





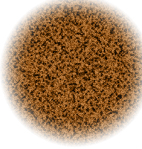
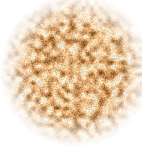
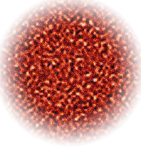







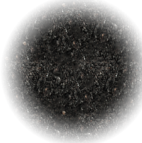




Spice Atlas

| | 1 | 2 | 3 | 4 | 5 |
|---|--|--|--|---|---|
| A |  |  |  |  |  |
| B |  |  |  |  |  |
| C |  |  |  |  |  |
| D |  |  |  |  | |

- 1A: BBQ
- 2A: Black Sesame
- 3A: Cinnamon
- 4A: Saffron
- 5A: Creole
- 1B: Cumin
- 2B: Mustard Seed
- 3B: Corn Meal
- 4B: Paprika
- 5B: Sage
- 1C: Tarragon
- 2C: Thyme
- 3C: Togarashi
- 4C: White Sesame
- 5C: White Pepper

1D: Garlic Powder

2D: Black Pepper

3D: Salt

4D: Brown Sugar