



Storing Dried Herbs & Spices

GUIDELINES FOR STORING DRY HERBS & SPICES TO PREVENT COLOR AND FLAVOR LOSS

- Store in tightly covered containers.
- Store in a dark place away from sunlight, such as inside a cabinet or drawer.
- Avoid storage above the dishwasher, microwave, stove, refrigerator, or near a sink or heating vent.
- If storing in an open spice rack, store in a site away from heat, light and moisture.

OTHER TIPS AND INFO

- Spices do not go bad like other foods, they have a shelf life---the time they are the most aromatic and delicious for cooking.
- Many spices can last years past their "Best by Date". Professional cooks may say 6 months but home cooks should use the following guidelines:
 - Indefinite: Vanilla extract, salt, and that's about it. (Other extracts will fade in 2-3 years).
 - Whole spices (unground, such as peppercorns, whole allspice, caraway seeds, and more): 3-4 years
 - Ground spices (such as cumin, ginger, paprika and chili powder): 2-4 years
 - Ground and whole leafy herbs such as basil, oregano, rosemary and most seasoning blends: 1-3 years

To know if herbs & spices are making the most impact:

Aroma should be strong • Taste should be potent • Color should be vibrant