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## Report on Lechem Basar (Meat and Eat)

May 4, 2015

Lechem Basar  
4 David Remez St.  
Hatahana Harishona,  
Kikar David Remez,  
Jerusalem, Israel  
1-599-500-505

**Hashgacha** is under Rav Machpud (**he takes the responsibility for the Kashrus, not us.**)

**Bishul Yisroel** - For Ashkenazim, a Shomer Shabbos will put on all the fires daily. For Sefardim, the actual cooking will be done by a Yehudi, (but he may be not Shomer Shabbos).

### Hashgachos used in products:

#### Meats - Rav Machpud

Steaks - Local shechitah; some hindquarter (sirloin and filet mignon\*)  
Chicken - local shechitah  
Ground meat - South American shechitah

#### Fish - Rav Revach and Rav Rubin

#### Produce - Rav Efrati.

In regards to Shmittah they use Yivul Nachri, Chul, and Shishis

**Lettuce and greens** - Rav Efrati or Katif Hatavah (that has a Sheari Yisroel, Belz, Rav Revach, and others).

**Standard Ingredients\*\*** – Eidah Chareidis, Rav Rubin, Rav Landau, Chasam Sofer Bnei Brak, Chasam Sofer Petach Tikva, Star K, Belz, and Beit Yosef

\* Ashkenazim should consult with their Rav regarding the acceptability of hindquarter

\*\* Rav Machpud claims to review each ingredient independently

**KFI takes no position** regarding the general reliability of this or any Hashgacha or product. Consumers are urged to ask their Rabbanim for guidance.

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