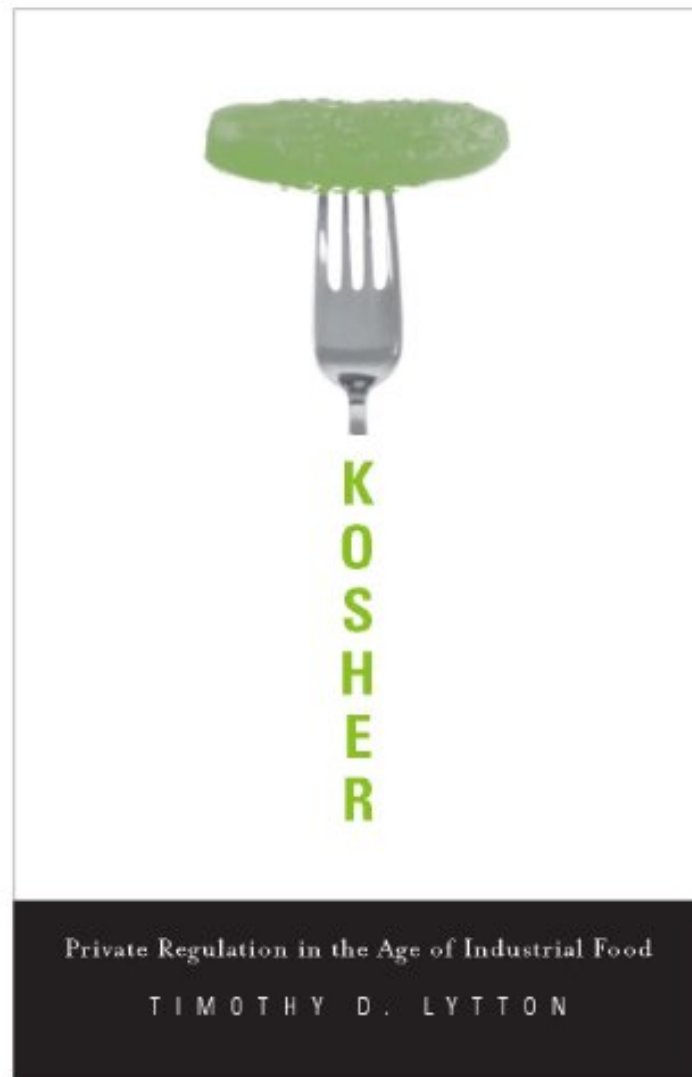


(Download) Kosher

## Kosher

*Timothy D. Lytton*

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**Timothy D. Lytton : Kosher** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Kosher:

2 of 2 people found the following review helpful. Successful Private Regulation of Food Industry By Michael R. Burr  
Lytton's book is a review of the history of Kosher supervision, first of slaughter houses and retail butcher shops, and, later, of industrial processed-food production. Starting from extremely local (one or a few butcher shops) supervision fraught with problems (ranging from poor supervision and conflicts of interest to outright fraud), Kosher supervision is today an international complex of mashgichim (kosher supervisors) from more than 1000 agencies (the vast majority the "big five", OU, OK, Kof-K, Star-K, and cRc) with similar or identical standards and (in the case of

most but not all agencies) cross-acceptance of each other's supervision of individual ingredients and components of today's modern processed food industry. What is interesting is that this private supervision (provided to food manufacturers, restaurants, catering establishments, and retail stores for a fee) is extremely competent, open and transparent, and very responsive to problems, process or ingredient changes, production errors, and the unauthorized use of Kosher symbols. The author suggests that similar private (both for-profit and non-profit) agencies might well serve in other functions in the food industry including safety issues and procedures, organic and/or sustainable farming, allergen-free foods, and so on. The author's thesis is that very nature of private supervision may make it more efficient and more responsive than government supervision, and worth further consideration. While the subject is not of interest to everyone, the book makes a technical and complex subject easy to understand and interesting to the general reader. 1 of 1 people found the following review helpful. A Fun Read With A Scholarly Perspective

By Customer

Every morning, hundreds of thousands of American consumers reach for their breakfast cereals, and spread the ingredients of their PBJ sandwiches, secure in the knowledge that the food they are eating is "kosher" - that it meets the strict religious standards of the Jewish tradition. How they can be so confident - how private "regulatory" companies such as the Orthodox Union (OU), Kof-K and others can provide them reassurance about the quality and integrity of a vast universe of Kosher products - is the subject of this fascinating book. As the book describes, the term "Kosher" in America wasn't always been synonymous with integrity. In the bad old days, the kosher meat industry was rife with fraud and corruption. Yet over time, the OU, Kof-K, and others managed to impose quality controls even as the food industry involved into a massive colossus in which most foods are not so much grown as manufactured. This book tells that story on multiple levels. On a basic level, the book is a compilation of fascinating stories about this niche industry. From the federal raids on fraudulent meat purveyors in the early 1900s, to the Kosher vinegar scandal of 1986, to the insider political accounts, to the descriptions of how Kosher agencies fiercely compete with each other even as they are forced to cooperate, the book is a must-read for anyone with an interest in getting the inside scoop about Kosher in America. On a more complex level, the book is a serious contribution to the scholarship of regulation and private certification. Questions of when and how government should regulate the private sector are front and center in today's policy debates. From health insurance to large-size soda drinks to food labeling to global warming, politicians and policymakers are actively debating the role that government should play in protecting public health, and the role that competition and private organizations may play. Kosher food regulation provides a startling example of how private regulation evolved and succeeded in a unique, niche market and holds many valuable insights for developing successful, private regulatory models. Kosher consumers take for granted their ability to walk into a supermarket anywhere in America and purchase Kosher products, secure in the knowledge that the food they are buying meets their standards. That they can do so in today's complex world of food manufacturing is a delight and a wonder; Professor Lytton's book tells us how this wonder came to be. 1 of 1 people found the following review helpful. A great overview of the American Kosher Certification Organizations

By Nobody

This book really captures the American certification market and agencies very well. It provides a great history that even seasoned professionals in the industry are probably largely unfamiliar with. It was quite informative and insightful. I hope the author considers a followup book and contrasts the Israeli certification market to the American one. It may offer some interesting insight into a Government regulator (the Rabbanut HaRashit and the various Local Rabbaniot) that is still supplemented by the thriving private certification market in Israel. The central theme of the book is that Kosher Certification is a model of where private certification can supplement and compliment other regulatory schemes, and examines the factors for its success. He correctly identifies that the religious aspect is an important, but potentially exchangeable component for this success to transfer to other industries. But the real value in the book is the amount of research done to gather the facts about the industry and its behavior. The specific statistics will grow stale with time, but the understanding of the dynamics of this part of the Kosher food industry will likely be relevant and timely for years to come. Besides an interest in good reference material on the subject, if you have wondered what really goes into the symbols you see on food packaging, and what it really means for a Kosher consumer, this book really tells the story, certainly for the American market.

In an era of anxiety about the safety and industrialization of the food supply, kosher food is big business, with \$12 billion in sales; it is big business. Timothy Lytton tells a story of successful private-sector regulation: how independent certification agencies rescued U.S. kosher supervision from corruption and made it a model of nongovernmental administration.

An extremely valuable contribution to understanding the history, dynamics, evolution, and remarkable growth of Kashrus supervisory agencies in America. (Rabbi Menachem Genack, Rabbinic Administrator and CEO, Orthodox Union Kosher Division) Kosher is one terrific book. It's a wonderfully entertaining account of the squabbles, finger-pointing, and cutthroat competition that turned kosher certification from scandalous corruption to a respectable--and highly profitable--business. Today, if a food is labeled kosher, it is kosher, which is more than can be said of most claims on food labels. You don't have to be Jewish to appreciate the fun in Timothy Lytton's presentation of an unusually successful case study in business ethics. (Marion Nestle, New York University, author of Food

Politics) Timothy Lytton's wide-ranging account brings to bear a valuable new perspective on the kosher food industry. Harnessing the law and biochemistry, information technology and history--including, most memorably, the vinegar scandal of 1986--his lucid new book makes clear that keeping kosher has as much to do with the institutions of modern America as it does with age-old precepts. (Jenna Weissman Joselit, The George Washington University) About the Author Timothy D. Lytton is Distinguished University Professor and Professor of Law at Georgia State University College of Law.