should not drink that *kos* a second time.⁸⁴ If he did not lean while drinking the second *kos*, he should drink another *kos* during the meal while leaning to his left side.⁸⁵

Matzah

Both men and women are commanded by the Torah to eat matzah at the *Seder*.⁸⁶ A child who has reached the age of *chinuch* should also be given matzah to eat at the *Seder*.⁸⁷

The *matzos* being used for the *mitzvah* should be *shmura matzos*. This is *matzah* that has been watched since the harvesting of the wheat to ensure that nothing has occurred which might cause it to become *chometz*.⁸⁸ Many people have the custom to use only hand-baked *matzos* for this *mitzvah*; others use machine *matzos*.⁸⁹

A person must eat one *kezayis* of matzah at the *Seder*.⁹⁰ The Steipler Gaon⁹¹ and Rav Dovid Feinstein *zt"l*⁹² write that ideally one should eat $\frac{2}{3}$ of a machine matzah or the equivalent volume of hand-baked matzah.

82. M.B. 473:1. M.B. says that some people have the custom to state this verbally. He adds that before reciting the Haggadah, one should verbalize or think that he is going to fulfill the *mitzvah* of *sippur yetzias mitzrayim*. See also *Haggadah Shel Pesach MiBeis Halevi* page 93.

83. S.A. 473:2.

84. See S.A. 472:7; Rama 472:7.

85. See S.A. 472:7; Rama 472:7; M.B. 472:21; S.H. 472:31.

86. There is a Torah obligation to eat matzah on the first night of Pesach and a rabbinic obligation on the second night, as stated by M.B. 475:44. M.B. 472:44 states that women have the same obligation as men.

87. See M.B. 343:2-3; M.B. 269:1; *Halichos Shlomo Pesach* 9:43.

88. See S.A. 553:4; M.B. 553:21-22; B.H. 553:4'tov'; B.H. 460:1'ein'.

89. Rav Shlomo Kluger *paskened* that matzah made by a hand powered machine is not acceptable for the *mitzvah*, whereas Rav Yosef Shaul Natansohn (author of *Teshuvos Shoel U'meishiv*) was lenient, as recorded in *Sdei Chemed* vol. 7 page 397. Concerning matzah made by an electric machine, *Maharsham* 4:129, 9:31 is stringent and *Divrei Malkiel* 4:20 is lenient. See also *Chazon Ish, Orach Chaim* 6:10; *Hilchos Chag Be'chag* page 337.

90. Rambam, *Hilchos Chometz U'Matzah* 6:1.

91. M.B. 486:1 implies that one should eat the amount of matzah which has the same volume as a present day egg. *Shiurin Shel Torah*, page 65 and footnote on page 66, states that in order to meet this requirement it is appropriate to ensure that the first *kezayis* be approximately the size of $\frac{2}{3}$ of a machine matzah.

92. Rav Dovid Feinstein *Kol Dodi* writes that the matzah which is eaten for the *kezayis* should have the volume of 1.5 fl. oz. *Sefer Kezayis Hashalem*, page 91, states that this is equivalent to the size of $\frac{2}{3}$ of a machine matzah. *Kol Dodi* further states that this measurement is given for the first night of Pesach, but on the second night of Pesach one can be more lenient.

In 5780/2020, Rav Heinemann conducted extensive testing to calculate the volume of Pupa Tzelem hand matzah equivalent to a *kezayis*. He applied a waterproofing sealant to the *matzos* and performed water displacement testing to determine their volume. It was determined that half of a Pupa Tzelem hand matzah contains the volume of matzah necessary for a *kezayis*.⁹³ Other brands of matzah may produce different results. As for machine matzos, Rav Heinemann's testing found that half of a machine matzah is sufficient.

A person who has difficulty chewing may crush the *kezayis* of matzah before eating it.⁹⁴ If necessary, he may also soak the matzah in water to facilitate eating the *kezayis*.⁹⁵ When appropriate, a person with a medical condition which could be negatively impacted by consumption of this amount of matzah may eat a smaller portion of matzah. One should consult his *rav* as to whether he falls in this category. Measurements suitable for such individuals are listed on page 172.

The *kezayis* of matzah should be eaten within the time span of *kedei achilas pras*.⁹⁶ The *kezayis* should preferably be eaten within two minutes.⁹⁷ If this cannot be done, it should at least be eaten within three⁹⁸ or four minutes.⁹⁹ A man should eat the matzah while leaning to his left side.¹⁰⁰ If he did not do so, he should eat another *kezayis* without another bracha while leaning to his left side.¹⁰¹

After everyone at the *Seder* has finished washing *Netilas Yadayim* and returned to the table, the leader of the *Seder* should take the three *matzos* in front of him and recite the bracha of *Hamotzi*. The top and bottom *matzos*, which are both whole, will serve as the *lechem mishneh*.¹⁰² If feasible, he should then set down the bottom matzah and recite the bracha of *Al Achilas Matzah* while holding the

93. This measure should ideally be used on the second night as well, in order to fulfill the stringency of eating two *kezaysim*. *Orchos Rabbeinu* vol. 2 page 66 writes that the Steipler Gaon noted that the Chazon Ish would take 1/4 of a hand baked matzah as a *kezayis* for both *Achilas Matzah* and *Koreich*, and eat additional matzah during the meal while leaning so as to fulfill the mitzvah without any doubt. See further *Orchos Rabbeinu* *ibid*.

94. B.H. 461:4 'yotzei'.

95. See M.B. 461:17-18; S.H. 461:32. M.B. 458:4 states that there are scrupulous people who are stringent and do not let matzah become wet for the duration of Pesach, due to the concern that there might be some residual flour below the surface of the matzah which could become chometz upon contact with water. This is the custom of not eating *gebrokts*. See further *Shaarei Teshuva* 460:1.

96. M.B. 475:9.

97. *Shiurin Shel Torah* page 67, based on *Chasam Sofer* 6:16.

98. See *Igros Moshe, Orach Chaim* 4:41; *Aruch HaShulchan* 202:8; *Orchos Rabbeinu* vol. 2 page 70.

99. See *Shiurin Shel Torah* page 67.

100. S.A. 475:1; M.B. 475:10.

101. M.B. 472:22.

102. S.A. 475:1; M.B. 475:2.

top and broken middle *matzos*.¹⁰³ He should then give each person at the *Seder* a *kezayis*, including within the *kezayis* some of the top and middle *matzos* over which the *bracha* has been made.¹⁰⁴

A person should preferably chew the *matzah* without swallowing, until he has a *kezayis* of *matzah* in his mouth, and then swallow the *kezayis* at one time.¹⁰⁵ Regarding this, one may rely upon the more lenient measurements of a *kezayis*, which is less than a $\frac{1}{4}$ of a *matzah*.¹⁰⁶

People who find it impractical to swallow an entire *kezayis* at one time should instead eat the *kezayis* in the normal manner, which includes some of the top and broken middle *matzos* over which the *bracha* has been made.¹⁰⁷

The *Shulchan Aruch* brings an opinion that one should eat a *kezayis* from the top *matzah* followed by a second *kezayis* from the broken middle *matzah*.¹⁰⁸ However, a person who fulfills the requirement of eating a *kezayis* by eating the size of half of a *matzah* is actually eating two *kezaysim*, when calculated according to the more lenient measurements of a *kezayis*.¹⁰⁹ It is, therefore, sufficient to eat the size of half of a *matzah* in order to comply with the opinion that suggests eating two *kezaysim*.¹¹⁰

103. M.B.475:2.

104. S.A. 475:1; M.B.475:2; M.B. 475:6; M.B. 475:8. *Piskei Tesuvos* 475:2 describes an alternative custom for the recitation of the *brachos* and division of the *matzah*. The leader of the *Seder* makes the *bracha* of *Hamotzi* and then divides the *kezayis* of *matzah* for each person at the *Seder*. He includes within the *kezayis* some of the *matzah* over which he made the *bracha*. Each individual then recites the *bracha* of 'Al Achilas *Matzah*'.

105. M.B. 475:9.

106. *Shiurin Shel Torah siman* 11 states that, fundamentally, the *Chazon Ish* *paskened* in accordance with Rav Chaim of Volozhin, who stated that a *kezayis* is measured as the average size of a present day olive – which at a maximum would be the volume of $\frac{1}{3}$ of a present day egg. Based on his statement that $\frac{2}{3}$ of a machine *matzah* contains the volume of a present day egg, $\frac{2}{9}$ of a machine *matzah* would contain the volume of a *kezayis*. See also *Sefer Kezayis Hashalem*, page 24; *Orchos Rabbeinu* vol. 2 pages 66-69.

107. See S.A. 475:1. *Orchos Rabbeinu* vol. 2 page 70 quotes Rav Chaim Kanievsky *zt"l* as stating that the *Chazon Ish* did not put a whole *kezayis* of *matzah* in his mouth at one time, but ate it in the normal manner within three minutes. *Orchos Rabbeinu* vol. 2 page 66 similarly quotes the Steipler Gaon as saying that one should eat the *matzah* in the normal manner. See also *Halichos Shlomo Pesach* 9:41 and *Halichos Shlomo Tefilla* page 380, quoting Rav Shlomo Zalman Auerbach *zt"l*.

108. See S.A. 475:1; M.B. 475:9; *Orchos Rabbeinu* vol. 2 page 69. B.H. 475:1 '*kezayis*' questions the necessity of eating two *kezaysim* and quotes sources to the contrary. *Orchos Rabbeinu* vol. 2 pages 69-70 quotes Rav Chaim Kanievsky as stating that the *Chazon Ish* told him that the *Halacha* follows the opinion that it is necessary to eat only one *kezayis*.

109. As stated above, fundamentally the *Chazon Ish* *paskened* that a *kezayis* is measured as the volume of a present day olive, which is smaller than the volume of $\frac{1}{4}$ of a machine *matzah*.

110. Heard from Rav Heinemann. *Kol Dodi* shares this opinion. See also *Orchos Rabbeinu* vol. 2 page 66.

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

Before eating, a person should have in mind that he is about to perform the mitzvah of eating matzah.¹¹¹ When reciting or hearing the *bracha* of *Al Achilas Matzah*, he should also have in mind the eating of the *Afikomen*.¹¹²

Maror

Nowadays, in the absence of the *Korban Pesach*, it is no longer a Torah requirement to eat *maror* at the *Seder*; however, there is a rabbinic obligation to do so.¹¹³ This obligation applies equally to men and women.¹¹⁴

Children who have reached the age of *chinuch* should also be given *maror* to eat, just like an adult.¹¹⁵

A person may use romaine lettuce for *Maror*,¹¹⁶ although it must be checked before Pesach to ensure that it does not harbor insects.¹¹⁷ He may use either the leaves or the lettuce stalks for *Maror*.¹¹⁸ The lettuce does not need to be bitter,¹¹⁹ although there is an opinion that the lettuce must have some element of bitter taste.¹²⁰ Some people have the custom not to use lettuce for *Maror*.¹²¹

Raw horseradish may also be used for *Maror*.¹²² It is customary that people who use lettuce for *Maror* put some horseradish on the lettuce, although it is not necessary to do so.¹²³ There is no need to use a lot of horseradish for this.¹²⁴

The *maror* should be dipped into *charoses*, and the excess *charoses* shaken off.¹²⁵ A person must eat a *kezayis* of *maror*.¹²⁶ The amount of lettuce which will displace

111. See S.A. 475:4; M.B. 475:34; B.H. 60:4 'yesh omrim'; B.H. 60:4 've'yesh omrim'; M.B. 60:10 quoting the *Chayei Odom*.

112. S.H. 477:4.

113. M.B. 473:33.

114. M.B. 472:45.

115. See M.B. 443:2.

116. See S.A. 473:5; M.B. 473:34. *Kol Dodi* states that it is customary to specifically use romaine lettuce.

117. M.B. 473:42.

118. S.A. 473:5, M.B. 473:38.

119. *Chayei Odom* 130:3, *Shulchan Aruch HaGra"z* 473:30, M.B. 473:42, *Aruch HaShulchan* 473:16.

120. *Chazon Ish*, *Orach Chaim* 124 comments on *Pesachim* 39a. See the letter written by the Steipler Gaon, which is reproduced at the end of *Sefer Hilchos Chag Be'chag*.

121. See *Orchos Rabbeinu* vol. 2 page 74.

122. S.A. 473:5; M.B. 473:34. M.B. 473:39 states that the horseradish has to be raw.

123. *Aruch HaShulchan* 473:14. See also *Piskei Teshuva* 473:18 footnote 102. *Halichos Shlomo* Pesach 9:48 discourages this.

124. See the letter that the *Netziv* wrote to his son, printed in *Merumei Sodeh Pesachim* 39a, in which he discourages using horseradish for *Maror* due to the difficulty of eating it.

125. S.A. 475:1; M.B. 475:13.

126. S.A. 473:5, M.B. 473:41. See the letter written by Reb Akiva Eiger, printed in *Chut*

25 cm³ of water would constitute a *kezayis*, according to Rav Chaim Noeh.¹²⁷ This is equivalent to slightly less than 1 fl. oz. According to the Chazon Ish¹²⁸ and Rav Dovid Feinstein,¹²⁹ one should take 1.1 fl. oz. of lettuce for *Maror*. Rav Heinemann is of the opinion that a person should take 1 fl. oz. of lettuce.¹³⁰ One large lettuce leaf or two large stalks displaces approximately 1 fl. oz. of water.¹³¹

The *kezayis* of *maror* should be eaten within the time span of *kedei achilas pras*.¹³² The *kezayis* should preferably be eaten within two minutes.¹³³ If this cannot be done, it should at least be eaten within three¹³⁴ or four minutes.¹³⁵ One does not lean when eating the *maror*.¹³⁶

Koreich

The leader of the Seder should take the remaining bottom *matzah* and use it to give each person at the Seder a portion of *Koreich*.¹³⁷ It is customary to prepare *Koreich* with two pieces of *matzah* sandwiching some *Maror*.¹³⁸ The *maror* could be dipped into *charoses*, and the excess *charoses* shaken off.¹³⁹ Some have the custom not to dip the *maror* into *charoses* for *Koreich*.¹⁴⁰

HaMeshulash pages 205-206.

127. M.B. 486:1 states that with regard to *Maror*, which is nowadays a rabbinic obligation, one can measure a *kezayis* as being the size of half of a present day egg. Rav Chaim Noeh, *Shiurei Torah* page 191, states that half a present day egg has a volume of 28.8 cm³ = 0.97 fl. oz.

128. Chazon Ish, *Orach Chaim* 100 and 39:17, states that with regard to *Maror* one can measure a *kezayis* as being equivalent to the volume of $\frac{2}{3}$ of a present day egg. *Shiurin Shel Torah* page 65 states that a present day egg has a volume of 50 cm³. Therefore, a *kezayis* will have a volume of 33.3 cm³ = 1.13 fl. oz. *Shiurin Shel Torah siman* 11 states that, fundamentally, the Chazon Ish *paskened* in accordance with Rav Chaim of Volozhin, that a *kezayis* is measured as the size of a present day olive which at a maximum would have the volume of $\frac{1}{2}$ of a present day egg. He also states that a person who has difficulty eating *maror* can rely upon this measurement, which calculates as 17 cm³ or 0.58 fl. oz. Also see the letter written by the Steipler Gaon, which is reproduced at the end of the *Sefer Hilchos Chag Be'chag*.

129. *Kol Dodi*.

130. Heard from Rav Heinemann. This is in accordance with the view of Rav Chaim Noeh.

131. *Sefer Kezayis Hashalem*, pages 98-101, states that one large lettuce leaf or two large lettuce stalks contain the volume of a *kezayis*. This was calculated in accordance with the view that a *kezayis* is equivalent to 0.96 fl. oz.

132. M.B. 473:43; S.H. 473:60.

133. *Shiurin Shel Torah* page 67, based on *Chasam Sofer* 6:16.

134. See *Igros Moshe*, *Orach Chaim* 4:41; *Aruch HaShulchan* 202:8; *Orchos Rabbeinu* vol. 2 page 70.

135. See *Shiurin Shel Torah* page 67.

136. S. A. 475:1. M.B. 475:14 states that if a person does lean while eating the *maror* it is also fine.

137. S.A. 475:1.

138. See S.A. 475:1; *Aruch HaShulchan* 475:7.

139. See S.A. 475:1; *Rama* 475:1; M.B. 475:17; M.B. 475:19.

140. See *Rama* 475:1; M.B. 475:18.

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

A person should eat one *kezayis* of matzah and one *kezayis* of *maror* for *Koreich*,¹⁴¹ and measure the *kezayis* of *maror* as described above.¹⁴² For the *kezayis* of matzah, it is sufficient to take half of the volume of matzah.¹⁴³ Therefore, following the larger measurement as described above, one should eat ¼ of a *Pupa Tzelem* hand matzah.¹⁴⁴

Before eating *Koreich*, one should recite the paragraph, 'זכר למקדש כהלל וכו'.'¹⁴⁵ Some suggest saying this paragraph after one has started to eat *Koreich*.¹⁴⁶ A man should consume *Koreich* while leaning to his left side;¹⁴⁷ if he did not do so, he does not need to eat another portion.¹⁴⁸ From the time a person recites the *bracha* over the matzah until he eats the *Koreich* portion, it is preferable not to discuss matters unrelated to the eating of the matzah, *Maror*, *Koreich* and the *Seder* meal.¹⁴⁹

Afikomen

The leader of the *Seder* should give each person at the *Seder* a *kezayis* of matzah,¹⁵⁰ including within the *kezayis* some of the remaining half of the middle matzah.¹⁵¹ Ideally, he should take the same volume of matzah as was used for the initial eating of matzah at the *Seder*.¹⁵²

A man should eat the *Afikomen* while leaning to his left side.¹⁵³ If he did not lean and has not started *Birchas Hamazon*, he should eat the *Afikomen* a second

141. M.B. 475:16.

142. See *Kol Dodi* and *Orchos Rabbeinu* vol. 2 page 75, who suggest that for *Koreich* one may use a smaller amount of *Maror*.

143. See M.B. 486:1.

144. Heard from Rav Heinemann.

145. S.A. 475:1.

146. See B.H. 475:1 've'omar'.

147. S.A. 475:1.

148. *Kaf HaChaim* 475: 36 quoting *Pri Chadash*.

149. See S.A. 475:1; M.B. 475:24.

150. S.A. 477:1.

151. S.A. 477:6; M.B. 477:58.

152. M.B. 487:1 states that for *Afikomen*, which is a mitzvah *d'rabanan*, one may follow the smaller measurement of *kezayis*. However, M.B. 477:1 states that for *Afikomen* one should ideally eat two *kezaysim* of matzah. Two *kezaysim* following the smaller measurement of a *kezayis* is equivalent to one *kezayis* of the larger measurement. Furthermore, S.H. 477:4 states that the *Afikomen* is the primary *matzos* mitzvah according to *rashi* and the *rashbam*. *Kol Dodi* states that this is a further reason to take a volume of matzah consistent with the larger measurement of a *kezayis*. See, however, *Orchos Rabbeinu* vol. 2 page 67.

153. S.A. 477:1.

time, providing that it is not too difficult for him to do so.¹⁵⁴ If he has started *Birchas Hamazon*, he should not wash and eat the *Afikomen* again.¹⁵⁵

Chazal debate as to whether the *Afikomen* may be eaten all night long or by *chatzos*, *halachic* midnight. In order to fulfill both opinions, one must be careful to eat the *Afikomen* before *chatzos*.¹⁵⁶ After eating the *Afikomen*, one may not consume other food.¹⁵⁷

Rav Moshe Feinstein *zt"l* states that according to both opinions of Chazal, a person may not eat other food for the duration of the night.¹⁵⁸ He also may not drink wine or fruit juice, with the exception of the remaining two cups of the *Arba Kosos*;¹⁵⁹ he may drink water¹⁶⁰ or tea.¹⁶¹

It has been argued that, according to the opinion that the *Afikomen* must be eaten by *chatzos*, the prohibition against consuming additional food also ends at *chatzos*.¹⁶² If so, when *chatzos* is approaching and a person has not yet finished his meal, he may eat a *kezayis* of matzah and verbally state the following: "If the correct opinion is that one may eat the *Afikomen* until *chatzos*, then this matzah should be regarded as the *Afikomen*; however, if one has all night to eat the *Afikomen*, then it should not be regarded as such." He may eat the *matzah*, wait until *chatzos*, and then continue his meal. After the meal, he should eat another *kezayis* of matzah and state the following: "If the correct opinion is that one has all night to eat the *Afikomen*, then this matzah should be regarded as the *Afikomen*; but, if the *Afikomen* must be eaten before *chatzos*, then it should not be regarded as such."¹⁶³ However, Rav Moshe Feinstein rejects this position and states that the *Afikomen* must simply be eaten before *chatzos*.¹⁶⁴

154. M.B. 477:4; S.H. 477:4.

155. See M.B. 472:22; M.B. 474:4; *Igros Moshe* O.C. 3:67.

156. See S.A. 477:1, M.B. 477:6; B.H. 477:1 'veyehei'.

157. S.A. 478:1.

158. *Igros Moshe* O.C. 5:38#8.

159. S.A. 481:1; M.B. 481:1; M.B. 478:2 .

160. S.A. 481:1.

161. M.B. 481:1. See *Be'er Heitev* 481:1 concerning drinking coffee after eating the *Afikomen*.

162. *Avnei Nezer* O.C. 361.

163. *Avnei Nezer* O.C. 361. See also the *Haggadah 'MiBeis Halevi'* that the Brisker Rav was of the opinion that this may be done without any verbal statement.

164. *Igros Moshe* O.C. 5:38#8. See also *Tosefos Maaseh Rav* 52 that the Vilna Gaon skipped the *Seder* meal in order to eat the *Afikomen* before *chatzos*.

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

Conclusion of The Seder

After eating the *Afikomen*, the third cup of wine is poured and *Birchas Hamozon* is recited. If there is a *zimun* present, it is customary for the *baal habayis* to lead the bentsching.¹⁶⁵ After drinking the third cup, the *Kos Shel Eliyahu* is filled;¹⁶⁶ others fill it at the start of the *Seder*.¹⁶⁷ The fourth cup of wine is poured and held during the recital of *Sh'foch Chamoscha*;¹⁶⁸ others pour the fourth cup after *Sh'foch Chamoscha*.¹⁶⁹ It is customary to stand and open the door of the house for the recital of *Sh'foch Chamoscha*.¹⁷⁰

The second portion of *Hallel* is then recited. If three adult males are present, the *pesukim* following, "*Hodu l'Hashem ki tov ki l'olam chasdo*" should be recited responsively as is done when *Hallel* is said in shul, with the leader of the *Seder* calling and the others responding. If no guests are present, the person leading the *Seder* should initiate and his wife and children should respond.¹⁷¹ *Nusach Sephard* concludes *Hallel* at the beginning of the final paragraph "*Ye'halelucha*".¹⁷² *Nusach Ashkenaz* recites the paragraph and conclude *Hallel* at "*Me'olam ve'ad olam ata Keil*".¹⁷³

Hallel is followed by *Perek 136* of *Tehilim*, known as *Hallel Hagadol*, which in turn is followed by the *tefilla* of "*Nishmas Kol Chai*". *Nishmas* is recited until the start of the final sentence at the end of "*Yishtabach*". *Nusach Sephard* follows this with the "*Yehalelucha*" final paragraph of *Hallel*;¹⁷⁴ Ashkenazim conclude with the final *bracha* of *Hallel*, "*Melech Me'hulal Be'tishbachos*".¹⁷⁵ Some Ashkenazim conclude *Yishtabach* with the usual *bracha* of "*Melech Keil Chei Ha'olamim*".¹⁷⁶

165. *Rama* 479:1.

166. *Likutei Maharich* "*hanhagas ha'seder*".

167. *Kitzur Shulchan Aruch* 119:1.

168. *Yosef Ometz* 788.

169. *Chayei Odom* 130:19, *Aruch Hashulchan* 480:2.

170. *Remo* 480:1, *Aruch Hashulchan* 480:1.

171. *M.B.* 479:9, *Halichos Shlomo* page 315.

172. *S. A.* 480:1.

173. *M.B.* 480:5.

174. *S.A.* 480:1.

175. *Bach* 486, *M.B.* 480:5.

176. *Chok Yaakov* 480:4, *M.B.* 480:5.

The fourth cup of wine is drunk, and a *bracha acharona* is recited. If one drinks less than a *revi'is*, he cannot recite a *bracha acharona* and should listen to someone else's recital. The *tefilla* of *Chasal Siddur Pesach* and the subsequent *piyutim* are sung, ending with *Chad Gadya*. *L'Shana Habaa B'Yerushalayim* is recited at the end of the *Seder*.¹⁷⁷

One should discuss the events of *Yetziyas Mitzrayim* and *Hilchos HaPesach* until he falls asleep.¹⁷⁸ However, if doing so will hamper his ability to daven the next day, he should go to bed.¹⁷⁹ Some have the custom to recite *Shir Hashirim* after the *Seder*.¹⁸⁰ *Krias Shema Al Ha'mitah* after the *Seder* consists of the first *parsha* of *Shema* and the *bracha* of *Hamapil*.¹⁸¹ If one *davened Maariv* before *tzeis hakochovim* and did not repeat *Krias Shema* after *tzeis*, all three *parshiyos* of *Shema* should be recited.¹⁸²

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

177. Many recite it after the fourth *kos* or after *Chasal Siddur Pesach*.

178. S.A. 481:2.

179. *Siddur Ya'avetz*.

180. *Chayei Odom* 130:19.

181. *Rama* 481:2, *M.B.* 481:4.

182. *M.B.* 481:4.

HOW TO CHECK MATZOS

Rabbi Moshe Heinemann, STAR-K Rabbinic Administrator

The production of *Kosher l'Pesach* (KFP) *matzos* involves a great deal of meticulous work. The process begins with the inspection of wheat kernels to ensure that they have not been adversely affected by moisture in the air or prematurely sprouted. Grinding of the grain must be performed according to the dictates of Halacha, which precludes any pre-grind soaking of the grain and requires special preparation of the milling equipment to ensure that no contamination exists from non-Pesover flour in the grinders and filters. The KFP flour is then loaded onto trucks, either pneumatically or in bags under controlled conditions, and shipped to the bakeries.

A bakery which has been *kashered* for Pesach will have already prepared special water (*mayim shelanu*) to be used for Pesach *matzos*. Hand matzah bakeries do not use regular municipal water for fear that the chemicals added to the water may affect the leavening qualities of the dough. After the dough has been mixed, rolled out and perforated the *matzos* go into ovens for baking. This entire process, from the time that water first comes into contact with the flour until the matzah is completely baked, takes just a few minutes. Unquestionably, on Pesach every conscientious Jew would use only *matzos* made under the supervision of a reliable *hashgacha*.

Despite all the precautions and attention to detail by the bakeries involved in making *matzos*, it is possible for the consumer to purchase *matzos* that may still have issues. The following is a brief discussion of some problem areas. It should be noted that these problems can exist in both hand and machine-baked *matzos*, although they are more prevalent in the hand-baked *matzos* than machine-baked *matzos*.

1. Matzah Kefula

If there is an area on the matzah that is bent over, the doubled over portion is not *Kosher l'Pesach* (see Fig. 1a). One must remove and discard this area together with a one inch margin of regular matzah. This is required, even if the bent over part is very small. However, if a matzah is bent over but the two layers do not actually touch one another, then the matzah remains kosher and removal of this area is not required (see Fig. 1b).

In handmade *matzos*, the dough is rolled out manually. At

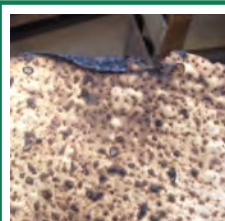


Fig. 1a: Note the two layers of matzah are touching.

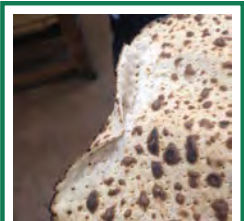


Fig. 1b: Note the two layers of matzah are not touching.

times during the rolling process, some dough may get slightly doubled over, creating a crease in the dough. As the rolling process continues, the crease gets flattened, and a noticeable line remains where the crease had been. If one finds a matzah with a line on one side of the matzah *and* a corresponding line on the other side, one should assume that the dough probably doubled over during the rolling process, creating the crease. Although this is not a true *matzah kefula*, as the creased matzah was rolled further until it had uniform thickness, it is customary to remove and discard the creased area (see Fig. 1c).

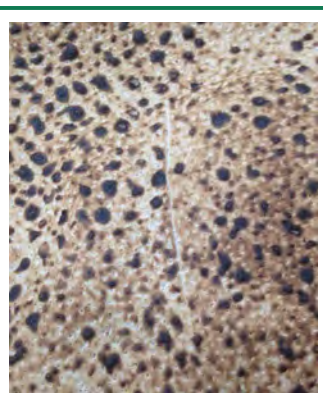


Fig 1c. Note the remnant of the crease indicated by the line.

An important difference between a true *matzah kefula* that is doubled over and a matzah that is only creased on both sides is that in the former case, the doubled over portion must be disposed of as though it were chometz as soon as it is discovered, while in the latter situation the creased matzah may be kept in one's possession. If the creased matzah is a *shaleim* (complete), one may use it for *lechem mishneh*. After reciting the *bracha*, one should put aside the creased area so it will not be eaten.

To avoid any problems on Shabbos regarding the *melachah* of *Borer*, separating, the non-kosher part of the matzah (the *kefula*) should be held in one hand and the kosher part in the other. The matzah should be broken, and the good part should be removed from the bad part. If it is a real *kefula*, it is considered to be chometz. Since one sold his chometz before Pesach, technically this *kefula* belongs to the non-Jew. One may not discard the non-Jew's chometz on Pesach, and it must be put away until the conclusion of the *chag*. If it is just a *chashash* chometz, the custom is not to discard it in the garbage. It may be placed in the non-Pesachdig sink after it has been broken into small pieces and washed down the drain.

2. Matzah Nefucha

During the baking of a matzah, the dough may balloon, forming a closed pocket of air akin to a blister (see Fig. 2). This blister requires special examination and handling. If the blister formed is so small that an average sized hazelnut (with its shell) cannot fit inside of the blister, between the upper and lower layers, then the matzah is kosher. Certainly, *matzos* that have not formed any blisters but are merely uneven in appearance are kosher. *Matzos* which do not have small holes all over them should not be used.

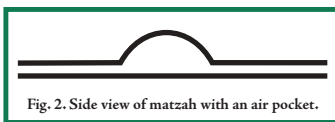


Fig. 2. Side view of matzah with an air pocket.

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

3. Underbaked Matzos

A matzah that is completely white on both sides should not be used, since it may not have been thoroughly baked. Matzah meal should be slightly brown in color, which indicates a better bake on the *matzos* that were used for the matzah meal.

4. Chipped Matzos/A Missing Shaleim

In order for *matzos* to be considered *shaleim*, complete (so they can be used for *lechem mishneh*), no more than one forty-eighth (1/48, approximately 2%) of the matzah may be missing. Hand *matzos* that are irregularly shaped are still considered whole, as long as no pieces broke off after baking.

Matzos left over from previous years that were stored in places free of chometz may be used. TIP: If your oven has been *kashered* for Pesach, simply put them in the oven for a few minutes so the *matzos* will regain their crispness.

Through our meticulous observance of the mitzvah of eating matzah, and all the other laws of Pesach, may *Hashem* soon grant our most fervent wish - the coming of *Mashiach* - so that we may once again eat our matzah together with the *Korban Pesach in Yerushalayim Ir Hakodesh*.

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

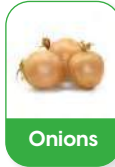
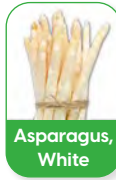
KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

STAR-K BUG CHECKING CHART

No Checking Required



PRODUCT DIRECTORY

KASHERING GUIDELINES

QUICK REFERENCE LISTS & CHARTS

MEDICINE LIST

No Checking Required; Store Properly

These items should be purchased from companies that employ proper quality control and storage practices. Make sure they are properly sealed and stored in a cool, dry area. Improper storage can lead to infestation issues. No additional checking is required.



PERSONAL CARE LIST

Rinse Well

1. Wash the produce under a strong stream of water.* 2. For **peppers**: remove stem and surrounding area. 3. No further checking is necessary.

* For celery stalks & peppers: scrub by hand or a vegetable brush while washing



KASHERING & SEDER GUIDE

ADDENDA: CHOMETZ LISTS

INDEX

Visual Check & Thrip Cloth

Remove triangular side leaves and use the thrip cloth method on the tops.
NOTE: Many people find peeling asparagus completely like a carrot yields a tasty kosher result, with no further checking required.



Thrip Cloth Method

1. Wash the produce well. (Use warm water for broccoli and cauliflower.)
2. Fill a basin with warm water and add a non-toxic dishwasher detergent so the water feels "slippery."
3. Agitate the produce in the solution for 15 seconds.
4. Remove the produce and shake off excess water over the basin. Set the produce aside.
5. Line a colander with a thrip cloth and pour the water through it.
6. Place thrip cloth over a light box and check for insects.
7. If insects are found, repeat steps 1-6. This can be done up to 3 times. If insects are still found on the third try, the produce should not be used.

PRODUCT DIRECTORY	 Basil	 Bok Choy	 Broccoli	 Cabbage, Green	 Cabbage, Red	 Cauliflower
KASHERING GUIDELINES						
QUICK REFERENCE LISTS & CHARTS						
MEDICINE LIST	 Chives	 Cilantro	 Collard Greens	 Dill	 Endive	 Escarole
PERSONAL CARE LIST						
KASHERING & SEDER GUIDE	 Kale	 Kohlrabi Leaves	 Lettuce	 Mint Leaves	 Mustard Leaves	 Oregano
ADDENDA: CHOMETZ LISTS	 Parsley	 Rosemary	 Sage	 Spinach	 Watercress	TO PURCHASE a lightbox, thrip cloth, loupe, or a color copy of this chart call 410.484.4110 or email info@star-k.org.

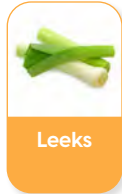
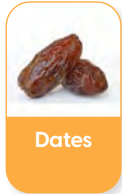
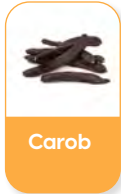
Peel Properly

Mites are being found in the crown and outer rind, as well as inside the blossom cups and crevices, if the pineapple is not peeled properly. The pineapple should be peeled until only yellow fruit is visible. The fruit and cutting board should be rinsed after peeling since the insects often crawl onto the cutting board. The crown and rind should not be used on decorative platters since the insects can migrate to other fruit.



Visual Check

Look for holes, webbing or insects inside the fruit. See our website for pictures and more detailed instructions. For Leeks and Scallions: Check inside tube and between leaves, as well as outside the tube for leaf-miner trails.



PRODUCT
DIRECTORY

KASHERING
GUIDELINES

Remove Peel & Rinse



Mites can be found between the layers of the peel.



Note: Quinoa requires KFP certification due to concerns of being processed on *chometz* equipment.

1. Place quinoa in a strainer that won't allow the quinoa to fall through (approx. 15-25 mesh)
2. Shake over white paper or lightbox for approx. 30 seconds.
3. Inspect paper for insects (specifically booklice).

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

Soap Wash



1. Prepare a basin of detergent solution, using at least two tablespoons of detergent per gallon of water.
2. Agitate the berries in the solution for 10-15 seconds.
3. Let the berries soak for at least one minute.
4. Rinse the berries well. **NOTE:** Strawberries must be rinsed *individually* under a strong stream of water.
5. Repeat steps 1-4 a second time.
6. For **strawberries**, cut off the tops of the berry along with a little of the fruit. No further checking is required.
7. For **blueberries**, we recommend inspecting samples for presence of scale insects that may be embedded in the outer layer of the berry. We do not recommend using organic, pick-your-own or wild-grown blueberries.



PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

Not Recommended

Checking is not practical.



INDEX

PESACH SHIURIM FOR MATZAH AND WINE - FOR HEALTHY INDIVIDUALS AND THOSE WITH DIABETES OR OTHER MEDICAL CONDITIONS

Halacha tells us how much wine and matzah one must eat at the Seder. Anyone whose healthcare providers recommend dietary modifications that affect eating matzah or wine should consult with a *rav* to find out how to follow those health recommendations within halachic guidelines.

MATZAH

The guidelines for minimum shiurim for matzah shown below are based on the *psak* of Rav Moshe Heineman *sblit*"a. For hand matzah, these calculations are based on Pupa-Tzelem matzos, which are approximately 9 matzos/lb. Note that matzos baked by other matzah bakeries have different sizes and measurements, which will affect the amount required for a shiur as well as the carbohydrate content of that *shiur*.

Those in good health should eat the following for *Achilas Matza* and *Afikomen*:¹

TYPE	MINIMUM SHIUR	DIMENSIONS	CARBS (g)
Hand matzah (round)	one half (1/2) of a matzah	43.3 sq. in. ²	22
Machine matzah	one half (1/2) of a matzah	24.5 sq. in. ³	11.5-16

In the case of a medical condition (e.g., diabetes) which could be negatively impacted by matzah consumption, one may fulfill the mitzvah of *Achilas Matzah*, *Koreich* and *Afikomen* with the following:⁴

1 For *Koreich*, see Rabbi Mordechai Frankel's article, "Halachos of the Pesach Seder," in the *Koreich* section on page 161.

2 This assumes the whole hand matzah (before it was broken) had a diameter of 10.5 in., which means the entire matzah has an area of 86.6 sq. in., hence, 1/2 of the matzah is 43.3 sq. in.

3 This assumes a full rectangular machine matzah is 7" x 7", which means the entire matzah has an area of 49 sq. in. Hence, 1/2 of the matzah is 24.5 sq. in. (This means one could eat a piece of square matzah that is 5 in. on each side.)

4 This means for each mitzvah one eats the designated amount within a 4 minutes span. For example, in case of a medical condition one may eat 1/4 of a machine matzah within a four-minute span to fulfill the mitzvah of *achilas matzah*. The same amount within the same span of time should be done for *Koreich* (with a *kezayis* of *maror*) and then for *Afikomen*.

TYPE	MINIMUM SHIUR	DIMENSIONS	CARBS (g)
Hand matzah (round)	One-quarter (1/4) of a matzah	217 sq. in. ⁵	11
Machine matzah	One-quarter (1/4) of a matzah	12.25 sq. in. ⁶	6-8

NOTE: If someone is only able to eat a total of three-quarters of the above hand or machine matza at the Seder he should eat in the following manner: Eat one-quarter of a matzah for Motzei Matzah. Following that, eat a very small amount of matzah for *Koreich*. Then eat one-half of a matzah for the *Afikomen*.⁷

If you need to know the carbohydrate amount for machine matzos, use the carbohydrate data on the nutrition facts label for a more accurate value.

The Arba Kosos (Four Cups)

A. Wine

Cup Requirements: The cup you use for the Four Cups must hold at least a *revi'is* (3.8 oz. or 112 mL).

Minimum shiur to drink for the Four Cups: One must drink at least 1.9 oz. (56 mL) for each of the Four Cups.⁸

Additional Requirements:

- The basic requirement is to drink wine with at least 4% alcohol.
- When drinking each cup, complete the shiur within 30 seconds.

B. Adjusting for Medical Concerns

If someone needs to minimize carbohydrate intake (for example, they have Type 2 diabetes), the best choice of wine is a dry red wine. These have 1g (or less) of carbohydrates per ounce of wine. At the regular *shiur*, if one drinks the minimum

5 This assumes the whole hand matzah (before it is broken) has a diameter of at least 10.5 inches, which means the entire matzah has an area of 86.6 sq. in. Hence, 1/4 of the matzah equals 21.7 sq. in. This is the minimum *shiur* for someone with a medical condition. If someone requires *shiurim* even smaller than this, or is unable to eat matzah, *Koreich* and *Afikomen*, he should consult his *rav*. For a discussion of such *shiurim*, see Rabbi Mordechai Frankel's article "Halachos of the Pesach Seder" at star-k.org/passover.

6 This assumes a full rectangular machine matzah is 7 in. x7 in., which means the entire matzah has an area of 49 sq. in., hence, 1/4 of the matzah equals 12.25 sq. in. (This also means that one could eat a piece of matzah that is square, each side with a length and width of 3.5 in.) This is the minimum *shiur* for someone with a medical condition.

7 In this case, before eating *Motzei Matzah* and the *Afikomen*, a person should have in mind that he is about to perform the mitzvah of eating matzah – see page 160 footnote 111.

8 This is the minimum *shiur*. Regarding how much of the cup one must drink *l'chatchila*, see Rabbi Frankel's article, "The Halachos of the Pesach Seder," in the *Four Cups* section beginning on page 154.

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

of 1.9 oz., they will only consume about 2 g of carbohydrates per cup. If one with type 2 diabetes is not able to drink alcohol, the best option is diluted grape juice.

People taking insulin or sulfonylureas (e.g., glimepiride, glipizide, or glyburide) for their diabetes must consult with their healthcare provider before drinking wine, as these medications are more likely to cause hypoglycemia when a person has consumed alcohol.

If one is taking medications that should not be taken with alcohol, they must avoid wine at the Seder and drink grape juice instead. Do not stop any medication in order to drink wine at the Seder without consulting your healthcare provider. Those with alcohol use disorder who are abstinent from alcohol must not drink wine at the Seder. In all cases, consult your *rav* for guidance.

C. Diluting Wine with Grape Juice and Water

Higher carbohydrate wine may be diluted in the maximum ratios listed below. These ratios allow the wine to retain enough of its properties to qualify it being used for the Four Cups:

	WINE	GRAPE JUICE	WATER
	1/3	2/3	-
	1/3	1/3	1/3
	1/3	-	2/3 (see NOTE below)

NOTE: The diluted wine must contain at least 4% alcohol.⁹ If there is a health issue, it is advisable to start with wine that has at least 12% alcohol, then dilute it to 4% alcohol by adding up to 2 parts water to 1 part wine (i.e., a ratio of 2:1).¹⁰ When diluting to have 1/3 wine in your cup, you will consume slightly more than 0.6 oz. wine per *kos*. This is about 2.6 oz. for all four cups. This is assuming you drink 1.9 oz. from a 3.8 oz. cup. When using dry red wine, this is less than 1g of carbohydrates per *kos*.

D. Grape Juice and Diluted Grape Juice

Although drinking wine is preferable for someone with no medical concerns, when it is necessary for medical reasons, a person should drink grape juice. The minimum *shiur* (1.9 oz. from a 3.8.oz. cup) of regular Kedem grape juice has about 9g of carbohydrates. If pure grape juice is not acceptable due to medical needs, diluted grape juice should be used. If using Light Grape Juice, it should not be further diluted. The minimum *shiur* (1.9 oz. from a 3.8 oz. cup) of Light Kedem Grape Juice has about 6g of carbohydrates.

9 This is to fulfill the obligation of wine. If one cannot drink wine, he can fulfill his obligation with grape juice. This is discussed further below, in Section D.

10 If the alcohol content is 9%, then dilute it with less than 55% water.

GRAPE JUICE

51% or more (i.e., more than half)

WATER

49% or less (i.e., less than a half)

Ideally, this mixture should be prepared before Yom Tov to allow for the most diluted concentration of grape juice that can be used for the Four Cups. In a dedicated container, prepare 16 oz. of grape juice and 15 oz. of water. This mixture will provide enough grape juice for the Four Cups for both Seder nights, assuming your Seder cups are the minimum 3.8 oz. size. Drinking the minimum *shiur* (1.9 oz.) of this mixture equals about 4.5g of carbohydrates.

E. Egg Matzah

Matzah made with more than just flour and water is known as “egg matzah.” Egg matzos can include eggs, fruit juice, honey, seasonings, among other ingredients. According to Ashkenazic practice, they may not be eaten on Pesach except by those who are sick or elderly. These include “Kosher for Passover” Egg Matzah Crackers and Egg Matzah Tams.

Although it is permissible for those who are ill or elderly to eat these products on Pesach, they may not be used to fulfill the obligation to eat matzah at the *Seder*. Medical conditions that may necessitate eating egg matza on Pesach are gastrointestinal conditions and eating disorders. Unless there are other complicating factors, people with diabetes would not benefit from choosing to eat egg matzah instead of regular matza. Consult with your *rav*.

F. Sugar Substitutes

Powdered Equal, Splenda, and NutraSweet sold year-round are NOT Kosher for Passover, and may not be used on Pesach. For a list of Kosher for Passover sugar substitutes available in stores, see page 22.

STAR-K thanks Mrs. Brendel Plonka, MS, RDN, CDCES, CNSC for her invaluable assistance with this article. Brendel provides medical nutrition therapy for adults and children in her private practice. She can be reached at brendelplonkardn.com.

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

ADDENDUM I
2025 CHOMETZ LISTING
MEDICATIONS | VITAMINS | SUPPLEMENTS
MAY/DO CONTAIN CHOMETZ

Prepared by Rav Gershon Bess

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

PAGES 176-180

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

This information is available in book form at your local Jewish bookstore, and on the new STAR-K app, available on Google Play and the App Store.

You can also purchase it directly from Kollel Los Angeles. Their contact info is TEL: 323-933-7193 | FAX: 323-933-7493 | EMAIL: office@kollella.com

ADDENDUM II

LIST OF COMMON INGREDIENTS DERIVED FROM CHOMETZ

The following are common ingredients that are or may be derived from chometz:

- * Amino Peptide Complex
- * Amp-Isostearoyl Hydrolyzed Wheat Protein
- * Avena Sativa (Oat) Kernel Flour
- * Avena Sativa Flour
- * Avena Sativa Kernel Protein
- * Barley Extract
- * Beta Glucan
- * Cyclodextrin
- * Dextrin
- * Dextrin Palmitate
- * Disodium Wheat germamido Peg-2 Sulfo
- * Hordeum Vulgare Extract
- * Hydrolyzed Malt Extract
- * Hydrolyzed Oat Flour
- * Hydrolyzed Vegetable Protein
- * Hydrolyzed Wheat Flour
- * Hydrolyzed Wheat Gluten
- * Hydrolyzed Wheat Protein
- * Hydrolyzed Wheat Protein Pg-Propyl Silanetriol
- * Hydrolyzed Wheat Protein/ PVP Crosspolymer
- * Hydrolyzed Wheat Starch
- * Hydroxypropyltrimonium Hydro Wheat Protein
- * Malt Extract
- * Maltodextrin
- * Oat Beta Glucan

- * Oat Extract
- * Oat Flour
- * Phytosphingosine Extract
- * Prolamine
- * Secale Cereal (Rye) Seed Flour
- * Sodium C8-16 Isoalkyl Wheat Protein Sulfonate
- * Sodium Lauroyl Oat Amino Acids
- * Steardimonium Hydroxypropyl Hydrolyzed Wheat Protein
- * Triticum Vulgare (Wheat) Flour Lipids
- * Triticum Vulgare (Wheat) Germ Extract
- * Triticum Vulgare (Wheat) Germ Oil
- * Triticum Vulgare (Wheat) Gluten
- * Triticum Vulgare (Wheat) Starch
- * Wheat Amino Acids
- * Wheat Bran Extract
- * Wheat Germ Extract
- * Wheat Germ Glycerides
- * Wheat Germ Oil
- * Wheat Germamidopropyl Ethyl Dimethyl Sulfate
- * Wheat Germamidopropalkonium Chloride
- * Wheat Germamidopropyldimonium Hydroxypropyl Hydrolyzed Wheat Protein
- * Wheat Protein
- * Wheat Sphingolipids
- * Yeast Extract

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

*** Products on this page are NOT Kosher for Passover**

For Halachos regarding chometz medication on Pesach, see page 78.

INDEX

A

Addendum 176, 181
AdinaB 145
Advil 48, 86, 89
AirBNB 44
Air Freshener 7, 28
Alcohol 7, 28
Alcoholic Beverages 7, 26
Allergy 48, 172
Almond Milk 8, 52
Aluminum Foil 8, 19, 28, 29
Ammonia 8, 28
Amway 11
Antacids 48
Anti-Perspirants 49, 128
Apple Sauce/Fruit Pouches 8
Appliance Companies 75
Arba Kosos 154, 173

B

Baby
 Bottle 8, 40
 Cereal 8, 52, 64
 Food 8, 52
 Formula 51, 80
 High Chair 40
 Powder 8, 28
 Wipes 8, 28
Bakery Products 8
Baking Powder 8
Baking Soda 8, 28
Balloons 8, 28
Band-Aids 8, 28
Barbeque Grill 36, 59
Bath Treatment 8
Beans 66
Beer 63, 72
Benadryl 48, 92
Bird Food 55
Bite Plates 10, 40
Bleach 8, 9, 28
Blech 40
Blender 59
Blush 8, 28, 126
Baby Powder 8, 28

Body Wash 49
Bikur Cholim 13
Brachos (Pesach Foods) 67
Broiler 33
Buckwheat 66
Bugs 169

C

Candy 8
Canola Oil 66
Can Opener 40, 59
Caterers 8
Cat Food 53
Charcoal Briquettes 9, 28
Cheesecloth 9, 28
Children. See Baby
China 38
Cholim 78, 172
Chometz
 After Pesach 72
 Burning 4
 Chometz Gamur 63
 Cosmetics 125
 Ingredients in Cosmetics 181
 Medication 176
Chronic conditions 79
Cleansers 11
Cocoa 9, 28
Coconut Products 9
Coffee 9
 Coffeemaker 40, 59
Cold, Allergy & Decongestants 48
Community Food Services 10
Conditioner 49, 136
Contact Lens Solution 10, 28
Cooktop
 Electric 34
 Gas 34
 Glass-Ceramic 35
 Induction 36
Corelle 39, 59
Cosmetics 125, 144, 145
 Halachos 123
Countertops
 Corian 38
 Granite Composite 38

Marble 39
Metal 39
Plastic/Formica 38
Porcelain Enamel 38
Quartz 38
Silestone 38
Stainless Steel 39
Wood 39
Crayola 10
Creams 49, 126
Cumin 66

D

Dairy Products 10, 24
Dental Floss 10, 28
Denture Care 127
Dentures 40, 60
Deoderants 49, 128
Dextrose 66
Diabetic
 Diluting Wine 173
 Matzah Chart 172
Dishwasher 40
Dishwashing Soap 9, 22
Dramamine 40, 98
Dog Food 54
Drip Pan 34

E

Eggs 11, 28
Electrolytes 51
Enfacare 51
Enfamil 51
Ensure 50
Erev Pesach on Shabbos 146
ES-GE Cosmetics 144
Exhaust Fans 33
Eye Cosmetics 128, 144, 145
Eyedrops 11, 28

F

Face Powder 28, 144, 145
Facial Care 132, 144-145
Fever Reducers 48
Finger Paints 11
Fish Food 54

Flax Seed 9, 22
Food Processor 40
Foot Care 137
Formula. See Baby
Four Cups. See Arba Kosos
Freezer 40
Fruit 8, 169

G

Gastrointestinal Remedies 48
Gecko Food 55
Glasses, Drinking 39
Gloves, Rubber 13, 28
Glue 13, 29
Grape Juice 13, 154, 174
Grater 40, 60
Grates 34
Grill 36

H

Hagola 31
Hair Care 49
Hemp Seed 13, 29
Honey 13
Horseradish 13
Hotels 44
Hospitals 13
Hydrogen Peroxide 13, 29

I

Ice 13, 29
Ice Cream 13
Illness 78, 172
Immersion Blender 42, 60
Infant. See Baby
Insect/Rodent Bait 13, 29
Instant Hot Device 41
Isomil 51

J

Juices 14, 29

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

K

Kashering 31, 43, 46
 Cannot be Kashered 42
 Kashering Checklist 40
Ketchup 11
Kezayis 157, 172
Kitniyos 27, 66
Kosherization See Kashering

L

Lactaid 15
Libun 31
Light Box 41
Lip Products 137
Liquor 70
Lotions 126

M

Makeup 138, 144, 145
Maltodextrin 64, 66
Matzah 14
 Brands 14
 How To Check 166
 Oat 14
 Seder 157
 Shiur 157, 172
Mayonnaise 14, 64, 73
Meat 14
Mechush 79
Medicine
 Baby/Children 86
 Halachos 78
 Medication List 88
 Quick-Pick 48
Metal
 Goblet 41
 Polish 20
 Wine Tray 41
Milk 8, 10, 24, 29
 Almond 8, 52
 Coconut 9, 52
 Lactaid 15
 Soy 22, 52
Millet 55, 66
Mineral Oil 15, 29
Mixer 41, 59

Motrin 48, 107, 108
Mouthwash 49, 123, 141
MSG 66

N

Nail Products 15, 144
Nutritional Supplements 50-51, 86
Nuts 15, 29

O

Oil
 Avocado 15
 Coconut 9
 Grapeseed 15
 Mineral 15
 Olive 15
 Spray 19
Ointments 49
Orange Juice 19
Oven
 Cleaner 19
 Hoods 33
 Kashering 32, 46

P

Pain Reliever 48
Paper/Plastic Disposables 19
Parchment Paper 20
Pediasure 50
Pediatric Supplements 51
Perfume 123, 142, 144
Personal Care 125, 144, 145
Pet Food 53
Pets 53
PicN'Tell 144
Pitchers 42
Plastic, Disposable 19
Polish
 Furniture 29
 Nail 29
 Shoe 20, 29
 Silver/Metal 20
Poly-Vi-Sol 51
Prepared Food 21
Pump Pot 41
Pyrex 42, 61

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX

R

Raisins 21, 169, 171
Real Chometz 63
Refrigerator 41
Rice 27, 66
 Cereal 52
Rubber Bands, Orthodontic 21
Rubbing Alcohol 21

S

Safety Tips (Kashering) 46
Salmon 26
Salt 21, 30
Saphyre By Tova 144
Sauces/Dips 21
Scouring Pads 21, 30
Seder 150
Seltzer 22, 30
Shabbos Mode 75
Shaklee 11, 144
Shampoo 49, 136
Sheimos 69
Silly Putty 10
Similac 51
Sinks
 China 38
 Corian 38
 Granite 38
 Kashering 38
 Porcelain 38
 Stainless Steel 38
Smoothie Machine 41
Soap 49, 142
Soy Milk 22, 52
Spices & Seasonings 22
Sponges 21
STAR-D P 25
STAR-S for Sephardim 27
STAR-S for Sephardim and Ashkenazim 26
STAR-S Non-Kitniyot 26
Static Cosmetics 145
Stoneware 42
Store Information 70
Sugar
 Brown/Other 22
 Granulated 22, 30
 Substitutes 22
Sunscreen 143

T

Tablecloths 20, 42
Tea Bags 22
Teflon 42
Tevilas Keilim 58
Thick-It 51
Times, Erev Pesach 4, 47
Tolaim (Bugs) 169
Toothpaste 49, 142
Toveling 58
Towel 42
Tuna 22, 26
Tylenol 48, 88, 120

V

Vegetables 22-23, 27, 30, 169
Vinegar 23, 65, 74
Vitamin C 66

W

Warming Drawer 33
Washes (Soap) 49, 142
Washing Cup 42, 62
Water 23, 30
Water Coolers 42
Water Filter 42
Wax Paper 23
Webinar 4, 186
Whipped Topping 23
Wine, *Shiurim* 154, 173

Z

Zmanim 4, 47

PRODUCT
DIRECTORY

KASHERING
GUIDELINES

QUICK
REFERENCE
LISTS &
CHARTS

MEDICINE
LIST

PERSONAL
CARE LIST

KASHERING
& SEDER
GUIDE

ADDENDA:
CHOMETZ
LISTS

INDEX



STAR-K's MONTHLY

TELEKOSHER CONFERENCE PROGRAM

Hosted by

RABBI ZVI GOLDBERG

Join our **Pesach Products Webinar -
SPECIAL EDITION**

On **Thursday, March 27, 2025, 12 Noon ET**

Contact us at webinar@star-k.org
to receive signup info

If you missed it:

All webinars are archived at
vimeo.com/channels/721503 and at
star-k.org/videos

Harry A. & Lillian Frid, ע"ה

Annual Baltimore
Chometz
BURNING

Pimlico Race Course Clubhouse Parking Lot

See driving directions below:

Friday, April 11, 2025 | 7:00 - 11:30 AM sharp

NOTHING WILL BE ACCEPTED AFTER 11:30AM.

**WITH MUCH
APPRECIATION**

**to City Councilman Isaac "Yitzy" Schleifer for
making this year's event free to the public!**

FOOD DONATION DRIVE - Non-perishable items will be collected for distribution in the Park Heights community.

FOOD TRASH ONLY! Please be considerate; burn chometz, not plastic. If you wish to burn wrapped chometz, wrap it in paper bags - not plastic, not styrofoam, not aluminum foil. When plastic burns, it releases toxins which harm those present and the environment. Please do not attempt to burn frozen food items.

CLOSED CANS AND BOTTLES can explode when placed in the fire. You must put them in the provided dumpsters.

PLEASE RECYCLE - Designated dumpsters will be available.

BULK TRASH, such as furniture, appliances, etc., **WILL NOT BE ACCEPTED.** Food garbage can be placed in our dumpsters.

**Easy Directions
to Pimlico Race
Course Clubhouse
Parking Lot:**

1. Head southeast down Park Heights Avenue, passing the Park Heights JCC on your right.
2. Proceed through the intersection at Northern Parkway, and continue through the intersection at West Rogers Avenue.
3. Make a left at the next light, onto Hayward Avenue.
4. Make the next right at Maple Avenue, into the Pimlico Parking Lot.



STAR-K KOSHER CERTIFICATION

A non-profit agency representing the kosher consumer in promoting kashrus through education, research and supervision

KASHRUS KURRENTS SUBSCRIPTIONS

\$10 (USD) annually for 4 issues - USA & Canada

\$15 (USD) annually for 4 issues - Overseas

is also available online at

www.star-k.org/kashrus-kurrents.

To receive an email when the most recent issue has been uploaded, please send your request to kashruskurrents-subscribe@star-k.org.

(*The STAR-K Passover Guide* is not included in your subscription.

It is available for purchase in Jewish bookstores after Purim.)

NAME _____

ADDRESS _____

CITY _____ STATE _____ ZIP _____

PHONE _____

Please send your tax deductible checks made payable to:

KASHRUS KURRENTS
c/o STAR-K Certification, Inc
122 Slade Avenue, Suite 300
Baltimore, MD 21208-4996

STAR-K's

INSTITUTE OF HALACHAH

Directed by

RABBI MORDECHAI FRANKEL

Email your *shailos* to

halachah@star-k.org

or call

410.484.4110 x 238

Monday-Thursday: 2 - 5 p.m.

Friday: 11 a.m. - 2 p.m.

Feel free to leave a message at any time and Rabbi Frankel will call you back.

STAR-K PROGRAMS & CONSUMER SERVICES

STAR-K promotes *kashrus* worldwide through ongoing education, research, outreach to the kosher consumer and supervision of kosher manufacturers. See below for highlights of our many initiatives, programs, and publications.

- ♦ **STAR-K website** – go to star-k.org for kosher lists, articles, appliance info, letters of certification, and much more
- ♦ **STAR-K mobile app** – available on iTunes and Google Play stores
- ♦ **Annual Kashrus Training Programs** – held at our Baltimore office, these include our upcoming *Foodservice Mashgiach Training Program* July 21-23, 2025 and *Kashrus Training Program* July 28-31, 2025
- ♦ **Ask the Rabbi** – archive of halachic questions in Q&A format, available both on our site and mobile apps, and at baltimorejewishlife.com
- ♦ **Bug Checking Information** – continually updated charts, checking methods and instructional videos available at star-k.org/checking or checkforinsects.com
- ♦ **Consumer Kosher Hotline** – use our contact form at star-k.org/contact or call 410-484-4110 Monday-Thursday from 9 am to 5 pm and Friday from 9 am -2:30 pm for answers to your questions
- ♦ **Institute of Halacha** – available Monday-Thursday from 2 to 5 pm, and Friday from 11 am to 2 pm, at 410-484-4110 x238, or email halacha@star-k.org anytime for answers to *halachic* matters
- ♦ **Kashrus News & Alerts** – available via email or on our site; sign up at alerts-subscribe@star-k.org *Kashrus Kurrents* – quarterly publication on timely topics of interest to the kosher consumer, archived on our site; to subscribe email kashruskurrents-subscribe@star-k.org
- ♦ **Kosher Classroom** – offers posters and videos for educational purposes at no charge; email kosherclassrooms@star-k.org or call our office for more info
- ♦ **Monthly TeleKosher Conference Program Webinars** – previous recordings are archived on our site; email webinar@star-k.org for signup info
- ♦ **Organic Certification** – joint kosher and organic certification available through our partnership with QAI (Quality Assurance International)
- ♦ **Pre-Purchase Advice** – recommendations for countertops, and cooking, refrigeration, and dishwashing appliances at star-k.org/prepurchase
- ♦ **Sabbath Mode Appliance Directory** – a searchable database of STAR-K certified appliances at star-k.org/appliance
- ♦ **Sephardic Mehadrin Kashrut Certification** – STAR-S certification for the Sephardi community
- ♦ **Shatnez Testing** – items can be dropped off at the STAR-K office during regular business hours and will be checked for a nominal fee
- ♦ **Shul Kitchen Guidelines** – guidance for shul foodservice staff available upon request
- ♦ **Speakers Bureau** – offers *shiurim* and training to community groups upon request

BEHIND THE SCENES

OF STAR-K KOSHER CERTIFICATION



Sign up now for one of our popular summer training seminars at our Baltimore headquarters

JULY 21-23, 2025

12th Annual Foodservice Mashgiach Training Seminar

An intensive three-day training program for people currently involved – or who wish to become involved – in *hashgacha* in restaurants, catering halls, hotels, and the like. For men and women. Separate seating.

JULY 28-31, 2025

22nd Annual Kashrus Training Program

This four-day program provides *rabbonim*, certifying agency administrators, kollel members, and others serving in *klei kodesh* with a hands-on, practical application of the *Shulchan Aruch* covering the entire spectrum of kosher certification. For men only.

FOR MORE INFORMATION

Contact R' Zvi Goldberg, STAR-K's seminar coordinator, at 410-484-4110 ext. 219



Early registration is advised as each program is limited to 25 attendees and spaces fill up early. To download an application for either seminar, please go to star-k.org/training.

