

REBADIA





What is Saffron

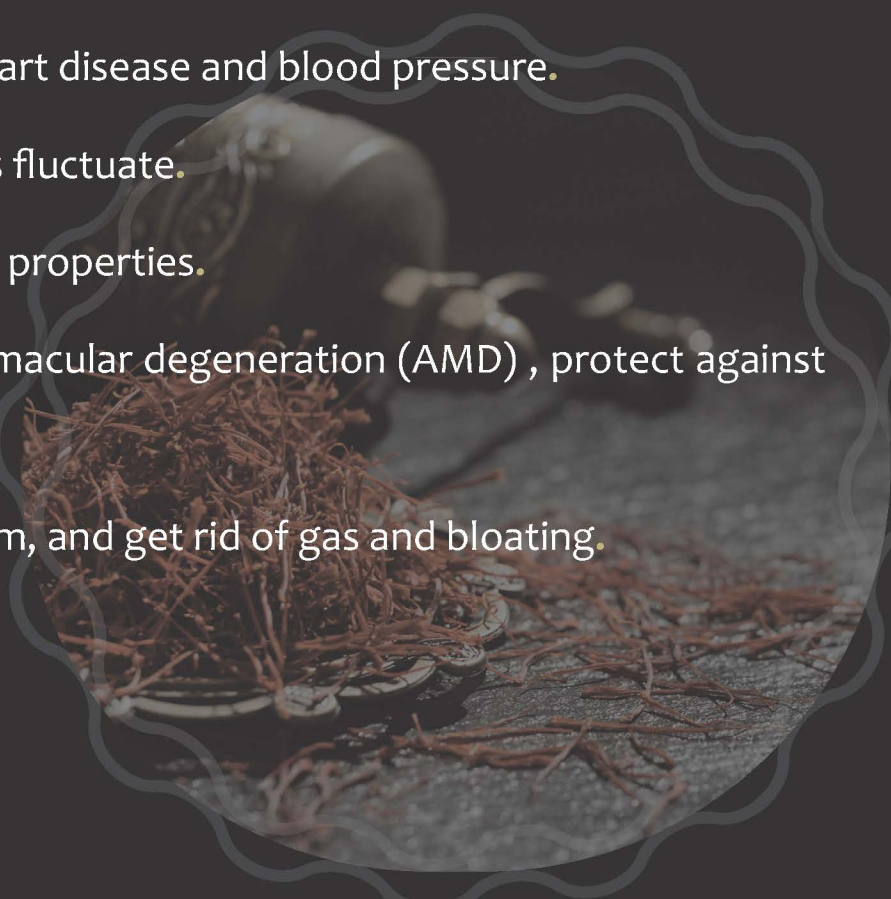
saffron is a spice derived from the crocus flower. Saffron is known for its intense flavor and reddish color, and is used in a wide variety of dishes, including soups, stews, and rice dishes or as a tisane. coloring power known as Crocin.

Saffron is a key seasoning, fragrance, dye, and medicine in use for over three millennia. One of the world's most expensive spices by weight, Each kilogram of saffron plant harvest has about 2,700-2,000 flowers, each kilogram gives 12.55 to 16.37 grams of saffron on average.

The planting time of saffron in Iran is from July to September, and the harvesting time is from October 15 to the end of November, depending on the conditions.

Saffron Benefits :

- 1 . Helps treat Asthma.
- 2 . Treat depression symptoms.
- 3 . Improves insomnia and sleeping disturbance.
- 4 . Decrease risks of cancer and have cancer-fighting properties.
- 5 . Helps treat alzheimer by improving memory, and fight signs of aging.
- 6 . Supports sexual health, and boost libido, may also help some types of infertility in men.
- 7 . Reduces erectile dysfunction.
- 8 . May reduce PMS symptoms, and can help maintain a regular menstrual cycle.
- 9 . Reduce risks of chronic uterine.
- 10 . Beneficial to people with heart disease and blood pressure.
- 11 . Decrease chances of arteries fluctuate.
- 12 . Has a powerful antioxidants properties.
- 13 . Helps prevent age- related macular degeneration (AMD) , protect against retinitis and can treat psoriasis.
- 14 . Improve the digestive system, and get rid of gas and bloating.

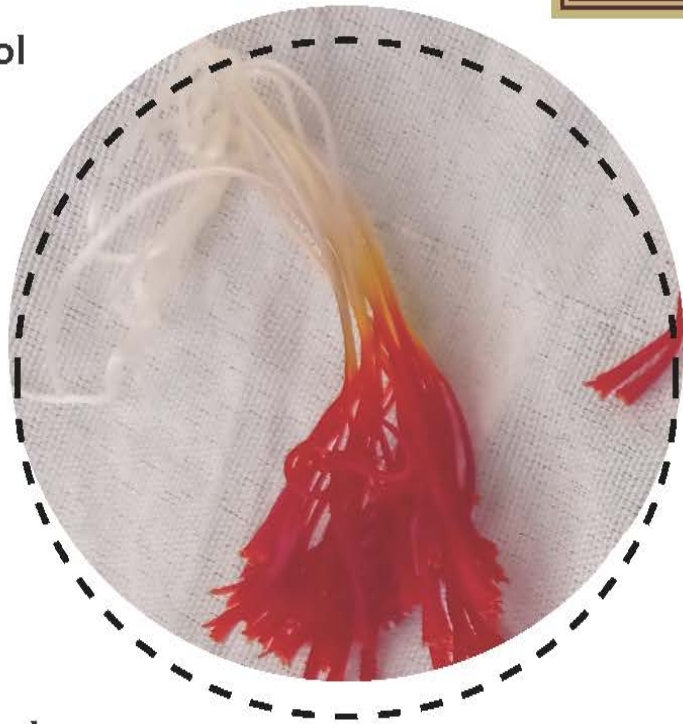




1. Sargol



2. Super Negin



3. Ponshal



4. Dasteh



5. Konj



Different type of Iranian Saffron

1. Super Negin
2. Sargol
3. Pushal or Filament
4. Bunch saffron or Dasteh saffron

Super Negin/Negin

Super Negin Iranian saffron is the most potent and finest saffron of all. Therefore, this is known as the most desired saffron in the market. Super Negin Iranian saffron is the main descendant of All-Red Family. Other members of the All-Red Saffron family include Negin and Sargol types, which are placed in second and third position in terms of quality and price value. Being a member of All Red saffron means that they do not contain any whiteness. Super Negin saffron contains long, thick stigmas, representing the longest stigmas and best appearance saffron of all.



Super Negin is the best quality and the most expensive type of saffron which has a high demand for its uniform flat, thick stigmas. Approximately, near 1 kg of Super Negin saffron will be obtained out of 100 kg saffron flower. The ecology of the cultivated region, saffron corm quality, maintaining, harvesting, best stripping method, drying techniques, play important role in producing Super Negin. Super Negin is mostly exported from Iran,

for its fine quality and appearance, in recent years. It already has gained the highest demand in Eastern Asian countries and Persian Gulf states and even USA. near 1 kg of Super Negin saffron will be obtained out of 100 kg saffron flower.

There is no difference between Negin and Super Negin other than its stigma length and physical appearance. Notably, Super Negin Saffron coloring power is higher than Negin.



Sargol

Sargol saffron is shorter in size in comparison to Negin Type. In pure Sargol, the style is totally removed from red stigmas. Sargol Saffron and Negin saffron are alike in terms of quality and coloring power. Sargol saffron derives from Poushal saffron.

It is made from only undamaged red stigmas which are separated by hand during the harvest process. The white or yellow part of the stigma that extends into the head of the flower, called Khame, is removed.



Pushal

Pushal saffron is made from predominantly red stigma with small traces of white/yellow components at the tips. They typically contain 1-3mm of the white/yellow style.

As the red portion of the stigma is attached to the white/yellow style it is difficult to fake this type of saffron. However, the white/yellow component at the end of the thread does affect the colouring strength of the saffron and determines its overall quality grading.



Bunch ro Dasteh

Bunch Saffron, or locally known as Dasteh or Dokhtar-Pich, has a lower coloring power than All Red and Poushal Types. The reason is that bunch type associates with a lot of yellow styles attached to small stigmas, all threads wrapped like a cluster. The more style it contains, the less expensive it becomes in the market.

