



**KOSHER SUPERVISION OF AMERICA**

- P. O. Box 35721 • Los Angeles, CA 90035 •
- Tel 310.282.0444 • Fax 310.282.0505 •
- (E-MAIL) [certification@ksakosher.com](mailto:certification@ksakosher.com) •
- [www.ksakosher.com](http://www.ksakosher.com) •

Application for  
Kosher Certification

**PLANT &  
COMPANY  
PROFILE**

(PLEASE TYPE OR PRINT ALL ANSWERS.)

**APPLICATION FOR KOSHER CERTIFICATION  
CORPORATE INFORMATION**

Date of Application: \_\_\_\_\_

Company Name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip Code: \_\_\_\_\_ Country: \_\_\_\_\_

Tel: (\_\_\_\_\_) \_\_\_\_\_ Fax: (\_\_\_\_\_) \_\_\_\_\_

Email Address: \_\_\_\_\_ Web Site URL: \_\_\_\_\_

Company Contact: \_\_\_\_\_ Job Title: \_\_\_\_\_

Telephone No: \_\_\_\_\_ Email: \_\_\_\_\_

Alternative Contact: \_\_\_\_\_ Job Title: \_\_\_\_\_

Telephone No: \_\_\_\_\_ Email: \_\_\_\_\_

Accounts Contact: \_\_\_\_\_ Job Title: \_\_\_\_\_

Telephone No: \_\_\_\_\_ Email: \_\_\_\_\_

Purchasing Manager: \_\_\_\_\_ Job Title: \_\_\_\_\_

Telephone No: \_\_\_\_\_ Email: \_\_\_\_\_

How did you hear about KSA?

Recommendation Name: \_\_\_\_\_

Company: \_\_\_\_\_





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**APPLICATION FOR KOSHER CERTIFICATION  
FACTORY INFORMATION**

(If more than one factory, please make a copy of this page)

Address of Factory: \_\_\_\_\_

Company name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip Code: \_\_\_\_\_ Country: \_\_\_\_\_

Tel: (\_\_\_\_\_) \_\_\_\_\_ Fax: (\_\_\_\_\_) \_\_\_\_\_

Email Address: \_\_\_\_\_ Web Address: \_\_\_\_\_

Factory Manager: \_\_\_\_\_

Purchasing Manager: \_\_\_\_\_

Name of the nearest major city to the factory \_\_\_\_\_

Name of the nearest international airport to the factory \_\_\_\_\_

Distance from Airport to Factory \_\_\_\_\_

1. Is the applicant presently certified? ..... Yes\* \_ No \_

2. Has the applicant ever had Kosher certification? ..... Yes\* \_ No \_  
If yes, please state the name of the Kosher Agency:  
\_\_\_\_\_

3. Please specify the nature/type of product to be certified: \_\_\_\_\_

4. Has the factory ever handled any of the following:-

- Dairy derived materials? ..... Yes\* \_ No \_
- Meat derived materials? ..... Yes\* \_ No \_
- Grape derived materials? ..... Yes\* \_ No \_
- Fish derived materials (including shell food or seafood)? ..... Yes\* \_ No \_

5. Does a separate part of your factory produce any of the following?

- Dairy derived materials? ..... Yes\* \_ No \_
- Meat derived materials? ..... Yes\* \_ No \_
- Grape derived materials? ..... Yes\* \_ No \_
- Fish derived materials? ..... Yes\* \_ No \_

6. Is any production subcontracted? ..... Yes\* \_ No \_

If yes, please give product(s) and location(s) details:  
\_\_\_\_\_

7. Is any of the packaging subcontracted? ..... Yes\* \_ No \_

If yes, please give product(s) and location(s) details:  
\_\_\_\_\_



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8. Products to be certified are produced:

Year-round     Seasonally:    from \_\_\_\_\_ to \_\_\_\_\_

9. Is the Certification requested for:

Retail consumer use     Institutional Pack

10. What is the approximate size of the facility? .....

11. Please give us a brief explanation of the manufacturing process. (Use separate sheets if necessary)



12. Please give us a brief explanation of the cleaning process. (Use separate sheets if necessary)

This application completed by:

Signature & Title

Date

Please Note:

The  symbol is a registered trademark of the Kosher Supervision of America. Its unauthorized use is a violation of trademark laws. Our rights in this regard are enforced to the fullest extent of the law. The  symbol may not be used until a written contract has been executed with the Kosher Supervision of America.

KSA covenants and agrees that it will not communicate or divulge to, or use the benefit of, any other person, partnership, association, or corporation, any of the trade secrets, formulae, or secret processes, used or employed by the Company in or about its business, that may be communicated to the KSA by virtue of this application. Submission and investigation of this application does not entail any commitment upon the part of the applicant or of the KSA in any way, until agreement for said purpose is duly entered into by both parties.

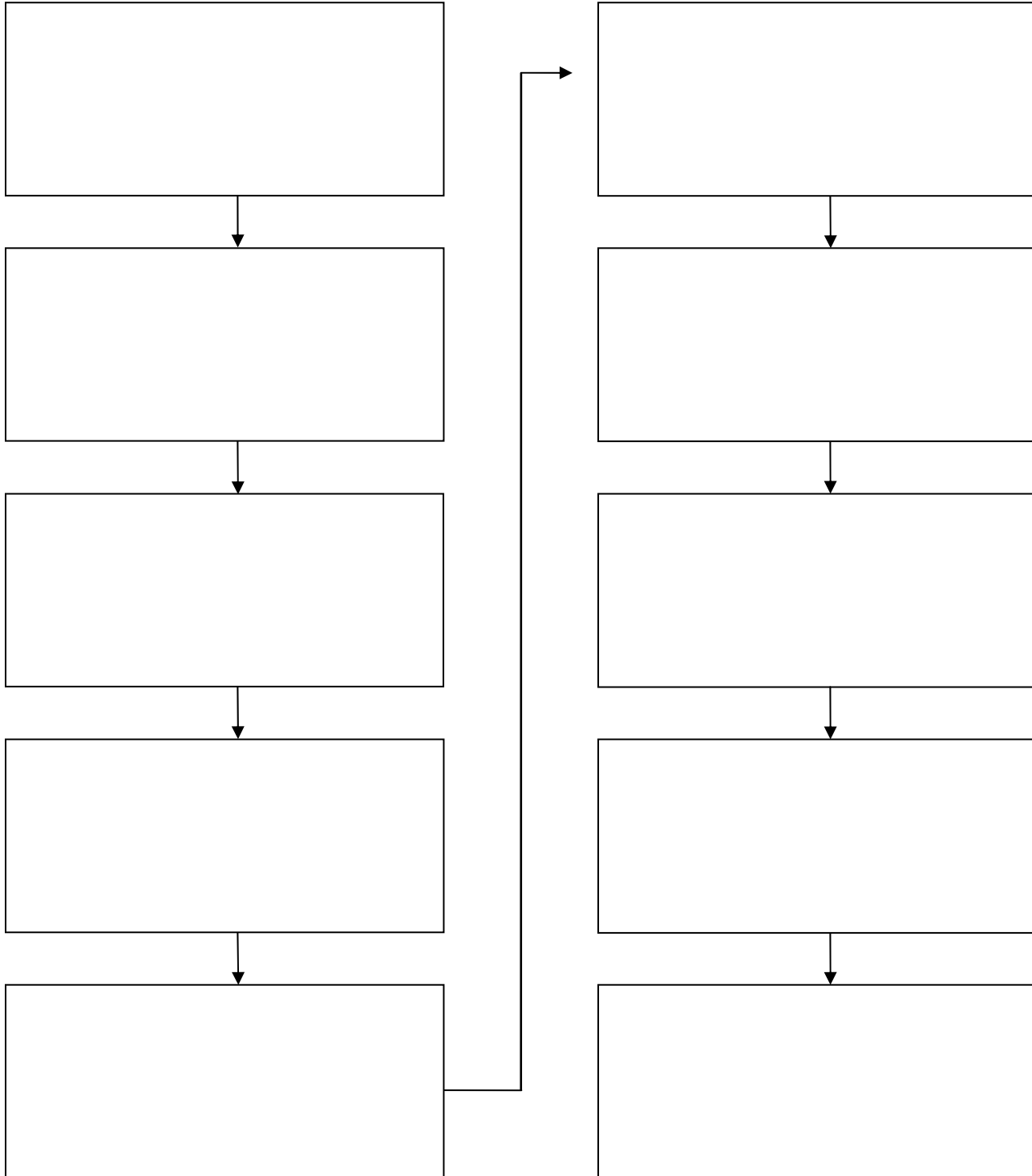


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**PROCESSING**  
**INFORMATION**

13. Please fill in the flow chart of the process. Please make copies if more pages are needed.











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Please identify the ingredients which may be characterized as:

Emulsifiers or stabilizers:

Preservatives:

Shortening:

Antioxidants:

Gelling Agents:

Derivatives:

Coloring:

Artificial Flavoring:

Is any alcohol used in the processing of product(s)?  No  Yes

If Yes, is it Grain derived?  No  Yes

Is your product(s) dipped or glazed at any point in the course of processing?  No  Yes

If Yes, in what?

Method of cleansing equipment:

What is the Maximum Temperature reached during cleansing \_\_\_\_\_ °F

Cleansers used:	Mfg. of cleanser:	Cleansers used:	Mfg. Of cleanser:
1.		5.	
2.		6.	
3.		7.	
4.		8.	