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Get Kosher Certification for Your Business by [Earth Kosher](#)

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Kosher signifies purity and the rules followed as per the requirements of the Jewish law. Therefore, in other words kosher signifies that food materials such as dietary food items, dairy products, meat, and beverages like as wine must properly satisfy the Jewish laws. All over the world Jews residing in different parts of the world prefer the usage of the products and materials satisfying the kosher requirements and brands which have kosher certification. Due to this the market of kosher based products has become quite substantial and large enough to draw attention of the industries.

The importance of the kosher certification service has become quite important worldwide because of the importance that it carries for the Jewish community residing in almost all parts of the world and many of the consumer based companies seek this certification. As per a survey alone in the United States more than 10 million people are after kosher based products and the demand has witnessed fast growth in last few decades. The total sales of the kosher based products reached around 165 billion dollars in the 2002 which has contributed immensely in the popularization of this certification. Also for receiving this certification there are various conditions which any particular product or the business must follow to get this certification. All of the products and food brands must follow the necessary conditions in order to get certification for their own product for example:

~ Meat and its derivative food items

According to the Jewish laws only the cattle™s or the animals like game having cloven hooves and the chewing cud should be used. The animals which come under kosher are bulls, buffalo, goats, cow, lambs, sheep, veal and springbok. The animals not having either of the chew cud or the cloven hooves are not in this category. The examples of the animals not coming in this category are pig and camel.

Together with that the animal must have been slaughtered by following a ritual and also by a ritual slaughterer and is to be done in a way that death occurs instantly.

~ Poultry and derivative food items

Some of the poultry animals and birds which come under kosher list and are allowed to be eaten are chicken, goose, turkey and duck, whereas birds like as eagle, swan, owl, pelican, vulture, and stork together with their eggs are not for eating.

~ Dairy food Products and derivatives

It is necessary that all of the dairy food items must be obtained from kosher animals and the products which are derived from non-kosher animals or from an impure animal are strictly not allowed. Also, the food item must also not contain any non kosher additions or any of the meat products or their derivatives.

~ Prohibition of the combination of the milk and meat

The meat and milk must not be mixed together and should never be served at the same table and also not to be eaten at the same time. You should wait for few hours according to your custom for taking the dairy food items.

Therefore, if are considering get a kosher food certification for your business, or food brand you

should ensure that your services follow all the rules and traditions as per the Jewish laws.

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[Earth Kosher](#) - About Author:

Earth kosher is company providing affordable and acceptable a [kosher certification](#) based on an international basis. It is committed to the high quality of the customer service and provides kosher certification to the companies embodying a great regard for the human health, dignity and also respect for the environment.

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