



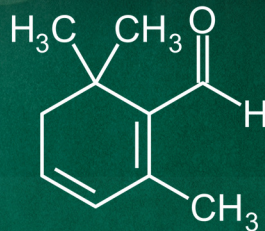
DIZBA



SAFFRON SAFRANAL

(Crocus sativus)

SAFRANAL IS AN ORGANIC COMPOUND ISOLATED FROM SAFFRON, THE SPICE CONSISTING OF THE STIGMAS OF CROCUS FLOWERS (CROCUS SATIVUS). IT IS THE CONSTITUENT PRIMARILY RESPONSIBLE FOR THE AROMA OF SAFFRON.



For more information, contact us at:
INFO@DIZBA.CA

SAFFRON SAFRANAL

Extract

Safranal, the main component of Crocus sativus essential oil, is thought to be the main cause of saffron's unique odor. It is now approximately eighty years since this compound has been discovered and different scientific experiments have been done to examine its biological and pharmacological properties. Safranal's effects have captivated scientists and an increasing number of papers have been published exploring its neuropsychological effects.

Sativus, a member of the Iridaceae family, commonly known as saffron, has been widely used as an aphrodisiac, antispasmodic and expectorant in folk medicine. The pharmacological effects of aqueous or alcoholic extracts of Sativus stigmas have been described in many scientific papers. These include a wide spectrum of properties.



For more information, contact us at:
INFO@DIZBA.CA



SAFFRON SAFRANAL

Extract

The pharmacological properties of safranal include anticonvulsant, antidepressant, antinociceptive and anti-inflammatory, antioxidant, acetylcholinesterase inhibiting, antitussive, reducing withdrawal syndrome, improving male erectile dysfunction, enhancing spatial cognitive abilities after chronic cerebral hypoperfusion, hypotensive and antisolar properties. According to chemical analysis, more than 150 chemicals are present in saffron stigmas, yet all these pharmacological effects have been attributed to saffron's main chemical compounds. These are crocin, picrocrocin and safranal which are responsible for saffron exclusive color, taste and odor.



For more information, contact us at:

INFO@DIZBA.CA



SAFFRON SAFRANAL

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).



For more information, contact us at:
INFO@DIZBA.CA



SAFFRON SAFRANAL

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.



For more information, contact us at:
INFO@DIZBA.CA



SAFFRON SAFRANAL

Extract

Saffron compounds:

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



For more information, contact us at:
INFO@DIZBA.CA



SAFFRON SAFRANAL

Extract

Due to the recognition of saffron in global markets as a healthy and valuable commodity, the consumption of this spice has increasingly become more common. Safranal, which carries the aroma of saffron, is a suitable option for creating the aroma of saffron in the food industry with bespoke purity levels.



For more information, contact us at:
INFO@DIZBA.CA



SAFFRON SAFRANAL Extract

Today's cosmetic consumers prefer products with herbal or natural ingredients, due to the notion that herbal cosmetics are safer in long-term use. Therefore the use of saffron's derivative extracts such as safranal fit this new global consumer trend.



For more information, contact us at:
INFO@DIZBA.CA



SAFFRON SAFRANAL

Extract

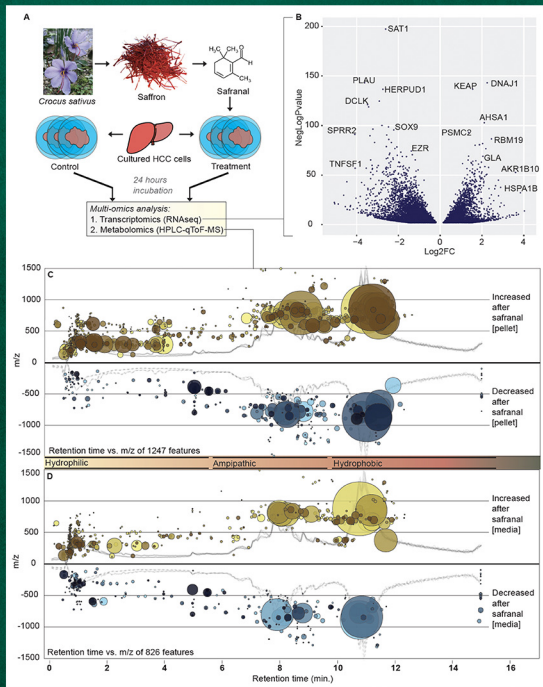
Saffron has many pharmaceutical applications, such as use in dry eye medicine, use in anti-cancer medicine, helping to reduce period pain in women, strengthening the heart and blood vessels, and helping with depression.



For more information, contact us at:
INFO@DIZBA.CA



SAFFRON SAFRANAL Extract



For more information, contact us at:
INFO@DIZBA.CA



SAFFRON SAFRANAL

Extract



For more information, contact us at:
INFO@DIZBA.CA



SAFFRON SAFRANAL

Extract



For more information, contact us at:
INFO@DIZBA.CA



SAFFRON SAFRANAL

Extract

The advantage of using safranal extract instead of saffron strands:

- More potency of color, taste and aroma
- Consistency of quality in production times
- Long shelf life of saffron extract in 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
- The release of substances and the power of absorption of healing molecules
- Easy and safe storage
- Easy shipping



For more information, contact us at:
INFO@DIZBA.CA





Extracting of Safranal in High Purity

www.dizba.ca



More information us
INFO@DIZBA.CA