

## AZAFRÁN-ORO... Saffron



**Origin:** Packed in Barcelona, Spain

**Ingredients:** saffron

**FREE from:** preservatives, additives, GMO, trans-fat, refined sugar, gluten.

**Organic:** No

**Rooted Foods:** No



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### Did you know?

*Profile:* It takes over 150,000 crocus flowers to produce 1 kilogram of saffron! And it is all done by hand – just as it has been done for over 3,500 years. The La Mancha region of Spain is famous for its high quality saffron that is used to give flavor, aroma and color to many wonderful traditional dishes, including the increasingly popular Paella!

Today, the saffron market is filled with saffron from Spain, Turkey, and many countries of the Middle East. The important factor in determining quality is a saffron's power of coloration. According to the ISO normatives, grade 1 saffron has a power of coloration above 190 UPC (units of power of coloration). Azafrán-Oro regularly tests at over 240 UPC. The world renown chef Ferran Adria uses the Azafrán Oro saffron.

It is packaged in beautiful recycled glass jars and hand-sealed with wax.

*Note:* Although saffron cultivation does not use pesticides or chemical fertilizers, this product is very difficult to certify organic due to the cost to the small farmers who grow it.

### Resources Available

- downloadable shelf talkers
- sell sheets
- recipes

### Pack Info

MO102      0.8 gram jar  
UPC:        8 32942 00010 7  
Case size:    12

MO103      3 gram jar  
UPC:        6 66785 19003 1  
Case size:    5

MO501      1 oz tin  
UPC:        n/a  
Case size:    1

Recyclable:    yes  
Shelf life:     4 years