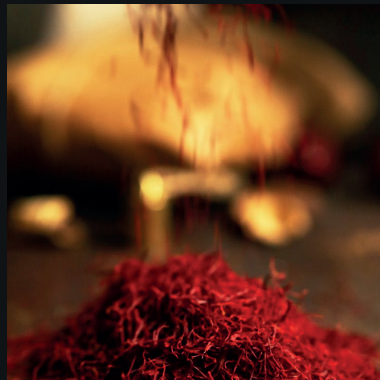




JEON

Since 1960



IRANIAN SAFFRON



Saffron is a spice derived from the flower of *Crocus sativus*, commonly known as the Saffron Crocus. The vivid crimson stigma and styles, or threads, are collected and dried for use primarily as seasoning and colouring agents within the food industry.

Although the origins of saffron are debated, evidence traces saffron to Iran.

The popularity of the Saffron Crocus slowly propagated from Iran, throughout Eurasia and later to parts of North Africa and North America.

SAFFRON TYPES & PRODUCTION



More than 150 types of Saffron exist in the world, however Iran's has developed a strong reputation as the home of the best types of saffron bulb, due to thousands of years of experience cultivating saffron, including farming experiments to ensure the best quality, colour, taste and aroma.

SAFFRON (BUNCH, POUSHAL, SARGOL & NEGIN)



We will now describe the production of different types of Saffron. As exemplified in the diagram, the parts of the Saffron stalk differ according to Saffron type.

The type of saffron is determined at the moment the stalk is separated. After detachment of the stalk, the stalk size and methods of dehydration, result in different

After detachment of stalk, the size of stalk and dehydrating methods reveals the different type of Saffron produced, for example, Poushal, Negin Poushal, Negin, Super Negin and Pressed Super Negin.

In recent years a majority of Saffron farmers prepare saffron using a dehydrator, foregoing traditional dehydrating methods.

SAFFRON TRADES



Due to its long, linear, visual stalk, Super Negin is now amongst the most expensive types of Saffron.

In summary, industrial dehydrating methods created better visuals for costumer but has no effect on the Saffron essence. In fact, in some cases, saffron dried with dehydrators have less aroma.

We share this information with colleagues so they can make the best choice, and take advantage of our expertise in Saffron farming, production and distribution.

HEALTH BENEFITS OF SAFFRON



Many studies - most of them small - suggest that saffron could boost your health or help with specific health issues. That research shows saffron could hold promise as a:

1. Antioxidant boost

Saffron, like many other herbs and plants, is rich in antioxidants. These substances help fight cell damage and may prevent cancer or other diseases. Research has also shown that the antioxidants in saffron may be healthy for your brain and nervous system.

2. PMS reliever

Premenstrual syndrome (PMS) can cause a variety of symptoms, from pelvic pain to acne breakouts. For many people, PMS impacts their mental health, causing anxiety, depression and mood swings. Some small research studies have found that saffron could improve PMS-related depression.

3. Weight loss aid

Losing weight can be hard, especially when your appetite seems to be working against you. One study on a group of women found that taking saffron helped them feel less hungry and snack less frequently.

4. Seizure treatment

Saffron is used as an anticonvulsant (anti-seizure) remedy in Iranian folk medicine. Some studies in biologic models show that it can shorten some types of seizures.

5. ED remedy

Erectile dysfunction (ED), the ability to maintain an erection, affects millions. And saffron could be a treatment for ED, according to some research.

6. Alzheimer's disease treatment

Saffron could be as effective as a prescription medication for treating mild to moderate Alzheimer's disease. There isn't a cure for Alzheimer's, but studies suggest saffron could help slow its progression and relieve symptoms.

7. Depression treatment

Depression is a mental health disorder affecting millions of people worldwide. Treatment may involve different types of therapy or medications. Some studies show that consuming saffron could help with symptoms of depression.

LUXURY PACKAGING



ORDERINGS

4.75 g

9.5 g

SUPERMARKET PACKAGING



WHOLESALE

IN - **5** KILLOS LOOSE PLASTIC BAGS

IN - **10** KILLOS LOOSE PLASTIC BAGS

IN - **20** KILLOS LOOSE PLASTIC BAGS

Email: saffron@leon1960.com

Phone : +98 912 112 0502
