

Saffron

Iran and saffron are uniquely linked together. Iran harvests about 80% of the world's production of saffron. It is named *Red Gold* due to its unique properties. That used in Food, Ice Cream and Beauty and Pharmacy industries due to the thick paint it has.



Negin Saffron

Negin saffron is longer and thicker by common saffron. It is pure and contains stigma without the style and is the most expensive Saffron in the world. Negin saffron has no style & pollen and just consists of red parts of stigma with a high strength of coloring and aroma.

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Moisture

Negin Saffron is very sensitive to moisture. Because its stigmas are dried and only needs it for fragrance so its moisture should be under 8.2%.

Size

Negin Saffron Size is 1.5 cm. It's a bit larger by Sargol saffron.

Taste

Pure taste of saffron is with hints of bitter.

Aroma

Saffron has a strong or excellent aroma with better quality and special essence.

Keeping Methods

Temperature of refrigerator is the fit temperature for keeping stigmas at the time of separation up to drying operation. Fresh saffron should be dried for keeping it in a long period. But dried saffron shouldn't have heat and high temperature environment because these factors can cause problems with the saffron. So bestkeeping place of saffron is in a cool place and keep away from light.

Keeping Temperature

Before of packing, dried Negin saffron should keep in a cool place like reefer containers (25-30) and after of packing, dried saffron should keep in a common place without high temperature and straight light.

Sargol Saffron

The Sargol Saffron is the more amount of Iranian export every year. Little break Sargol saffron is very pure type of saffron which is composed of threads without style. 105-115 kg of saffron flowers produces 1kg of Sargol saffron.

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Moisture

Sargol Saffron is very sensitive to moisture. Because its stigmas are dried and only needs it for fragrance so its moisture should be 8% max.

Size

Sargol Saffron Size is 1 cm.

Taste

Pure taste of Sargol saffron is with hints of bitter.

Aroma

Saffron has a strong or excellent aroma with better quality and special essence.

Keeping Methods

Temperature of refrigerator is the fit temperature for keeping stigmas at the time of separation up to drying operation. Fresh saffron should be dried for keeping it in a long period. But dried saffron shouldn't have heat and high temperature environment because these factors can cause problems with the saffron. So best keeping place of saffron is in a cool place and keep away from light.

Keeping Temperature

Before of packing, dried Negin saffron should keep in a cool place like reefer containers (25-30) and after of packing, dried saffron should keep in a common place without high temperature and straight light.

Poushali Saffron

Poushali Saffron contains of threads with 2 – 3 mm style. The presence of style (white or yellow part) gives a great fragrance and its coloring power is about 220 USP.

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Moisture

Saffron is very sensitive to moisture. Because its stigmas are dried and only needs it for fragrance so its moisture should be fewer than 7%.

Size

Poushali Saffron Size is 1 to 1.5 cm.

Taste

Pure taste of Poushali saffron is rather bitter.

Aroma

Poushali Saffron has a strong or excellent aroma.

Keeping Methods

Temperature of refrigerator is the fit temperature for keeping stigmas at the time of separation up to drying operation. Fresh saffron should be dried for keeping it in a long period. But dried saffron shouldn't have heat and high temperature environment because these factors can cause problems with the saffron. So bestkeeping place of saffron is in a cool place and keep away from light.

Keeping Temperature

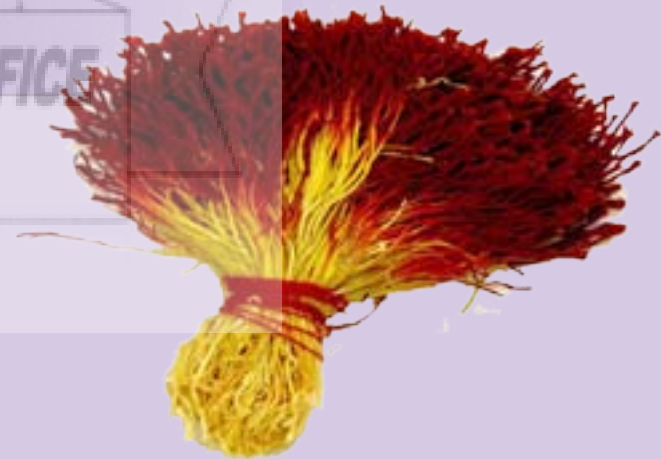
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Bunch Saffron

Iranian Bunch saffron includes all parts of saffron threads with the whole style. It contains stigma and style. The red part of saffron stigmas and the white-yellow part of saffron styles are put together and turned by a string as a bunch of saffron. In fact, the Red and white part in Bunch saffron should be between 70 to 75% and the root part is about 25 to 30%. The power of color and quality of bunch saffron is less than other types of saffron. It is about 190 to 210 USP.

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Moisture

Saffron is very sensitive to moisture. Because its stigmas are dried and only need it for fragrance so its moisture should be fewer than 7%.

Size

Bunch Saffron Size is 2 to 3 cm.

Taste

Pure taste of Bunch saffron is rather bitter.

Aroma

Saffron has a good and excellent aroma and special essence but its power aroma is less than Sargol saffron.

Keeping Temperature

Before of packing, dried Negin saffron should keep in a cool place like reefer containers (25-30) and after of packing, dried saffron should keep in a common place without high temperature and straight light.

Saffron Powder

Particles obtained by crushing the filaments of the *Crocus Sativus L.* flower using sophisticated machines. The machinery crushes the stigmas in an enclosed and in frigid temperatures, as to not lose quality or quantity.

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گولابی ٹریڈنگ آفیس



Saffron Powder

- **Type: Powder**
- **Part: Dried Saffron Threads**
- **Ingredients: % 100 Pure of Natural Dried Saffron Stigmas, Without and Additives**
- **Flavor: Saffron Favor**
- **Color: Natural, Saffron Color**
- **Grade: Food Grade**
- **Application: Home Uses**
- **Storage: Keep in Cool & Dry Place, A way of Light**
- **Shelf Life: 24 Months from Production Date.**
- **Package: Bulk & Retail (Metal Package, Glass Bottle) 0.5g, 1g, 2g, 3g,5g,10g,15g to 500g**
- **Place of Origin: Iran**
- **Available: The Whole Year**

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