



GENERAL YOSHON NEWS

Chodesh Tov!

In this issue of the newsletter, we will examine the extremely confusing topic of “Sprouted Grains” which was mentioned last week, due to the date changes we reported.

Perhaps the most popular brand to feature this unusual ingredient is Ezekiel Bread made by Food for Life. As knowledge of the nutritional benefits and easier-to-digest properties became more well-known, other companies started making sprouted grain products.

However, the concept of “sprouted grain” served to confound the *yoshon*-keepers of the world who wanted to try this revolutionary new bread and still be able to keep the *mitzvah* of *yoshon*. The seemingly obvious issue to everyone was that in order to keep *yoshon*, grain must have been sprouted before the second day of Pesach. This begged the question, “How in the world could anyone ever eat sprouted grain?”

The *Guide to Chodosh* aptly listed the status of Ezekiel Bread as “May be Chodosh” for years. This meant that one simply had to stock up on it right after Pesach, since it was a frozen product and the dates on it were usually good at that time. Not unusual for seasoned *yoshon*-keepers, but still it took up valuable space in the freezer.

We at TYNI have learned a lot of new things just in the past year or two since we have been consulting with AKO and their many helpful agencies and *mashgichim*. It turned out that the term “sprouted grain” is really a misnomer. The grains are not really sprouted, they are “malting”; the same exact process as in creating barley malt, which is always the last item to become *chodosh*.

So how is “sprouted grain” made? A grain kernel is soaked in water, starts to develop a tiny root and ferments, then it is dried and ground. Since the resulting product is made from that grain kernel, it would essentially be the same as any other grain which was ground into flour, and would go by that grain’s general *chodosh* cutoff date. Just as for this year, wheat’s cutoff date is September 15, 2024, so a food made from the malted wheat (incorrectly called sprouted wheat) would go by the same cutoff date as for any other wheat product.

The actual issue of grain sprouting before the second day of Pesach, is that the grain kernel itself grows into a plant. That plant yields more grain; it grows, flowers, gets pollinated, and produces a new grain seed on the stalk. “New” is the operative word here. It is referring to the new grain kernel produced *by the plant* which had sprouted after the second day of Pesach. So-called “sprouted” grain never produces any new plants or seeds. It is merely a grain kernel that was milled into flour after getting wet and then dried again.

Due to these factors, the now unanimous opinion by all the *kashrut* agencies is that “sprouted” grain (or “malting grain” to be more precise), should always go by the particular grain’s general *chodosh* cutoff date.

We hope this helps to clear up any confusion.

YOSHON PRODUCT OR ESTABLISHMENT ALERTS

February 24, 2025 – New Date for Brooklyn Bred Pizza Crusts

Good News abounds, as the extremely popular Pas Yisroel Brooklyn Bred Pizza Crusts get a later date. We had a general wheat date, but it was discovered that there was no production from the end of summer until October. The currently listed October 28, 2024 date (Lot Code 302 24) is the last *yoshon* date.

(Source: Montreal Kosher)

February 24, 2025 – The Farmer Direct Flour Scare

It was reported to us yesterday that previously *yoshon* Farmer Direct Flours were made in other mills that used spring wheat. B”H, this was a false alarm. All the flours we had listed on our site and in the Manual (Whole Wheat in White or Red, All-Purpose, and Heirloom Blend) were produced at the main Farmer’s Direct facility, which is indeed *yoshon*, made from winter wheat. The flour that was made in a different plant using spring wheat (Prairie Strong High Gluten Flour) was not on our site. We are now including that on our site with a cutoff date of August 4, 2024.

(Source: OU)

February 18, 2025 – Newly Added Flour Brand

It was reported to us by Kosher Check of British Columbia that many people in Canada have been asking about a flour brand called “Rogers”. Kosher Check asked if we would like to put it on our site, which of course we were happy to do. The cutoff dates are Best By; OCT 31, 2025 for All Purpose Flour, and JUN 30, 2025 for Whole Wheat. See all the Rogers entries on our site,

(Source: Kosher Check)

February 17, 2025 – Newly Added Unger Items

It was reported to us that some Unger’s products were discontinued, but there are other exciting additions—Kataifi Shredded Fillo Dough in Dry or Frozen. Both forms are *yoshon* and no dates are needed. To add to the excitement, Unger’s Frozen Fillo Dough is now *yoshon* through the rest of the season.

(Source: NSK)

February 7, 2025 – New Shore Pita in Montreal

The MK *Yoshon* Department is pleased to announce that Pasmart by Shuchats is now carrying a new brand of *yoshon* Pita. The delicious and popular Shore Pita is now available for the first time in Canada at Pasmart (3025 Bates, Montreal, Quebec).

(Source: Montreal Kosher)

February 3, 2025 – Yoshon Alert on Anat Pita in South Africa

The last yoshon date for Anat Johannesburg is 2 Feb 2025. Any products made after this date will no longer be considered yoshon. Anat Cape Town products are not yoshon. Production location is on the packaging.

(Source: UOS)

GENERAL YOSHON UPDATES

February 28, 2025 – The Current TYNI Product Manual

A few new products and items changing to a status of being *yoshon* since last time. Here's the Direct Download Link:

<https://yoshon.com/wp-content/uploads/2025/02/TYNIProductManual-2-28-2025.pdf>

(Source: TYNI)

February 24, 2025 – Updated Yoshon Flours List

With recent alerts, the Yoshon Flours List was revised and clarified. The Direct Download link is below:

<https://yoshon.com/wp-content/uploads/2025/02/YoshonFloursListUpdated-2-24-25.pdf>

(Source: TYNI)

February 19, 2025 – UOS Yoshon Update #6

UOS of South Africa has another complete update with products and establishments. The Direct Download link is below:

<https://yoshon.com/wp-content/uploads/2025/02/UOS-YoshonBulletin6-2-19-25.pdf>

(Source: UOS)

Kol Tuv,
The TYNI Staff

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