

Age of Spices

Organizing the cupboards? Don't forget to check your spices and herbs.

SIGHT

look for bright, vibrant colors



faded hues



faded flavor

AROMA

rub the spice in your hand



weak aroma



time to toss

TASTE

taste the spice or herb



lacking flavor



past its prime

Cook with the Freshest Flavor

GROUND SPICES

2-3 YEARS



WHOLE SPICES

3-4 YEARS

SEASONING BLENDS

1-2 YEARS



HERBS

1-3 YEARS

check the best by date

All McCormick products are dated to ensure fresh flavor.

