

# WHAT DO THESE TERMS ACTUALLY MEAN?

## NON-DAIRY



- Term regulated by the FDA
- Allows for milk proteins like casein, whey, & other derivatives.
- Can be actually dairy, and would not be able to be eaten within six hours after eating meat.

## DAIRY FREE



- Does not have any milk products or milk ingredients.
- Will not contain lactose, casein, or whey.
- Could have been processed with heat on clean dairy equipment.

## D.E.

## WHILE KEEPING C.Y.



The Rama (YD 115:2) writes that if Chalav Akum (milk that was milked by a non-Jew without Jewish supervision) was cooked in a pot, the pot must be kashered. Although it is unlikely that milk from a non-kosher animal was mixed into the milk, Chalav Akum itself is treated like any other non-kosher food. Since the Rabonon made it treif, kashering would be required. The Chabad opinion is that Chalav Yisroel is not a stringency, but rather an absolute requirement. This is because Chalav Akum is considered an absolute issur (prohibition). Therefore, one would have no basis to be lenient in regard to products made on Chalav Akum equipment since halachically Chalav Akum taste was transferred into the product itself.

## OU-DE



A hashgacha with a D.E. designation means it's a Pareve product processed with heat on equipment that previously processed dairy with heat. Since the equipment absorbed taste from the dairy product, the pareve product then absorbs that taste from the walls of the equipment, and gets the status "Dairy Equipment".

## OU-D

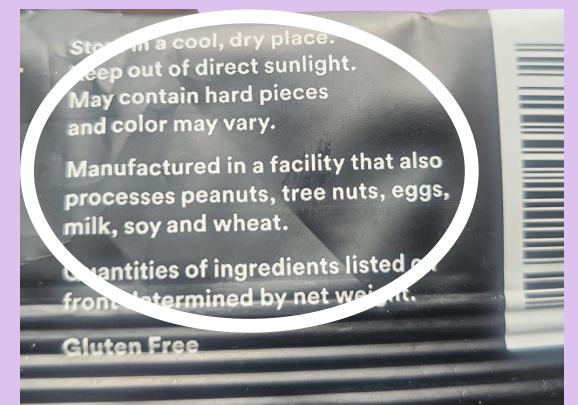
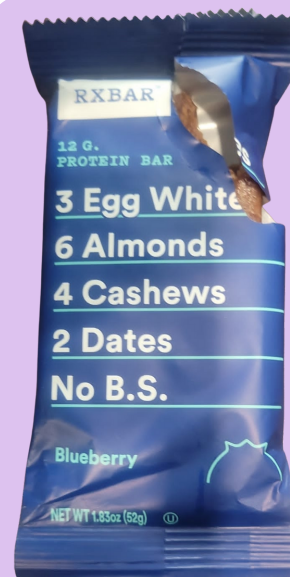


OU-D is a product that contains dairy in it. At times, a product that has the status of 'Dairy Equipment' will also be labeled as OU-D. This can be for various reasons: Either due to the company's preference, or due to the hashgacha wanting it to be labeled as such - because halachically it is considered dairy to a certain extent, and people should proceed with caution when using this product.

**KASHRUS  
BE IN  
THE KNOW!**

# CHOLOV YISROEL (PART 2): DAIRY OR NOT?

Anything Pareve with a reliable hechsher that has an allergen warning stating it may contain dairy, is not a problem halachically and is still considered Pareve. The same applies to any Pareve product with an OU - unless it specifically states OU-D or OU-DE.

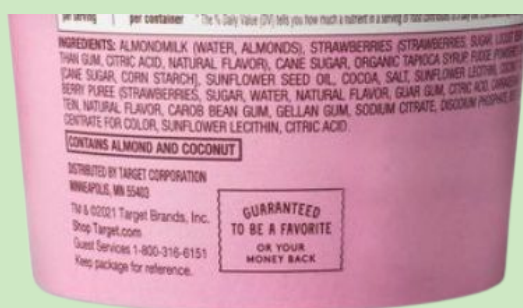


KASHRUS  
BE IN  
THE KNOW!

# CHOLOV YISROEL (PART 2): DAIRY OR NOT?



This product is labeled Non-Dairy, and also has no allergen warnings regarding dairy. However, it is labeled OU-D because it's produced with heat on clean dairy equipment, so halachically it receives the status of the equipment.



This product has no mention of any dairy in the ingredients, nor does it mention any dairy in the allergen warning. It is labeled OU-D because it's produced with heat on clean dairy equipment, so halachically it receives the status of the equipment.



Sometimes OU will write OU Pareve, and in small words underneath, it will say "Manufactured on Dairy Equipment". This is equivalent to OU-DE.



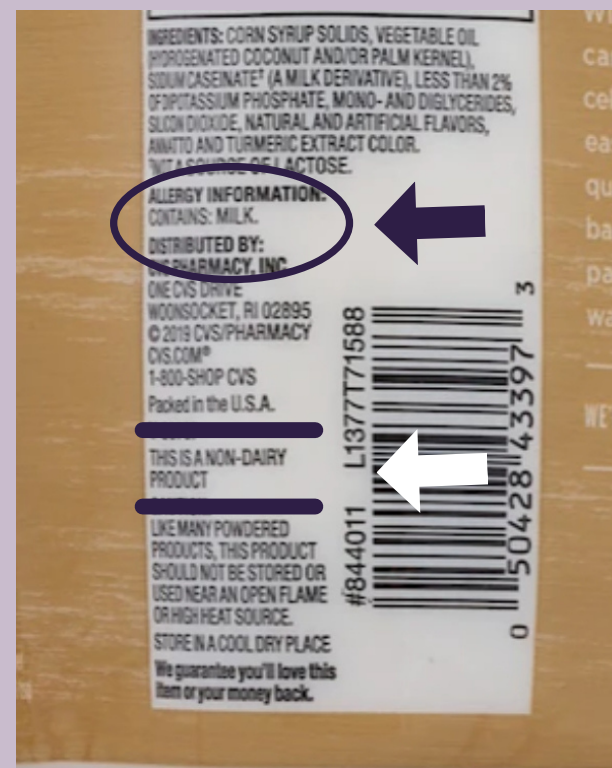
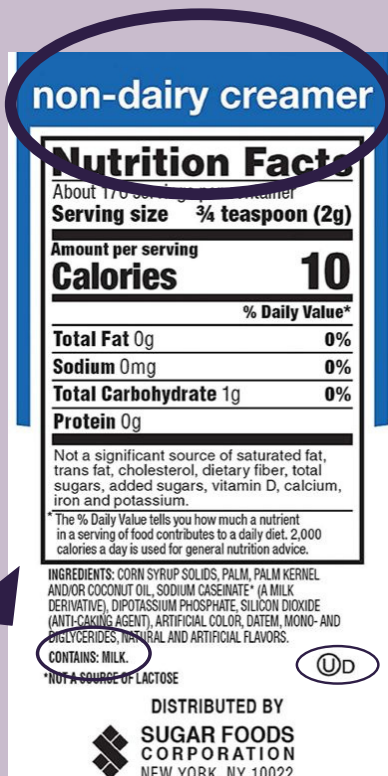
OU-D Pareve Ingredients: Manufactured on Dairy Equipment

DAIRY  
OR NOT



**KASHRUS**  
BE IN  
THE KNOW!

# CHOLOV YISROEL (PART 2): DAIRY OR NOT?



Above are two examples of products that can be labeled as Non-Dairy, but certified OU-D because it contains actual dairy in it. This is shown by the allergen warning stating "Contains: Milk".



IF A PRODUCT HAS A HECHSHER THAT WRITES "DAIRY", BUT IS LABELED "NON-DAIRY" - OR IF IT DOESN'T SHOW ANY DAIRY INGREDIENTS ON THE WRAPPER - DON'T ASSUME IT HAS A "DAIRY EQUIPMENT" STATUS. THERE MAY STILL BE ACTUAL DAIRY IN IT. [CLICK HERE](#) FOR MORE INFORMATION.

DAIRY  
OR NOT ?

KASHRUS  
BE IN  
THE KNOW!

## CHOLOV YISROEL (PART 2): DAIRY OR NOT?



Although this product says "All natural butter flavor", it is pareve. In this case it's a butter flavor made from natural components, but not from actual butter.



No "D" indicated  
for Dairy



### IS NATURAL REALLY NATURAL?

The main difference between a natural and artificial flavor is the origin of the flavor chemicals. Natural flavors must be derived from plant or animal material. Artificial flavors are synthesized in the lab. [Click here](#) to learn more about what "All natural" means regarding flavors.

DAIRY  
OR NOT

