

Cottage Food Businesses - Allowable Foods

Types of foods allowed to be produced for sale by a cottage food business

Baked goods (non-perishable)

- Bagels
- Biscuits
- Basic breads
- Brownies
- Cakes without perishable icing or fillings
- Cookies
- Cupcakes without perishable icing or fillings
- Donuts
- Granola bars
- Muffins
- Pastries
- Tortillas
- Buns
- Churros
- Crackers
- Macarons without perishable fillings
- Pies (fruit only, no pumpkin)
- Pizzelles

Candy and confections

- Bonbons
- Brittles
- Candied apples
- Candied popcorn
- Marshmallow products without perishable ingredients
- Toffee
- Fudge
- Hard candies
- Cotton candy

Caramels

Dried, Dehydrated, and Freeze-Dried Foods

(Fruit products with natural pH below 4.6. No dehydration or freeze drying of vegetables; they must be obtained dried from a commercial source.)

- Fruit
- Fruit leathers and roll-ups
- Cereals
- Baking mixes
- Vegetable soup mixes
- Trail mix
- Seasonings

Fruit products – fruit leathers, pies, turnovers, hot-filled jams, jellies, preserves, and fruit butters from fruits with natural pH of 4.6 or below (sugar-free jams and jellies are not allowed).

- Apples
- Apricots
- Blackberries
- Blueberries
- Cherries
- Cranberries
- Grapes
- Nectarines
- Peaches
- Raspberries
- Strawberries
- Any fruit with a natural pH of 4.6 or below

Snack and mixes

- Kettle corn
- Popcorn balls
- Nuts
- Popcorn
- Cereal mixes
- Granola mixes
- Trail mixes

Repackaged commercial ingredients

- Seasoning blends
- Spice blends
- Tea blends

Vinegar

- Flavored (must be strained and free of additives)
- Rice

- Apple cider
- White wine
- Red wine
- Distilled white

Beverages (No bottling of beverages allowed or fresh squeezed juices)

- Drip coffee (dry creamers and ultrahigh temperature processed (UHTP) creamers may be used)
- Lemonade
- Tea
- Soda

Tinctures (label may not contain disease claim to diagnose, cure, mitigate, treat, or prevent disease)