



Safrancino

A blossom's gold.
A flavour of your Soul.

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Saffroncino

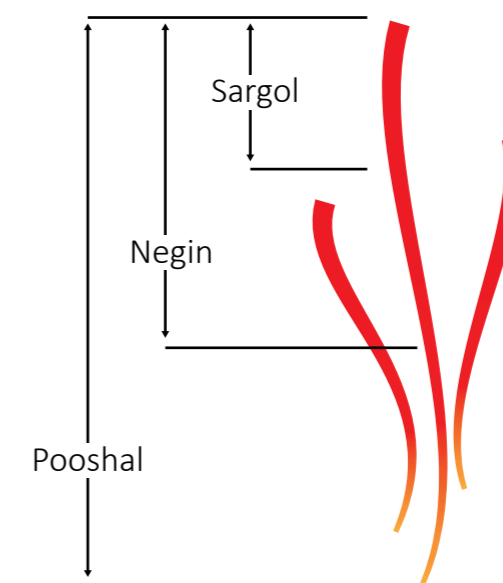
About us

A BLOSSOM'S GOLD. A FLAVOUR OF YOUR SOUL.

Saffron, the gold of Persia, is a unique, exclusive spice to which we are passionately dedicated. It has an unmistakable exotic note, seduces the senses and invites us on a culinary journey to the Far East. But tastes are known to be different- saffron is rarely used in Western cultures. Wrongly, as we think.

We at Saffroncino have made it our mission to combine the tastes of two cultures- oriental spices meet European cuisine. Therefor we create unique products that combine western and oriental cultures to become a true explosion of taste.

As a young and dynamic company, we develop creative, tasty and also healthy products that, in addition to their exclusivity, have one thing in common - that delicious touch of fine saffron.



Origin and History of Saffron

For thousands of years, Saffron has been used in a variety of ways. For a long time it was assumed that the Orient was the home of the noble spice, but today researchers assume that the Greek island of Crete is the actual home of saffron. More than 3500 years old frescoes, which can be assigned to the Minoan culture, prove the use of the plant on the island. But saffron, which at that time still had the Latin name “*Crocus sativus*” (in Greek “*crocus*”), quickly found its distribution. In particular the Phoenicians traded with the spice in the Mediterranean region, and saffron was already considered a real luxury item in ancient times. The ancient poet Homer wrote that the population was willing to pay any price for saffron.

Saffron in the Ancient Orient

As a result of the brisk trade in antiquity, saffron came to the ancient Orient and was used in many ways. The noble yellow threads were not only used to refine delicious dishes- especially rice dishes- but saffron was also used to prepare precious balsams and oils. Because of its healing properties, saffron was also found in ointments and medicines.

And there was another property that made the spice a popular luxury item even in antiquity: its bright yellow color, which was used in the ancient Orient to dye shawls, veils and fabrics and, in particular, valuable ruler’s garments.

Saffron in the Middle Ages

In the early Middle Ages, oriental trade expanded into the Mediterranean. This established the Arabic name “*za’farān*”, from which the term saffron used today comes from. It was not just taste and color that made saffron a coveted luxury item in medieval Europe. Its health effects have also been used in many ways. Medieval anecdotes also tell of the intoxicating effects of saffron. In the Middle Ages, saffron was traded at three times the price of pepper- and this was already considered extremely expensive and luxurious.

Today, like many other spices, pepper is part of everyday products that have long since lost their exclusivity. Saffron, however, still stands for pure luxury and uniqueness today.

01

The Gold of Persia

02

Culinary Delights with a High Level of Responsibility

Our saffron is only made from the first flowers of the saffron crocus, which is traditionally grown in the Persian highlands. The cultivation of the sensitive plants is demanding, the harvest and processing are done entirely by hand. The result is a product of outstanding quality, which can be recognized by the nature of the individual saffron threads. The intense, deep red color is a sign of the typical, unique aroma.

We are aware of our responsibility in every phase of the production process and always pursue the requirement for sustainability and the highest quality: from production to sales. From the preparation of the arable land to the cultivation and harvest, which takes place in compliance with the highest quality standards, to gentle processing and careful packaging, all processes are monitored and controlled by our local team.

In this way, we can guarantee that our high-quality range is produced in accordance with German food law under the strictest requirements and constant quality assurance. We also take our social responsibility into account. Our products meet our high sustainability requirements. Local farmers who supply us with the delicious saffron work under the best possible conditions and receive fair pay. In this way, we guarantee our customers luxury that they can enjoy with a clear conscience.



ISO 1:2011-3632
ISO 10004:2018
ISO 45001:2018
ISO 22000:2018
ISO 14001:2015





03 Saffron as a Spice

The Taste of Luxury

Did you know that saffron is a type of crocus that shows its beautifully purple flower in autumn? In the flowers there are the so-called styluses, which have an aromatic and sweet scent and are dried for use. Around 150,000 to 200,000 flowers are required for one kilogram of saffron spice. This corresponds to a cultivated area of about one hectare of land.

Mechanical harvesting is impossible. Each saffron flower has to be picked by hand. A picker manages an average of 70 flowers per day. If you consider that the harvest is only possible during the flowering period in autumn, it becomes understandable why saffron is the most expensive and therefore most luxurious spice in the world.

Iran today produces around 90 percent of the saffron spice. That is why ancient Persia is now considered the cradle of “red gold”. Traditionally, rice dishes in particular are refined with saffron.

The Fine Note

Saffron has a surprisingly bitter-tart to pungent taste. But used in the kitchen in small doses the spice shows only a light, exquisite note. However, it is the unique scent in particular that ensures that saffron gives every dish an extraordinary aroma. Saffron also contains bitter substances that complement and intensify the taste of other spice components. The carotenoids it contains cause the characteristic gold color. This can be intensified by pulverizing the saffron in a mortar, for example.

Saffron does not only develop its unique aroma in rice dishes. The fine, bitter taste and the exotic aroma give many other dishes and drinks such as teas and mixed drinks that special taste. Saffron can even add a very special touch to desserts.

The bright red saffron threads also have an appealing look and are therefore often used to decorate food and fine drinks.

So that the aromatic scent is not lost, saffron should never be boiled for a long time, but preferably only added to the dish at the end of the preparation.

04 Precious Medicinal Plant

Saffron as Medicine of the Ancient Orient and Nowadays

There are stories and myths not only about the color and taste of saffron. In the ancient Orient, the spice has been used as a medicine for thousands of years. Even today, saffron is valued for its diverse health effects. Around 300 different ingredients have a positive effect on body and soul. Saffron is used for digestive and stomach problems, for example. It can have a tonic effect on the stomach, relieve gas and stimulate the appetite.

Researchers have also found saffron to have general pain-relieving and anti-inflammatory effects, so that the spice can help alleviate or even cure many ailments. Soothing effects have been found, for example, in diseases of the respiratory system. Breathing difficulties caused by asthma or a persistent cough can be alleviated or corrected in this way. Even with very strong coughs and infectious whooping cough, symptoms can be relieved from the use of saffron.

Other positive effects have also been observed with cardiovascular problems, even epileptic seizures are treated with medicines containing saffron. The health of our liver also benefits from the bitter substances it contains. Saffron continues to be used to lower high blood pressure and cholesterol. Saffron relieves menstrual cramps and - as was already known in antiquity - it is a natural treatment option for potency problems as well as a possible use as an aphrodisiac. Saffron can even help to alleviate the treatment of premenstrual syndrome (PMs).

Effect on the Nervous System

Thanks to its versatile ingredients, saffron has a beneficial effect, especially on the nervous system. The application can increase learning and memory. The mood-enhancing effect of saffron is repeatedly confirmed, which is why it also has a soothing effect on depressive moods and depression.

Thanks to its versatile health effects, saffron is more than just a spice - it is wellness for body and soul.



Our Products

Organic Saffron
Sargol Saffron
Negin Saffron
Saffron Secco
Fiore Di Sale
Hummus Saffron
Hummus Truffle and Saffron
Pesto made from tomato, ricotta and saffron



Organic Saffron

This quality has according to.
ISO-Norm 3632-2

Our Negin Saffron is also available in best organic quality. Ecologically cultivated in the Persian highlands and strictly controlled according to German food law, we use only the first flowers of the organic saffron crocus, whose red threads have the typical, intensive aroma. Because of its bright colour and length, our Organic Negin Saffron is particularly suitable for decorating food and fine drinks. Highest quality is our claim for our organic products and all others.





Organic Saffron

It doesn't always have to be much, but still good. The small packets of our organic saffron in the best organic quality give everyone the opportunity to try it out and be aware of what they are doing.

Item code : 1006

Package: 6 x 1g



Organic Saffron

Organic quality and sustainability are values that are also becoming increasingly important in professional gastronomy. It is important to us to be able to meet our own demands in the kitchen down to the last ingredient especially when this ingredient is the most precious spice in the world.

Item code: 1007

Package: 6 x 5g

Sargol Saffron

This quality has according to.
ISO-Norm 3632-2

For the Sargol Saffron, which is traditionally grown in the Persian highlands, only the first flowers of the saffron crocus are picked by hand. The elaborate processing is also done by hand, making saffron a particularly valuable spice. It is characterized by its strong aroma and its intense color.





Sargol Saffron

Best suited for all those who want to be convinced of its outstanding quality or give their friends something special to try.

Item code: 1000

Package: 6 x 1g

Sargol Saffron

For those who like to cook with the gold of Persia and prefer our Sargol Saffron, our medium sized packages are ideal.

Item code: 1001

Package: 6 x 2g



Sargol Saffron

If you use a lot of saffron in the kitchen, it is best to fall back on our large packets for the catering trade or ambitious extended families.

Item code: 1002

Package: 3 x 5g





Sargol Saffron

Item code: 1017
Package: 20 x 0.5g



Negin Saffron

This quality has according to.
ISO-Norm 3632-2

The threads of Negin Saffron are harvested by hand. Due to the unique length and thickness of its threads it creates a very intense aroma during processing. Because of its bright color and length, the Negin Saffron threads are particularly suitable for decorating food.



Negin Saffron

If you have never cooked, baked or decorated with negin saffron before, you don't need to worry about our small packages; we guarantee that it will be used up faster than you think.

Item code: 1003

Package: 6 x 1g

Negin Saffron

If you like to please yourself and others with beautifully decorated drinks or food, you can be sure to get your money's worth with our medium-sized packets.

Item code: 1004

Package: 6 x 3g



Negin Saffron

Professional chefs and bartenders, who use special and high-quality products such as the negin saffron when choosing their ingredients, are happy that we offer the large packages.

Item code: 1005

Package: 3 x 10g



Only on Request



NEGIN Saffron

Item code: 1018
Package: 24 x 0.5g



NEGIN Saffron

Item code: 1019
Package: 12 x 1g

Gift Box

The Safrancino Gift Box is probably the most elegant entry into the golden world of saffron. Discover the flavour of your soul and let yourself be inspired by our selected products. You can expect a 3g pack of the finest Negin Saffron and a high-quality, hand-carved wooden pestle for processing the precious crocus threads. Due to their unique length and thickness they are also wonderfully suited for decorating your food and drinks. Their intense aroma and the bright red colour appeal to all senses.



Gift Box

In addition, you will receive a 125g jar with a product of your choice: whether Safron Hummus, Truffle, Saffron Hummus or Tomatoes, Ricotta, Saffron Pesto each of our finely tuned compositions tastes delicious and is guaranteed to be something you and your friends will soon be delighted with. In our gift box, oriental spice meets European cuisine: that is our mission.

Gift box includes:

3g Negin Saffron, 1 Wood mortar,

1 Pesto oder, 1 Hummus

Item code: 1008





Negin Saffron

Item code: 1502

100 g

Sargol Saffron

Item code: 1501

100 g



Negin Saffron

Item code: 1505

500 g

Sargol Saffron

Item code: 1503

500 g



Fiore Di Sale

Our Fiore Di Sale consists of high-quality and hand-harvested salt, which is extracted from the Italian sea salt flower and refined with our finest saffron. You will find a total of 0.6 g saffron per 100 g salt. Taste it as an excellent spice on your meat, use it for refining a fish dish or take it as an ingredient in a self-made extraordinary herb butter. You will taste the high quality. Refinement has never been so easy.

Item code: 1009

6 x 100 g



Fiore Di Sale (tonka bean, saffron)

Our Fiore Di Sale extracted from the sea salt flower meets the highest quality standards. The pure taste of the hand-harvested salt combined with tonka bean and a total of 0.6 g saffron (per 100 g salt) is perfect for refining almost all dishes. This spice is also convincing due to its intense color. Salt is not just salt - see for yourself!

Item code: 1010

6 x 100 g



Fiore Di Sale

(olive, garlic, lemon, turmeric, Saffron)

More than just salt – an explosion of taste: Our Fiore Di Sale (from the Italian sea salt flower) with olives, garlic, lemon, turmeric and saffron combines exciting flavors to a perfect composition that gives a special touch to every dishes. There is no less than 0.6 g of saffron per 100 g of salt.

Item code: 1011

6 x 100 g



No preservative
Without dyestuff
Only natural ingredients
Glutenfree

Hummus

Hummus with saffron

An oriental specialty with the exclusive taste of finest saffron. Our hummus is made exclusively from high-quality and selected natural ingredients. Chickpeas, sesame seeds and no less than 0.25 g of aromatic saffron combine to create an extraordinary taste experience.

As a natural product, this specialty gains in taste and color over time. Enjoy our hummus as a delicious spread with bread or as a refinement for fine sauces and special dishes.

Item code: 1012

8 x 125 g



ISO 9001 / UNI EN ISO 9001:2015



Hummus with truffle and saffron

Taste the magic of the Orient in this extraordinary product. Our hummus is a delicious combination of chickpeas, sesame, exquisite summer truffles and no less than 0.25 g of finest saffron. As all our products, we only used high-quality, selected products from nature for this delicacy. Handpicked and carefully prepared, the result is an oriental specialty that can be used as a spread for bread or as refinement for sauces and other dishes, causing explosions in taste.

Item code: 1013

8 x 125 g



ISO 9001 / UNI EN ISO 9001:2015



Pesto

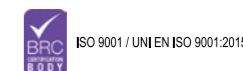
No preservative
Without dyestuff
Only natural ingredients
Glutenfree



Pesto made from tomato ricotta and saffron

The taste of the south and a touch of the Orient combine to create a refined taste experience. Our pesto is the perfect combination of sun-ripened tomatoes, creamy ricotta and 0.25 g of finest saffron. All ingredients are of the highest quality and full of flavor. Without chemical additives, the pesto offers you the pure aroma of nature- both as a light spread (e.g. for bruschetta) and as a refinement of delicious pasta and rice dishes or as a sauce for fish or meat.

Item code: 1014
8 x 125 g





Saffron Secco

Special moments deserve exceptional enjoyment - which is best shared with equally exceptional people. Please your palate with this wonderful sparkling, lively Secco. Refined with high-quality saffron extract this Secco creates a real taste explosion. Let yourself be seduced by the gold of the Orient and enjoy our Saffron Secco, best pure on ice or as that little extra for your cocktail creations.

Item code: 1015
6 x 750 ml



Saffron Secco alcohol-free

Sparkling, tart and full of flavor, this is how our Safran Secco presents itself in its alcohol-free version. With 0.0 percent alcohol, our high-quality product leaves no lack of taste or exclusivity. This is ensured by the extraordinary aroma of the high-quality saffron extract, which pleases your tongue with a touch of the Orient. The best way to enjoy our Secco is pure on ice or as a refined addition to extraordinary cocktails.

Item code: 1016
6 x 750 ml