

Food Labeling Guide- Cottage Foods

The purpose of this labeling guide is to help Cottage Food operators develop labels, which conform with NRS 446.866. This labeling guide does not apply to permitted Food Establishments.

Basic Labeling Requirements

COTTAGE CUPCAKES

Ingredients: Cupcake [Flour (wheat flour, malted barley, niacin, iron, and folic acid), sugar, eggs, baking powder, butter (cream, salt), vanilla (vanilla bean extractives in water and alcohol (35%)), baking soda, salt, orange juice, orange zest]. **Frosting** [powdered sugar (sugar, cornstarch), butter (cream, salt), vanilla (vanilla bean extractives in water and alcohol (35%)), orange juice, and milk].

Contains: wheat, milk, eggs, soy

330 S. Valley View Blvd. Las Vegas, NV 89106 702-759-5555

Net Contents: 1 Cupcake (OR) Net Wt.: 12 oz

MADE IN A COTTAGE FOOD OPERATION THAT IS NOT SUBJECT TO GOVERNMENT FOOD SAFETY INSPECTION

Prominent Cottage Statement

All required labeling information shall be printed prominently and conspicuously in ENGLISH. Print size should be no smaller than 1/16 of an inch (approximately an 8pt font) based on the lower-case letter “o” and include:

1. STATEMENT OF IDENTITY

- The common, usual name or descriptive identity of the packaged food prominently displayed on the Principle Display Panel (PDP)

2. NET QUANTITY OF CONTENTS

- Net Weight in ounces, pounds, or grams, or
- Net Content in fluid ounces, pints or liters or number of pieces.

3. INGREDIENT STATEMENT

- A list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives.

4. MANUFACTURER, PACKER OR DISTRIBUTOR

- Include name and place of business – Full Street Address
- A phone number is required unless it can be found in a local phone directory.

5. ADDITIONAL LABELING INFORMATION

- An allergen statement for the following ingredients: milk, eggs, fish, crustacean shellfish, peanuts, wheat, soybeans, and tree nuts.