

Cottage Food Label Template

What every home bakery label must include

Label

SAMPLE LABEL — ALL REQUIRED ELEMENTS

[PRODUCT NAME]

[Your Bakery Name]

BUSINESS NAME & ADDRESS

[Your Legal Business Name]

[Street Address, City, State, ZIP]

NET WEIGHT / COUNT

[12 oz] or [12 cookies]

INGREDIENTS

Flour (wheat), Sugar, Butter (cream, salt), Eggs, Chocolate chips (sugar, cocoa butter, chocolate liquor, soy lecithin, vanilla), Vanilla extract, Baking soda, Salt

ALLERGEN STATEMENT

Contains: Wheat, Eggs, Milk, Soy

BEST BY / STORAGE

Best by: [DATE]

Store at room temperature

"Made in a home kitchen that has not been inspected by the [State] Department of Agriculture."

REQUIRED ELEMENTS — WHAT EACH FIELD MEANS

1 Product Name

Exactly what the product is — clear and specific. *"Chocolate Chip Cookies"* not just *"Cookies."* If it's a specialty item, name the flavor or variety.

2 Business Name & Address

Your legal business name and full street address — required by most states. This establishes accountability and traceability. Use the same name you registered with your state.

3 Net Weight or Count

Either a weight in ounces or grams (*"12 oz / 340g"*), or a unit count (*"12 cookies"* or *"1 loaf"*). Be consistent across your products and honest — underfilling is a compliance issue.

4 Ingredients

Full list in descending order by weight — the ingredient you use the most goes first. For packaged ingredients (chocolate chips, nut butters), include the sub-ingredient list in parentheses. Spell everything out; no abbreviations.

5 Allergen Statement

Required under federal labeling rules. Format: *"Contains: Wheat, Eggs, Milk, Tree Nuts."* The nine major allergens are: milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, soybeans, and sesame. List any that appear in your product.

6 Cottage Food Statement

Most states require a specific disclaimer phrase. Look up the exact wording for your state — do not paraphrase it. A common form: *"Made in a home kitchen that has not been inspected by the [State] Department of Agriculture."*

7 Best By / Sell By Date

Recommended even if not required by your state. Builds trust, sets expectations, and protects you if a customer holds a product too long. Keep it realistic — know your actual shelf life for each product.

Storage Instructions

Clear and specific: *"Keep refrigerated"* or *"Store at room temperature in an airtight container"* or *"Freeze for up to 3 months."*
This matters especially for items with perishable fillings or frostings.

♦ PRO TIPS FOR BETTER LABELS

- Use Canva to design a professional label — free templates available, and you can create a reusable branded template for all your products
- Order label stickers from Avery or StickerMule in bulk — buying in quantity saves money per label and keeps your packaging consistent
- Keep a master ingredient list document for each product so you're not rewriting from scratch every time you print labels
- When in doubt, include more information — over-labeling is never a compliance problem; under-labeling can be