## **KASHRUT: CHEESE**

**Kashrut: Cheese: Jew at Time of Rennet** 

Cheese/Gvinas Akum

*Gvinas akum* is cheese which has been made by non-Jews and by rabbinical prohibition is only *kosher* if a Jew was present during the cheese making OR if a Jew put the rennet into the *milk*.

NOTE If a Jew owns the *milk* before processing, a non-Jew can add *kosher* rennet as long as it can be confirmed that the rennet is *kosher*, even if no Jew is present during the cheese making.

**Origin of the Problem**: *Chazal* were concerned that the rennet used to make cheese might be from a non*kosher* animal or even from a *kosher* animal that had not been slaughtered properly. *Shulchan aruch* says that even cheese curdled by *kosher* plant enzymes (such as fig branch sap or substances from certain thistle plants) are subject to the *takana*.

NOTE Gvinas Akum is not related to chalav yisrael; they are separate halachot.

NOTE Even rennet-less cheeses need <u>hashgacha</u> (religious supervision), but some non-hard cheeses may be an exception. Ask a <u>rabbi</u>.

**Kashrut: Cheese: Microbial Enzymes** 

Cheese that is made using even microbial enzymes requires *kosher* supervision.

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