



TIK RED
SAFFRON



SAFFRON

Aromatic Strands Of crocus sativus saffron has been cultivated for more than millenniums in iran and is the strategic agricultural production of Iran, which more than %90 of world production of this Treasure of spice,comes from hear every year. saffron which is also known as Red flower is used as a natural coloring & aromatic in foods, pastries, beverages, pharmaceutical, etc. Medical searches proved that consuming of 3 grams saffron everymonth is coused refreshing mentally and physically



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CERTIFICATIONS



- ◇ — ISO9001(2015)
- ◇ — ISO10004(2018)
- ◇ — ISO22000(2018)
- ◇ — HACCP

TR
Tik Red Saffron



Quality



Specifications

- Product: Saffron
- Latin Name: *Crocus Sativus*
- Style: Dried
- Form: Filaments
- Color: All Red
- Port: Only Dried Stigmas
- Place Of Origin: Iran
- Quantity: Minimum 3Kg



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TYPES OF **SAFFRON**



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PUNCH



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PUSHALLI



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NEGIN grade 1



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FILAMENT grade 2



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NEGIN grade 3



SARGOL



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ROYAL



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PACKAGING TYPES





METAL UTENSILS



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- 
- It has a very beautiful cardboard box
 - Suitable for global markets
 - High dimensional diversity
 - Variety in design and color
 - Suitable for storing saffron for a long time



1 0.5 gram

1 1 gram

2 2 gram

Up to **500** grams



AZIN PACKING

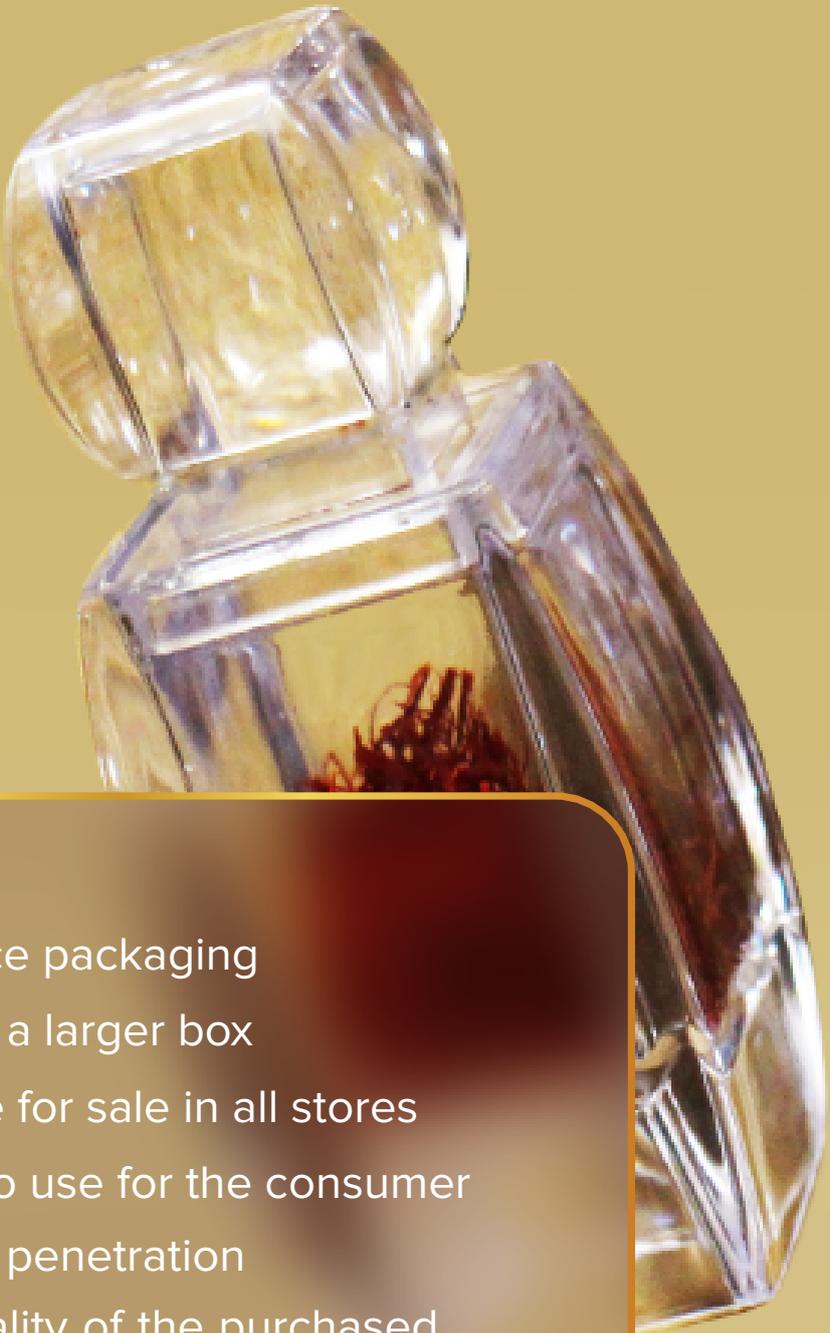


1 0.5 gram

1 1 gram

2 2 gram

3 3 gram

- 
- Very nice packaging
 - All 12 in a larger box
 - Suitable for sale in all stores
 - Easier to use for the consumer
 - Less air penetration
 - The quality of the purchased saffron can be seen



PAPER PACKING

WEIGHT



 **0.5** gram

 **1** gram

 **2.3** gram

 **4.6** gram



About Company

This company has been working in the field of saffron cultivation for nearly 10 years and has the ability to supply saffron for up to 40 tons during the year.

Our saffron cultivation started in 1390 in North Khorasan, Farouj city And because of the high quality of the product produced, attracted the attention of many saffron flower merchants.

Since 1395, we've been put into the operation with dryer 3000 and started to supply the domestic companies and every year we increased the saffron cultivation lands because of the great demand for our high quality product. Currently our farms in North Khorasan and Khorasan Razavi(Torbat and Ghaen) are several hectares.

In 1398, we registered a collection of packing and export named "TikRed saffron" by the management of Saeed Mansouri and started marketing Internationally and exported our product to most countries continuously And thanks to God, our costumers increased every year.

Right now, the representative offices of this group are operating in France, Indonesia, Qatar and the United Arab Emirates and the number of direct and indirect staff of this group is close to 30 people.

And in relation to the ability and volume of production and supply and the need to contract with companies inside and outside our country in second weights on an annual basis.