

Greek Red Saffron (crocus sativus) organic.

In Greece, saffron is cultivated only in a small area at the northern part of the country near Kozani city, when we say Krokos Kozanis we mean saffron from Kozani. A precious spice and one of the best saffron qualities in the world. It enhances the taste and lends its appealing color to many dishes, desserts and beverage.



Quality

Saffron is graded by quality according to laboratory measurements of such characteristics as crocin (colour), picrocrocin (taste) and safranal (flavor) content. Krokos Kozanis (Greek Red Saffron) a pure product of the Greek agriculture is considered as one of the best in the world. It has a colouring strength of 256, verified by laboratory reports, which is 66 points higher than the minimum international standard of all saffron.



Timeless

In Minoan Crete the beautiful flower of crocus was a symbol of the Great Goddess of Nature, and its harvesting was always carried out in a ceremonious manner. The renowned “Saffron Gatherers” fresco, found at the ancient Minoan settlement of Akrotiri on the Greek island of Santorini dating back to 1650-1500 B.C., depicts a group of young, colourfully dressed girls plucking crocus flowers. The main use of saffron in antiquity was medicinal and Hippocrates, the “father of Medicine” would recommend it for the care of old and recent wounds and the treatment of various diseases. In his treatise “De Materia Medica”, the famous Greek pharmaco-botanist Dioskurides, notes that saffron possesses digestive, diuretic emollient and aphrodisiac properties and, when mixed with sweet wine, it can prevent alcohol intoxication. Several centuries later, in the Byzantine times, people began to use saffron in cooking. It quickly won the reputation, which it still enjoys today: of a valuable and noble spice that lends its distinctive aroma, colour and taste to a variety of foods, from fish soups sauces and pasta to breads, biscuits and sweets. About 150.000 handpicked saffron flowers are required for a kilogram of the final product, which consists of the flower’s dried stigmas. The whole process requires considerable experience, care and mastery in order for the saffron to dry properly and preserve all of its valuable properties.

Cooperative de Safran of Kozani

Although about 20 species of saffron native to Greek flora, nowadays *Crocus sativus* is the only species being cultivated, in the rural area outside the city of Kozani, in northern Greece. In 1971 the Greek saffron growers formed the Cooperative of Saffron, since then, the cooperative has had the exclusive responsibility of harvesting, sorting, processing, packaging and trading the whole crocus production. Greek Red Saffron is internationally considered to be as one of the best saffron qualities, while as of 1998 has entered the “Registered of Protected Designations of Origin”. In Greece, by saying “Krokos Kozanis” we mean saffron from Kozani. Having evaluated all the benefits of the Greek Red Saffron, we are delighted to introduce an Organic Herbal Tea Selection with Krocus Kozanis and other selected herbs.

