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Person in charge: Thomas Gronewold

Report date: 31/03/2025

Report code: AR-733-2025-00059089-01**Sample code:** 733-2025-00059089

Sample description	Negin Safran Grade A+ Herkunft: Iran Ernte Jahr 2024
Number of sample containers	1
Total Weight	165g
Sample reception date	14/03/2025
Start / end of analyses	17/03/2025 / 28/03/2025
Reception temperature	Room Temperature
Delivered by	UPS - United Parcel Service
Packaging type	glass bottle with cork closure

Sample information provided by the customer

Customer reference	
Ordered by	Sina Biglah
Submitted by	Sina Biglah

TEST RESULTS**Sample Analytical Portion**

Physical-chemical analysis			
Parameter	Unit	Result	LOQ
VA168-1₁₎ Saffron spectrophotometric characteristics			
Method: Internal, T-AA03-WO33134, Spectrophotometry			
Flavor Safranal on dry product		37 ± 3	2
Tinting crocine on dry product		271 ± 7	2
Savour picrocrocine on dry product		98 ± 3	2
VAN04-1₁₎ Dry extract and Moisture 104°C			
Method: Internal, T-AA03-WO33137, Gravimetry			
Moisture	g/100 g	6.8 ± 1.2	1.5
Total solids	g/100 g	93.2 ± 1.2	80

1) The determination has been outsourced to Eurofins Analytics France (Nantes), France

The results of the examination refer exclusively to the checked samples. Any publication of this report requires written permission. An excerpt publication is not allowed. Sample data provided by the customer may have an influence on the validity of the test results and the assessment of results.

LOQ: limit of quantification
LOD: limit of detection
result +/- extended measurement uncertainty (95%; k=2), sampling not included

Conclusion

Categorisation according to the valid version of ISO 3632-2 standard from July 2012:

Crocine = Tinting:
Category I: min. 190

Picrocrocine = Bitterness:
Category I: min. 70

Safranal = Aroma: minimum 20, maximum 50

Moisture: maximum 12 % in saffron threads; maximum 10 % in saffron powder

Quality saffron (*Crocus sativus* L.) according to ISO 3632-2:
According to the analyses carried out here, this sample complies with the requirements of Category I of ISO 3632-2.

Signature:



Analytical Service Manager (Dr. Thomas M. A. Gronewold)

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