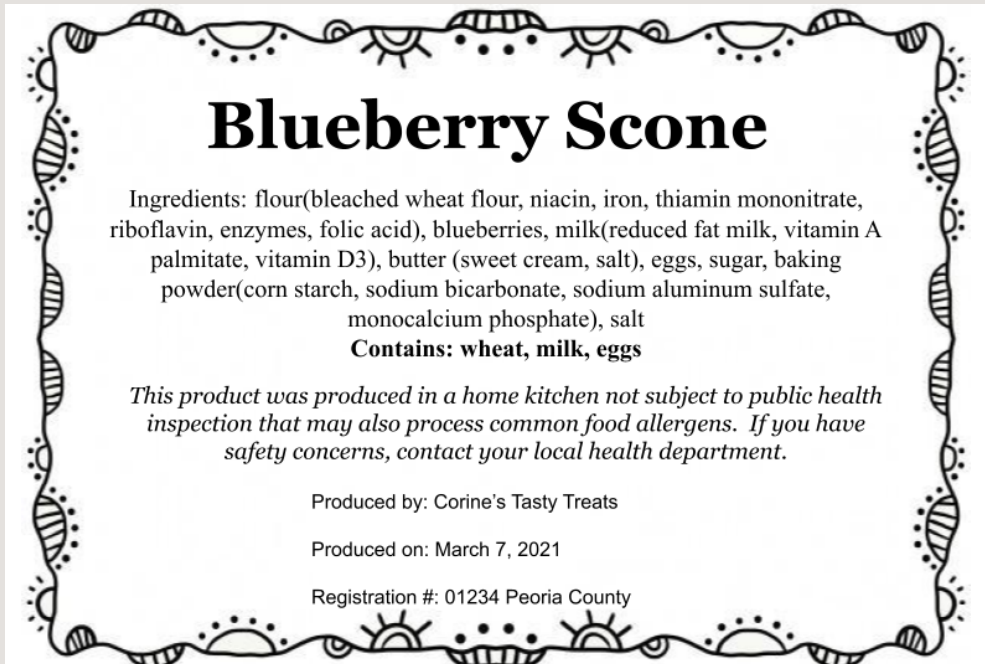


# LABELING



All foods produced under Cottage Food must be labeled.  
The Label must contain the following information:

- 1 Common or usual name of the food product.
- 2 List of ingredients in descending order by weight. Include all sub-ingredients for example butter (pasteurized cream, salt).
- 3 Allergen labeling for any major food allergens. Major food allergens are: milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, and soybean.
- 4 The date the product was produced.
- 5 The statement: "This product was produced in a home kitchen not inspected by a health department that may also process common food allergens. If you have safety concerns, contact your local health department.
- 6 Name of your Cottage Food operation.
- 7 The name of the Health Department where you registered and your registration number.

## *Exemptions*

If a product is too difficult to properly label, the local health department where the product is sold may grant you permission to use an alternative form of labeling. If you are selling your product in other counties besides the county you are registered in, you must get permission from each county you are also selling in.