
**Guidelines for the harvesting,
transportation, separation of stigma,
drying and storage of saffron before
packing**

*Lignes directrices pour la récolte, le transport, la séparation des
stigmates, le séchage et le stockage du safran avant l'emballage*

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Foreword

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This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 7, *Spices, culinary herbs and condiments*.

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Introduction

The main factor affecting the quality of saffron is the attention paid to the correct procedures of harvesting, processing and packing. Familiarity with the principles of harvesting the flowers from farms and attention to the transportation conditions from the farm to the processing place play an important role in maintaining the flavour, colour and other specifications of saffron. In addition, the processing method of separation, the collection of stigma and the drying method are very important.

After drying the stigma, storage in good conditions can maintain the quality of saffron, especially regarding colour and flavour. Unfortunately, in many cases during the harvest, due to a lack of knowledge of farmers and processors, aspects such as transportation, the separation of stigma, and drying and storage are neglected and the quality of saffron is compromised. Not only does this cause economic losses but consumers receive a substandard product. This guidance document on the correct principles of harvesting, transportation, the separation of stigma, and the drying and storage of saffron is designed to help growers and processors provide higher quality products.

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