



DID YOU KNOW?

Did you know that light, heat, and air can
degrade your spices?

Always store them in airtight containers in a
cool, dark place—not above the stove!



DID YOU KNOW?

Did you know that adding spices earlier in the cooking process allows flavors to fully develop, while adding them at the end gives a fresher, more intense taste?



DID YOU KNOW?

Did you know that you should never shake
your spice jar over a steaming pot?

Moisture can get inside and cause the spices
to clump or spoil.



DID YOU KNOW?

Did you know that you can revive older spices by gently heating them in a dry skillet to bring out any remaining oils and aroma?



DID YOU KNOW?

Did you know that whole spices can retain their flavor for up to 4 years, while ground spices typically lose potency after 1 to 2 years.