



Brands That Cook

Dry-Spice!

FEBRUARY 1, 2010

Harold Import Company—HIC introduces Dry-Spice—today's Brown Sugar Bear for spices. Designed to keep your dry spices from caking and clumping and to extend their shelf life, this FDA-approved device is a must have for all cooks. Each compact canister measures 11/16" tall by 9/16" wide and contains 1 gram of 100% non-indicating silica gel. Place Dry-Spice right in your spice container and, voila!, dry spices year round.

Even though spices are stored in seemingly air-tight containers, they still manage to 'breathe' the surrounding air. Many spice manufacturers deal with this issue by adding 'anti caking' chemicals directly to the spices that end up getting ingested along with the product. Dry-Spice keeps spices dry and free-flowing, full of flavor and aroma, without adding chemicals and can maintain 5 dry ounces of spices for up to one year or more, depending on conditions.



Who can benefit from using Dry-Spice?

The Home Cook

In the kitchen, most everyone has a problem with their spices caking and clumping...and while they are not aware of it, the flavor and quality also deteriorates as excess moisture is absorbed. The home cook will benefit greatly from Dry Spice, avoiding frustration, inaccurate measurements and waste. No more throwing away those half-used jars of spices. Smooth texture along with full flavor...all that your favorite recipes demand.

Those utilizing the increasing number of superb bulk spice venues will be greatly rewarded as the very nature of the 'bulk' environment is more susceptible to the absorption of moisture. Dry -Spice will see to it that your spices are treated with all the respect they deserve.

Bakers

Keep your dry ingredients as fresh as possible. Baking powder, baking soda, dry yeast! Dry Spice keeps them alive and active much longer than when stored conventionally. Grains, bran & meals only benefit from staying dry, their full flavors and nutrients intact, waiting to explode in your next loaf of bread or batch of muffins.

The Professional Chef

Probably the most concerned with flavor preservation, the chef has a great deal to benefit from Dry Spice on all accounts.

Campers/Backpackers/Outdoorsmen

Anyone cooking outdoors will immediately appreciate the benefits of Dry Spice as they spend their recreational hours in some of the most humid of environments.

Recreational Vehicles

One of the biggest perks about traveling in an RV is not having to eat-out all the time. However, traveling for limited amounts of time and then leaving your spices on board your RV while it is stored until your next trip is not a good idea if you desire fresh tasting spices. Dry Spice promises to keep your spices fresh and ready for your next adventure.

Boating/Yachting Enthusiasts

From Fishing boats to Yachts, the benefits of Dry Spice are most needed here.

Cyclists

Whether you are pedaling or motorcycling, if you are on the road and cooking outdoors you will love what Dry-Spice can do for you.

SRP: \$6.99

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