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NEW MICROPLANE® SPICE MILL

RUSSELLVILLE, AR (August 2017) – Broadening its line of extraordinarily sharp and efficient premium kitchen gadgets, Microplane[®] introduces the **Spice Mill**, which is specifically designed to grind and store hard spices, such as nutmeg and cinnamon. Available in January 2018, the new **Spice Mill** has a suggested retail price of \$19.95 suggested retail.

Featuring high quality, razor-sharp, made in the U.S. grinding blades that are safely positioned at the base of the mill, the Microplane **Spice Mill** effortlessly grinds whole nutmeg and sticks of cinnamon for the most flavorful and aromatic results when cooking and baking. The easy to use **Spice Mill** is also a must-have tool for garnishing beverages, such as perennial fall and holiday season favorites, hot chocolate and eggnog.

The manual-style **Spice Mill** produces individual and personalized grind texture based on the amount of pressure used when twisting the top. To use, simply remove the plunger, place hard spices in the base, replace the plunger, push down on the top, and twist clockwise with one hand while holding the base with the other hand. For added convenience, the **Spice Mill** also includes a small airtight compartment on the top to store whole nutmeg and pieces of cinnamon stick.



Crafted in classic black with a satin-touch body that provides a comfortable and secure grip, the **Spice Mill** is top rack dishwasher safe for easy cleanup.

For more information on the **Spice Mill** and other premium quality kitchen tools from Microplane, consumers are welcomed to visit the company's Web site: www.microplane.com, or call toll-free 1-800-555-2767.

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Based in Russellville, Arkansas, 2014 marked the 20th anniversary of Microplane[®], a premier global kitchen products brand, renowned for engineering exceptionally sharp and effective culinary tools. First created in 1990 as a new form of woodworking tool, the original Microplane[®] did not find its way into the kitchen until 1994. Since that time, Microplane[®] graters have found enthusiastic support from professional chefs and domestic cooks and have earned a permanent place in restaurants and home kitchens around the world. Most recently, Microplane[®] has entered the Personal Care arena with its highly effective, professional quality foot files and accessories.