

SAFFRON



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Pure Elegance in Every Strand: Our Saffron Selection

Welcome to a world of culinary opulence. Our saffron is not just a spice; it's a testament to unparalleled quality and authenticity. Each crimson thread embodies the essence of a thousand blooms, hand-harvested and carefully selected to grace your creations with the finest flavor and color. Discover the true definition of saffron quality within these pages.

SUPER NEGIN SAFFRON



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1. **Color Intensity:** Super Negin saffron is renowned for its intense crimson color. The threads are among the darkest and most vibrant in the saffron spectrum, making it ideal for imparting a deep, rich hue to dishes.
2. **Flavor Profile:** It boasts a complex flavor profile, with notes of honey, hay, and earthiness. This intricate blend of flavors adds depth and sophistication to a wide range of culinary creations.
3. **Aroma:** Super Negin saffron is characterized by a strong, alluring fragrance. The aroma is heady, floral, and sweet, creating an inviting sensory experience in the kitchen.
4. **Potency:** This saffron variety contains a higher concentration of natural coloring agents, which means a little goes a long way. You can use less Super Negin saffron to achieve the same color intensity, making it a cost-effective choice for quality-conscious chefs.
5. **Thread Length:** The saffron threads in Super Negin are notably long and thick, reflecting the premium quality and careful hand-harvesting process.
6. **Purity:** Super Negin saffron is highly regarded for its purity. It is meticulously selected to ensure that only the most robust and vivid stigmas are included in each batch.
7. **Origin:** The origins of Super Negin saffron often trace back to regions known for producing some of the world's finest saffron, such as Iran.
8. **Versatility:** Its quality and potency make Super Negin saffron a versatile spice for a wide range of culinary applications, from paellas and risottos to desserts and beverages.

These properties make Super Negin saffron a prized and sought-after variety, ideal for elevating the quality and flavor of dishes across various cuisines.



NEGIN SAFFRON



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Super Negin and Negin saffron are both prized varieties known for their quality and characteristics, but they have some differences worth noting:

1. **Thread Length:**

- **Super Negin:** Super Negin saffron is often characterized by its extremely long and thick threads. The length and thickness of these threads make it a visually appealing and premium-quality saffron.

- **Negin:** Negin saffron also features long and thick threads but may not be as consistently long as Super Negin saffron.

2. **Color Intensity:**

- **Super Negin:** Super Negin saffron is celebrated for its exceptionally intense crimson color. The threads are among the darkest and most vibrant in the saffron spectrum, making it ideal for imparting a deep, rich hue to dishes.

- **Negin:** Negin saffron is also known for its vibrant red color but may not be as intensely colored as Super Negin saffron.

3. **Flavor and Aroma:**

- **Super Negin:** Super Negin saffron typically offers a rich, complex flavor profile with notes of honey, hay, and earthiness. Its aroma is strong and enticing.

- **Negin:** Negin saffron has a balanced flavor profile, featuring floral sweetness, hints of honey, and a subtle earthiness, with a robust and captivating fragrance.

4. **Purity:**

- **Super Negin:** Super Negin saffron is meticulously processed to maintain its purity. It is known for its consistency and high-quality selection.

- **Negin:** Negin saffron is also carefully selected to ensure the inclusion of high-quality stigmas. However, it may not always be as consistently selected as Super Negin saffron.

5. **Potency:**

- **Super Negin:** Super Negin saffron is highly potent due to its high concentration of natural coloring agents. This means you can use a smaller quantity to achieve the desired color intensity.

- **Negin:** Negin saffron is potent but may require a slightly larger quantity to achieve the same color intensity as Super Negin saffron.

6. **Price:**

- **Super Negin:** Super Negin saffron is often priced higher than Negin saffron due to its consistent thread length, intense color, and high quality.

- **Negin:** Negin saffron is typically more affordable compared to Super Negin saffron.

In summary, both Super Negin and Negin saffron are excellent choices for enhancing the flavor, aroma, and color of various dishes. The choice between them often comes down to the specific culinary requirements, preferences, and budget considerations of the chef or consumer.

SARGOL SAFFRON

Negin and Sargol saffron are two well-known varieties of saffron, each with its own distinct characteristics and qualities. Here are the key differences between Negin and Sargol saffron:

1. **Thread Shape and Cut:**

- **Negin:** Negin saffron is often characterized by long, intact threads with three stigmas attached to a single style. The threads are usually carefully handpicked to maintain their natural length.
- **Sargol:** Sargol saffron is processed by meticulously removing the yellow styles and retaining only the deep red stigmas. This results in uniformly cut, shorter threads.

2. **Color Intensity:**

- **Negin:** Negin saffron threads are known for their rich, deep red color, which can vary in intensity depending on the saffron's quality and the region of origin.
- **Sargol:** Sargol saffron is celebrated for its vibrant red color, often appearing more intensely colored than Negin saffron due to the uniformity in thread length and the removal of yellow parts.

3. **Flavor and Aroma:**

- **Negin:** Negin saffron typically offers a balanced flavor profile with floral sweetness, hints of honey, and subtle earthiness. Its aroma is robust and inviting.
- **Sargol:** Sargol saffron also has a balanced flavor with floral notes, honey-like sweetness, and a mild earthy undertone. Its aroma is similarly captivating.

4. **Thread Consistency:**

- **Negin:** Negin saffron threads are relatively long and maintain their natural shape, providing a visually appealing addition to dishes and a consistent color distribution.
- **Sargol:** Sargol saffron threads are uniformly cut to the same length, ensuring even color dispersion in recipes.

5. **Purity:**

- **Negin:** Negin saffron is selected to maintain the inclusion of the red stigmas, but it may occasionally include some yellow parts.
- **Sargol:** Sargol saffron is carefully processed to remove the yellow styles, ensuring that only the deep red stigmas are included, making it a purer saffron.

6. **Cost:**

- **Negin:** Negin saffron is often priced slightly higher than Sargol saffron due to the preservation of the natural thread length and the quality of stigmas.
- **Sargol:** Sargol saffron is typically more budget-friendly as it is a result of trimming and processing.

In summary, **Negin** and **Sargol** saffron are both excellent saffron varieties known for their unique qualities. The choice between them depends on personal preferences, culinary requirements, and budget considerations. Both varieties have the potential to enhance the flavor, aroma, and visual appeal of a wide range of dishes.



POUSHAL SAFFRON



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Sargol and **Poushal** saffron are two distinct varieties of saffron, each possessing its own unique characteristics. Here are the key differences between Sargol and Poushal saffron:

1. **Thread Cut and Shape:**

- **Sargol:** Sargol saffron is known for its uniformity in thread length and thickness. The threads are meticulously trimmed to remove the yellow styles, resulting in short and evenly cut, deep red stigmas.
- **Poushal:** Poushal saffron retains the full length of the saffron threads, including the yellow styles. This gives it a more irregular and natural appearance.

2. **Color Intensity:**

- **Sargol:** Sargol saffron is celebrated for its intense and vivid red color, making it a visually striking addition to dishes. The removal of yellow parts enhances its color concentration.
- **Poushal:** Poushal saffron also exhibits a rich red color but may appear slightly less intensely colored than Sargol saffron due to the inclusion of the yellow styles.

3. **Flavor and Aroma:**

- **Sargol:** Sargol saffron offers a balanced flavor profile with floral sweetness, hints of honey, and a subtle earthiness. Its aroma is robust and inviting.
- **Poushal:** Poushal saffron also has a balanced flavor with floral notes, honey-like sweetness, and a mild earthy undertone. Its aroma is similarly captivating.

4. **Thread Consistency:**

- **Sargol:** Sargol saffron threads are cut to the same length, ensuring a uniform and consistent appearance in recipes.
- **Poushal:** Poushal saffron maintains the natural variation in thread length, contributing to a more rustic and organic look in dishes.

5. **Purity:**

- **Sargol:** Sargol saffron is processed to remove the yellow styles, resulting in the inclusion of only the deep red stigmas. This process ensures a higher degree of purity.
- **Poushal:** Poushal saffron retains the yellow styles, which may contain some color but are considered less pure compared to Sargol saffron.

6. **Cost:**

- **Sargol:** Sargol saffron is often priced slightly higher than Poushal saffron due to its consistent thread cut and enhanced color concentration.
- **Poushal:** Poushal saffron is typically more budget-friendly due to its less extensive processing and the inclusion of the yellow styles.

The choice between **Sargols** and Poushal saffron depends on personal preferences, culinary requirements, and budget considerations. Both varieties have their own unique appeal and can enhance the flavor, aroma, and visual presentation of a wide range of dishes.



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Pure and fine saffron from Iran

We are devoted to supplying only the finest and purest saffron from Iran

We do believe that food supply for human consumption must be approved under any given circumstance. Therefore, the saffron spice of our distributor is analyzed and approved by following certifications and institutions:



ISO 9001: 2015



ISO 22000: 2005



HACCP Certificate



GC-Mark Certificate



FSSC Certificate



FDA Certificate



IQNET certificate



Health Permit



IR-BIO-141
Non EU agriculture
Organic Certificate



Organic Certificate



Organic & Halal Certificate



Organic & Halal Certificate



6925050901

Using Iranian Standard Certificate
for Powdered Saffron



694591493ۛ

Using Iranian Standard Certificate
for Filament Saffron

PACKING INFORMATION



spn : pk1



spn : pk2



spn : pk4



spn : pk3

CONTACT INFORMATION



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We are excited to have you on board! so for inquiries and getting more information, do not hesitate to be in touch.



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