Cottage Foods in Florida

A cottage food operation can prepare approved foods from their home and earn up to $250,000 in gross sales. The approved food products can be sold to the public via farmers' markets, pop-up events, special events, flea markets, roadside stands, and the cottage food operator's (CFO) home. Duval County requires a Certificate of Use (COU). Use the lists below to determine if your food product is allowed.

What Types of Cottage Foods Can I Produce?
- Loaf breads, rolls and biscuits
- Cakes, pastries and cookies
- Candies and confections
- Honey
- Jams, jellies and preserves made from high acid-fruit s ONLY
- Fruit pies and dried fruits
- Dry herbs, seasonings and mixtures
- Homemade pasta
- Cereals, trail mixes and granola
- Coated or uncoated nuts
- Vinegar and flavored vinegars
- Popcorn and popcorn balls
- Nut butters (including almond, peanut, cashew, etc.)

What Foods Are Prohibited?
- Salsa, barbecue sauces, ketchups and/or mustards
- Canned fruits and vegetables, chutneys, vegetable butters and jellies, flavored oils, hummus, garlic dip and salsas
- Fish or shellfish products
- Canned pickled products such as corn relish, pickles, sauerkraut
- Raw seed sprouts
- Bakery goods which require any type of refrigeration such as cream, custard or meringue pies and cakes or pastries with cream cheese icings or fillings
- Eggs, milk and dairy products including hard, soft and cottage cheeses and yogurt
- Cut fresh fruits and/or vegetables. Juices made from fresh fruits or vegetables
- Ice and/or ice products
- Fresh or dried meat, or meat products including jerky
- Foccacia-style breads with vegetables and/or cheeses
- Homemade icings and frostings made from dairy based cream cheese and/or butter
- Any products containing hemp, hemp extract or CBD derived from the plant Cannabis sativa L.
- Syrups (including elderberry syrup)

To learn more about the cottage food requirements, use the link below to watch the video, scan the QR code or email: nparks@ufl.edu
https://tinyurl.com/FLFOODBusiness