The Kashrus of A&B Gefilte Fish

• Checking fish fillets for Kashrus Simonim

According to the Torah, the only kosher fish are those with both fins and scales (Halibut, flounder, tilapia, red snapper, tuna and herring are examples of kosher fish. Cat fish and eel are not kosher). 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 a possibility).

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 their own hi-tech skinning machinery to guarantee that their consumers get Mehuder Kosher fish.

• Checking the fish for worms on light box

All white fish 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 at one point not been required to be checked for insects and worms, have to be inspected now. A&B fish has begun inspecting all of the onions to be used for their gefilte fish rolls, for thrips and the likes.

More Kashrus Details at A&B Famous

- Only Yoshon Matzoh Meal is used.
- The potatoes of the salmon gefilte fish & kosher for Passover gefilte fish are Bishul Yisroel
- o The plant has a Mashgiach Temidi
- The plant is opened only with a Yid on the premises

Pesach

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