

SAFFRON THREADS

Description	Dried and whole stigmas of the saffron flower (<i>Bot. Crocus Sativus L.</i>). Saffron in filaments.																																				
Origin	Spain																																				
Shelf life	In proper storage conditions: 3 years																																				
Storage	Keep in original packaging, tightly closed, in cool, dry conditions, away from direct sunlight and strong odours.																																				
Use	In cookery, fragrance, dye and medicinal products																																				
Packaging	Plastic boxes: 0,5g - 1g - 2g - 4g - 5g - 8g - 10g; Glass jars: 0,5g - 1g - 2g - 3g - 5g, Metal tins: 10g - 20g - 25g / 1 Oz and 2 Oz																																				
Quality Control	Product manufactured and packed with the highest qualities of saffron, following the Health and Traceability procedures and HACCP control.																																				
R.S.I.	24.001818/A																																				
Physico-Chemical and Organoleptic Characteristics	<table border="1"> <tr><td>Moisture (%)</td><td>8,3</td></tr> <tr><td>Total Ashes (%)</td><td>5</td></tr> <tr><td>acid insoluble ash (%)</td><td>0,2</td></tr> <tr><td>Crocinas: A (1%/1cm) 440 nm</td><td>249,8</td></tr> <tr><td>Picrocrocina: A (1%/1cm) 257 nm</td><td>86,3</td></tr> <tr><td>Safranal: A (1%/1cm) 330 nm</td><td>27,1</td></tr> <tr><td>Color</td><td>Dark and bright red</td></tr> <tr><td>Odor</td><td>Intense and sweet</td></tr> <tr><td>Taste</td><td>Slightly bitter</td></tr> </table> <table border="1"> <tr><td>Amaranth</td><td>Absence</td></tr> <tr><td>Azorubine</td><td>Absence</td></tr> <tr><td>Orange II</td><td>Absence</td></tr> <tr><td>Ponceau 4R</td><td>Absence</td></tr> <tr><td>Roceline</td><td>Absence</td></tr> <tr><td>Quinoline Yellow</td><td>Absence</td></tr> <tr><td>Sunset Yellow</td><td>Absence</td></tr> <tr><td>Tartrazine</td><td>Absence</td></tr> <tr><td>Yellow 2G</td><td>Absence</td></tr> </table>	Moisture (%)	8,3	Total Ashes (%)	5	acid insoluble ash (%)	0,2	Crocinas: A (1%/1cm) 440 nm	249,8	Picrocrocina: A (1%/1cm) 257 nm	86,3	Safranal: A (1%/1cm) 330 nm	27,1	Color	Dark and bright red	Odor	Intense and sweet	Taste	Slightly bitter	Amaranth	Absence	Azorubine	Absence	Orange II	Absence	Ponceau 4R	Absence	Roceline	Absence	Quinoline Yellow	Absence	Sunset Yellow	Absence	Tartrazine	Absence	Yellow 2G	Absence
Moisture (%)	8,3																																				
Total Ashes (%)	5																																				
acid insoluble ash (%)	0,2																																				
Crocinas: A (1%/1cm) 440 nm	249,8																																				
Picrocrocina: A (1%/1cm) 257 nm	86,3																																				
Safranal: A (1%/1cm) 330 nm	27,1																																				
Color	Dark and bright red																																				
Odor	Intense and sweet																																				
Taste	Slightly bitter																																				
Amaranth	Absence																																				
Azorubine	Absence																																				
Orange II	Absence																																				
Ponceau 4R	Absence																																				
Roceline	Absence																																				
Quinoline Yellow	Absence																																				
Sunset Yellow	Absence																																				
Tartrazine	Absence																																				
Yellow 2G	Absence																																				
Microbiological Characteristics	<table border="1"> <tr><td>E. coli (ufc/g)</td><td>< 10</td></tr> <tr><td>Salmonella/ 25g</td><td>Absence/25g</td></tr> <tr><td>Clostridium S-R (ufc/g)</td><td>< 10</td></tr> </table>	E. coli (ufc/g)	< 10	Salmonella/ 25g	Absence/25g	Clostridium S-R (ufc/g)	< 10																														
E. coli (ufc/g)	< 10																																				
Salmonella/ 25g	Absence/25g																																				
Clostridium S-R (ufc/g)	< 10																																				
Manufacturer	<p>EUSTAQUIO ABAD GUERRA C/ Travessia, 26 bajo izquierda 03660 Novelda, Alicante, SPAIN Tel. +34 865 772 500 - Cel. +34 659 585 657 Fax +34 865 772 502 Web: www.benbogourmet.com</p>																																				

Relevant legislations	R.D. 2242/1984 Technical and Health Regulation for the manufacturing, export and trade of spices and seasonings (and their modifications). Order June 30 th 1988. Quality regulations for the Saffron export trade
-----------------------	--

ALLERGENS			
	TYPE OF ALLERGEN	NO	YES
1	Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof, incl. hydrolyzed wheat protein		
2	Crustaceans and products thereof		
3	Fish and products thereof		
4	Eggs and products thereof		
5	Peanuts and products thereof		
6	Soybeans and products thereof		
7	Milk and products thereof (incl. lactose)		
8	Nuts i. e. Almond (<i>Amygdalus communis</i> L.), Hazelnut (<i>Corylus avellana</i>), Walnut (<i>Juglans regia</i>), Cashew (<i>Anacardium occidentale</i>), Pecan nut (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nut (<i>Bertholletia excelsa</i>), Pistachio nut (<i>Pistacia vera</i>), Macadamia nut and Queensland nut (<i>Macadamia ternifolia</i>) and products thereof		
9	Celery and products thereof		
10	Mustard and products thereof		
11	Sesame seeds and products thereof		
12	Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂		
13	Lupin and products thereof		
14	Mollusc and products thereof		

** All the information we provide here is based on our current state of knowledge*