

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>255,8</td></tr> <tr><td>Picrocrocina: A (1%/1cm) 257 nm</td><td>92</td></tr> <tr><td>Safranal: A (1%/1cm) 330 nm</td><td>33,5</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 | 255,8 | Picrocrocina: A (1%/1cm) 257 nm | 92 | Safranal: A (1%/1cm) 330 nm | 33,5 | 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 | 255,8 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Picrocrocina: A (1%/1cm) 257 nm | 92 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Safranal: A (1%/1cm) 330 nm | 33,5 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 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*