

Attachment 4- Labeling

Recipes, Processing, Packaging, Labeling and Cleaning

Submit:

- ✓ Attach a label for each recipe below, or on a separate sheet of paper. Print or copy extra forms as needed for all recipes

Labels must contain the following information:

- Name, address, city, state and zip code of the cottage food operation
- Name of the cottage food product
- Ingredients of the cottage food product, from highest weight ingredient to lowest weight
- Net quantity, weight, count or volume
- Allergen labeling
- The following statement:

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

NOTE: The size of the type, or “font” for this statement must be 11-point or greater.

ATTACH DRAFT OF LABEL FOR EACH PRODUCT (see rule for example):

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Ingredients lists that contain an allergen need to be listed on the label. The most common allergens are:

❖ Milk

This includes cream, butter, caseinate, curds, lactate, lactose, whey, etc.

❖ Wheat

❖ Eggs

❖ Peanuts

❖ Tree Nuts

This includes almonds, pecans, hazelnuts and walnuts.

❖ Soy

This includes soybeans, soy milk, soy lecithin (often found in sub ingredients)

Allergens can be listed in a “Contains” statement below the list of ingredients.

Example: “Contains tree nuts, wheat, eggs and milk”, would be a statement for a typical chocolate cookie with walnuts. (“milk” is in butter)

See 50-50-116 for additional information.