



COLORADO
FARM TO TABLE
FOOD SAFETY

Colorado Cottage Foods: Candies and Confections

Candies and Confections

Candies and confections cover a wide range of artistically made sweet foods, many of which can be made in a home kitchen. **Certain candies are considered non-potentially hazardous foods under the Colorado Cottage Foods Act and can be sold as cottage foods.**

Potential Products

- A wide variety of candy products can be made, such as: Chocolate candies, caramels, hard candies, gum drops, taffy, pre-packaged cotton candy, marshmallows, peppermints, and others.
- Candy can be soft and chewy or hard and brittle
- Made by cooking sugar or other sweeteners and controlling the transition back to room temperature
- The type of candy depends on the length of cooking time and ingredients.

Safely Providing Samples

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

Food Safety Concerns

Fruit or other flavored fillings in candies can pose food safety hazards and must be of adequate pH, viscosity, and water activity level to be permitted under the Colorado Cottage Foods Act. Chocolate “bloom,” the white chalky appearance chocolate acquires when exposed to changes in temperature, is not a food safety concern but does impact visual appeal of the product.



Packaging

Products must be packaged in food grade materials. All cottage food products must display the information required by the Colorado Cottage Foods Act and outlined by the Colorado Department of Public Health and Environment.

Questions

Q: Can I make chocolate covered strawberries?

A: No, fresh fruit fillings are not permitted. However, fruit filling that has been processed to be non-potentially hazardous, such as cordial cherries in syrup, are permitted.

Q: Are candies made with alcoholic liquors allowed?

A: Yes, candies and confections produced with alcohol are allowed. It is recommended to clearly label the product as containing alcohol.

Q: Can I spin cotton candy at events and sell directly to consumers?

A: No, under the Colorado Cottage Foods Act legislation, cotton candy can only be sold in a prepackaged, properly labeled form.

Resources

- Colorado State University Extension:
<http://www.ext.colostate.edu>
- Colorado Farm to Market
<http://cofarmtomarket.com/>





Colorado Cottage Foods: Candies and Confections (cont.)

Colorado Cottage Foods Act

Colorado Senate Bill 12-048 allows individuals to produce, sell, and store a limited number of specific, non-potentially hazardous ‘cottage food’ products, in a home kitchen. 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 \$10,000 annually. Sales by consignment or to retail food or wholesale food establishments are prohibited.

Allowed Cottage Food Products in Colorado

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

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 →	Chocolate Chip Cookie
The producer’s name →	Joe Baker
The address at which the cottage food was produced →	123 Safe Food Ave. Anywhere, CO 80XXX
The producer’s current phone number →	303-555-1234
The producer’s current email address →	jbbaker@cookie.com
The date on which the food was produced →	Manufacture Date: March 15, 2016
A complete list of ingredients →	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.
The exact disclaimer →	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.

Food Safety Training

Although a cottage food kitchen does not require licensure, the producer does need to obtain food safety training. The Colorado Cottage Food Act requires *"a producer must take a food safety course that includes basic food handling training and is comparable to, or is a course given by, the Colorado State University Extension service or a state, county, or district public health agency, and must maintain a status of good standing in accordance with the course requirements, including attending any additional classes if necessary."*

Trainings that CSU Extension offers include face-to-face as well as online classes, varying in length and cost. Contact your CSU Extension county office available at: www.ext.colostate.edu/ for information on class offerings near you or visit Colorado Farm to Table Food Safety at: <http://farmtotable.colostate.edu/prepare-cottage-foods.php>.

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Resources:

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



Colorado State University Extension, U.S. Department of Agriculture and Colorado counties cooperating. Extension programs are available to all without discrimination. No endorsement of products mentioned is intended, nor is criticism implied of products not mentioned.