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CUISINE



# *Premium gourmet Saffron*

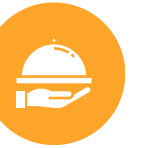
## AURAZAFRAN

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# AURAZAFRAN – SAFFRON CATALOGUE



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## TURKET SAFFRON

Presentations are tools that  
can be used as lectures.

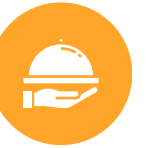


Aurazafran offers the world the highest quality and purest saffron, carefully cultivated in Turkey's fertile soil. With the "Made in Turkey" label, traditional production wisdom meets modern standards.

100% Pure and Natural

ISO and international quality certifications

Available for sale in US chains like Amazon, Walmart, and Target



# Health Benefits of Saffron

- Source of antioxidants → Protects cells from free radicals
  - Strengthens the immune system
  - Natural antidepressant effect → Balances mood, increases happiness hormone
  - Supports eye health (especially retinal protection)
  - Contributes to cardiovascular health
- Digestive system friendly







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# Saffron Production Process – “From Flower to Flavor”



## 1. Planting and Flowering

Saffron grows from *Crocus Sativus* bulbs.

The soil is prepared in late summer, and the bulbs are planted.

The flowers bloom for only 3–4 weeks in the fall.

## 2. Harvesting (Hand-Picking)

Saffron is one of the world's most labor-intensive plants.

Each flower produces only three stigmas (red threads).

Harvesting is done early in the morning, before sunrise to preserve the aroma and color.

## 3. Separation and Drying

The stigmas separated from the flowers are called "saffron threads."

After hand-separation, special drying techniques are applied.

The drying process enhances the aroma, color, and healing properties of the saffron.





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#### **4. Classification and Quality Control**

**Quality is measured according to the ISO 3632 standard.**

**At Aurazafran, we select only Grade A (Class I) saffron.**

**Color strength (Crocin), aroma (Safranal), and flavor (Picrocrocin) tests are performed.**

#### **5. Packaging**

**Dried saffron is packaged in airtight glass jars or luxury metal canisters.**

**Packaging is the most critical step in ensuring the product maintains its color, aroma, and flavor quality for long periods.**

**International hygiene standards are applied for food safety.**







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# Saffron Flower



Why Aurazafran?

A-Quality Saffron (ISO 3632 Class I)

Produced in Turkey, natural and sustainable

Compliant with US and European food standards

Premium packaging → Ready for Amazon & Walmart shelves

Both wholesale and retail sales models

7. Wholesale & Collaboration

Aurazafran is open to collaborations with distributors, wholesalers, and supermarket chains in the US and global markets.

Barcodes and UPC codes compatible with Amazon, Walmart, and Target

Private Label production options

Custom packaging for restaurant chains and food manufacturers





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# *Thank You*

## **Wholesale & Collaboration**

"Aurazafran – The Golden Key to Taste. Every grain is health,  
every color is happiness."

[www.aurazafran.com](http://www.aurazafran.com)

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