



## NATURAL SAFFRON EXTRACT PLUS

### OVERVIEW

Our Natural Saffron Extract Plus contains raw saffron and has a sweet and elegant taste. The baked good gets an extra intense and beautiful yellow colour. The product is easy to measure out because of the viscous consistency. The product is free from e-numbers.

Our saffron extracts are based on raw saffron of really fine quality. They are carefully tested in both our laboratory and by our taste panel. Through an extraction process, the over a hundred fragrances and aromas found naturally in saffron are enhanced, giving the extracts both intense colour and a natural and rich taste. Over the years, we have developed our saffron extracts to meet all kinds of needs and to create the absolute best products on the market. The crocus flowers and their pistils are picked by hand. It provides cleaner saffron and whole threads that are visible in the baked product.

#### Why choose our saffron:

- Our saffron is of the finest quality and is classified in Category 1.
- A low dosage is enough to get an excellent result.
- The extracts have a smooth texture that makes them easy to use and dose. They quickly dissolve in batter and dough.
- The baked goods get a beautiful golden yellow colour.
- We are so sure that you will be satisfied that we promise a taste guarantee.

### PACKAGING

Code	Size	Type	Palletisation
	5 kg	Can	
	12 x 1 kg	Bottle	

**STORAGE**

Cool conditions 10-18 °C. Avoid direct sunlight.

**SHELF LIFE**

540 days

**TYPE**

Paste

**FINISHED PRODUCT**

Buns, Cake, Cheesecake, Confectionery, Cookies, Creams, Croissant, Cupcake, Danish pastry, Dessert, Fillings, Layer cake, Muffin, Pound cake, Soft cakes, Sponge cake, Sweet dough, Sweet goods, Swiss roll

**CATEGORY**

Saffron

**INGREDIENT FEATURES**

Free from E-numbers

**BRANDS**

Aromatic

**FUNCTION**

Flavouring