

# CONTEN

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**Advantages** 

Kiyasha

Iranian Saffron Saffron
Products
Shelf Life &
Storage

Packaging Solutions



Iran produces over 90% of the world's saffron, thanks to its ideal climate, high-altitude farms, and centuries of specialized cultivation. From the dry plateaus of Khorasan to the skilled hands of local farmers, every stigma is picked by hand and dried with precision. Iranian saffron is globally revered for its deep red threads, potent aroma, high crocin content (coloring strength), and consistent quality. This heritage product is more than a spice—it's a cultural jewel and premium ingredient in global cuisine and wellness.



At Kiyasha Trading, we specialize in exporting the finest Iranian saffron with full control from origin to shipment. Our saffron is sourced exclusively from the high-altitude fields of South Khorasan and Razavi Khorasan provinces—globally renowned for producing saffron with exceptional crocin (coloring power), safranal (aroma), and picrocrocin (flavor). Every stigma is handpicked, dried with precision, and laboratory tested to meet the stringent quality standards of international buyers. We offer a wide range of grades including Super Negin, Negin, Sargol, Pushal, and Powder, suitable for both retail and industrial applications.

Kiyasha provides complete flexibility in packaging and branding—from elegant glass jars and metal tins to vacuum packs and private-label retail boxes. Our operations are compliant with the highest food safety and documentation standards, including ISO 22000, HACCP, Organic (upon request), Halal, and full traceability documentation. We support clients with multilingual communication, tailored shipping logistics, and seamless documentation. Whether for luxury retail shelves or large-scale formulations, Kiyasha delivers premium saffron with professionalism, purity, and precision.

# Thread Saffron

# Thread saffronis

This group includes whole saffron threads used in culinary, retail, and premium applications.

Available in:

- Super Negin: Long, thick, deep red stigmas (highest quality).
- Negin: Standard high-grade saffron (long, clean threads).
- Sargol: Pure red stigma tips (shorter, strong color & aroma).
- Bunch (Dasteh): Traditional full-style saffron for bulk and ethnic markets.
- Packaging options: Stigmas with a portion of vellow style (aromatic and traditional).
- Available in: 0.5g, 1g, 2g, 5g, 10g retail units and 50g-500g bulk formats.





# **Powdered** Saffron

Finely ground saffron for culinary, foodservice, and industrial use.

Available in:

- Pure saffron powder: Laboratory-tested, 100% saffron.
- Fine or coarse grind: Based on application (instant release or slow infusion).
- Micronized saffron powder: Enhanced dispersibility in beverages and sauces.
- Bunch (Dasteh): Traditional full-style saffron for bulk and ethnic markets.
- Packaging: Food-grade pouches, sachets, sealed cans, bulk containers.
- Available in: 0.5g-5g sachets (retail) and 50g-1kg bulk bags.

# **Saffron Derivatives**

## Value-Added & Functional

Ready-to-use forms or processed saffron for industry or cosmetics.

Available in:

- Saffron extract (liquid): For beverages, cosmetics, food formulations.
- **Saffron spray:** Culinary or decorative use (on rice, pastries, chocolate, etc).
- **Saffron infusion:** Pre-extracted, easy-to-use form for chefs and baristas.
- **Custom blends or capsule forms:** On request for supplement/nutraceutical clients.
- **Packaging:** Dropper bottles, vials, HDPE food-grade containers.
- **Available in:** 10ml–250ml bottles and 1L–5L bulk formats (on demand).



# Shelf Life Overview & Storage Tips

Saffron is highly volatile and its aromatic compounds degrade quickly if exposed to light, air, or humidity. Properly stored saffron has a shelf life of 24–36 months, especially when kept in lightproof, airtight containers at 10–20°C. Retail saffron in small glass jars or metal tins can maintain visual appeal and integrity for up to 2 years if unopened.

For bulk users (pharmaceuticals, food processors, or cosmetics), we recommend:

- Dividing larger quantities into small vacuum-sealed pouches to reduce oxidation
- Cold storage below 10°C in low-humidity areas for longer-term stocks
- Avoiding refrigeration without controlled humidity (risk of condensation)
   Buyers in tropical climates should be advised to use double-layer packaging (aluminum foil + tin or glass) to prevent saffron degradation during long transit.

## Packaging Suggestions & Capabilities

Kiyasha provides a wide spectrum of packaging solutions for saffron, ranging from high-volume distribution to luxury gifting and retail. We guide each buyer to match packaging with end-market expectations:

#### **Retail / Supermarket:**

- Glass jars (1g, 3g, 5g) with premium labels.
- PET mini-containers in card sleeves.
- Transparent capsules or snap boxes (multi-gram packaging).

#### **Luxury & Gifting:**

- Metal embossed tins (1g-25g) with velvet lining.
- Wooden saffron boxes
- Gold foil-stamped cartons

### **Bulk & Food Processing:**

- 50g, 100g, 250g aluminum vacuum bags (foodservice).
- 1kg sealed pouches (lab-tested, moisture controlled).
- Custom bag-in-box format for re-exporters.

We provide full branding, bilingual labeling, barcoding, and regulatory compliance for your Country standards. Packaging materials can be food-grade recycled, eco-friendly, or premium gift-style, depending on your positioning.

We also provide packaging consultation for buyers looking to enter new channels, such as Amazon and other e-commerce platforms, foodservice and HoReCa (Hotel/Restaurant/Catering), airline and rail catering, vending machines, health food chains, pharmacy retail, travel retail (duty-free), gift and seasonal promotions, and subscription box services.



#### **Contact Information**

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For inquiries or to discuss partnership opportunities please do not hesitate to reach out!

