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*Shaping Lives...
Empowering Communities...*

SAFFRON

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Introduction

Scientific name- *Crocus sativus*

Family- Iridaceae

Vernacular name- Keshara, Kunkuma, Kesar, Assa

- Saffron is one of the oldest and certainly the worlds most expensive spices.
- Extremely popular for its medicinal & flavouring properties.

Origin:-

Geographical origin- Southern Europe and Asia minor

Biological source- Dried stigmas and upper parts of style

Major producing countries- India(Kashmir), Greece, Spain



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MORPHOLGY

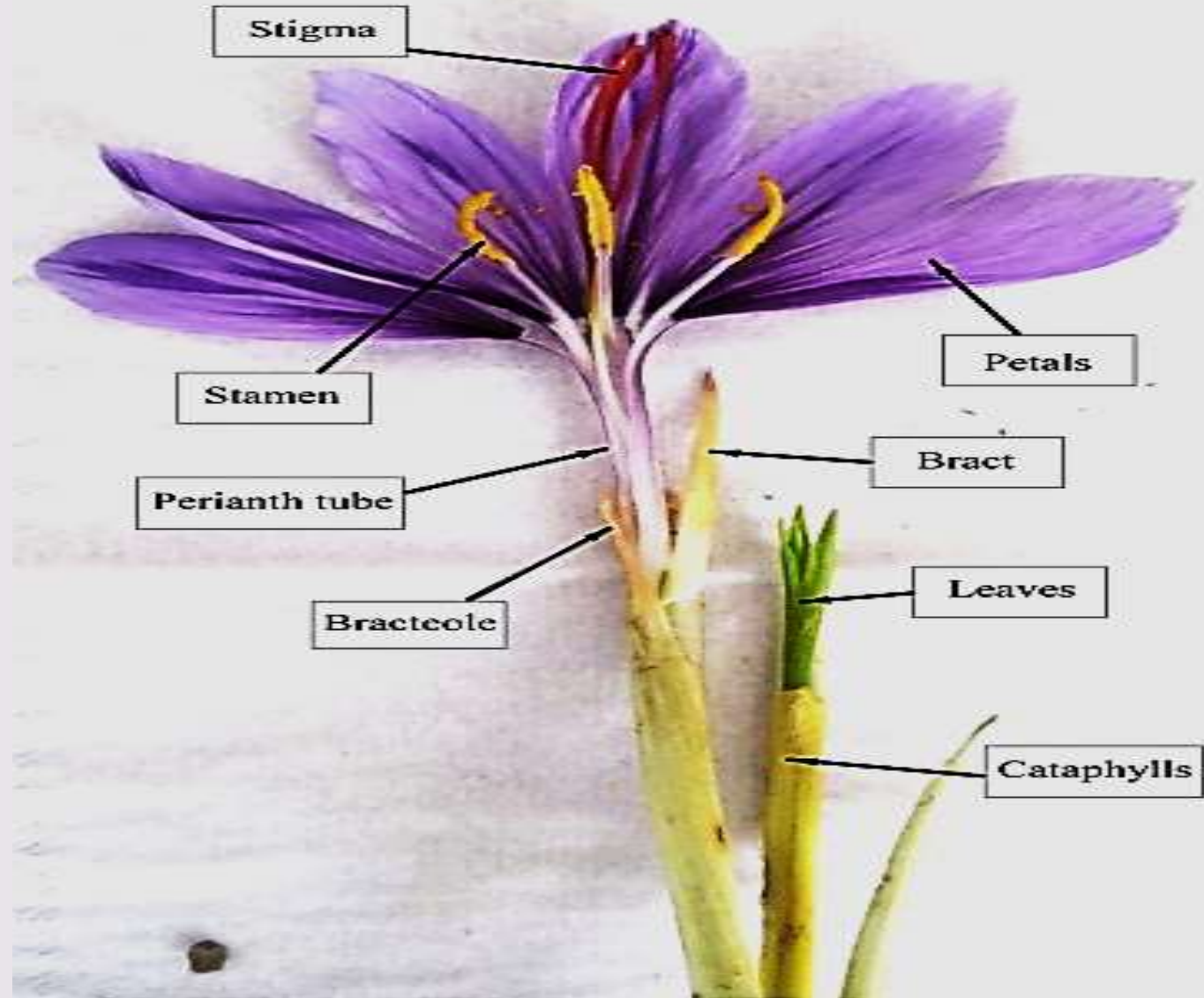
- ☐ Autumn flowering perennial plant.
- ☐ It has a corm which holds leaves, bracts, bracteole and the flowering stalk.
- ☐ Generally blooms with purple flowers in the autumn.
- ☐ The plant grows about 10 to 30 cm high.
- ☐ It is triploid with 24 chromosomes.
- ☐ $2n = 3x = 24$, it has three times the haploid number of chromosomes.
- ☐ Plant is sterile, due to its inability to pair chromosomes during meiosis.



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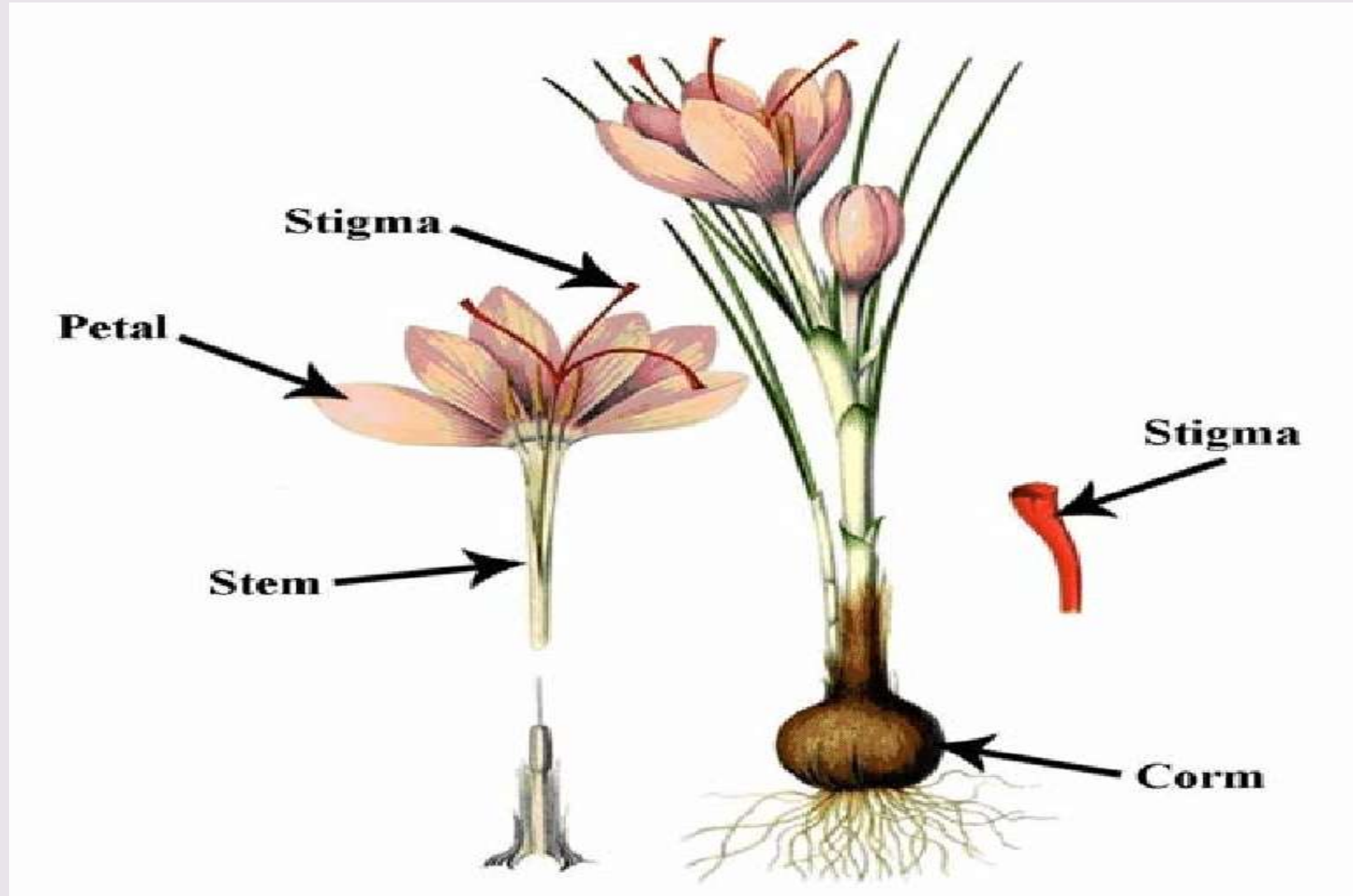
DIAGRAMATIC REPRESENTATION





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DIAGRAM REPRESENTING DIFFERENT PARTS OF SAFFRON PLANT





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CULTIVATION

- The corms are planted 6 inches apart and 3 inches deep in rich, well drained soil.
- Saffron corms grow best in well drained soil.
- Heavy clay soil must be avoided.
- The ideal type of ground is a neutral clay-calcareous or silty soil.(pH 6-8)
- Must be grown in a sunny place, notably in autumn during the flowering stage.



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HARVESTING

- Flowers generally appear in the October.
- Two methods of harvesting are possible:-

Small no. of flowers

If one has small no. of flowers then one can leave the flower and just extract the 3 red filaments from the pistil by tweezers.
This process is **trimming.**

Large no. of flowers

Flowers must be picked as soon as they are bloomed
Then, the red pistils are extracted comfortably.





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COLLECTION AND PRESERVATION

- Trimming can be done using nails or small tools like scissors or tweezers.
- Trimming must take place soon after they are harvested to make task easier.
- The yellow stamens and purple petals have no use.

DRYING:-

- Filaments are dried out to be preserved for use.
- Drying is done by putting the pistils on a sieve in a well ventilated place between 40- 60 degrees Celsius for 15 mins.
- Dried filaments are very light and breakable.
- Fresh saffron is tasteless.
- So it is recommended to store it for at least one month before consumption.





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ECONOMIC IMPORTANCE

- Most valuable spice by weight.
- Used as colouring agent or food dye.
- Also used in creams and moisturizers.
- Used as flavouring agent.
- Acts as an anti- spasmodic drug.
- Also acts as a stimulant.





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THANK YOU