

# Permitted Cottage Food Products

The list below identifies food products that are permitted under the Cottage Food Program. These items are considered non-potentially hazardous and may be safely prepared in a home kitchen in accordance with program standards. **Food items submitted outside of this approved list will be rejected** and will not be reviewed. If a producer intends to manufacture a food product that is not included on this list, they must consult with a qualified food processing authority to determine whether the product poses any potential food safety risks and if additional licensing or regulatory oversight is required. Please note that permit fees are non-refundable and non-transferable.

## BAKED GOODS

Baked goods must be shelf-stable and may not contain cream, uncooked egg, custard, meringue or cream cheese frosting or garnishes. Baked goods cannot contain cream-based frostings, cream-based ganache, cream cheese filling, cream cheese frosting, buttercream that contains egg (such as Swiss, Italian, French), Chantilly style frostings, custards (such as lemon bars, pumpkin filling/pie, pecan filling/pie, sweet potato filling/pie), or fresh fruit toppings/garnishes. Baked goods must be cooked with dry heat such as baked in an oven or cooked on a hot skillet. Cooking by frying and steaming are not allowed.

Additions to baked goods (inside or on top) must result in a non-potentially hazardous food. Hard cheeses must be grated and used sparingly. Soft or semi soft cheeses are not allowed. Acidified vegetables (such as jalapeno peppers) must be commercially manufactured.

Breads may only contain non-TCS\* inclusions (such as nuts, dried fruit, dried vegetables, and chocolate). Sourdough starters must be commercially manufactured or must be provided with pH results of 4.0 or less from a certified laboratory,

Cakes and pastries may not contain vegetable pieces (such as carrot cake) unless they are derived from a cake mix with dried vegetables. No liquid can be added to the product after baking (such as Tres Leches). No fillings other than approved frosting types.

Cookies may only contain non-TCS\* inclusions. Fillings (such as macarons) must be non-TCS\* (such as frosting or caramel or chocolate).

Pies are limited to fruit pies. No custard, cream, or egg-based fillings.

## CEREALS, TRAIL MIXES, AND GRANOLA

Cereals, Trail Mixes, and Granola, including cereal-marshmallow treats are approved.

## DRIED FRUITS AND CHOCOLATE-COVERED DRIED FRUITS

Dried fruits must be made from acidic fruits. Fruits that require time or temperature controls for food safety when cut are not allowed (i.e. melons are not allowed). Low acid fruits may be freeze-dried.

## **DRY HERBS AND SEASONING MIXES**

Herbs are limited to those commonly used to flavor food as described in 21 CFR 182.10—SPICES AND OTHER NATURAL SEASONINGS AND FLAVORINGS. Medicinal herbs and dietary supplements are not allowed.

## **HARD CANDIES, FREEZE-DRIED CANDIES, AND COTTON CANDY**

Candies do not include cream-based chocolates such as ganache and truffles.

## **HONEY**

Raw honey and creamed honey are allowed.

## **JAMS, JELLIES AND PRESERVES**

Jams, jellies, and preserves must contain only the fruits as described in 21 CFR 150—FRUIT BUTTERS, JELLIES, PRESERVES, AND RELATED PRODUCTS, except for tomatoes. Fruit butter is not allowed. Sugar-free or no sugar added jams or jellies are not allowed

## **NUTS, NUT MIXES AND NUT BRITTLES**

Nuts, nut mixes and nut brittles including candied and chocolate covered nuts are allowed.

## **POPCORN**

Popcorn and popcorn balls are allowed.

## **REPACKAGING**

Repackaging **non-TCS\*** foods is allowed.

## **ROASTED COFFEE BEANS**

Roasted coffee beans are allowed.

## **VANILLA EXTRACT**

Vanilla extract is allowed.

## **VINEGAR AND FLAVORED VINEGAR**

Flavored vinegar must be strained or filtered prior to bottling and may not contain any flavoring components, including but not limited to herbs, pieces of fruits or vegetables, and fruit rinds.

## **\*DEFINITION OF TCS FOOD**

TCS food, or **Time/Temperature Control for Safety** food, is any food that must be kept within a specific temperature range to prevent the growth of bacteria and other pathogens. These foods are highly susceptible to contamination and include items like meat, poultry, fish, dairy products, eggs, cooked rice, cut fruits and vegetables, and sprouts. **Improper handling of TCS foods can lead to foodborne illness. TCS foods are not allowed for production under Cottage Food Program registration.**