



see



care



share

Safety Share

Dried Herbs and Spices

Always read and follow the manufacturer's instructions on dried herb and spice products.

Introduction

Some dried herbs and spices must be cooked prior to consumption unless the manufacturer's instructions state otherwise.

Always check the manufacturers label and never add any dried herbs and / or spices to ready-to-eat products where the manufacturer's instructions require the product to be cooked first.

Why?

Some dried herbs and spices can be a source of potentially harmful bacteria and viruses, and these can cause foodborne illness.

How?

Some dried herbs and spices are subject to heat treatment in the manufacturing process to kill harmful bacteria or viruses. Where dried herbs and spices have not been treated in this way, bacteria and viruses may still be present and if the dried herbs and / or spices are not prepared correctly, they have the potential to cause foodborne illness.

Remember

Always follow the manufacturer's instructions for preparation when using dried herbs and / or spices.