



<b>SPECIFICATION SHEET</b>	
<b>PRODUCT DESCRIPTION</b>	
<i>Saffron powder form</i>	
<b>VARIETIES</b>	
Crocus Sativus L.	
<b>COUNTRY OF ORIGIN</b>	
Iran	
<b>CERTIFICATION</b>	
EU Organic Certified by MAYACERT	
<b>PRODUCT DESCRIPTION</b>	
Saffron powder should be high quality and pure, without the addition of paprika, turmeric or other spices. It has been gently dried and ground. You can add saffron powder directly to a dish without toasting or pre-soaking. Widely used in food and beverages, cosmetic and perfumes industries.	
<b>STORAGE AND SHELF LIFE</b>	
Cool and dry storage, 12 months from packing date	
<b>PACKAGING:</b>	
Carton, metal and wooden packages (according to customer's order)	
<b>ORGANOLEPTIC CHARACTERISTICS</b>	
<i>Flavor:</i>	A little bitter
<i>Aroma:</i>	Fascinating fragrance
<i>Texture:</i>	Dry and brittle
<i>Appearance:</i>	Red powder
<b>PHYSICAL CHARACTERISTICS</b>	
<i>Foreign material related to the surroundings:</i> Absent	
Moisture and volatile matter: 8%	
<i>Total ash:</i> 5.5%	
Solubility in cold water (based on dry basis): 65%	
Picocroxin (based on dry matter): 85	
Safranal (based on dry matter): 20-50	



<i>Crocin (based on dry matter): &lt;220</i>
<i>Additive colors: Absent</i>
<b>CHEMICAL CHARACTERISTICS</b>
<i>Total viable count: &lt;300000 cfu/g</i>
<i>Moulds : &lt;1000 cfu/g</i>
<i>E coli : Absent</i>

