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IRANIAN SAFFRON SPICE SUPPLIER

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We bring our SAFFRON directly from local farmers around IRAN. That's the only way we can guaranty and 100% make sure about its purity because we are responsible about 7000 years of Iranian culture because of our Job to represent most unique Iranian product to world-wide customers. All Products are picked by hand and dried in traditional way which keeps its quality last longer.





Please feel free to contact us via Abbaszade@e-olis.com – www.e-olis.com

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Please Note that saffron price can change sometimes daily.

IMAGE	DESCRIPTION OF GOODS	UNIT PRICE EUR EXW IRAN
	IRANIAN SUPER NEGIN SAFFRON SPICE	1260 EURO PER KG
	IRANIAN NEGIN SAFFRON SPICE	1110 EURO PER KG
	IRANIAN A GRADE SARGOL SAFFRON SPICE	985 EURO PER KG
	IRANIAN SECOND GRADE SARGOL SAFFRON SPICE	885 EURO PER KG

For latest update please contact us via Abbaszade@e-olis.com

WHAT MAKES SAFFRON A GOOD SAFFRON?

BITTER TASTE

1

Pick up a few strings of saffron first, you should sense some bitter taste right after a second of chewing it!

SLOW COLOR SPREADS

2

Organic saffron never spreads color in a flash (especially turning to red color should take around 15mins)

IT'S NOT OILY!

3

Put small amount of saffron string into a paper piece and push! You shouldn't see any oil extracted on the paper

Price Quotation
February 2019

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