

FLOUR

General Facts

Flour is prone to many forms of infestation.

- Some of the insects that infest flour can be noticed as soon as the packet is opened, even before any of the flour has been sieved.
 - One may either find tiny brown insects in the folds at the top of the packet and one can notice them scuttling to safety as the top is undone and their hiding place is suddenly exposed. These insects are tiny, brown creatures that are no more than 1mm long.
 - Alternatively, one might find webbing and strands on the inner walls of the packet. This in turn is a product of the larva of one of the moths that attack flour.
- In most cases, sifting is the only way to detect infestation.

White Flour

Equipment required: a 420 (or less) micron sieve

1. Make sure the sieve is in good condition. This means that
 - a. There is no damage (holes, tears, etc).
 - b. The mesh is not clogged. (It should be washed regularly and left out of use long enough to dry)
2. The **entire** bag of flour must be sifted through the sieve.
3. Make sure to sift until all the flour has passed through the sieve.
4. Very carefully examine what remains in the sieve to try to detect signs of infestation.
5. If any sign of infestation is noticed, the entire bag must be returned to the supplier. Also, send a written report to the Beth Din, recording the date, the name of the mill, the type of flour, the size of the bag and if possible the number on the ticket sewn on to the bag.

Brown flour

Equipment required: a 420 (or less) micron sieve

1. Make sure the sieve is in good condition. This means that
 - a. There is no damage (holes, tears, etc).
 - b. The mesh is not clogged. (It should be washed regularly and left out of use long enough to dry)
2. The **entire** bag of flour must be sifted through the sieve.
3. Make sure to sift until all the fine flour has passed through the sieve.
4. Take whatever remains in the sieve and spread it finely over a white area (e.g. a large white plate). Carefully examine it looking out for any signs of infestation (e.g. weevils, webbing)
5. If any sign of infestation is noticed, the entire bag must be rejected. We suggest you return it to the supplier.

Storage of flour

Before sifting

All flour should be stored in a cool, dry place.

After sifting

- Flour must be used **within 24 hours** of sifting! If the time has lapsed, repeat the process before use.
- Flour may be stored in a **fridge** for a period of **up to 1 month** after sifting without having to resift.
- Flour may be stored **indefinitely** in a **freezer** without having to resift.

N.B. All equipment used for flour (bins, scoops, all parts of the sieve, mixers, etc) must be cleaned thoroughly on a daily basis. This may involve emptying the remaining flour.

PROCEDURE OF TAKING CHALLAH

A portion of Challah is separated after the mixture is kneaded into a dough but before it is baked, cooked etc. If the amount of flour in the mixture is:

1. Less than 1.250 kgs - do not take Challah
2. From 1.259 kgs to 1,670 kgs - take Challah without a Brachah
3. From 1.670 kgs onwards - take Challah with a Brachah

The same applies for liquid dough.

Mezonot

If the dough (including a liquid dough) is Mezonot, Challah is taken according to the measurements mentioned above, do not make a Brachah even if the amount is more than 1.67 kgs.

The Challah that has been taken should be burned in the oven and thereafter discarded.