



Spice Mill

Freshly ground spices.

When a spice, herb or root is dried, the ethereal oils of the spice are kept intact inside the whole piece. They stay intact for many years.

These oils contain the whole **aroma** and **flavour** of the spice.

Crushing or grinding the dried spice releases the oils, and the **taste** and **scent** is activated.

These precious oils are very fragile and will start evaporating after grinding. That is why spices should be used **freshly ground** and never stored as a powder-spice.

Freshly ground spices is a way to **enjoy**, not only more tasteful spices, but also to release the original **freshness** of the spice.



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T&G's Spice Mill is equipped with the original ceramic CrushGrind® mechanism.

The grinding parts of the mechanism is made in ceramic material. Ceramic is a pure, natural material. It is harder than steel and grinds all spices.

You can adjust the fineness of the grind to fit your own personal taste.

- Salt- pepper- and spice grinder with ceramic mechanism
- Grinds all spices and salt perfectly
- Fully adjustable
- Easy to refill
- Easy to clean
- Lifetime guarantee

