



K MESHULASH / TRIANGLE K INC.

1209 STEEPLECHASE COURT TOMS RIVER, NEW JERSEY 08755

TEL: 732.797.2604

917.969.1604

EMAIL: rabbia@thetrianglek.com

aralbag@gmail.com


RABBI ARYEH RALBAG

Coordinator

KOSHER CERTIFICATE 2026

FOR HEBREW NATIONAL CLOSED / PACKAGED PRODUCTS

January 1, 2025

This is to certify that all the meat products carrying our  Kosher symbol, produced by Conagra Brands, ONLY UNDER THE BRAND NAME HEBREW NATIONAL, in their facilities in Quincy, Michigan and Green Bay, Wisconsin are KOSHER under our strict Rabbinical Supervision, with Rabbinical Supervisors present 24 hours/day.

All ingredients, meats, spices and casings which enter our plants are Kosher; and all the meat products are KOSHER – BISHUL YISROEL.


All the Shochtim, Bodkim, and Mashgichim in the slaughterhouses are G-d fearing individuals, experts in their field. During the Shechita there are 2/3 Shochtim present, one who checks the knives and the other(s) who slaughter. There is a Mashgiach who inspects the severed trachea and esophagus. Every lung undergoes an internal examination by one Bodek, and afterwards an external examination by another Bodek. Every lung is inflated to ascertain that it inflates properly. Only the forequarters are used, with all Chailev (forbidden fat) removed. The blood veins/arteries are removed or cut in several places. The tongue veins are severed like the custom in Eretz Yisroel.

All the meats are soaked, salted, and rinsed in a special plant used only for this purpose (koshering meat) in Green Bay, Wisconsin within 72 hours of Shechita. A small amount of meat is koshered after 72 hours, but only after having been washed thoroughly with a strong jet-stream of water.

It should be noted that all meat products have been soaked, salted, and rinsed, in a special manner with all the stringencies of the Halacha, in a facility containing state-of-the-art machines.

All plants of Hebrew National are fully closed on Saturdays and Jewish Festivals, and all plants are under Rabbinical Supervision the whole day.

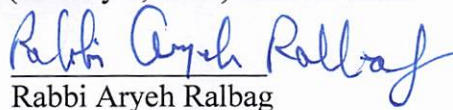
Therefore all HEBREW NATIONAL, meat products, when in their ORIGINAL CLOSED PACKAGING including Hot Dogs, Frankfurters, Salami, Briskets, Pastrami,

Deli meats, when bearing our  kosher symbol are all under our Rabbinical Supervision, and are KOSHER- MEAT.

This Kosher Certificate is valid until December 31, 2026

We affix our signature today 12 Teves 5786 (January 1, 2026) in New York.




Rabbi Aryeh Ralbag