

Colorado Cottage Foods

Product Information

Nuts and Seeds:

Nuts and seeds from a wide variety of plant families are edible and used in cooking, eaten raw, or roasted as snack foods. Nuts and seeds can be good sources of nutrients and often have high oil content. They are known for health benefits but are also common food allergens.

Potential Products:

Roasted Coffee:

Coffee is actually a seed, often roasted in preparation for brewing.

Trail Mix:

Combinations of nuts and seeds, sometimes with the addition of dried fruits and/or chocolate.

Roasted Nuts:

Nuts roasted with salt, herbs, and/or spices, usually without added oils.

Roasted Seeds:

Seeds roasted with salt, herbs, and/or spices.

Candied Nuts/Seeds:

Nuts and/or seeds roasted with sugar to create a candy coating.

Safe Sampling:

Samples must be offered in a sanitary manner using single-use service items such as small disposable cups or spoons. Servers must wear a new pair of gloves when preparing samples and/or use clean utensils when handling samples.

If brewing coffee for consumers it must only be provided as a sample and can only be sold as roasted coffee beans to the consumer, not as a prepared beverage.

Packaging:

Products must be packaged in food-grade materials. All products must display the appropriate Colorado Cottage Foods label.



Food Safety Concerns:

If not roasted, dried/cured, packaged and stored properly, there is risk of contamination or rancidity of oils in raw or roasted nuts and seeds. Nuts, seeds, and coffee 'beans' can be infected with molds, sometimes in the field, but more commonly during improper storage. Once toxins from mold are present, they can persist through processing into the final food product and pose serious health consequences to those who consume the food or beverage with high amounts of toxin.

*Three of the top 8 allergens are related to nuts and seeds: Milk, Eggs, **Peanuts, Tree nuts, Soybeans, Wheat, Fish, Shellfish***

QUESTIONS:

Q: Can I make Nut and/or Seed Butters?

A: No, nut and seed butters are not permitted under the Colorado Cottage Foods Act. These products would need to be produced in a commercial kitchen.

Resources:

- CSU Extension: <http://ext.colostate.edu>
- Specialty Coffee Association of America: <http://scaa.org>
- Home Roasters: <http://.homeroasters.org>

Colorado Cottage Foods Act:

In 2012, the Colorado Legislature enacted Senate Bill 12-048 allowing individuals to produce, sell, and store a limited number of specific, non-potentially hazardous “cottage food” products, in an unlicensed home kitchen. Nuts and seeds are two of the products allowed under this legislation.

Cottage food businesses require no license or permit from the Colorado Department of Public Health and Environment and are not inspected by any state or local government entity. Products must be sold directly by the cottage foods operator to the end consumer and gross sales for each product produced must not exceed \$5,000 annually. Sales by consignment or to retail food or wholesale food establishments are prohibited.

What are Cottage Foods in Colorado?

A limited range of foods that are non-potentially hazardous and do not require refrigeration. These foods are limited to spices, teas, dehydrated produce, nuts, seeds, honey, jams, jellies, preserves, fruit butter, and baked goods, including candies.

General Labeling Requirements:

A cottage food operation may only sell products offered with a label containing the following information (printed in English):

The identification of the cottage food product →

The producer’s name →

The address at which the cottage food was produced →

The producer’s current phone number →

The producer’s current email address →

The date on which the food was produced →

A complete list of ingredients →

The exact disclaimer →

Food Safety Training:

Although a cottage food kitchen does not require licensure, the producer does need to obtain food safety training. The Colorado Cottage Foods Act requires “producers to be certified in safe food handling and processing by a third-party certifying entity... and maintain a status of good standing in accordance with the certifying entity practices and procedures, including attending any classes required for certification.”

Recognized food safety training includes: ServSafe® Food Protection Manager Certification, ServSafe® online certification from the National Restaurant Association, or National Environmental Health Association’s Certified Professional Food Manager. Contact CSU Extension or your local public health agency for more information or refer to the Colorado Farm to Market website:

<http://cofarmtomarket.com/value-added-products/cottage-foods>

Chocolate Chip Cookie
Joe Baker
123 Safe Food Ave. Anywhere, CO 80XXX
303-555-1234
jbbaker@cookie.com
Manufacture Date: March 15, 2013
Ingredients: Enriched flour (wheat flour, niacin, reduced iron, thiamine, mononitrate, riboflavin and folic acid), butter (milk, salt), chocolate chips (sugar, chocolate liquor, cocoa butter, butterfat (milk), soy lecithin as an emulsifier), walnuts, sugar, eggs, salt, artificial vanilla extract, baking soda.
DISCLAIMER: This product was produced in a home kitchen that is not subject to state licensure or inspection and that may also process common food allergens such as tree nuts, peanuts, eggs, soy, wheat, milk, fish and crustacean shellfish. This product is not intended for resale.

Resources:

- Colorado Department of Public Health and Environment: <http://cdphe.state.co.us>
- Colorado Farm to Table: <http://farmtotable.colostate.edu>
- Colorado Farm to Market: <http://cofarmtomarket.com>