degree for our food supply. However, gentiles have different dietary practices. They eat pig, blood, shellfish, and other things forbidden to God’s people to consume. They also have a lower standard of sanitation they process their food at.

To attend to this concern over the centuries we made agreements with various food providers and processors among the gentiles to grow and process biblically kosher food separately from where things forbidden for consumption by God are grown and processed, In return, we could give them our business. This was good for both them and us.

These agreements allow us to monitor the growing processes, and the processing facilities, to ensure no forbidden items or cross contamination are introduced. They also allow inspections to take place to ensure facilities are sufficiently sanitary, and allow random inspections to take place to ensure honest compliance.

For this service the Jewish supervising authority receives a nominal fee, or percentage of the increase, for their wage.

This is how the Jewish people have kept the food they eat biblically kosher over the centuries while living among gentile nations in the dispersion.

So what do kosher endorsements protect us against?

It prevents blood products from being introduced into our food supply; ensures that only meat from kosher animals are used, and that the throat is slit and blood properly disposed of. It also ensures that the animals are healthy at the time of slaughter.

Endorsement also protects against “natural flavors” which can be derived from things such as glandular secretions from the sex organs of the civet cat used in many gentile products to produce sweet and sour flavors in desserts and in candies, such as sour apple, sour grape, and sour raspberry.

Then there are “natural colors”, such as those extracted from the crushed carmine bug used to provide red food colorings often added to yogurts, drinks, and desserts.

Then you have dough conditioners such as “L-cystein” which can come from human hair, pig bristles, or horse hair; as well as “enzymes” which can come from literally any source conceivable.

Then there are juices, drinks, and different types of alcohol and sugar that are filtered with fish bladders, charred animal bones, or collagen, where the source of the bladders, bones, or collagen cannot be verified, or have been verified to come from forbidden flesh.

So when you see any of these items on a food label, but no kosher symbol; it may be because the source of these “natural flavors”, “natural colors”, “enzymes” or other things, are from a meat or insect source forbidden by the dietary laws of Scripture to be consumed.

Don’t many kosher foods have unhealthy ingredients in them?

Originally, no. The root word for the word kosher originally applied only to those things fit to be offered in the Temple and which had to be from a kosher animal without blemish and healthy. Over the centuries this term came to be used to describe any kind of “clean” meat or insect allowed to be consumed; and also included fruits, vegetables, and grains which were subject to insect infestations and therefore also necessary to be grown and processed in ways that prevented the insects from contaminating or cross contaminating the food during growing and processing phases. These foods traditionally were all organic and minimally processed, and so were naturally healthy as God intended.

However, in the last century pesticides, highly processed foods, and gmo’s have been introduced which no new halacha (the way to do or declare something) has been created to address; so the old standards are what continue to be used.

The result is that things like high fructose corn syrup, msg, and hydro- genated oils, because they come from vegetable sources, are declared kosher, even though they are not healthy.

In these situations the kosher symbol serves only to ensure that no blood or forbidden flesh has been introduced into the product, and that it has been processed under sanitary conditions. An important service, but one that can be improved upon in today’s complex food supply.

How can we eat biblically kosher today, while still maintaining a healthy diet as God intended?

This we do today by combining the Kosher endorsement with the Organic and non-gmo endorsements. By combining these 3 endorsements, we achieve an optimal degree of protection, nourishment, and biblical compliance possible under our current food supply options. This brings us closer to the original design and intent of God’s purpose for our success and health.

The “Kosher” endorsement ensures that the products contain no blood, or “unclean” flesh or derivatives. The “Organic” label protects against harmful pesticides and gmo’s. and where there is no organic certification, the “non-gmo project verified” endorsement ensures the
product is not genetically modified. A major biblical concern as organisms can be modified from genes taken from any source. For example, human genes placed into a gmo cow, or pig genes placed into a gmo vegetable.

So can we trust these labels?
Nothing is perfect in this world, and there is always the potential for mistakes on occasion, and in rare instances, even fraud; as this is the way of human nature concerning all human activity and business affairs.

However, saying these symbols have no more of a protective effect for biblical food supply than products produced with no koshering supervision is like saying law enforcement has no more effect on creating a civil and safe society for us than anarchy.

Do you want to rely on the word of big agri-businesses whose sole goal is profit, no matter how it is achieved? Or do you want to rely on those who are vested in protecting their food supply out of firm religious or moral conviction?

You decide. But for those who choose to be good stewards of their health, and of their families health, and of trusting in God’s word and commandments, the symbols and endorsements are there for your guidance and benefit. So be wise, and be blessed.