Spainproducts **from**Murcia

Instituto de Fomento de la Región de Murcia
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SPICESPAIN, S. COOP.

SPICE SPAIN
Tax ID Number: F73871188

It is a well known fact that best saffron in the world is produced in Spain.
Spice Spain is a family business that is proud of producing saffron in Spain.

There are many botanical varieties of saffron present in world trade.
But Spice Spain only cultivate the variety 'Crocus sativus L.'
The color, aroma and flavor of this variety are extraordinary.

This is confirmed by the satisfaction of our customers.
And so certify analytical results for classifying our saffron in the highest level of quality, according to ISO-3632 standard.

Address

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Contact

Francisco Torrecillas Martínez
Management Adjutant

Antonia Meroño Sánchez
Administrator

Sector: Various types of food products

Activity: Producer

Turnover: Under 60,000 euros

Employees: From 1 to 4

Export Volume: Under 30,000 euros

Export Countries: Argentina, Austria, Belgium, Canada, Denmark, France, Germany, Italy, Luxembourg, Switzerland, Taiwan, USA, United Arab Emirates, United Kingdom

Manufacturing Process

1- FLOWER HARVESTING
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Crocus bloom occurs in the first half of November.
In this brief interval are collected daily, with the first light of day, thousands of flowers of extraordinary beauty.
Harvests are by necessity a speedy affair: after blossoming at dawn, flowers quickly wilt as the day passes.
This work is very difficult and entirely manually, because there is still no farm machinery capable of such a delicate task without damaging the flowers where the queen of spices hides.
Cut flowers should be protected from the sun, rain and wind so the next phase: the peel.

2- PEELING
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Cut flowers in the morning must be treated the same afternoon. Is called peeling operation to extract the three stigmas (the three red strands) that each flower has.

Key Differentiating Features

- We don't use saffron from other countries.
  - We produce ecologic saffron with the highest quality.
  - We only pack on request and customer specifications.
    - We just address to the gourmet market, retailers aswell as private households.

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The stigmas should not break if a visually attractive product is intended.

This task requires patience, and is traditionally reserved for women, since their hands are often more skilled than those of men.

3- TOAST
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The process of toasting the stigmas of saffron is crucial in preserving and final quality of the spice. Something similar happens with coffee.

On the toasted considerably lowers moisture stigmas. And, of course, also its weight is lowered.

The toasted by expert hands, will determine the final levels of color, aroma and flavor of the spice.

4- CONSERVATION
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The toasted saffron is stored in wooden chests that preserve it from moisture and light.

Store at room temperature stays below 25 ° C.

5- PACKAGING
****

A container preserves and enhances the product, but so expensive. Is why the customer is free to choose the right container for the use and destination he wants give the saffron.

We only bottle saffron when the client has chosen the type of package he wants to receive. For each quantity ordered (1, 2, 5 or 10 grams) we offer various models of package with airtight jar.

But if the customer wants saffron loose will be supplied in sealed bags.

Products

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	Saffron threads Saffron Código Taric: 09102010 TARIC Denomination: Saffron (excl. crushed or ground)
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