# Labeling Requirements Checklist for Cottage Foods

MADE IN A HOME KITCHEN THAT IS NOT SUBJECT TO RETAIL FOOD ESTABLISHMENT REGULATIONS OR INSPECTIONS

#### **Chocolate Chip Cookies**

Ingredients: Enriched flour (Wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin and folic acid), butter (milk, salt), chocolate chips (sugar, chocolate liquor, cocoa butter, butterfat (milk), soy lecithin as an emulsifier), walnuts, sugar, eggs, salt, artificial vanilla extract, baking soda. Contains: Wheat, eggs, milk, soy, walnuts.



Net Wt. 8oz (227g)



• The following statement, printed in at least the equivalent of eleven point font size in a color that provides a clear contrast to the background and is conspicuously placed on the principal label:

"Made in a home kitchen that is not subject to retail food establishment regulations or inspections."

#### Name

• Cleary printed name that indicates the common identity of the product (e.g. cookie, cake, bread, etc.)

#### <u>Ingredients</u>

- The ingredients of the cottage food product, in descending order of predominance by weight.
- All sub-ingredients of any ingredient must be included in parentheses (e.g. Butter (milk, salt))

## Common Allergens

- Allergen labeling as specified by federal and state labeling requirements.
- Common allergies include: milk, eggs, wheat, soy, tree nuts, peanuts, crustacean shellfish, and fish.

## Location of Production Facility

- The name, address, city, state, and zip code of the cottage food operation
- Note that location is the physical address of the cottage food operation, not the mailing address.

## Weight/Quantity

• The net quantity, weight, count, or volume of the cottage food product.

#### Nutritional Claim

• If a nutritional claim is made, an appropriate label is required by federal law











For emergencies and

