



“Afghanistan’s red gold
‘saffron’ termed world’s
best”

Prepared By: Harir Saffron Development Team



General Information about Saffron

Saffron is a spice derived from the flower of *Crocus sativus*, commonly known as the saffron crocus. The vivid crimson stigma and styles used as coloring, aromatic and seductive essence in Classic Greece and Egypt to remedy sleeplessness and reduce hangover caused by wine, and perfume bathing, and as an exotic aphrodisiac spice.

Snowy cold up to -18°C , mild winter, hot up to 40°C and dry summer, the altitude of 1000m above sea level makes Afghanistan one of the best countries in the world for Saffron agriculture; recently with the export of 12.8% of world market share made Afghanistan third in the ranking of Saffron Production.

Saffron being a labor-intensive harvesting corps, which requires some 200,000 saffron stigmas to be hand-picked from 70,000 crocus flowers for each 1 pound (0.45 kg) of exotic saffron spice.

Saffron Usages



Spice or coloring in food preparation and Saffron tea

The spice is widely used as a natural food additive for the coloring and flavoring of foods and beverages, and its coloring properties are attributed mainly to water-soluble carotenoids derived from crocetin metabolites named crocins.



Materials in pharmaceutical, cosmetic and perfume industries

Saffron has a wide range of usefulness in medicine, cosmetics, and coloring industries; also, it can be used for new drug designs.



Dye material in textile production

Saffron is a fugitive dye, and to keep the color, the léine will have to be boiled with a few grains of saffron every once in a while to keep it bright. The finished saffron léine and Shinrone gown.

Afghanistan Saffron

In some parts of Afghanistan, saffron has been highly successful. Well suited to the climate and environment, this exotic spice has established itself amongst farmers, private companies, traders, and buyers as an excellent income generation opportunity.

In 1998, Afghan farmers established saffron trials with four local farmers in semi-arid villages of Pashtoon Zarghon District of Herat Province. By 2007, due to good results and high returns, more than 300 farmers are growing saffron in this district.

In 2020, According to the Afghanistan Chamber of Commerce, Afghanistan exported 25 tons of saffron to the world spice market.

Afghanistan Saffron is No. 1 in the world

<https://www.arabnews.com/node/1602281/world>

Afghan saffron is granted the Diamond Taste Award by the International Taste and Quality Institute

<https://www.ottawa.mfa.af/news/the-afghan-saffron-is-granted-the-diamond-taste-award-by-the-international-taste-and-quality-institute.html>



Types of Afghan Saffron



Super Negin

Super Negin Grade Saffron is the world's most desired and expensive spice. It is commonly used in cooking, baking, medical, and holistic purposes.



Negin

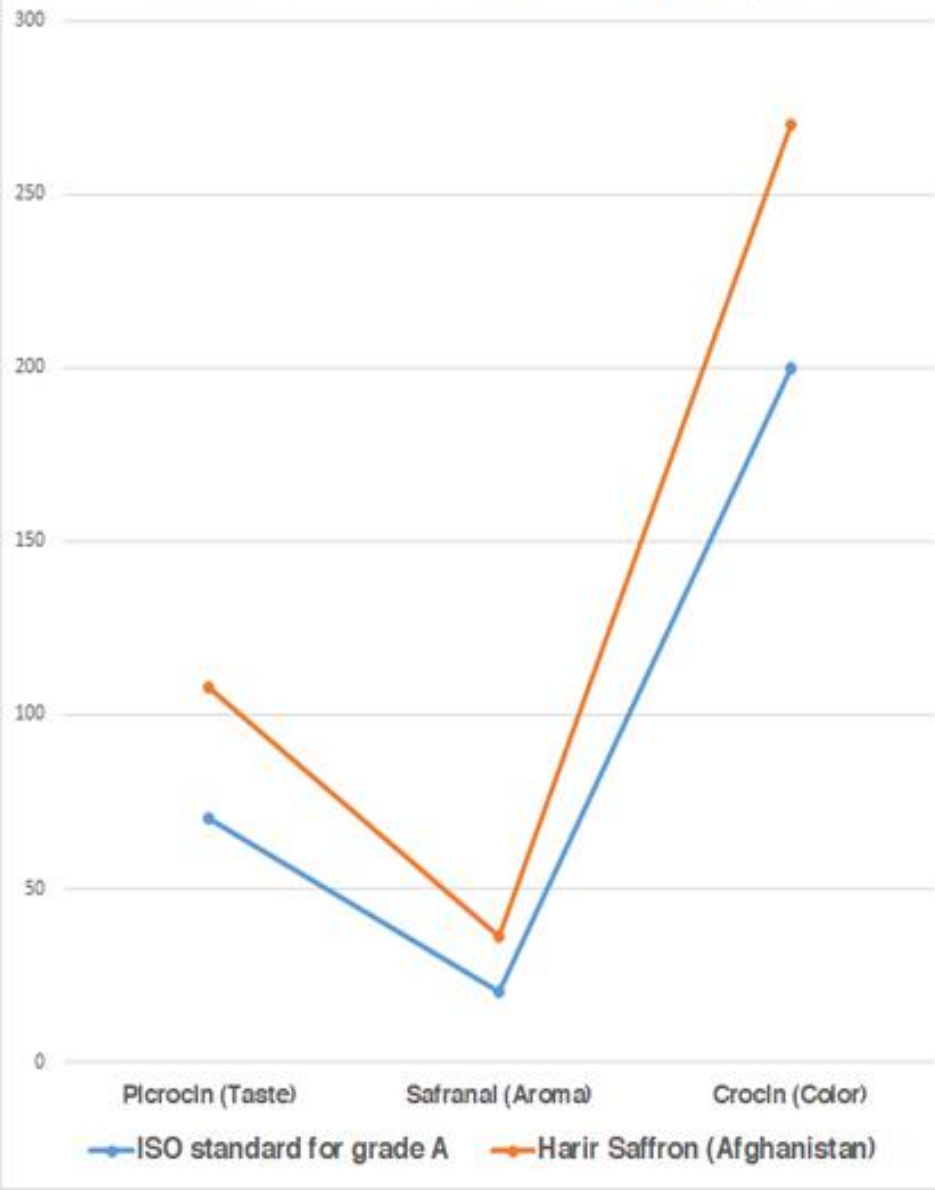
Negin saffron is longer and thicker than common Saffron. It is pure and contains stigma without the style, and is the most expensive Saffron in the world.



Pushal

Pushal Saffron contains stigma along with a part of style (yellow part). Pushal saffron is the stigma part of the plant attached to a 1-3 mm style end.

Harir Saffron and ISO standard Quality Comparison



QUALITY OF AFGHAN SAFFRON

ISO Standard 3632 is the standard that pertains solely to the measurement of saffron quality. According to ISO standards, three main characteristics defines the quality of Saffron:

- **Picrocin:** Picrocin is the compound that gives Saffron its bitter taste.
- **Safranal:** Safranal is a compound responsible for Saffron's floral aroma.
- **Crocin:** Crocin is the chemical primarily responsible for the color of Saffron.

However, other aspects of Saffron that are considered and Afghanistan's Saffron are the best in all.

HARIR SAFFRON NUTRITION

Taste:

ISO standard for grade A: **70**

Afghanistan Saffron:
108+

Aroma:

ISO standard for grade A: **20**

Afghanistan Saffron:
36+

Color

ISO standard for grade A: **200**

Afghanistan Saffron:
268+



Certified Laboratories
Highest Quality Saffron
USA



Government of Afghanistan-
MAIL
Premium Quality Saffron



Certified Laboratories of California

Full Service Laboratory • Established 1920

Certificate of Analysis

ECEP HAN NORTH AMERICA, LLC
8280 E CELDING DRIVE
SUITE 101
SCOTTSDALE, AZ 85260-3620
ATT: NICHOLAS HAMMOND

REPORT #: 493700
PROJECT ID: SCA14893-2012-001
REPORT DATE: 1/5/21
PRINT DATE: 1/5/21

LAB #: 1791241

PRODUCT: SAFFRON

ANALYTE
COLD WATER SOLUBLE EXTRACT
ASH
ACID INSOLUBLE ASH
MOISTURE

RESULT UNITS
60.27%
4.98 %
0.37 %
6.04 %

METHOD REFERENCE
ISO 3632-2
ISO 3632-2
ISO 3632-2
ISO 3632-2
ISO 3632-2

DATE RECEIVED: 12/22/20

CROCIIN (@ 440NM)
Picrocrocin (@ 257NM)
SAFRANAL (@ 390NM)
ARTIFICIAL COLOR
FOREIGN BOTANICAL MATTER
COMMENTS

239.3 (1%, 1cm)
103.7 (1%, 1cm)
32.8 (1%, 1cm)

NONE DETECTED
FOREIGN BOTANICAL MATTER
DIFFERENT PARTS OF SAFFRON RECEIVED WAS MICROSCOPICALLY EXAMINED.
FOUND IN THE SAMPLE.

ISO 3632-2

Sample Comment: Complies with ISO 3632 specifications for type I saffron (highest quality).

END OF REPORT

Robert Yemin
Laboratory Director

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Islamic Republic of Afghanistan
Ministry of Agriculture, Irrigation and Livestock
Herat Directorate of Agriculture, Irrigation & Livestock
Department of Saffron Quality Control Lab

Physical, Chemical and Microbiological Specifications of saffron in filaments, cut filaments and powder forms.

C. No	001233	Sampling Date	Dec/06/2020
Name/Surname of Company	Mohammad Faisal Siddiqi	Date of The Results	Dec/07/2020
Name of Company	ECEP HAN TRADING LLC.	Number	1233
Sample Type	Saffron (Sort first)	Export quantity	100kg
License No	70559	Destination for export	Dubai/ UAE

No	Description	Specifications Categories					Results	Grade	Final Results
		I	II	III	IV	V			
1	Extraneous matter (mass fraction)	0.5	3	5	10	0.21	A	A	
2	Foreign matter	0.1	0.5	1	2	0.03	A	A	
3	Moisture And Volatile Matter	10	12	12	12	6.8	A	A	
4	Picrocrocin	70	50	40	30	114.5	A	A	
5	Safranin	20-50	20-50	20-50	20-50	40.3	A	A	
6	Crocin	200	180	150	120	270.6	A	A	
7	Artificial colorants	Absent	Absent	Absent	Absent	Absent	A	A	

The above results are confirmed by the sample to the laboratory.

Sub General Manager of Saffron Quality Control Lab

Eng. Abdul Saboor Rahmany
Herat Director of Agriculture, Irrigation and Livestock



لارډوار کنټرول کیفیت زعفران وزارت زراعت اوبارې و هڅاری - ریاست زراعت اوبارې و هڅاری هرآت
Quality Control Laboratory Ministry Of Agriculture, Irrigation & Livestock
Herat Directorate Of Agriculture Irrigation & Livestock



Certified Laboratories
Nutrition Facts
USA



RADIX Laboratories
Nutrition Facts
Turkey



Certified Laboratories of California
Full Service Laboratory • Established 1926

Certificate of Analysis

ECEP HAN NORTH AMERICA, LLC
 8260 E GELDING DRIVE
 SUITE 101
 SCOTTSDALE, AZ 85260
REPORT #: 510506 **REPORT DATE:** 1/28/21
TESLA BUSINESS CENTER
 OPAL TOWER SUITE NO: 30, 16TH FLOOR(1610)
 BUSINESS BAY, DUBAI
 ATT: NICK HAMMOND **PRINT DATE:** 1/28/21

LAB # 1836705 SAFFRON (HARIR)

DATE RECEIVED: 1/12/21

Serving Size for Calculation: 1.0g
 Reference Value: 0.5g (MISCELLANEOUS)
 Household Measure: 1 SERVING (1g)
 Servings Per Container: VARIES

	Per 100g	Per serving	Daily Value(DV)
Calories	383	0	
Calories from fat	33	0	
Total Fat	3.67 g	0 g	
Saturated Fat	20 % of fat	0 g	
Monounsaturated Fat	11 % of fat	0 g	
Polyunsaturated Fat	69 % of fat	0 g	
Trans Fat	0 % of fat	0 g	
Cholesterol	4 mg	0 mg	0%
Moisture	4.92 g	0 g	
Ash	4.09 g	0 mg	
Sodium	6.44 mg	0 mg	0%
Total Carbohydrate	72.84 g	<1 g	
*Dietary Fiber	14.4 g	0 g	0%
Total Sugars	0.1 g	0 g	0%
*Added Sugars	0.0 g	0 g	0%
Protein	14.48 g	0 g	0%
Calcium	70.6 mg	0 mg	0%
Iron	13.3 mg	0 mg	0%
Potassium	1890 mg	0.1 mg	0%
Vitamin D	0 mcg	20 mcg	0%

Robert Yemm
 Robert Yemm
 Laboratory Director

END OF REPORT

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REPUBLIC OF TURKEY
MINISTRY OF AGRICULTURE AND FORESTRY
RADIX PRIVATE FOOD CONTROL LABORATORY
EXAMINING and ANALYSIS REPORT

Report / Revision Number: :2021-099 / 00
The Purpose of Analysis: Private Request
Sample Sent by: :Ecep Han Medical Tekstil ve Tili Ltd. Şti.
Type of Sample: :Harir Saffron
Temperature: :1°C
Sample Package: :1Kg Packaging

Record of Date / Number
 Serial / Part Number
 Analysis Start - Finish Date
 Case Number
 Quantity of Sample
 : :
 : :
 : 27.01.2021 - 05.02.2021
 : 2021050
 : 02.21

Analyte	Results	U.U. (g)	LOQ	LOG	R (%)	Method	Limit	
1-Sensory Properties (Organization)	It has its own unique color, appearance and texture.							
2-Foreign Matter	Not Detected							
3-*Lab (% MOF)	5.53	0.22				TS EN ISO 8192		
4-Total Insoluble Ash (% KOH)	0.24	0.04				Tek Standard, TKG Yemcilikler ile ilgili Ürün Testi	Should not be found	TFC Notification of Spice
5-Moisture (%)	7.99	0.69				TS 2131 : ISO 928	Maximum 8	TFC Notification of Spice
6-Pesticide Analysis (mg/kg)	Not Detected					TS 2123 ISO 930	Maximum 1,5	TFC Notification of Spice
7-Total Alkaloids (B1+B2+G1+G2)	Not Detected					TS 2134	Maximum 6	TFC Notification of Spice
8-Alkaloids B1 (g/kg)	Not Detected	0.72				ADAC 2007.01	Maximum 6	TFC Notification of Spice
9-Ochratoxin A (g/kg)	Not Detected					JIS-FO-2003 COMPLETE START-UP KIT (2003) ANALİZ KİTİ (2003) REPELL KİTİ (2003)	Maximum 1,5	TFC Notification of Spice
10-Dye	Not Detected	1.50				JIS-FO-2003 COMPLETE START-UP KIT (2003) ANALİZ KİTİ (2003) REPELL KİTİ (2003)		TFC Notification of Spice
11-Energy (kcal/100g)	Not Detected	101,96				JIS-FO-2003 COMPLETE START-UP KIT (2003) ANALİZ KİTİ (2003) REPELL KİTİ (2003)		TFC Notification of Spice
12-Energy (kJ/100g)	Not Detected	1,52	100,63			JIS-FO-2003 COMPLETE START-UP KIT (2003) ANALİZ KİTİ (2003) REPELL KİTİ (2003)		TFC Notification of Spice
13-Total Fat Content (g/100g)	350.4	35.0				JIS-FO-2003 COMPLETE START-UP KIT (2003) ANALİZ KİTİ (2003) REPELL KİTİ (2003)		TFC Notification of Spice
14-Saturated Fatty Acids (g/100g)	1,488.2	148.8				JIS-FO-2003 COMPLETE START-UP KIT (2003) ANALİZ KİTİ (2003) REPELL KİTİ (2003)		TFC Notification of Spice
	0.92	0.07				FAO 77		TFC Regulation of Food Additives
	0.48					FAO 77		TFC Regulation of Food Additives
	0,00					NKHL 60, İyeme (1) Motor - "14-24-136" (Medikal Vajir Arah Anlat)		TFC Regulation of Food Additives
						TOK Zeytinli ve Zeytinli Yağ Analiz ve Fiziksel Testler, ADAC 2012.13		TFC Regulation of Food Additives
						Seyfi TOPAL		TFC Regulation of Food Additives
						Chemist Mic. Eng. Supervisor		TFC Regulation of Food Additives
						AYKUR SEZGİN		TFC Regulation of Food Additives

Sayfa No: 1/3
 Page 1/3
 PR-19-A-02 Release Date: 05.11.2014
 Revision Date / No: 07.05.2019 / 09
 Published Date: 05.02.2021
 İFSED281

Harir Saffron
Packages



Harir Saffron
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HARIR SAFFRON'S GLOBAL PRESENCE

ARIZONA/USA

ECEP HAN NORTH AMERICA
LLC



ISTANBUL/TURKEY

ECEP HAN MEDİKAL TEKSTİL
SANAYİ VE TİCARET LTD. ŞTİ.



KABUL/AFGHANISTAN

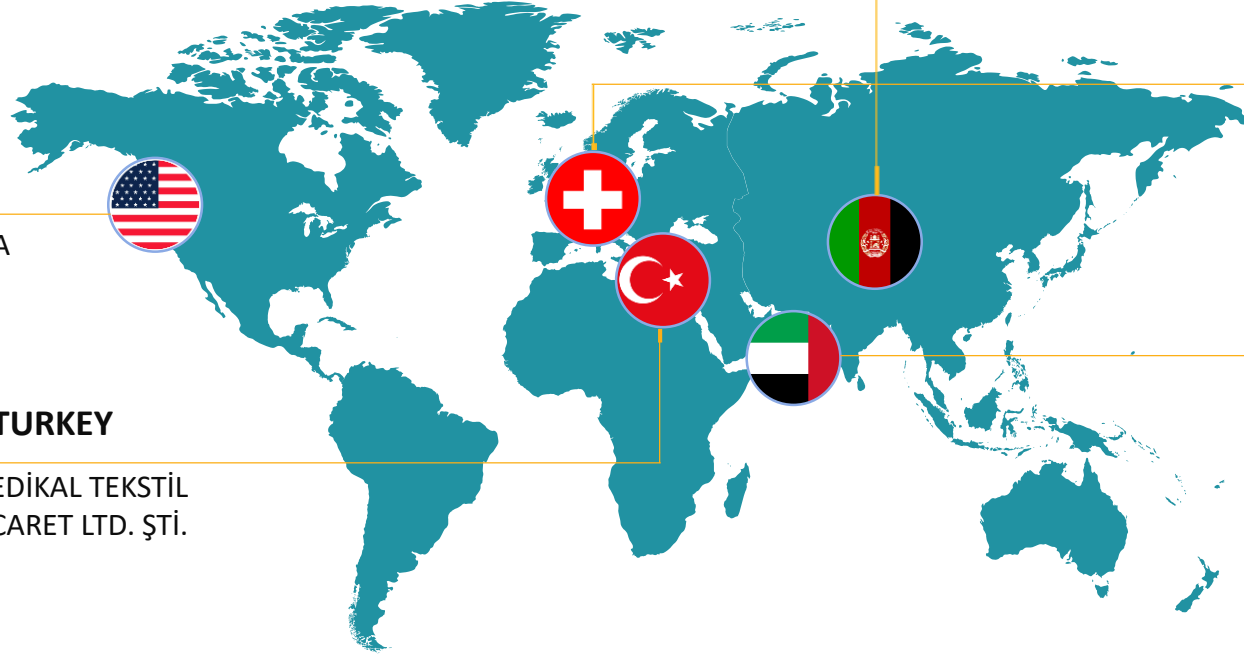
ECEP HAN TRADING LLC

COLLEX/SWITZERLAND

ECEP HAN INTERNATIONAL
GENERAL TRADING LLC.

DUBAI /UAE

ECEP HAN INTERNATIONAL
GENERAL TRADING LLC.



DATA SHEETS



Saffron

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Turkey Office:
ECEP HAN MEDİKAL TEK. SAN. TİC LTD. ŞTİ
AKÇABURGAZ MAHALLESİ AKÇABURGAZ CADDESİ
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KART-E-SAY

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kابل@ecephan.com

Super Negin Saffron

General		
Info	Identification	
Product Name	Super Negin Saffron	Afghan saffron in terms of quality has been named as the world's best by the International Taste and Quality. Afghanistan's saffron, based on its organic nature, is better than other saffron in the world.
Place of Cultivation	Afghanistan	
Product Company	ECEP HAN Trading LLC	
Trademark	Harir Saffron	
Packed	ECEP HAN International General Trading LLC	
Compound Classification	100% Organic	

Quality	
Indicators	Identification
Grade	A+ (Although standards calculate up to A grade, but our saffron quality indicator values are way above A grade)
Picrocrocin (Flavor)	108+ (ISO standard for grade A is 70)
Safranal (Aroma)	36+ (ISO standard for grade A is 20)
Crocin (Colour)	268+ (ISO standard for grade A is 200)
Coloring	No artificial coloring agent added
Corm	Extra Long
Purity	100% purity is guaranteed
Land Cultivated	Herat soil which rich in calcium and high content of organic matter

Safety	
Info	Identification
Flammability	Will ignite if overheated. Keep away from heat. Keep away from sources of ignition. Ground all equipment containing material. Do not breathe dust.
Storage	Keep container tightly closed. Keep container in a cool, well-ventilated area.
Corrosivity	Non-corrosive in presence of glass.
Polymerization	Will not occur.
Toxicity of the Products of Biodegradation	The product itself and its products of degradation are not toxic.

Nutrition Facts	
Info	Identification for 100 grams
Energy	353 cal
Carbohydrates	72.8 g
Fat	3.6 g
Protein	15 g
Minerals	
Calcium, Ca	70.6 mg
Iron, Fe	11.1 mg
Sodium, Na	6.4 mg
Calcium, Ca	70.6 mg
Iron, Fe	13.3 mg
Potassium, K	1890 mg
Vitamines (Approximate)	
Thiamin	0.115 mg
Vitamin A, IU	530 IU
Vitamin A, RE	53 mcg_RE
Vitamin B-6	1.3 mg
Vitamin C, ascorbic acid	80.8 mg
Vitamin E	1.69 mg_ATE
Water	11.898 g
Zinc, Zn	1.09 mg

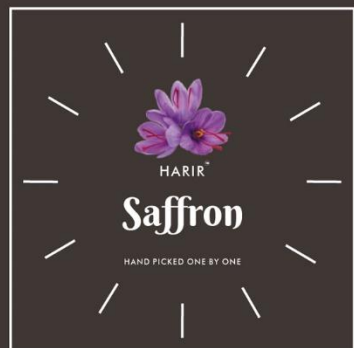


Saffron

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Negin Saffron



Saffron

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General		
Info	Identification	
Product Name	Negin Saffron	Afghan saffron in terms of quality has been named as the world's best by the International Taste and Quality. Afghanistan's saffron, based on its organic nature, is better than other saffron in the world.
Place of Cultivation	Afghanistan	
Product Company	ECEP HAN Trading LLC	
Trademark	Harir Saffron	
Packed	ECEP HAN International General Trading LLC	
Compound Classification	100% Organic	

Quality	
Indicators	Identification
Grade	A+ (Although standards calculate up to A grade, but our saffron quality indicator values are way above A grade)
Picrocrocin (Flavor)	108+ (ISO standard for grade A is 70)
Safranal (Aroma)	36+ (ISO standard for grade A is 20)
Crocin (Colour)	268+ (ISO standard for grade A is 200)
Coloring	No artificial coloring agent added
Corm Size	Long
Purity	100% purity is guaranteed
Land Cultivated	Herat soil which rich in calcium and high content of organic matter

Safety	
Info	Identification
Flammability	Will ignite if overheated. Keep away from heat. Keep away from sources of ignition. Ground all equipment containing material. Do not breathe dust.
Storage	Keep container tightly closed. Keep container in a cool, well-ventilated area.
Corrosivity	Non-corrosive in presence of glass.
Polymerization	Will not occur.
Toxicity of the Products of Biodegradation	The product itself and its products of degradation are not toxic.

Nutrition Facts	
Info	Identification for 100 grams
Energy	353 cal
Carbohydrates	72.8 g
Fat	3.6 g
Protein	15 g
Minerals	
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Iron, Fe	11.1 mg
Sodium, Na	6.4 mg
Calcium, Ca	70.6 mg
Iron, Fe	13.3 mg
Potassium, K	1890 mg
Vitamines (Approximate)	
Thiamin	0.115 mg
Vitamin A, IU	530 IU
Vitamin A, RE	53 mcg_RE
Vitamin B-6	1.3 mg
Vitamin C, ascorbic acid	80.8 mg
Vitamin E	1.69 mg_ATE
Water	11.898 g
Zinc, Zn	1.09 mg

Pushal Saffron



Saffron

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General		
Info	Identification	
Product Name	Pushal Saffron	Afghan saffron in terms of quality has been named as the world's best by the International Taste and Quality. Afghanistan's saffron, based on its organic nature, is better than other saffron in the world.
Place of Cultivation	Afghanistan	
Product Company	ECEP HAN Trading LLC	
Trademark	Harir Saffron	
Packed	ECEP HAN International General Trading LLC	
Compound Classification	100% Organic	

Quality	
Indicators	Identification
Grade	A+ (Although standards calculate up to A grade, but our saffron quality indicator values are way above A grade)
Picrocrocin (Flavor)	108+ (ISO standard for grade A is 70)
Safranal (Aroma)	36+ (ISO standard for grade A is 20)
Crocin (Colour)	268+ (ISO standard for grade A is 200)
Coloring	No artificial coloring agent added
Corm Size	Mix of Long and Short
Purity	100% purity is guaranteed
Land Cultivated	Herat soil which rich in calcium and high content of organic matter

Safety	
Info	Identification
Flammability	Will ignite if overheated. Keep away from heat. Keep away from sources of ignition. Ground all equipment containing material. Do not breathe dust.
Storage	Keep container tightly closed. Keep container in a cool, well-ventilated area.
Corrosivity	Non-corrosive in presence of glass.
Polymerization	Will not occur.
Toxicity of the Products of Biodegradation	The product itself and its products of degradation are not toxic.

Nutrition Facts	
Info	Identification for 100 grams
Energy	353 cal
Carbohydrates	72.8 g
Fat	3.6 g
Protein	15 g
Minerals	
Calcium, Ca	70.6 mg
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Sodium, Na	6.4 mg
Calcium, Ca	70.6 mg
Iron, Fe	13.3 mg
Potassium, K	1890 mg
Vitamines (Approximate)	
Thiamin	0.115 mg
Vitamin A, IU	530 IU
Vitamin A, RE	53 mcg_RE
Vitamin B-6	1.3 mg
Vitamin C, ascorbic acid	80.8 mg
Vitamin E	1.69 mg_ATE
Water	11.898 g
Zinc, Zn	1.09 mg



CONTACT : info@harir.af



FB : facebook.com/harirsaffron



INSTAGRAM : [@harirsaffron](https://www.instagram.com/harirsaffron)



BLOG : www.harir.af



YouTube : Harir Saffron



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THANK YOU

