



ESPAÑA

Azafrán Oro Saffron

Can you imagine pulling tiny pistils out of 150,000 crocus flowers one by one? That is how many it takes to produce 1 kilogram of saffron! And it is all done by hand - just as it has been done for over 3,500 years. This delicate spice is used to give flavor, aroma and color to many wonderful traditional dishes including the increasingly popular Paella! Azafrán Oro has a UPC (power of coloration) of 247 (Grade 1 saffron must have a minimum of 190).

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