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Guidelines for the harvesting, transportation, separation of stigma, drying and storage of saffron before packing

Lignes directrices pour la récolte, le transport, la séparation des stigmates, le séchage et le stockage du safran avant l'emballage

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Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular, the different approval criteria needed for the different types of ISO documents should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2 (see www.iso.org/directives).

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For an explanation of the voluntary nature of standards, the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the World Trade Organization (WTO) principles in the Technical Barriers to Trade (TBT), see www.iso.org/iso/foreword.html.

This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 7, *Spices, culinary herbs and condiments*.

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Introduction

The main factor affecting the quality of saffron is the attention paid to the correct procedures of harvesting, processing and packing. Familiarity with the principles of harvesting the flowers from farms and attention to the transportation conditions from the farm to the processing place play an important role in maintaining the flavour, colour and other specifications of saffron. In addition, the processing method of separation, the collection of stigma and the drying method are very important.

After drying the stigma, storage in good conditions can maintain the quality of saffron, especially regarding colour and flavour. Unfortunately, in many cases during the harvest, due to a lack of knowledge of farmers and processors, aspects such as transportation, the separation of stigma, and drying and storage are neglected and the quality of saffron is compromised. Not only does this cause economic losses but consumers receive a substandard product. This guidance document on the correct principles of harvesting, transportation, the separation of stigma, and the drying and storage of saffron is designed to help growers and processors provide higher quality products.

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Guidelines for the harvesting, transportation, separation of stigma, drying and storage of saffron before packing

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1 Scope

This document gives guidelines for the harvesting, transportation, separation of stigma, drying and storage of saffron before processing and packaging.

2 Normative references

There are no normative references in this document.

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

ISO and IEC maintain terminological databases for use in standardization at the following addresses:

— ISO Online browsing platform: available at https://www.iso.org/obp

— IEC Electropedia: available at http://www.electropedia.org/

3.1
saffron plant
flowering plant of the Crocus genus (*Crocus sativus* L.) in the Iridaceae family

3.2
saffron
dried *stigmas* (3.3) and part of *styles* (3.4) of the flower (*Crocus sativus* L.) that is edible in nature

3.3
stigma
section of the aerial part of the pistil of *Crocus sativus* L. flower, dark red in colour and trumpet shaped, serrated or indented at the top and joined to the *style* (3.4) at the end

Note 1 to entry: The stigma length is about 20 mm to 40 mm.

3.4
style
part of the pistil between the *stigma* (3.3) and the ovary

Note 1 to entry: The style length is usually between 5 cm and 10 cm, and the diameter between 0,15 mm and 0,25 mm.

3.5
stamen
yellow male reproductive organ of the *Crocus sativus* L. flower

3.6
extraneous matter
all matter visible to the naked eye or with a maximum 10 times magnification that are other parts of the plant to which the spice belongs

Note 1 to entry: In the *Crocus sativus* L. flower, the origin of extraneous matter can be floral waste [e.g. petals, separated *styles* (3.4), *stamen* (3.5), pollens and ovary parts] and other parts of the plant different from floral origin.

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