

How Does © Supervision Work?

There are four primary steps:

- a) Establishing a listing of kosher ingredients that are acceptable for use in your product if it is to be © certified. This list is known as Schedule A. The ©'s Ingredient Approval Registry staff carefully review and research all ingredients issues, utilizing the © database registry of over 200,000 ingredients that have already been approved. Should it be necessary for a company to change or modify sources of supply for raw materials, locating a new source can usually be done very expeditiously through this extensive database.
- b) Establishing the list of brand names and specific products that will be authorized to bear the © symbol. This list is known as Schedule B. The Schedule B also indicates whether a product must bear a simple © (indicating that it is *pareve*, i.e., containing no meat or milk ingredients), an ©D (dairy), or an ©P (Kosher for use on Passover as well as all year round).

- c) Establishing any special instructions that relate to the use of equipment, which is necessary if a plant engages in both kosher and non-kosher production, or both dairy and *pareve* production. These instructions may contain kosherization requirements, and/or stipulations for segregation of production lines.
- d) Assigning a Rabbinic Field Representative to visit the certified plant at intermittent intervals, to verify that the Schedule A, Schedule B and special instructions are adhered to.

“By working hand in hand with the OU, Best Brands Corp. has proven that quality is #1 in our business. We are ever mindful of the need to be diligent in following the OU kosher procedures, and the impact this has on the quality of the products we manufacture.”

**SHARRY WEMPLE,
QA Manager, Best Brands Corp.**

