

## Cottage Foods

In accordance with COMAR 10.15.03, a cottage food product is defined as a non-potentially hazardous food (as specified in 10.15.03.27) that is offered for sale only at a farmer's market or public event. Sales through interstate commerce, whole sale, and sales to other retail facilities are prohibited. All cottage food products must be produced and packaged in the State of Maryland.

As of October 1, 2018, House Bill 1106 permits the sale of approved cottage food products within the State of Maryland directly to a consumer from a residence, by personal delivery, and by mail delivery.

### COMAR 10.15.03.27-Approved Cottage Food Products

1. *Fruit butters made from:* apples, apricots, grapes, peaches, plums, prunes, quince, or another fruit or fruit mixture that will produce an acid canned food.
2. *Jams, preserves, or jellies made from:* an approved fruit listed above for fruit butters; or nectarines, oranges, tangerines, blackberries, raspberries, blueberries, boysenberries, cherries, cranberries, strawberries, red currants, or another fruit or fruit mixture that will produce an acid canned food.
  - Non-potentially hazardous hot-filled canned acid fruit jellies, jams, preserves, and butters must be unadulterated, packaged to maintain food safety and integrity, and labeled according to the accompanying handout.
3. Non-potentially hazardous baked goods
4. Foods manufactured on a farm by a licensed food processor in accordance with COMAR 10.15.04.19
5. Non-potentially hazardous candy
6. All other non-potentially hazardous foods produced by a licensed entity

Other examples of approvable products include: popcorn/kettle corn, granola, repackaging of commercially processed dry ingredients (ie: spice blends), chocolate confections made from commercially manufactured chocolate (**chocolate covered fresh fruits are prohibited**), raw unflavored honey.