

Rosemary vs Thyme (vsdiff.com)

Attribute	Rosemary (<i>Salvia rosmarinus</i>)	Thyme (<i>Thymus vulgaris</i>)
Botanical family	Lamiaceae (mint family)	Lamiaceae (mint family)
Typical flavor	Piney, resinous, slightly bitter	Earthy, herbaceous, slightly peppery
Key aroma compounds	1,8-cineole, camphor, rosmarinic acid	Thymol, carvacrol, linalool
Typical essential oil (leaf)	Approximately 0.5%–2%* (varies by cultivar & season)	Approximately 0.5%–2%* (species- and harvest-dependent)
Common culinary uses	Roasts, marinades, grilled vegetables, infused oils	Soups, stews, eggs , sauces, bouquet garni
Growth habit	Woody evergreen shrub; upright or trailing forms	Low-growing, semi-woody subshrub; mat-forming species
Hardiness (USDA approximate)	~Zone 7–10 (more tender in cooler climates)	~Zone 5–9 (varies by cultivar)
Fresh shelf life (refrigerated)	~1–2 weeks if kept dry and wrapped	~1–2 weeks (more delicate leaves)
Drying / flavor retention	Retains strong flavor when dried	Some volatile loss; retains savory notes
Notable traditional uses	Digestive aid, aromatic baths (historical)	Antimicrobial uses; throat & respiratory folk remedies

Source: <https://vsdiff.com/rosemary-vs-thyme/>