



DISCOVERING

SAFFRON

Dara EMC is a well-known export industry leader known for its dedication to provide consumers high-quality items at the most affordable pricing. Dara EMC has established a reputation for dependability, professionalism, and top-notch customer service over the course of its many years in the business. Dara EMC specializes in exporting a variety of goods, such as chemical products, agricultural products, textiles, and more. To guarantee that our customers receive only the highest quality products, our products are carefully chosen from trustworthy leading manufacturers and suppliers.

At Dara EMC, providing great customer service is one of our fundamental beliefs. We pride ourselves on our prompt response times and effective communication, and we work hard to make the purchasing experience as easy and hassle-free as possible for our clients. All inquiries can be answered, and advice on product selection, shipping, and customs procedures can be obtained at any time from our team of professionals. In order to give our clients the best possible value, we continuously review market trends and alter our pricing as necessary. However, we are fully committed to keeping our promises regarding our prices. We recognize the significance of competitive pricing in the global marketplace. We have grown to be a leader in the export market and a dependable partner for companies throughout East Asia thanks to our dedication to quality, dependability, and great customer service.



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Introduction To Saffron

Saffron is a highly prized and valuable spice derived from the stigma of the crocus flower, known for its distinctive aroma, flavor, and vibrant yellow-orange color.



Saffron is indeed a powerful spice that is known for its numerous health benefits. One of the most notable benefits of saffron is its high antioxidant content. Antioxidants help protect the body against free radical damage, which can contribute to a range of health problems including cancer, heart disease, and neurodegenerative diseases.

In addition to its antioxidant properties, saffron has been linked to several other health benefits. Studies have suggested that saffron may help improve mood, alleviate symptoms of depression and anxiety, and enhance cognitive function. It has also been found to improve libido and sexual function in both men and women.

Furthermore, multiple research studies show that saffron is capable of reducing symptoms of premenstrual syndrome (PMS), including mood swings, irritability, and anxiety. It may also aid in weight loss by suppressing appetite and reducing cravings.

Overall, saffron is considered safe for most people when consumed in moderation. It can be easily added to your diet by using it to flavor a variety of dishes, including rice, soups, stews, and desserts. However, it's important to note that high doses of saffron can be toxic, so it's best to stick to recommended doses and consult with a healthcare professional if you have any concerns.



Applications Of Saffron

Culinary Uses

Saffron is widely used as a spice in cooking, particularly in Mediterranean, Indian, and Middle Eastern cuisines. It adds a distinct flavor, aroma, and color to dishes, making it a popular ingredient in rice dishes, stews, soups, and desserts. Saffron is also used to flavor and color beverages, such as tea and cocktails. In addition, saffron is a common ingredient in traditional sweets, such as baklava and halva.



Medicinal Uses

Saffron has a long history of use in traditional medicine, particularly in Ayurvedic and Chinese medicine. It is believed to have several health benefits, including antioxidant, anti-inflammatory, and antidepressant properties. Saffron is used to treat a range of ailments, including digestive disorders, respiratory problems, menstrual disorders, and skin diseases. Saffron is also believed to have cancer-fighting properties and is currently being studied for its potential in cancer treatment.



Grades and Quality

Saffron is typically classified into different grades based on the part of the flower that is used, and the level of purity and flavor. The three main grades of saffron are:

✓ All-Red Saffron

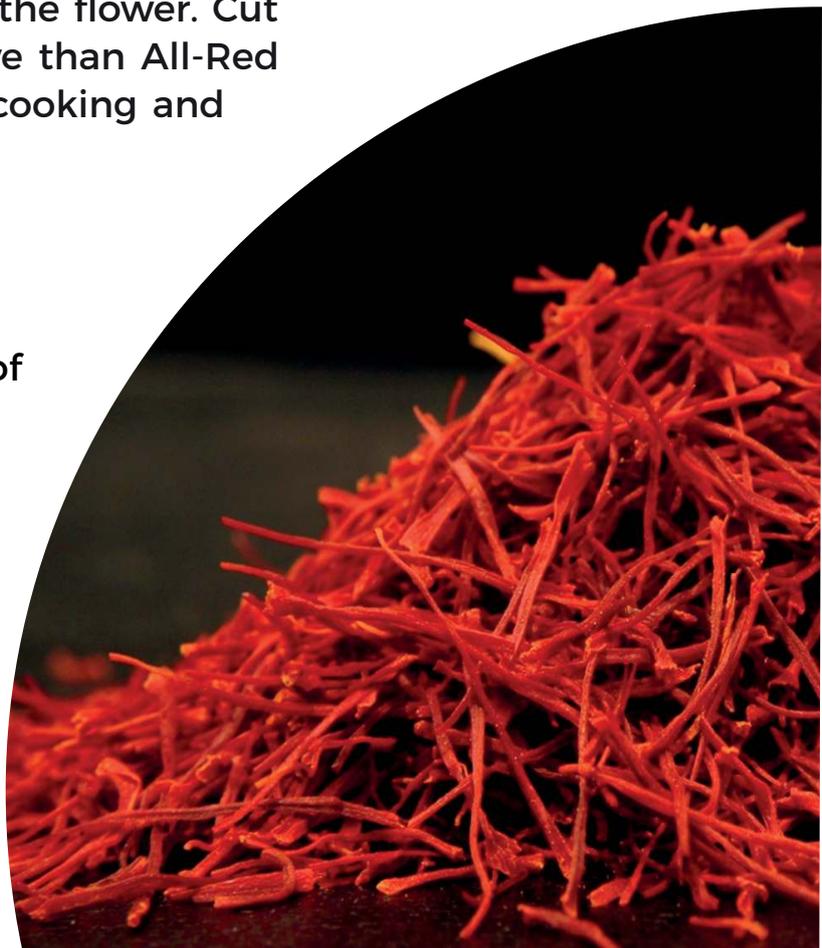
This is the highest quality grade of saffron, and it is made up entirely of the red stigmas of the flower. All-Red Saffron is considered to have the strongest flavor and aroma, and it is the most expensive of the three grades.

✓ Cut Saffron

This grade of saffron includes both the red stigmas and the yellow style of the flower. Cut Saffron is typically less expensive than All-Red Saffron, and it is often used in cooking and baking.

✓ Bunch Saffron

This is the lowest quality grade of saffron, and it includes the entire flower, including the petals, stigmas, and style. Bunch Saffron is typically the cheapest of the three grades, but it is also considered to have the weakest flavor and aroma.



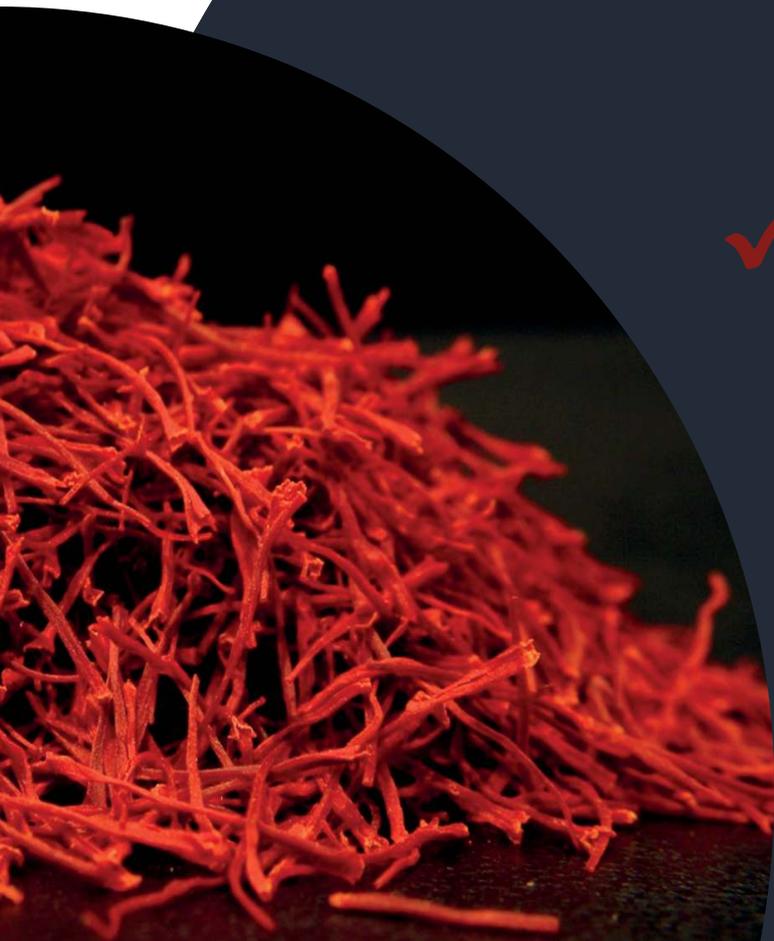
Saffron is a spice derived from the flower of the *Crocus sativus* plant, and it is known for its vibrant color, unique flavor, and aroma. The quality of saffron is determined by several factors, including the origin of the saffron, the time of harvest, and the processing methods used.



In addition to the grade, the quality of saffron can also be determined by the crocin content. Crocin is the main pigment responsible for the color of saffron, and it is also a key indicator of quality. Higher crocin content indicates better quality saffron, and it is often used as a measure of saffron's purity and potency.



Overall, the best quality saffron is typically **sourced from Iran**, where it is harvested by hand and processed using traditional methods. The time of harvest also plays a role in determining the quality of saffron, with saffron harvested in autumn often considered to be of higher quality than saffron harvested in spring.



Types of Saffron

Saffron is produced in various types, some of which are listed below.

✓ Super Negin

Super Negin saffron is among the top-tier and best varieties of saffron. The stalks of this distinctive Iranian saffron are long and relatively extended.

First-harvest produce from the lands led to this type.

Super Negin has different ratings, just like all different types of saffron. This type of saffron is known as "pressed super Negin" because of its linear and straight stalks. If the dehydrating process is used in an industrial setting with a proper standard dehydrator after the stalks have been separated from the flower and style of the saffron, the result would be fully dried stalks that are approximately 2 or 3 centimeters in size.

Due to its excellent visual appeal and thick stalk, this variety's maximum coloring power falls between 265 and 275 units, making it one of the most opulent and expensive varieties of saffron in the world with unique consumers.

In case you need to take a look at our exclusive pictures of each type of saffron, you can contact us through our WhatsApp number.



✓ Negin

The type with the second highest coloring power is Negin saffron. Negin's strong dyeing ability of its thick stems, which are between 250 and 260 units, is what is meant by its valuable material.

Negin saffron has thick, stigmatic strands that are about 2 cm long.

✓ Sargol

This kind of saffron is made by completely separating the cream portion from the red stigma.

Sargol is divided into two categories based on its thin and thick measurements and its 240–250 unit color intensity.

✓ Pushal

This type has 1 to 3 mm of creamy yellow color and a red stigma made of saffron strands.

At least 220–230 is the coloring power of Pushal. Because the stigma is stitched to the cream part of the saffron, the likelihood of counterfeiting is reduced, which has a positive effect on consumers.

✓ Bunch

The stigma and cream parts are both present in this variety of saffron. Saffron that has been cut off from the tepal (flower part) is technically called a "bunch," which is the entire stem.

Between 150 and 170 units make up the coloring power.



Packaging Saffron

The packaging suitable for saffron export typically depends on the quantity being shipped, the target market, and the exporter's preference.



Small Glass Or Plastic Jars With Airtight Lids

These are suitable for retail sales, as they allow customers to see the saffron threads or powder and are easy to open and close.



Vacuum-sealed Bags

These are suitable for bulk shipments and help to preserve the saffron's flavor and aroma.



Tin Or Metal Containers

These are durable and can protect the saffron from light and moisture, making them ideal for long - distance transportation.

Packaging is normally done in 500 grams pack in closed strong containers, preserving the aroma and quality of the product

Lead Time: 1 to 7 days at most

Customized packaging is also available.



Quality Control

Dara EMC's **commitment to quality control** is evident in the rigorous measures it takes to ensure that its saffron is of the highest quality.

Sourcing **High-Quality Saffron**

Dara EMC sources its saffron directly from farmers in the **Khorasan region of Iran**, known for producing some of the world's best saffron. The company works closely with these farmers to ensure that they follow best practices for growing, harvesting, and processing saffron. Regular quality checks are performed to ensure that the saffron meets Dara EMC's high standards.

Storage **Standards**

Dara EMC's saffron undergoes a comprehensive quality control process that tests for purity, aroma, color, and flavor. **Highly trained professionals** use state-of-the-art equipment to ensure the accuracy of the results. Only saffron that meets Dara EMC's stringent quality standards is packaged and shipped to customers. Additionally, the company takes care to store and transport the saffron properly to maintain its quality.

Essential Details

Product Name: Super Negin Saffron

Place of Origin: Iran

Purity: 100%

Appearance: Natural Red

Shelf Life: 2 years if stored in proper conditions

Sample: 2.3 g

MOQ: 1 KG

Supply Ability

200 KG per Month



Available
Languages
for Negotiation

English - 中文

العربية - فارسی

Product Analyses



VIROMED specialist LAB



Certificate of analysis

Product name	Negin –Super Negin	Lot Number	01052020
Lot –packing date	FEB 2023	Expiry date	May 2024
Lot-packing quantity	150 KG	Sample quantity	40 gram
Test methodology	ISO 3236-1 2020	Test date	04 Feb 2023

Producer brand name : DARA E.M.C. LTD.

Physico-chemical Analysis

SQ.	Test	Unit	Test result	ISO 3632-2011 Grade standard			
				premium	I	II	III
1	Yellow style with red stigma	Max W/W %	0	0 - 0.5	5	10	20
2	Foreign matters of plant	Max W/W %	Absence	0.1	1	2	2
3	Foreign matters of environment	Max W/W %	Absence	Absence	Absence	Absence	Absence
4	Moisture and Volatile Matter	Max W/W %	10	10	11	12	13
5	Minimum Picrocrocin in dried sample	Absorption @257 NM	127 best	85	80	70	60 - 65
6	Minimum safranal in dried sample	Absorption @330 NM	48	20-50	20-50	20-50	20-50
7	Minimum crocin in dried sample	Absorption @440 NM	320	220	200	180	160
8	Ash content	Max W/W %	0.5	4.5	6	7	7
9	Extraction of artificial color (thin-layer chromatography)	-	Negative	Negative	Negative	Negative	Negative

Microbiological Analysis

10	E.Coli	EFU/G	Absence	Absence	Absence	Absence	Absence
11	Salmonella	EFU/G	Absence	Absence	Absence	Absence	Absence
12	Yeast	EFU/G	N<80	N<100	N<100	N<100	N<100
13	Sulfite –reducing Bacteria	EFU/G	Absence	N<10	N<10	N<10	N<10

The undersigned hereby certifies that the above DATA to be true specification of the obtained result of standards sampling of tests , and this test shows that the saffron is as per " premium" quality of ISO 3236-2 2011

According to the mentioned test report, the commodity is complying

Yes No

Thank you for your confidence to ViroMed laboratory

Dr. E. Saberfar

General Director

آزمایشگاه تخصصی ویرومد



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