Our Kashrut Charter

Peppe Del Dano • Neapolitan pizzaiolo at your home

Pizza Hamotsi

As preparation is done at home rather than in a supervised kitchen, rabbinic supervision (Hashgacha) is not available on-site. This charter sets out the Kashrut standards we hold ourselves to, at the highest level of stringency.

Who checks? A Mashgiach, not a pizzaiolo

These rules aren't those of a cook who read a rulebook: I am a trained Kashrut supervisor. I trained in Paris at the Beth Hamidrash Lacacherout under Rav Menahem Engelberg, with whom I co-wrote several books on separating Challah, Shemitah and the kashering of utensils. I worked for several years as a Mashgiach for the Yavne Rabbinate, under the authority of Rav David Abouhatsira, Chief Rabbi of Yavne, and I am the Kashrut consultant for Torah-Box, for its content and answers.

1 Bishul Yisrael (cooking)

We strictly follow Beit Yosef standards: cooking is performed by Jews only.

2 Insect-free produce

Salads and fresh herbs come from special farms reputed to be insect-free. All produce is inspected according to the guidelines of Rabbi Moshe Vaye and Rabbi Schneur Zalman Revach, by a Kashrut professional. Flour is systematically sifted through a mesh meeting Eda Chareidit standards.

3 Hafrashat Challah

Challah is separated from every batch of pizza dough, always.

Nothing is left to guesswork. Every dough is weighed, every flour sifted, challah separated from every batch.

4 Dairy and fish

By default we do not mix fish with dairy or cheese, unless the client requests otherwise. We take a more flexible approach for fish/butter and fish/cream mixtures, unless the client requests otherwise.

5 Kashrut certificates of raw ingredients

We rely only on the most recognized rabbinic certifications. Dairy (cheese, butter and cream): Chalav Yisrael only, under Eda Chareidit, Rav Rubin and Rav Mordechai Gross for Israeli cheeses, Rav Yosef Yitzchak Pewzner for French cheeses. Olives: Badatz Beit Yosef (Moroccan olives only, no additives). All fruit and vegetables are under rabbinic supervision, generally Rav Efrati, Eda Chareidit or She'erit Yisrael, for Terumot Umaasserot and Shemitah matters. The marinated salmon is home-cured, the raw ingredient is under Eda Chareidit supervision.

6 Shemitah

We only use products under strict (Lamehadrin) rabbinic supervision (Eda Chareidit, She'erit Yisrael or Rav Efrati): Yevul Chul, Yevul Nochri, Matza Menutak. No Heter Mechira. No Otzar Beit Din, to avoid any issue related to the commercialization of produce carrying the sanctity of the seventh year. We are strict not to use Shemitah honey, following the most stringent opinions, even though they are a minority view.

A reminder: our pizzas are Hamotsi. Netilat Yadayim and the Hamotsi blessing before eating.

A question about a particular point?

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peppedeldano.co.il/en/cacheroute