
Cottage Food Makers of Georgia

About this Community

Cottage Food Makers of Georgia supports compliant, high-quality home-kitchen businesses.

We align on labeling, allergens, sanitation, market sampling, order logistics, and recall playbooks while encouraging sustainable packaging and collaboration.

Sample Rules / Principles

• Co-Branding and Collaborations

Written agreements on profit split, branding, and quality checks.

Why this matters: “Co-Branding and Collaborations” codifies shared expectations so members reduce risk, respect partners and customers, and move faster...

• Sustainable Packaging

Offer recyclable or compostable options; minimize plastics. Why this matters: “Sustainable Packaging” codifies shared expectations so members reduce risk, respect partners and customers, and move faster together without...

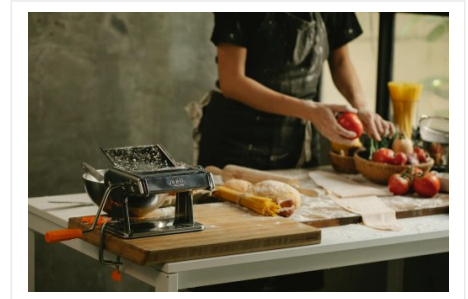
• Cross-Contamination Prevention

Separate allergen prep; dedicated utensils when possible. Why this matters: “Cross-Contamination Prevention” codifies shared expectations so members reduce risk, respect partners and customers, and move faster together...

• Recall and Incident Response

Maintain batch logs; notify customers promptly with lot numbers.

Why this matters: “Recall and Incident Response” codifies shared expectations so members reduce risk, respect partners and customers, and move faster...



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<https://ruletogether.com/132-cottage-food-makers-of-georgia>