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

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**Cook with the Freshest Flavor**

- **GROUND SPICES**: 2-3
- **WHOLE SPICES**: 3-4
- **SEASONING BLENDS**: 1-2
- **HERBS**: 1-3
- **EXTRACTS**: 4

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check the best by date
All McCormick products are dated to ensure fresh flavor.

**BEST BY AUG 14 18 H 22:35**

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FOR MORE INFORMATION AND RECIPES, VISIT:
McCormick.com, Facebook.com/McCormickSpice and Pinterest.com/McCormickSpice