

## Michigan Department of Agriculture Cottage Food Labeling Guide

### Sample Label

**MADE IN A HOME KITCHEN NOT INSPECTED BY THE MICHIGAN DEPARTMENT OF  
AGRICULTURE**

## Chocolate Chip Cookie

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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

Contains: wheat, eggs, milk, soy, walnuts

Net Wt. 3 oz

At a minimum all packaged food prepared under the Cottage Food Law must have the following on the package label.

1. The statement printed in at least 11 point type (1/8<sup>th</sup> inch) **“MADE IN A HOME KITCHEN THAT HAS NOT BEEN INSPECTED BY THE MICHIGAN DEPARTMENT OF AGRICULTURE.”**
2. The **name of the food**. Eg: “Chocolate Chip Cookie” or “Banana Bread”
3. **The complete name and address of the cottage food business** including name, street address, city, state and ZIP code.
4. The **ingredients in the cottage food product** beginning with the largest ingredient by weight and listing in descending order to the smallest ingredient by weight. You must also make sure you are listing all of the constituent ingredients of an ingredient. For example: if you list the ingredient “soy sauce” then you must also list all of the ingredients contained in the soy sauce in parenthesis after “soy sauce.” Other important points to consider when listing ingredients are: stating whether any ingredients or flavorings are artificial or natural; listing all chemical preservatives and their function (e.g.: “preserved with sodium benzoate;” listing all sulfating agents in the product such as sodium metabisulfite or “sulfur dioxide;”) listing the source of all oils or shortening; (e.g.: canola oil, corn oil, lard and not just stating “vegetable oil).” You must also be sure to state the actual ingredients used and not say: “May contain\_\_\_\_\_”, and then list several different ingredients.

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5. The **net weight or net volume of the product**. If something is either a solid or a thick product, then it would be sold by weight (e.g.: “Net Wt. 8 oz.” or “Net Wt. 2 lbs.” If the product is a liquid and an easily pourable food, then it would be sold by fluid ounce or volume (e.g.: “12 fl. oz.”, “1 qt.”, “32 fl. oz.”)
6. Allergen **Labeling**. Eight common allergens cause 90 percent of all food allergies and must be listed on a packaged food label. These common allergens are: Wheat, Milk, Eggs, Soy, Tree Nuts (must state the specific nut), Peanuts, Fish (specific fish) and Crustacean Shell Fish (specific shell fish). These items or ingredients derived from these items must be stated using the common name and may be listed in the ingredient list statement or in a separate listing after the ingredient list. For example: “Contains:\_\_\_\_\_.” [Note: manufacturers must be particularly mindful of allergenic ingredients that do not bear the name of the allergen in the name of the ingredient, e.g.: wheat flour and not just “flour,” casein instead of milk casein, whey instead of milk whey or albumen instead of egg albumen.]
7. Nutrition **Facts**. If any nutritional claim is made on the food label, then full Nutrition Facts labeling as required by federal law must be applied to the package label. Examples of nutritional claims include, “low sugar,” “low sodium,” “good source of calcium or fiber.”

You also need to make sure all labeling is correct and truthful and avoid any statements that may be considered false and misleading. This is particularly important if you want to use the term “organic.” You should be aware the Federal Organic Foods Production Act and the Michigan Organic Products Act, PA 316 of 2000 require retail food establishments advertising as organic, labeling as organic, or making organic claims about a final product, their operation, or a particular part of their operation are required to be certified by a certifying agent who is registered to certify that production or handling operations are meeting organic standards. You should also be aware using these claims without certification may result in enforcement action being taken by either State or Federal authorities.