



Cottage Food Businesses - Allowable Foods

What types of foods are allowed to be produced for sale by a cottage food business?

Baked goods (non-perishable):

- Bagels
- Biscuits
- Breads
- Brownies
- Cakes without perishable icing or fillings
- Cookies
- Cupcakes without perishable icing or fillings
- Granola bars
- Muffins
- Pastries
- Tortillas
- Buns without perishable icing
- Cookies, brownies, breads, muffins baked from a commercially prepared mix (without perishable icings or fillings)

Candies (Non-perishable):

- Brittles
- Freeze dried non-potentially hazardous commercial candies
- Gummy bears
- Lollipops
- Toffee
- Marshmallows (with non-potentially hazardous ingredients)

Chocolate confections/candies made from commercially manufactured chocolate, or made from commercial non-potentially hazardous ingredients such as cocoa powder, coconut oil, and honey. *All fillings must be from a commercial source and must be non-potentially hazardous

- Chocolate peanut butter cups*
- Chocolate covered dried fruits*
- Chocolate covered caramels*
- Chocolate covered marshmallows
- Chocolate covered nuts
- Chocolate covered pretzels

Whole roasted coffee beans

Fruit products - fruit leathers, pies, turnovers, hot-filled jams, jellies, preserves, and fruit butters from fruits with a natural pH of 4.6 or below:

- Apples
- Apricots
- Blackberries
- Blueberries
- Boysenberries
- Cherries
- Cranberries
- Grapes
- Nectarines
- Oranges
- Peaches
- Prunes
- Quince
- Raspberries
- Red currants
- Strawberries
- Tangerines
- Another fruit with a natural pH of 4.6 or below

Raw (un-flavored) honey (agricultural product)

Repackaged commercial ingredients:

- Seasoning blends
- Spice blends
- Tea blends

Snacks (non-perishable):

- Kettle corn
- Popcorn balls
- Nuts
- Popcorn

Snack mixes from commercial sources:

- Cereal Mixes
- Granola Mixes
- Trail Mixes