

tas-saff



hand picked perfection

- ◆ premium grade saffron grown in Tasmania by the Noonan family
- ◆ Saffron is a spice derived from the dried stigma of the flower of the saffron crocus (Crocus sativus), a species of crocus in the family Iridaceae.
- ◆ whole filaments, none broken or damaged
- ◆ a 100mg vial contains the stigmas of 20 crocus flowers
- ◆ unlike cheap, low grade products, premium grade saffron must be infused in liquid for 24 hours to get the best flavour and colour
- ◆ HACCP certified and accredited to SQF 2000 – the world's leading food safety and quality management standard
- ◆ retail available in organic & non organic 100mg vials
- ◆ refillable wooden CDU available on request



I must have these! Please send me:

customer name:	
ordered by:	date:

retail range	size	carton qty	order	barcode
TAS1OS organic saffron vial	100mg	12	<input style="width: 100%; height: 20px;" type="text"/>	9324 5890 00048
TAS1S saffron retail vial	100mg	12	<input style="width: 100%; height: 20px;" type="text"/>	9324 5890 00031
foodservice range				
TAS2S saffron 1g	1g	1	<input style="width: 100%; height: 20px;" type="text"/>	n/a
TAS5S saffron 5g	5g	1	<input style="width: 100%; height: 20px;" type="text"/>	n/a