



Saffron is the world's most expensive spice in terms of weight. The spice is actually the dried stigma (tiny threadlike strands) of the crocus sativus plant. Each stigma is very small, and contains tens of thousands of individual strands that go into a single ounce of the spice. Since the stigmas are hand-picked from the individual flowers, saffron's high cost becomes more understandable. Saffron is actually originating from the Mediterranean area, Asia Minor, Iran, and Afghanistan.

Nowadays, many farmers cultivate saffron and some private companies work on processing, packing and exporting of Afghan saffron. Country-wide investment so far has resulted in 14 private Afghan companies engaging in the processing and marketing of saffron and the interest in buying Afghan saffron from abroad is increasing (including the US and Europe, UAE where it can pay the increasing price of saffron).

The main areas of saffron cultivation in Afghanistan are in the Western parts of the country. The Herat province has managed throughout the years to establish an excellent position in the production and exportation of saffron. The Ghoryan and Poshton Zarghon regions in this province are well known for their quality saffron. What is interesting is that in Afghanistan, farmers don't use chemical materials for cultivation of saffron and so it is 100% organically produced.

The saffron cultivated and produced in Afghanistan has been recognized as the best in the world in quality for eighth consecutive years. According to the Saffron Union, the Afghan saffron is the best in the world in terms of quality and taste.¹

The three stigmas of the saffron flower are the most important part of the plant from an economic perspective. The saffron stigma is rich in aroma and color. In dried or powdered forms, stigmas are commonly used as:

- spice or coloring in food preparation;
- materials in pharmaceutical, cosmetic and perfume industries;
- dye material in textile production.

¹ Sayed Salahuddin, 22 December 2019. Arab News: "Afghanistan's red gold 'saffron' termed world's best".
Link: <https://www.arabnews.com/node/1602281/world>

Saffron’s anti-cancer effects have also been studied extensively during the recent years. Saffron is natural mood lifter and effective treatment for depression. Current studies have shown improvement in fighting cancer, reducing cholesterol, and improving overall mental functions such as memory.

Our company focus on the marketing and promoting of top-quality saffron originating from Herat. We deliver to you the best of Afghan saffron with our well-known brands (**Super Negin** and **Negin**). Each batch of our saffron is rigorously tested in certified laboratories to assure the highest quality. Herat saffron is one of the most well processed Afghan saffron in the world. The brand of Herat saffron TM is widely commercialized internationally.

The major export destinations of AMU-Trade Ltd. include EU countries, China, India and all of the Arab states of the Persian Gulf at competitive prices. Our company is headquartered in Budapest, Hungary, which is an EU country. We have all the licenses needed for the distribution in Europe and we want to expand into the US market within 3 months.

For more information, please visit our website at: <http://amutrades.com>

Specifications Categories

No	Description	I	II	III	Results	Results	Normal range
1	Moisture and volatile matter	10	12	12	9.5	Grade A +	Grade A
2	Picrocrocin	70	50	40	84	Grade A +	Grade A
3	Saffranal	20-50	20-50	20-50	23.5	Grade A +	Grade A
4	Crocin	200	150	120	255	Grade A +	Grade A
5	Artificial colorants	Absent	Absent	Absent	Absent	Absent	Absent

Laboratory testing