

How long do spices last? Freshness chart

How long each spice keeps its best flavour in an airtight jar, away from heat and light. Older spices are safe if dry, just weaker.

Spice	Whole	Ground or blend
Asafoetida (Hing)	-	1 year
Biryani masala	-	3 months
Black cardamom (Badi elaichi)	15 months	-
Black cumin (Shahi jeera)	1 year	-
Black pepper (Kali mirch)	3 years	3 months
Carom seeds (Ajwain)	1 year	-
Chaat masala	-	3 months
Chai masala	-	3 months
Chettinad masala	-	3 months
Chole masala	-	3 months
Cinnamon and cassia (Dalchini)	1 year	6 months
Cloves (Laung)	1 year	3 months
Coriander seed (Dhania)	1 year	3 months
Cumin (Jeera)	1 year	4 months
Curry powder (British-Indian style)	-	3 months
Dhansak masala	-	3 months
Dried fenugreek leaves (Kasuri methi)	6 months	-
Dried mint (Pudina)	6 months	-
Dried pomegranate seeds (Anardana)	1 year	1 year
Dried red chillies (Sabut lal mirch)	1 year	-
Dry ginger (Saunth)	-	1 year
Dry mango powder (Amchur)	-	6 months
Fennel seed (Saunf)	1 year	3 months
Fenugreek seed (Methi dana)	1 year	4 months
Garam masala (Punjabi style)	-	3 months
Goda masala	-	3 months

Spice	Whole	Ground or blend
Green cardamom (Elaichi)	1 year	1 month
Indian bay leaf (Tej patta)	1 year	-
Jaljeera masala	-	3 months
Kashmiri chilli (Kashmiri mirch)	1 year	6 months
Kashmiri masala (ver style)	-	3 months
Kokum (Kokum)	1 year	-
Long pepper (Pippali)	2 years	4 months
Mace (Javitri)	1 year	3 months
Malvani masala	-	3 months
Milagai podi (gunpowder)	-	3 months
Mustard seed (Rai, sarson)	15 months	4 months
Nigella seeds (Kalonji)	1 year	-
Nutmeg (Jaiphal)	3 years	3 months
Panch phoron	-	3 months
Pav bhaji masala	-	3 months
Rasam powder	-	3 months
Red chilli powder (Lal mirch)	-	6 months
Saffron (Kesar)	2 years	-
Sambar powder	-	3 months
Sesame seeds (Til)	6 months	-
Star anise (Chakri phool)	1 year	-
Tandoori masala	-	3 months
Turmeric (Haldi)	-	1 year
White poppy seeds (Khus khus)	6 months	-
Whole garam masala (Khada masala)	1 year	-