



COTTAGE FOOD EXEMPTIONS

Food sold under the Alaska Food Code exemption [18 AAC 31.012\(a\)](#).

Alaska Food Code allows for the sale of non-potentially hazardous foods sold directly to the consumer without a permit as long as certain conditions are met. For food to fall under this exemption it must be sold directly to the consumer, gross sales must not exceed \$25,000, and must be properly labeled per the exemptions.

WHAT FOODS ARE EXEMPT?

There are many foods that fall under this exemption, including:

Baked Goods

- Breads (or similar baked goods)³
- Cakes (including celebration cakes)³
- Sweet breads and muffins that contain fruits or vegetables (e.g. pumpkin or zucchini bread)³
- Cooked fruit pies³
- Cookies³
- Baked goods that contain alcohol (e.g. rum cake)
- Crackers³

Bottled/Jarred Items

- Jams and jellies in glass jars that can be stored at room temperature³
- Vinegars (including flavored vinegars)³
- Mustards²
- Extracts – including vanilla and lemon extract³
- Pickles²
- BBQ Sauces²
- Salsas²
- Relishes²
- Ketchup²
- Bottled carbonated beverages³
- Juices (berry and rhubarb)²

Candies/Confections

- Fudge³
- Truffles³
- Brittles³
- Chocolate covered pretzels, marshmallows, graham crackers, or fruit.³

Fermented Products

- Kombucha^{2 or 3}
- Fermented fruit and vegetable products (e.g. sauerkraut and kimchee)²

Other Products

- Baked product mixes (e.g. pancake, cake, or cookie mix)³
- Dried soup or dip mixes³
- Dehydrated vegetables or fruit³
- Popcorn, popcorn balls³
- Dry herbs and dry herb mixtures³
- Dried pasta made with eggs¹
- Nuts: coated or uncoated³
- Roasted coffee and dried tea
- Waffle cones³
- Tortillas³
- Flat Breads (including elephant ears)³
- Fruit Leathers³

The superscript refers to the type of product testing that must be done to demonstrate that the product is not potentially hazardous. View the [Cottage Food Product Testing Factsheet](#) for more information.

1. Water activity test must be done on the product and kept on file.
2. PH test must be conducted on the product and kept on file.
3. Recipe and description of process must be kept on file.

WHAT FOODS ARE NOT EXEMPT?

Potentially hazardous foods that require time and/or temperature control for safety are not allowed to be produced under this exemption. Examples of foods that are not allowed include:

- Meat and meat products including fresh and dried meats (jerky)
- Fish and fish products (e.g. smoke salmon, canned salmon, etc.)
- Raw seed sprouts
- Garlic in oil mixtures
- Baked products that require refrigeration (e.g. cheesecake, custards, lemon meringue)
- Cheeses
- Dairy products (including ice cream)
- Non-acidic canned foods (i.e. canned vegetables that are not pickled or fermented)
- Pesto
- Fresh vegetable juices
- Food products made with cooked vegetable products that are not acidified
- Bottled Water