

## Guidelines for Baked Goods at Tristate Sale – July 2011

A. All baked goods **MUST** be labeled with the following information:

- Item name
- Ingredients listed from largest ingredient to smallest ingredient. If using oil, list the type of oil (soybean, corn, olive, peanut, canola, etc).
- Name of church
- Name of contact person
- Phone number of contact person
- Major allergens present in the product. Allergens include:
  1. Milk
  2. Eggs
  3. Fish
  4. Shellfish
  5. Tree nuts
  6. Wheat
  7. Peanuts
  8. Soybeans

\*\*\*Please check the ingredient list on packaging of items used in your product for allergens. For example chocolate and margarine contain milk and soy. Oil may contain soy or peanuts.

B. Do NOT use eggs, milk, sour cream, or cream cheese in uncooked fillings or frostings.

C. Milk or butter used in baking must be pasteurized.

D. The following baked goods are NOT permitted:

- Foccacia breads
- Rhubarb pies
- Pumpkin pies
- Sweet potato pies
- Cheese cakes
- Cream pies
- Lemon meringue pies
- Coconut macaroon pies
- Pepperoni rolls

E. Use only NEW bags, disposable pans, plates, and wraps for packaging baked goods.

E. We are not permitted to sell jars of soup and cookie/brownie/cocoa mixes, etc.