

The Exclusive Standards of Kashrus at A&B Gefilte Fish, Inc.

- **Checking fish fillets for Kashrus Simonim**

Once the fish is filleted and the skin is removed, many types of white fish look alike and identifying kosher from non kosher fish is virtually impossible. **A&B Famous** has a Mashgiach and owns hi-tech skinning machinery to guarantee that their consumers get mehuder kosher fish.

- **Checking the fish for worms on light box**

A&B doesn't use minced white fish because it can't be checked. The whole pieces of white fish fillet are individually inspected for fish worms. The inspection procedure is done by placing each fillet atop an illuminated Plexiglas and scanned for worm or worm eggs prior to hatching. (common in white fish) Any fillets, found to be infested are discarded.

- **Checking the eggs for blood drops**

All eggs are individually checked for blood spots. Once an egg begins its incubation process it is rendered treif and forbidden to eat. A tiny speck of red seen when opening a raw egg is sign that slight incubation had begun before the egg was shipped.

- **Checking the onions for worms**

In the last decade, insecticides that had previously been used to spray fruits and vegetables have been eliminated by the US health department who felt it unfit for human consumption. Therefore, many fruits and vegetables which had previously not been required to be checked for insects and worms, have to be inspected now. **A&B Fish** inspects the onions to be used for their gefilte fish rolls, for thrips and the likes.

- **More Kashrus Details at A&B Famous**

- They use only Yoshon Matzah Meal
- The potatoes of the salmon gefilte fish & kosher for Passover gefilte fish are Bishul Yisroel
- A Mashgiach Temidi is on the premises
- The plant is opened only with a Yid on the premises

- **Pesach**

- Separate sets of knives, utensils, work surfaces and machinery are used specifically for Pesach production.
- A&B Pesach gefilte fish contains no matzo meal (to prevent Gebrochts)
- Fresh potatoes are used as an alternative, for starching the mix.

A&B Quality & Kashrus

Quality

- Use only Fresh Fish not pre frozen whole fillets
- Fresh eggs & unions
- FDA & HACCP Plant
- Working closely with lab
- Working in a 40°
- Checking tempature of the fish when its arrive to our plant

Kashrus

- **Check the fillets for Kashrus Simonim**

According to the Bible, the only kosher fish are those with both fins and scales (Halibut, flounder, talapia, red snapper, tuna and herring are examples of kosher fish. Cat fish and eel are not kosher).As a matter of fact by checking the skin of a piece of fish and identifying its scales is sufficient simply because there are no fish that have scales without fins (fins without scales is possible).

Once the fish is filleted and the skin is removed, many types of white fish look alike and identifying kosher from non kosher are virtually impossible.A&B Famous has their own hi-tech skinning machinery.

- **Check the fish for worms on light box**

All white fish are individually inspected for fish worm.(worms are not kosher). The inspection procedure, is done by placing each fillet atop an illuminated plexiglass and scanned for worm or worm eggs prior to hatching that are common in white fish. Any fillets, found to be infested are discarded.

- **Check the eggs for blood drops**

All eggs are individually checked for blood spots. Once an egg begins its incubation process its rendered treif and forbidden to eat. A tiny spec of red seen when opening a raw egg is sign that slight incubation had begun before the egg was shipped.

- Chacking the Onion for worms
- Use only Yoshon Matzah Meal
- The Potatoes from the salmon & kosher for Passover gefiltefish are Bishul Yisroel
- Mashgiach Temidi
- Plant opened only with a Yid on Premises

Passover

- A separate set of knives, utensils, work surfaces and machinery are used for Passover production only
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- A&B Passover Gefilte fish contains no matzo meal (to prevent Gebrochts)
Fresh potatoes are used as an alternative, for starching the mix.
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- The oil used for producing the Passover Gefilte fish, is cotton seed or nut oil (that are not Kitnios) whereas the all year round version is made with soybean
- Separate packaging