

Adams® Product Shelf Life / Expiration Date Guide

Adams® products are currently manufactured with a “Best By” date and a five digit manufacturing date code.*

The manufacturing date code can be formatted in one of two ways:

YRDAY - For example, **11365** (year 2011 on the 365th day)

DAYYR - For example, **36511** (365th day of year 2011)

You can also refer to the “Shelf Life Quick Guide” and use the tips below to check and prolong freshness.

Tips to Prolong Freshness

- **BUY QUALITY PRODUCTS** - For over 125 years, Adams® has worked hard to be unmatched in its record of delivering high quality and safe products.
- **STORE PROPERLY** - Store in a cool, dry place, away from heat, humidity, and direct light. Close lid tightly after each use.
- **AVOID MOISTURE** - Always use a dry measuring spoon and avoid sprinkling over a boiling pot.

Checking for Freshness

- **COLOR** - Has the color faded drastically? As they age, green herbs will fade and red spices will turn brown.
- **AROMA** - Rub or crush the herb or spice in your hand. If the scent is weak or not apparent at all, it has probably lost its potency.

Shelf Life Quick Guide

Ground Spices	2-3 years
Whole Spices	3-4 years
Herbs	1-3 years
Seasoning Blends	1-2 years
Extracts & Vanillas	4 years

*Adams Reserve Products have a manufacturing date code only. Use Shelf Life Quick Guide to determine “Best By” Date.