



TOMÁS J. ARAGÓN, MD, DrPH
Director and State Public Health Officer

State of California—Health and Human Services Agency
California Department of Public Health



GAVIN NEWSOM
Governor

APPROVED COTTAGE FOODS LIST – June 10, 2021

Cottage Food Operations are allowed to produce certain categories of non-potentially hazardous foods. These are foods that do not support the rapid growth of microorganisms or toxins that could make people sick when the food is held outside time or temperature control. The California Department of Public Health (CDPH) is responsible for maintaining the Approved Cottage Foods List and may add or delete food categories. Notice of any change, the reason for the change, and the nature of the change is posted on our [Cottage Food Operation](#) webpage. Changes become effective 30 days after the notice has been posted. Questions about the Approved Cottage Foods List may be submitted to FDBRetail@cdph.ca.gov.

CDPH receives many inquiries asking whether certain foods are approved for Cottage Food Operations. CDPH re-organized the Approved Cottage Foods List to enhance clarity, provide more examples for each food category, and improve usability. **No foods were deleted**; however, some food categories that were previously listed independently are now within a larger category. Pursuant to the California Retail Food Code, ethnic variations of food categories on the Approved Cottage Foods List are also allowed.

1. **BAKED GOODS WITHOUT CREAM, CUSTARD, OR MEAT FILLINGS.**

Examples:

Bagels * Baklava * Biscuits * Bread * Brownies * Buns * Cake * Churros * Coconut Macaroons * Cookies * Crackers * Cupcakes * Donuts (fried or baked) * **Empanadas** (fruit only) * **Flatbreads * Fruit, Nut, or Seed Bars * Macarons** (with approved Buttercream) * **Muffins * Pastries * Pies** (fruit only) * **Pizelles * Quick Breads * Samosas** (fruit only) * **Tamales** (fruit only) * **Tarts * Tortillas * Torts * Waffles** (fried or baked) * **Waffle Cones**

2. **CANDY AND CONFECTIONS.** Examples:

Brittles * Candied Apples * Candied Popcorn (balls, carmel, chocolate) * **Carmels * Cotton Candy * Chocolate-Covered Non-Perishables** including: marshmallows, nuts, candy, dried fruit, potato chips, or any combination * **Edible Dessert Sprinkles** including: sanding and crystalized sugars, non-pareils, confetti, sequins, dragees, sugar-shapes, sugar-strands (jimmies), comfits, mini-chocolates, and pralines* **Freeze-Died Candies * Fudge * Ground Chocolate * Hard Candy * Marshmallow Bars * Marshmallows that do not contain eggs * Popcorn Balls * Salted Caramels * Spiced Sugars * Toffee**

3. **VANILLA EXTRACT CONTAINING AT LEAST 70 PROOF VODKA OR BOURBON**

4. **DRIED, DEHYDRATED AND FREEZE-DRIED FOODS.** Examples:
Baking Mixes * Bean Soup Mixes * Cereals * Coffee (roasted or freeze-dried) *
**Fruit * Fruit Powders * Fruit Roll-Ups * Grain Mixes * Granola * Ground
Chocolate * Herbs and Herb Blends * Hot Chocolate Mix * Mole Paste *
Pasta * Popcorn * Potato Chips * Seasoning Salt * Spice Mix or Rubs * Tea
* Trail Mixes * Vegetables * Vegetable Chips * Vegetable Soup Mixes**

5. **FROSTINGS, ICINGS, FONDANTS, AND GUM PASTES THAT DO NOT
CONTAIN EGGS†, CREAM, OR CREAM CHEESE.** Examples;
**Buttercream - traditional, vegan, and chocolate * Fondant - regular and
chocolate * Flat Icing * Gum Paste** with pasteurized eggs *
Edible Images * Sugar Glazes * Vegan Gum Paste
†Frostings and Icings made with meringue powder, powder eggs, or pasturized
eggs are allowed

6. **HONEY AND SORGHUM SYRUPS**

7. **FRUIT BUTTERS, JAMS, JELLIES, AND PRESERVES THAT COMPLY WITH
[Part 150 of Title 21 of the Code of Federal Regulations](#)** (Please see
explanation at bottom of the document.).

8. **NUTS, NUT MIXES, AND NUT BUTTERS**

9. **PROTEIN POWDER SHAKE MIXES MADE FROM MANUFACTURED
INGREDIENTS.**

10. **VINEGARS AND MUSTARDS.** Examples:
Mustards without eggs * **Vinegars * Fruit-Infused Vinegars using only high-
acid fruit** such as: 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,

Fruit Butters, jams, jellies, and preserves: Cottage Food Operations that wish to produce fruit butters, jams, jellies, and preserves must meet the legally established standards set forth in [21 CFR Part 150](#). The purpose of the regulation is to maintain the integrity of the food and ensure consumers know what product they are receiving. The regulation establishes labeling requirements and limits the ingredients that may be used when producing these foods. Cottage Food Operations cannot use any ingredient not listed in 21 CFR Part 150, including low-acid ingredients such as peppers to create pepper jelly. Use of a low-acid ingredient may cause the formation of the botulism toxin in the product if proper controls are not used.