



Plumas County Environmental Health

270 County Hospital Road, Ste. 127, Quincy CA 95971

Phone: (530) 283-6355 ~ Fax: (530) 283-6241

Cottage Food Operations Requirements for Fruit Butters Jams, Jellies and Preserves

According to the new Cottage Food Law, fruit butters, jams, jellies and preserves must meet the parameters referenced in the Code of Federal Regulations, Title 21, Part 150 in order to be approved as a cottage food. Part 150 specifies the type of fruit to be used, the ratio of fruit to sweetener, other approved ingredients that can be added, the soluble solids content of the finished product and labeling for sale. The types of fruit approved for use by Part 150 and the ratios of fruit to sweetener vary depending upon if fruit butter, jam, jelly or preserves are being processed. To ensure compliance with Part 150, each proposed recipe will require a separate evaluation and approval by Environmental Health. Any recipe changes must be re-evaluated prior to beginning processing. Recipe ingredients should be measured by weight.

Fruit butters, jams, jellies and preserves are listed as an approved cottage food category because when properly prepared according to Title 21, Part 150 the foods are considered non-potentially hazardous. These products are stable because they are high in solids (sugar) and high in acids. The high amount of fruit solids and the pectin will bind or tie-up the moisture sufficiently to lower the water activity (A_w) to a level where growth of the dangerous botulism bacteria is inhibited.

The canning process must be a hot pack method using appropriate jars and seals. Hermetic sealing protects the product from moisture loss, mold growth and oxidation. A wax seal is not sufficient to prevent adulteration from mold or other contaminants and will not be approved for use in a Cottage Food Operation.

All fruits used for processing must be from an approved source. If you are using home-grown fruits, submit the self-certification check list for "Good Agricultural Practices" for review and approval. No fruits picked or grown in the wild are allowed.

If you agree to follow Title 21, Part 150 requirements, then sign the certification on the next page. Submit the certification along with the completed Cottage Food Operations (CFO) application and fees, the CFO self-certification check list, proposed recipes with the sugar and fruit ingredients listed by weight and, if needed, the self-certification check list for "Good Agricultural Practices".

**COTTAGE FOOD OPERATION
CERTIFICATION OF COMPLIANCE
WITH TITLE 21, PART 150
FOR FRUIT BUTTERS, JAMS, JELLIES AND PRESERVES**

Although most outbreaks of food-borne botulism from canned food involve vegetables; jams, jellies, preserves and fruit butters may also pose a risk if not prepared properly.

I, _____, understand the risks involved with canning my homemade jams, jellies, preserves and/or fruit butters. I certify that my final product follows all requirements as set forth in Part 150 of Title 21 of the Code of Federal Regulations.

<http://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfCFR/CFRSearch.cfm?CFRPart=150>

Signature of Cottage Food Operator

Date