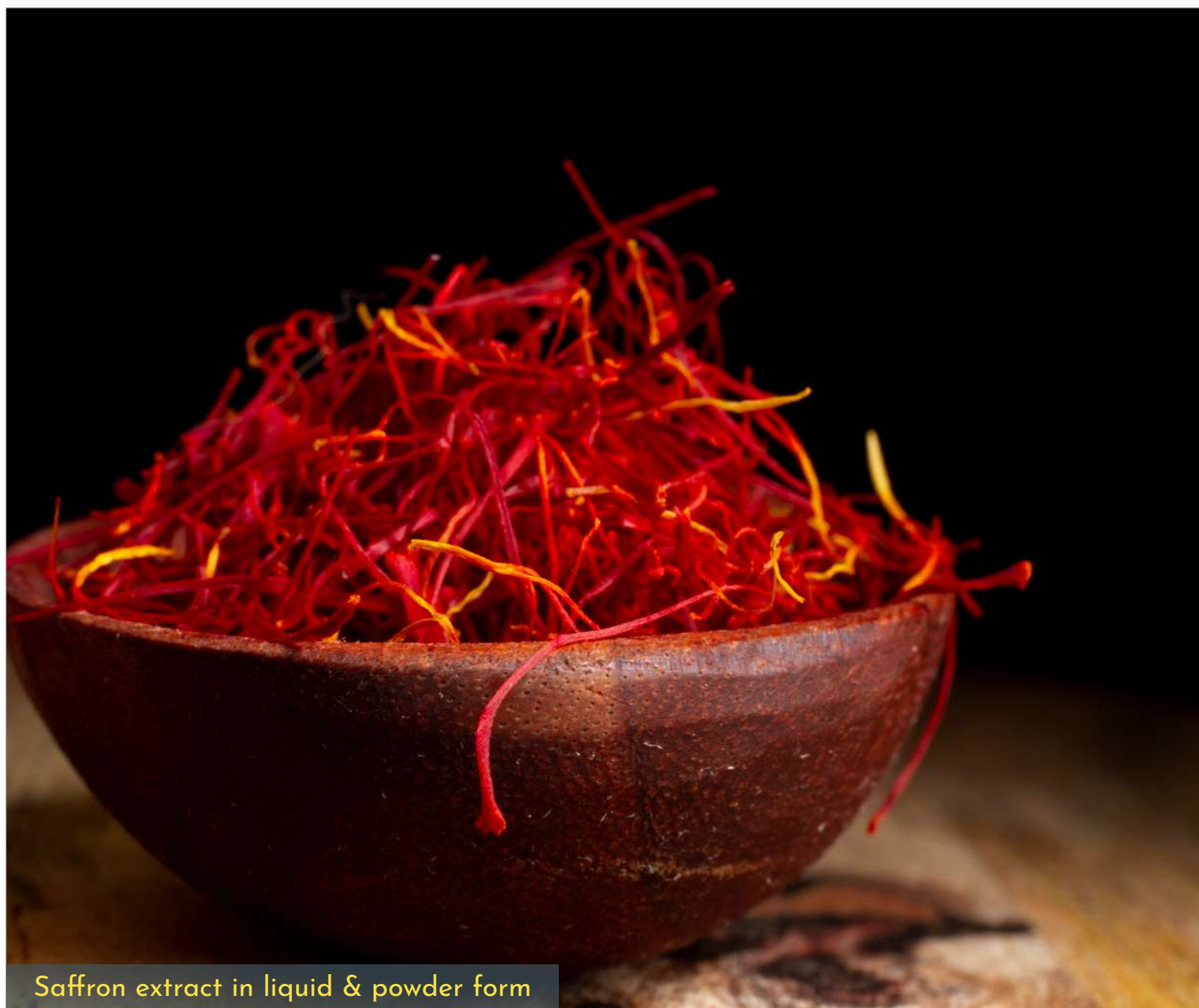


www.biomedingredients.com



Saffron extract in liquid & powder form

Saffron

"The most vibrant red gold in the spice world"

The perfect blend is in bits of Saffron



Saffron, the spice world's crimson gold.

The most sumptuous, traditional, and exquisite spice on the planet earth.

The view of the saffron filled with earthy perfume infusing the air, smelling the luxury aroma of green. Since ancient times the way saffron was weaved into Persian royal carpets, fragrant pure saffron threads on the beds of kings and queens forecasting the ecstasy of their opulent existence, and its use in royal delights kept it at the top of the spice list.

High demand for Saffron

From ancient to modern times, the demand for saffron has increased exponentially. Saffron is a popular organic color and flavor element in a range of cuisines from various chefs. With demands, it is increasingly utilized for purposes other than cooking. Let's go through all of the effects of this vital yet costly item in further depth.

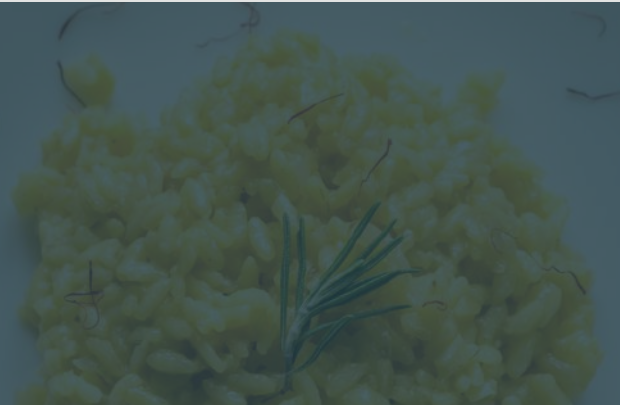
Fount & flavor



This potent spice is precisely handpicked, and just a pinch of it may elevate the taste, smell, and aroma of any meal.

Saffron texture is fine thread-like, produced from the flower's stigmas. Originally from Greece, but cultivated in India, Morocco, Iran, and other parts of the world.

It has a distinct flavor that is subtle, delicate, and somewhat sweet with inbuilt medicinal properties.



Blooming around the world



Saffron, the spice world's crimson gold is in high demand all around the world



Cuisines

Saffron is used in European/Mediterranean, Middle Eastern, North African, and Asian cuisines as a spice. In addition, used as a herb or spice, or flavoring ingredient as an alternative for chemical additions is common.



Global interest

The growing global interest in the use of plant-based fragrance, color, flavor, and medicinal sources has widened the scope for the production, usage, and consumption of saffron.



Market

The market for natural saffron increased dramatically over the decades. The key drivers for the organic industry are rising consumer concerns about food safety, the environment, and human health, which are fueling demand for organic products across the globe.

Chemical constituents



The three key bioactive elements that give saffron its color, flavor, and perfume are crocin, which has a strong coloring capacity, picrocrocin, which lends a bitter flavor, and safranal, which imparts smell and aroma.



More than **150** chemicals may be extracted from saffron.

Chemical Composition

Water	14-16%	Nitrogenous materials	11-13%
Total Sugars	12-15%	Extract soluble	41-44%
Volatile oil	0.6-0.9%	Fibers	4-5%
Minerals		4-6%	

Saffron also includes two vital vitamins, riboflavin, and thiamine, as well as trace amounts of B-carotene.

Saffron in beverages



Saffron is the newest trend in beverage flavor, bringing dramatic color, exotic flavor, and premium charm.



Non alcoholic & Alcoholic beverages

Nevertheless, it is mostly utilized in the manufacture of delectable alcoholic beverages. Chartreuse, Izarra, and Strega are types of alcoholic drinks that use saffron to add color and flavor.

Non-alcoholic drinks including saffron lemonade, saffron milk, and saffron water have been proven to be beneficial. Some medicinal syrups, such as simple saffron and lemon saffron syrups can also be made out of it. Saffron-based probiotic drinks can be health-promoting beverages in place of caloric and fizzy beverages.

Saffron in food applications



We adore food, but there's something particularly special about confectioneries, especially when they're infused with royal saffron touch. Saffron extract from natural saffron is a specially formulated extract that enhances the natural flavor of saffron.

This premium extract is used in baked goods, thick sauces, cakes, sweets, jellies, mousse, pastries, swiss rolls, chocolates, ganache, and candies. A soaking saffron solution is drizzled into a cooking dish, giving the flavor and aroma with consistent color and taste dispersion.

Why Saffron?



Saffron may be more beneficial than you believe, from boosting immunity to reducing seasonal diseases. Valued for its aphrodisiac, diaphoretic, and carminative effects lessen PMS symptoms and sadness.

Highly antioxidant

Saffron has powerful antioxidants crocin, picrocrocin, and safranal which assist in oxidative stress. The antioxidants in this may help to reduce the risk of cancer. Moreover, it aids in weight reduction by maintaining a healthy appetite.

Improves mood and combats depression

Intake of saffron boost mood. Saffron stigma is used as a tea substitute to get relieve bouts of sadness. As a result, its extracts assist individuals to reduce their depressive symptoms and may promote resistance to stress-related difficulties. In addition to that, saffron supplements are more helpful than a placebo in treating depression symptoms in people.



Saffron, rich in potassium, stimulates blood vessels to dilate, eliminating obstructions from the arteries, and may help in decreasing blood pressure.

Lowers the risk of cardiovascular disease

Saffron contains flavonoids and lycopene, which provide additional protection against the risk of heart disease. Furthermore, saffron is high in minerals, which aid in the prevention of various cardiac problems, and nutrients help to strengthen the circulatory system.

Offers skin benefits

The antioxidant and anti-microbial properties are excellent remedies for various skin issues. It helps in depigmentation, skin repair, and protection against UV rays. Hence many formulations use saffron in their sunscreens, lotions, anti-spot moisturizers, and anti-aging products.

Saffron milk and water

Often added to milk, resulting in saffron milk with brilliant color and flavor, offers several health advantages, including protection from colds, functioning as a powerful tonic for colds and fevers, increasing memory retention, and maybe assisting in the treatment of asthma and allergies. Saffron water helps to maintain the skin texture imparting freshness. Also helps in the removal of acne and blemishes.



Disclaimer

The information contained in this brochure is to be used only as a guide to assist with product selection.

We make no representation or warranty as to the completeness or accuracy of the information contained herein. The products and specifications set forth in this [brochure/catalog] are subject to change without notice and Biomed Ingredients or BM Ingredients disclaims any and all liability for such changes. The information contained herein is provided without warranties of any kind, either expressed or implied, and we disclaims any and all liability for typographical, printing, or production errors or changes affecting the products and/or the specifications contained herein.

It is the responsibility of the customer to thoroughly analyze all aspects of the customers' proposed application for the products. Due to the diversity of possible applications of Biomed Ingredients's or BM Ingredients's products, the customer is solely responsible for making the final selection of the product(s) to be used and to assure that all performance, safety and warning requirements of the application are satisfied.

BIOMED INGREDIENTS OR BM INGREDIENTS DISCLAIMS ALL WARRANTIES, EXPRESSED OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE. IN NO EVENT BIOMED INGREDIENTS OR BM INGREDIENTS BE LIABLE FOR ANY INCIDENTAL, INDIRECT OR CONSEQUENTIAL DAMAGES ARISING FROM THE SALE, OR USE OF ANY PRODUCT.

All sales of products shall be subject to Biomed Ingredients or BM Ingredients's General Terms and Conditions of Sale.

For the use of healthcare professionals | More information available on request.



Let us keep in touch

Our Contact

India

Bio-Med Ingredients Pvt. Ltd,
Plot No. SC-1/48, Phase 1,
Verna Industrial Estate, Goa-403 722
Phone : +91- 832 278 2010/11/12/14
www.biomedingredients.com
info@biomedingredients.com

Germany

Hanauer Str.49, 61137 Schöneck, Germany
Phone +49 (0) 0618 72009330
www.bmieurope.de
info@bmieurope.de

Australia

15, Edward Street, Kingswood - 2747,Australia
www.bmiaustralia.com.au
info@bmiaustralia.com.au