



tas-saff

- * Premium grade, hand-picked saffron grown in Tasmania by the Noonan family.
- * Founded in 1991, Tas-Saff are the first commercial saffron growers in Australia.
- * Tas-Saff now have over 30 growers in Australia and New Zealand, all producing premium grade Saffron to meet the worlds demand for Australian saffron.
- * Unlike cheap low grade saffron, premium grade saffron must be infused in liquid for 24 hours to get the best flavour and colour.
- * A 100mg vial contains the stigmas of 20 crocus flowers. 200 000 flowers are required to produce 1kg of Saffron.
- * Latest studies by the Vision Centre in Australia have shown that saffron may protect the vision cells and reverse the effects of macular degeneration.
- * Saffron was first cultivated in 2300BC in Kashmir - valued as a spice, a dye and for its medicinal properties. Saffron is very high in antioxidants.
- * HACCP certified, Extra Category 1 Saffron and accredited to SQF 2000 - the worlds leading food safety and quality management standard.
- * Use in sauces to accompany fish or poultry, to colour and season rice, to infuse bread and dumplings, or in the most decadent of cakes.
- * Saffron is the most commonly adulterated, copied and misrepresented spice. As saffron was traded like gold, in medieval times, saffron forgers were buried alive or burned at the stake.
- * Saffron can be described as "having a woody, honey-like, oaked-wine, tenacious aroma, and bitter lingering, appetite stimulating taste." Ian Hemphill
- * winner of the Jaguar Award for Excellence 1999 & Vogue Produce Awards 2007
- * Saffron is GST free

Introductory offer! 12 x 100g vials in a wooden counter display unit

Tas-Saff retail vial (cartons of 12)	100mg
Tas-Saff foodservice	1 gram bag
Tas-Saff bulk foodservice	5 gram bag

Saffron is the world's most expensive spice and this is due to two reasons. The first is that in order to extract 1 kg of saffron from crocuses, the stigma's of almost a quarter of a million flowers must be hand picked, dried and bottled which is incredibly labour intensive.

Secondly, Tas-Saff saffron goes a long way. As Tas-saff saffron is graded as the highest quality, far less of it is needed in your cooking. Only 100mg of Tas-Saff saffron is needed to flavour and colour a dish for 4-8 people. Many other saffron producers recommend 500mg to achieve the same result. The reason for this is because of the different qualities of saffron being marketed worldwide.



Saffron infused in the vial



crocus flowers in the field



hand harvesting



the years crop in one jar

