

## Which mill for which spice?

Which mill for which spice? Spices and herbs release their aroma best when they are freshly ground just before use. The following chart shows which Seemühle mill works best for which spice. If you have a spice to recommend, please let us know.

Spice	Spice Mill ceramic grinder	Spice Mill steel grinder	Nutmeg Mill steel grater	<b>Chili Mill</b> Pre-Cut-Grinder	Coffee Mill ceramic grinder	Shaker
Anise	<b>✓</b>					
Chili (dried)	finely choppen			whole pods		
Caraway		<b>✓</b>				
Coffee beans					•	
Cocoa beans			•			
Cocoa powder						Cocoa shaker
Cardamom			<b>✓</b>			
Coriander	<b>✓</b>					
Herbs	<b>✓</b>					
Caraway	<b>✓</b>					
Mint (sugared)						Sugar shaker
Nutmeg			•			
Cloves	<b>✓</b>					
Pepper	<b>✓</b>	<b>✓</b>				
Allspice	<b>✓</b>					
Salt	<b>✓</b>	on request				
Star anise			•			
Tonka beans			•			
Vanilla pods (suggared)						Sugar shaker