

Environmental Management Department

Protecting Public Health and the Environment

APPROVED COTTAGE FOOD EXAMPLES

Background:

The California Department of Public Health (CDPH) is responsible for maintaining the Approved Cottage Foods List and may add or delete food categories. This food list is not all encompassing and may be subject to changes.

Your Food Product List:

Please consider the following when completing a Food Product List for a cottage food operation application with Sacramento County.

- List all specific flavors offered including "Original or Plain" flavor.
- All food preparation and food related equipment needs to be inside the Cottage Food kitchen. No use of the garage or shed permitted.
- ➤ Herbs/spices will be on the following lists:
 - o CFR, title 21, Part 182, Subpart A, Sec 182.10
 - o CFR, title 21, Part 182, Subpart A, Sec 182.20 (flavoring)
 - o CFR, title 21, Part 172, Subpart F, Sec 172.510 (flavoring)
 - American Spice Trade Assn Spice list (must be a member to view)
- Must use ingredients that are Generally Recognized as Safe (GRAS).
- No CBD or industrial hemp.
- No dietary supplements.
- No fish, meat, or poultry and vegan meats.
- No kratom.
- No lard.
- No liquid beverages.
- No mushrooms.
- No nutritional or health claims on label, for example: calorie-free; fat-free or sugar-free; gluten-free, no gluten, free of gluten or without gluten; good source of (Vitamin or nutrient); healthy; high fiber; light or lite; low calorie; low sodium; natural; reduced.
- No pet foods.
- No Reduced Oxygen Packaging or vacuum packaging.
- The use of the term "Organic" either in the name or as an ingredient requires registration with the California Department of Food and Agriculture. Register or remove "organic" from application.

1. Baked Goods without Cream Custard, or Meat Fillings:

Overall notes for this category:

- Alcohol may be added to baked goods. Alcohol in excess of ½ by 1% by weight must be declared on the label or in a consumer advisory.
- > List frostings, icings, fondants, and gum pastes that are sold as part of product.
 - If sold separately, list under Food Product Category Frostings, Icings, Fondants, and Gum Pastes that Do Not Contain Eggs[†], Cream, or Cream Cheese
- > Manufactured canned jalapenos and/or olives can be baked in or as a topping.
- No cheese fillings.
- No curd type toppings or fillings.
- No fresh fruit or vegetable toppings.
- > No fresh ube. Ube powder and extract allowed.
- No live bread starters.
- > No raw food product. All food products must be baked and fully cooked when sold.
- > No rice cakes, steamed rice cakes, or sticky rice.
- Water based ganache only.

Food Product	Approved	Not Approved
Bagels		
Baklava		
Biscuits		
Bread		Fresh produce
Brownies		Bean brownies
Buns		
Cake	Fresh fruits baked within batter. Carrot cake	Cheesecakes including vegan types Gelatin cakes Rice cakes Steamed cakes
Churros		
Coconut macaroons		
Cookies		
Crackers		
Cupcakes		
Donuts (fried or baked)	Funnel cake	
Empanadas (fruit only)	Fruit empanadas	No cheese or meat filled empanadas.
Flatbreads	Pitas Naan	
Fruit, nut or seed bars		
Macarons (with approved filings or buttercream)		
Muffins	Baked mochi muffins	
Pastries		
Pies (fruit only)	Fruit cobbler Fruit crisps Fruit crumbles	Chocolate cream pie Coconut pie Custard and cream-based pies

		Lemon meringue pie Pecan pie Pie toppings made from raw egg meringue or whipped cream. Pumpkin pie Rhubarb pie Strawberry pie Sweet potato pie
Pizzelles		
Quick breads	Banana bread	Bread pudding Zucchini bread
Samosas (fruit only)		
Scones		
Tamales (fruit only)		
Tarts		
Tortillas		
Torts		
Waffles (fried or baked)	Crepes Pancakes	
Waffle cones		

2. Candy and Confections:

Food Product	Approved	Not Approved
Candied popcorn (balls, caramel, chocolate)	Caramel corn Kettle corn	Heavy cream recipes Grains other than popcorn.
	Recipes with butter/margarine,	
	brown sugar, sweetened	
	condensed milk, corn syrup, salt, flavoring extract.	
Caramels	Recipes with butter/margarine, brown sugar, sweetened	Heavy cream recipes
	condensed milk, corn syrup, salt,	
	flavoring extract.	
Cotton candy		
Chocolate	Dried fruit truffles	
	Dried coconut truffles	
	Non-perishable truffles	
Chocolate-covered		
nonperishables (including		
marshmallows, nuts, candy, dried fruit, potato chips, or		
any combination)		
Freeze-dried candies		Cheesecake
		Ice cream
Fudge		

Edible dessert sprinkles (Sugar based, Chocolate based, Pralines, Confetti, Nonpareils, Sequins, etc.) Ground chocolate		
Hard candy	Commercially manufactured Tajin, Miguelito, and Chamoy Sauce can be used to cover candy. Commercially manufactured candied citrus rinds/peels.	Home-made versions of Tajin, Miguelito, and Chamoy Sauce used to cover candy. Homemade candied citrus rinds/peels.
Marshmallow bars	Recipe with gelatin Recipe with pasteurized eggs	
Marshmallows (without eggs)	Gummies with non-perishable flavoring. Recipe with gelatin	Gummies made from fruit/vegetable purees.
Popcorn balls		
Salted caramels	Recipes with butter/margarine, brown sugar, sweetened condensed milk, corn syrup, salt, flavoring extract.	Heavy cream recipes
Spiced sugar		
Toffee		

3. Extracts Containing at least 70 Proof or 35% Food-Grade For Human Consumption Ethanol/Alcohol:

Only those listed or combinations of those listed are allowed:

Food Product	Approved	Not Approved
Extracts	Apple, Apricot, Blackberry, Blueberry, Cherry, Chocolate, Cinnamon, Clove, Cranberry, Grapefruit, Kiwi, Lemon, Lime, Orange, Peach, Pear, Pineapple, Pomegranate	Fresh herbs/spices added Infused or pure oils
	Alcohol/ethanol must be manufactured, for human consumption, and be food- grade.	

4. Dried, Dehydrated, and Freeze-Dried Foods:

Overall notes for this category:

- Fruits, herbs, and vegetables can be grown at the Cottage Food home location or from a community food producer.
- > List general ingredients used for herbs, spices/rubs, and teas.
- > No mushrooms of any kind.
- ➢ No sun-drying.

Food Product	Approved	Not Approved
Baking mixes		Ground flours made from barley,
	-	amaranth, or oats
Bean soup mixes	Can include dry bouillon	
Cereals		
Coffee (roasted or freeze- dried)		
Fruit		
Fruit powders		
Fruit roll-ups		
Grain mixes		Sprouted seeds
Granola	Baked or dried granola Baked or dried chocolate/yogurt covered granola	Soft "wet" granola or energy balls
Ground chocolate		
Herbs & herb blends		Fresh herbs Sea moss
Hot chocolate mix		
Pasta		
Popcorn	Buttered popcorn Corn only Recipe with garlic oil	
Potato chips	Parmesan crisps	
Seasoning salt		
Spice mix or rubs		Black garlic, Hot sauce, Mole paste, Salsa , "Wet" BBQ sauce
Tea		Extracts, Hollyhock, Mallow, Nuts, Rice, Rooibos
Trail mixes		
Vegetables		Fermented foods Pickles
Vegetable chips	Commercially manufactured dried seaweed	Rice cakes
Vegetable soup	Can include lentils, rice, and/or	Animal product ingredient
Mixes	dry bouillon.	Bird's nest soup Bone broth Chicken soup mix

5. Frostings, Icings, Fondants, and Gum Pastes that Do Not Contain Eggs*, Cream, or Cream Cheese :

Overall notes for this category:

- *Frostings and icings made with meringue powder, powdered eggs, or pasteurized eggs are allowed
- Separate from baked goods portion of food list if sold separately.

The following include examples but not limited to:

Food Product	Approved	Not Approved
Buttercream made with butter (traditional, vegan, and chocolate)	Allowable additions to make frosting spreadable but not pourable: (2-3 Tbsp) of all milk varieties, balsamic vinegar, water, extracts, flavored emulsions. Commercially manufactured dulce de leche. Recipes that use peanut butter, shortening, or vegan butter instead of dairy butter. Water based ganache	Aquafaba Citrus curd Citrus zest Cream cheese or vegan cream cheese Fresh/raw coconut Fresh fruits Marshmallow cream Mascarpone Milk or vegan milk-based ganache Recipes with alcohol, juice, and/or powdered milk Vegetables
Flat icing	Store bought icing Sugar or corn syrup and water recipe	Aquafaba Milk or cream
Fondant (regular and chocolate)		
Frosting with commercially manufactured balsamic vinegar		
Gum paste (pasteurized eggs only)		
Edible images	Edible food grade pictures	
Sugar glazes	Sugar or corn syrup and water recipe	
Vegan gum paste		

6. Honey and Sorghum Syrups:

Overall notes for this category:

- > Only pure; no additional ingredients are allowed.
- Honey packaged by a producer can be permitted by the Local Agricultural Department (Certified Producer Certificate); no Cottage Food Operation (CFO) Permit required.
- Honey packaged by a person who did not produce the honey with an agriculture certificate must be packaged/sold with a CFO.

If producing or repackaging *infused honey*, <u>Processed Food Registration (PFR)</u> from California Department Public Health required.

Food Product	Approved	Not Approved
Honey	Honeycomb	Infused honey
	Plain, pure, raw, simple honey	Maple syrup
	Sorghum syrup	
	Whipped honey	
	Natural floral flavor of the comb	

The following include examples but not limited to:

7. Fruit Butters, Preserves, Jams, and Jellies that Comply with Part 150 of Title 21 of The Code of Federal Regulations (CFR):

Overall notes for this category:

- > Flavorings may only be added to fruit butters.
- Hybrids of fruits listed in PART 150 OF TITLE 21 OF THE CODE OF FEDERAL REGULATIONS (CFR) are acceptable.
- Low sugar is not an option unless the jam/jelly is sweetened with saccharine. No other sugar free sweetener may be used.
- No citrus peel or zest.
- No vegetables.
- Only those fruits listed in this CFR are allowed. Additional fruits or vegetables will not be approved.
- Specify between fruit butter, jam, jelly, or preserve for food product name.
- Spices may be added to fruit butter, jelly, or jam.
- Sugar as main ingredient with 55:45 ratio

Food Product	Approved	Not Approved
Fruit Butter	Apple, Apricot, Grape, Peach, Pear, Plum, Prune, Quince Flavorings may only be added to fruit butters	Chutney Ghee/Clarified butter Recipes with applesauce
Jams/Preserves	<u>Group 1</u> Blackberry, Black raspberry, Blueberry, Boysenberry, Cherry, Crabapple, Dewberry, Elderberry, Grape, Grapefruit, Huckleberry, Loganberry, Orange, Pineapple, Raspberry, Red raspberry, Rhubarb, Strawberry, Tangerine, Tomato, Yellow tomato, Youngberry <u>Group 2</u> Apricot, Cranberry, Damson, Damson plum, Fig, Gooseberry,	Mango jam Marmalade Recipes with butter, animal fat, or ginger ale

	Greengage, Greengage plum, Guava, Nectarine, Peach, Pear, Plum, Quince, Red currant	
Jelly	Apple, Apricot, Blackberry, Black raspberry, Boysenberry, Cherry, Crabapple, Cranberry, Damson, damson plum, Dewberry (other than boysenberry, loganberry, and youngberry), Gooseberry, Grape, Grapefruit, Greengage, greengage plum, Guava, Loganberry, Orange, Peach, Pineapple, Plum (other than damson, greengage, and prune), Pomegranate, Prickly pear, Quince, Raspberry, red raspberry, Red currant, currant (other than black currant), Strawberry, Youngberry	Alcohol jelly Apple cider jelly Lime jelly Pepper jelly Recipes with butter, animal fat, or ginger ale

8. Nuts, Nut Mixes, and Nut Butters:

Overall notes for this category:

> Only roasted/pasteurized nuts are allowed.

The following include examples but not limited to:

Food Product	Approved	Not Approved
Nuts	Roasted nuts	Boiled peanuts Homemade nut milk Raw nuts
Nut Mixes		
Nut Butters		Cold pressed oils

9. Powdered Drink Mixes Made from Manufactured Ingredients:

Overall notes for this category:

- > Drink mixes cannot be labeled with "protein" because the amount cannot be determined.
- > No liquid beverages only dry mixes

Food Product	Approved	Not Approved
Drink mixes		Kava
		Kombucha
		Nut milk kit

10. Vinegars and Mustards:

Food Product	Approved	Not Approved
Mustards (plain, without eggs)	Recipe with ground mustard seeds, water, or vinegar, and dried herbs/spices	Recipe with eggs not allowed even pasteurized eggs or cooked eggs
Vinegars		Basil-infused vinegar Recipe with alcohol or fresh herbs/spices Red wine vinegar Rosemary-infused vinegar
Fruit-infused vinegars (only high-acid fruits)	Apple, Blackberry, Blueberry, Cherry, Crabapple, Cranberry, Grape, Gooseberry, Grapefruit, Huckleberry, Kumquat, Lemon, Lime, Loganberry, Nectarine, orange, Peach, Plum, Pineapple, Pomegranate, Quince, Raspberry, Strawberry, Tomatillo, Youngberry	Recipe with alcohol or fresh herbs/spices

The following include examples but not limited to:

Resources:

CDPH CFO Webpage

Summary of Revisions 3/06/2025: Initial version