

## How do we support Cottage Food Operations?

Starting a business is not easy, and starting food businesses requires following detailed and changing regulations on where you buy ingredients, where and how you prepare them and

store them, and where you sell them.

Swedish Falls aims to help you legally start a successful business from your home kitchen with minimal investment.

California allows anyone to open a business making non-perishable foods and selling up to \$150,000 per year. The permit from the Health Department costs only \$374, and we can help you complete the <u>required application</u> after ensuring you satisfy all the requirements on <u>the checklist</u>. After you are approved we can:

- Provide hard to find, nutritious ingredients and blends at affordable prices
- Help you test and perfect your recipes
- Design and print beautiful labels which meet county requirements
- Add your products to <u>our website</u>, permitting you to sell from our Corona marketplace, online, or wherever we register as vendors.
- Promote your products through a series of events culminating in our St Lucia festival on this December.
- Enter you in our **baking competition** with prize coupons worth up to \$5000 for creators of the best recipes.

We have done extensive research and testing of various blends of keto, gluten free, organic, and hi-protein ingredients and buy them in bulk so we can pass savings on to you. If you would enjoy preparing any of the following foods in your kitchen and selling them through Swedish Falls, please fill out **the linked form**. We look forward to scheduling an appointment at our Corona marketplace for you to taste our free samples and learn more.

## Approved Cottage Food List of items Swedish Falls can sell

- 1. BAKED GOODS WITHOUT CREAM, CUSTARD, OR MEAT FILLINGS including Bagels \* Baklava \* Biscuits \* Bread \* Brownies \* Buns \* Cake \* Churros \* Coconut Macaroons \* Cookies \* Crackers \* Cupcakes \* Donuts (fried or baked) \* Empanadas (fruit only) \* Flatbreads \* Fruit, Nut, or Seed Bars \* Macarons (with approved buttercream) \* Muffins \* Pastries \* Pies (fruit only) \* Pizzelles \* Quick Breads \* Samosas (fruit only) \* Tamales (fruit only) \* Tarts \* Tortilla \* Torts \* Waffles (fried or baked) \* Waffle Cones
- 2. CANDY AND CONFECTIONS including Brittles \* Candied Apples \* Candied Popcorn (balls, caramel, chocolate) \* Caramels \* Cotton Candy \* Chocolate-Covered Non-Perishables (including: marshmallows, nuts, candy, dried fruit, potato chips, or any combination) \* Edible Dessert Sprinkles (including: sanding and crystalized sugars, nonpareils, confetti, sequins, dragees, sugar-shapes, sugar-strands (jimmies), comfits, mini-chocolates, and pralines) \* Freeze-Dried Candies \* Fudge \* Ground Chocolate \* Hard Candy \* Marshmallow Bars \* Marshmallows (without eggs) \* Popcorn Balls \* Salted Caramels \* Spiced Sugar \* Toffee

- 3. DRIED, DEHYDRATED, AND FREEZE-DRIED FOODS including Baking Mixes \* Bean Soup Mixes \* Cereals \* Coffee (roasted or freeze-dried) \* Fruit \* Fruit Powders \* Fruit Roll-Ups \* Grain Mixes \* Granola \* Ground Chocolate \* Herbs and Herb Blends \* Hot Chocolate Mix \* Mole Paste \* Pasta \* Popcorn \* Potato Chips \* Seasoning Salt \* Spice Mix or Rubs \* Tea \* Trail Mixes \* Vegetables \* Vegetable Chips \* Vegetable Soup Mixes
- 4. FROSTINGS, ICINGS, FONDANTS, AND GUM PASTES THAT DO NOT CONTAIN EGGS†, CREAM, OR CREAM CHEESE including Buttercream made with butter (traditional, vegan and chocolate) \* Chocolate Frosting with commercially manufactured Balsamic Vinegar \* Fondant (regular and chocolate) \* Flat Icing \* Gum Paste (pasteurized eggs only) \* Edible Images \* Sugar Glazes \* Vegan Gum Paste †Frostings and Icings made with meringue powder, powdered eggs, or pasteurized eggs are allowed.
- 5. **FRUIT BUTTERS**, **JAMS**, **JELLIES** THAT COMPLY WITH <u>PART 150 OF TITLE 21 OF THE CODE OF FEDERAL REGULATIONS (CFR)</u> including the following:

Fruit Butters: Apple Butter \* Apricot Butter \* Grape Butter \* Peach Butter \* Pear Butter \* Plum Butter \* Prune Butter \* Quince Butter

Jams & Jellies: Apple Jelly \* Apricot Jelly \* Blackberry Jelly \* Black Raspberry Jelly \* Boysenberry Jelly \* Crabapple Jelly \* Cranberry Jelly \* Dewberry Jelly \* Fig Jelly \* Gooseberry Jelly \* Grape Jelly \* Grapefruit Jelly \* Guava Jelly \* Loganberry Jelly \* Orange Jelly \* Peach Jelly \* Pineapple Jelly \* Plum Jelly \* Pomegranate Jelly \* Prickly pear Jelly \* Quince Jelly \* Raspberry Jelly \* Red currant Jelly \* Strawberry Jelly \* Youngberry Jelly

**Group 1 Preserves:** Blackberry Preserves \* Black Raspberry Preserves, Blueberry Preserves, Boysenberry Preserves, Cherry Preserves, Crabapple Preserves, Dewberry Preserves, Elderberry Preserves, Grape Preserves, Grapefruit Preserves, Huckleberry Preserves, Loganberry Preserves, Orange Preserves, Pineapple Preserves, Raspberry Preserves \* Raspberry Preserves \* Rhubarb Preserves \* Strawberry Preserves \* Tangerine Preserves \* Tomato Preserves \* Yellow Tomato Preserves \* Youngberry Preserves

**Group 2 Preserves:** Apricot Preserves \* Cranberry Preserves \* Fig Preserves \* Gooseberry Preserves \* Guava Preserves \* Nectarine Preserves \* Peach Preserves \* Pear Preserves \* Plum Preserves \* Quince Preserves \* Red Currant Preserves

**Come by our Corona Office** to taste flavors you have never experienced and see how tasty nutritious Nordic foods can be, even if prepared with keto, gluten-free, vegan, vegetarian, or low salt dietary restrictions. Buy our flour mixed, nutty powders, spices, and other ingredients and start creating your own recipes today!



Swedish Falls, LLC 1450 W 6th St Suite 218 Corona, CA 92882 Open 10am to 5pm Tuesday- Saturday

