



DIZBA

WHOLE EXTRACT **SAFFRON**

(Crocus sativus)

SAFFRON IS THE WORLD'S MOST EXPENSIVE SPICE, OWING TO THE LABOUR-INTENSIVE HARVESTING AND THE SMALL AMOUNT OF SAFFRON YIELDED FROM THE FLOWER SAFFRON CROCUS. THIS EXTRAORDINARY SPICE POSSESSES A WARM AND EXHILARATING AROMA AND FLAVOR, MAKING IT POPULAR IN MANY INTERNATIONAL CUISINES. THIS SPICE COMPRISES OF THREE MAIN COMPOUNDS; CROGIN, PICOCROGIN AND SAFRANAL. MODERN MEDICINE HAS EXAMINED AND CONFIRMED THE MEDICINAL BENEFITS OF SAFFRON'S CONSTITUENT COMPOUNDS.



For more information, contact us at:

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SAFFRON WHOLE

Extract

What is Saffron?

Saffron is the most valuable spice in the world. The spice originates from a flower called crocus sativus commonly known as the "saffron crocus." It is believed that saffron originated and was first cultivated in Greece, but today the spice is primarily grown in Iran, Greece, Morocco, and India. Saffron is extremely subtle and fragrant. The slightly sweet, luxurious taste is enigmatic meaning it's difficult to describe yet instantly recognizable in a dish.



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Why Saffron is so expensive?

Each flower produces only three threads (stigmas) of saffron, and it blooms for only one week during the year. The saffron must be harvested manually, further contributing to the spice's expensive status. It takes about 1,000 flowers to produce just one ounce of saffron.



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Saffron compounds:

Crocin	Responsible for colour
Safranal	Responsible for aroma
Picrocrocin	Responsible for flavor



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Industrial Usage of Saffron:

Saffron is consumed in various industries such as food, medicine and textile.

Row	Industries	Usage	
1	Food industry	As food additive to diffuse colour and taste	
2	Textile industry	To create Red colour in cotton and silk fabrics	
3	Pharmacology industry	Prevention, treatment and to control diseases	
4	Cosmetics industry	As an additive to cosmetics for color and fragrance	



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SAFFRON WHOLE Extract

Impressive Health Benefits of Saffron:

- A powerful antioxidant
- Reduces heart disease risk factors
- Improves mood and alleviates depressive symptoms
- Energizing
- Reduces menstrual pain and menopausal complications
- Improves sexual performance
- diabetes prevention
- Improves eyesight



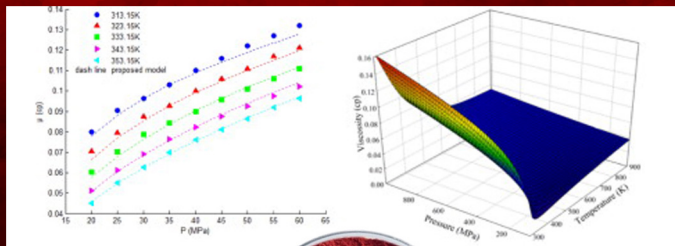
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SAFFRON WHOLE Extract

What is Extract?

Pure saffron extract is a product that is derived by Co₂ extraction supercritical technology. This technology can be used to isolate and extract any of the three main constituent compounds of saffron, including crocin (saffron color agent), picrocrocin (saffron flavor agent), and safranal (saffron aroma agent).



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Extract

Co2 supercritical technology gives the ability to supply different percentages of saffron's constituent compounds in the form of powder, meaning bespoke extraction can be used to tailor for the needs of different industries.

Each 1 kg of our saffron extract is equivalent to 5 kg of saffron, and has the ability to dissolve in hot and cold water.



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SAFFRON WHOLE Extract

The advantage of using saffron extract instead of saffron strands:

More potent color, taste and aroma

Consistency of quality in production times

Long shelf life of saffron extract in the products of various industries

High temperature resistance

Persistence of aroma and flavor strength in low-temperature products such as ice cream

Direct use in the final product

Being affordable



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SAFFRON WHOLE

Extract

The advantage of using saffron extract instead of saffron strands:

A smaller quantity of extract produces the same result as a much higher volume of saffron strands

reducing the amount of Aflatoxin in the final product, which plays a key role in product quality

Easy and safe storage

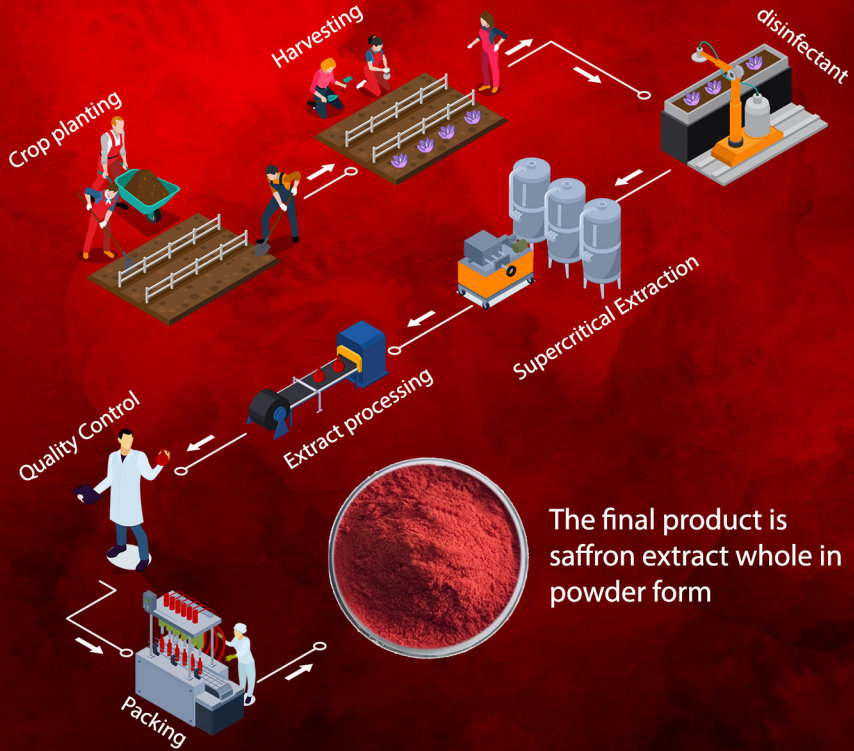
Easy shipping



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SAFFRON WHOLE Extract



Help prevent
cancer



Increase eye
light



Prevention of
Alzheimer's and
forgetfulness



Help to increase
sexual power



Help to improve
the symptoms
of "PMS"



Help to cure
depression



Heart
booster



Application in
cosmetics industry



Prevent
presbyopia



food and
pharmaceutical
supplements

Storage Conditions & shelf life:

- Recommended storage temperature 2-8° C.
- Moisture sensitive, light sensitive.
- Shelf life is 10 years in good conditions.



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SAFFRON WHOLE Extract



Can be ordered in 1 kg, 5 kg and 20 kg packages



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Extracting of Saffron
in High Purity

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