



Product Specification

Saffron

Item Number: 100185

Ingredients:	Pure Saffron Filaments
Botanical Name:	<i>Crocus sativus Linneus</i>
Country of Origin:	Spain
Appearance:	Burgundy-red stigma, between 15-40mm long
Flavor Profile:	Warm, floral, delicate earthy taste
Storage:	Cool and dry, away from direct light
Shelf Life:	Minimum 12 months under optimal conditions

Product Certifications:



Microbiological &
Chemical Properties

Parameters

Method

Coliform:	< 100,000 cfu/g	FDA BAM or AOAC Equivalent
E. Coli:	< 10 cfu/g or < 3 MPN/g	FDA BAM or AOAC Equivalent
Salmonella:	Negative/375g	FDA BAM or AOAC Equivalent
Moisture:	12% Maximum	

Revision date: 3/26/2024

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G. Depoe – Chief Operations Officer