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-fruits 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

Foccaccia-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



