



SAFFRON EXTRACT

OVERVIEW

This saffron extract contains raw saffron and is enhanced with flavouring agents. The extract gives the baked goods a classic taste of saffron and also beautiful colour. The paste with its threads in it is easy to dispense and it distributes easily regardless of its use.

Our saffron extracts are based on raw saffron of really fine quality. They are carefully tested in both our laboratory and by our taste panel. Through an extraction process, the over a hundred fragrances and aromas found naturally in saffron are enhanced, giving the extracts both intense colour and a natural and rich taste. Over the years, we have developed our saffron extracts to meet all kinds of needs and to create the absolute best products on the market. The crocus flowers and their pistils are picked by hand. It provides cleaner saffron and whole threads that are visible in the baked product.

Why choose our saffron:

- Our saffron is of the finest quality and is classified in Category 1.
- A low dosage is enough to get an excellent result.
- The extracts have a smooth texture that makes them easy to use and dose. They quickly dissolve in batter and dough.
- The baked goods get a beautiful golden yellow colour.
- We are so sure that you will be satisfied that we promise a taste guarantee.

Aromatic

PACKAGING

Code	Size	Type	Palletisation
	5 kg	Can	
	12 x 1 kg	Bottle	

**STORAGE**

Cool conditions 10-18 °C. Avoid direct sunlight.

**SHELF LIFE**

730 days

**TYPE**

Paste

**CATEGORY**

Saffron

**INGREDIENT
FEATURES**

Vegan

**FINISHED
PRODUCT**

Berliner, Biscuit, Buns, Cake,
Confectionery, Cookies, Croissant,
Cupcake, Dessert, Ice cream, Morning
goods, Muffin, Pound cake, Semlor,
Sponge cake, Sweet dough, Sweet
goods, Swiss roll

**BRANDS**

Aromatic

**FUNCTION**

Flavouring