

SAFFRON La MANCHA SPANISH SELECT

“THE GATHERING OF SAFFRON” Saffron Thread Select Grade

Product Sku: inv-SA1G

Product Origin: Spain



Saffron is completely suitable for human consumption in accordance with EU Regulation of food products & Spanish food law.

Physical Characteristics

Results

Aspect	Stigmas of the plant <i>Crocus sativus Linnaeus</i> , dried and trumpet shaped, serrated or indented at the distal end, free from any foreign materials. The stigmas may be isolated or joined in twos or threes at the end of a portion of the style, which is white/yellow in color.
Color	Dark red
Smell	Specific and persistent aroma, without anomalous notes
Taste	Bitter flavor, lightly piquant, spicy and penetrating.
Size	The length of stigmas is between 20 mm and 40 mm
Additives	Saffron does not contain any additive, and any natural or artificial colorant adding.

Chemical Characteristics	Results	Method of test	Limits
Moisture and volatile matter	7.4%	ISO 3632-2:2011. Clause 7	<12%
Total ash	5,1%	ISO 928:2009	<8%
Acid-Insoluble ash	0,6%	ISO 930:2009	<1%
Picrocrocine (taste-bitterness)	89.4	ISO 3632-2:2011. Clause 14	Min 70
Safranal (smell)	36.3	ISO 3632-2:2011. Clause 14	Min 20 Max 50
Crocine (colorina strenath)	247.8	ISO 3632-2:2011. Clause 14	Min 200
Artificial colorants: (Amaranth, Yellow 2G, Sunset Yellow S, Quinoleine Yellow, Azorubine, Orange 11, Ponceau 4R, Rocelline, Tartrazine)	Free	ISO 3632-2:2011. Clause 16	Free< MRPL
Artificial colorants: (ParaRed, Red Sudan I, II, III, IV, Red Sudan G, Red Sudan 7B)	Not detected	MET-47 internal HPLC/DAD	Not Detected
Mycotoxin s	Product does not contain any mycotoxins		
Pesticides	Not exceeding tolerances established by current legislation. Regulation (EU) No.396/2005		
Heavy Metals	In accordance with current legislation		
Microbiological Characteristics	Method of test	Results	Standard
Staphylococcus aureus	ISO 6888-1:2000	< 10	100 cfu/g
Escherichia coli	ISO16649/1:2001	< 10 cfu/g	1000 cfu/g
Salmonella	SAL/10	Absent	Absent in 25g