



**International
Standard**

ISO 3632-1

**Spices — Saffron (*Crocus sativus* L.) —
Part 1:
Specification**

*Épices — Safran (*Crocus sativus* L.) —
Partie 1: Spécifications*

**Third edition
2025-07**

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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 document 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).

ISO draws attention to the possibility that the implementation of this document may involve the use of (a) patent(s). ISO takes no position concerning the evidence, validity or applicability of any claimed patent rights in respect thereof. As of the date of publication of this document, ISO had not received notice of (a) patent(s) which may be required to implement this document. However, implementers are cautioned that this may not represent the latest information, which may be obtained from the patent database available at www.iso.org/patents. ISO shall not be held responsible for identifying any or all such patent rights.

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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*.

This third edition cancels and replaces the second edition (ISO 3632-1:2011), which has been technically revised.

The main changes are as follows:

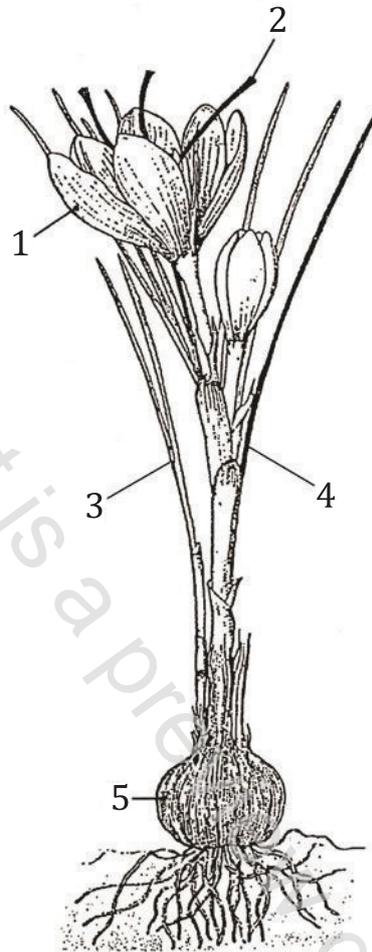
- the category “extra class” has been added to classification and specifications in [Tables 1](#) and [2](#).

A list of all parts in the ISO 3632-1 series can be found on the ISO website.

Any feedback or questions on this document should be directed to the user's national standards body. A complete listing of these bodies can be found at www.iso.org/members.html.

Introduction

The saffron plant is depicted in [Figure 1](#), the saffron flower in [Figures 2](#) and [3](#), the saffron pistil in [Figure 4](#), and some examples of floral waste in [Figure 5](#).



Key

- 1 tepals
- 2 stigma
- 3 leaves
- 4 radical leaves
- 5 corm

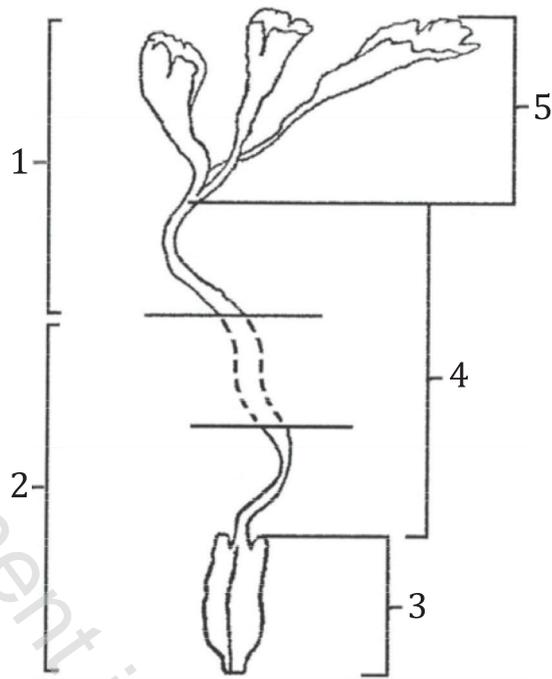
Figure 1 — *Crocus sativus* L. plant



Figure 2 — *Crocus sativus* L. flowers in farm



Figure 3 — *Crocus sativus* L. saffron flower (longitudinal cut)

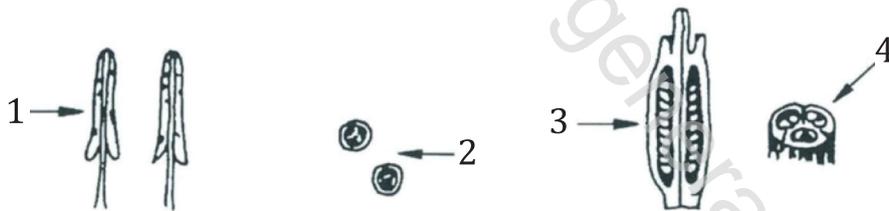


Key

- 1 aerial part
- 2 non-aerial part
- 3 ovary
- 4 style
- 5 stigmas (about 20 mm to 40 mm in length)

NOTE The total length of the fresh pistil is between 60 mm and 100 mm.

Figure 4 — Saffron (*Crocus sativus* L.) female reproductive organ (pistil)



Key

- 1 stamens (about 20 mm in length)
- 2 pollen grains (80 µm to 100 µm in diameter)
- 3 ovary (longitudinal cut) (about 10 mm in length)
- 4 ovary (transversal cut)

Figure 5 — Some examples of floral waste

Spices — Saffron (*Crocus sativus* L.) —

Part 1: Specification

1 Scope

This document specifies requirements for dried saffron obtained from the pistils of *Crocus sativus* L. flowers. It is applicable to saffron in filaments, cut filaments and powder forms. Recommendations relating to storage and transport conditions are given in [Annex A](#).

2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 928, *Spices and condiments — Determination of total ash*

ISO 930, *Spices and condiments — Determination of acid-insoluble ash*

ISO 941, *Spices and condiments — Determination of cold water-soluble extract*

ISO 948, *Spices and condiments — Sampling*

ISO 3632-2:2010, *Spices — Saffron (Crocus sativus L.) — Part 2: Test methods*

3 Terms and definitions

For the purposes of this document, the terms and definitions given in ISO 3632-2 and the following apply.

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

- ISO Online browsing platform: available at <https://www.iso.org/obp>
- IEC Electropedia: available at <https://www.electropedia.org/>

3.1 stigma

upper dark red section of the aerial part of the pistil

Note 1 to entry: In the *Crocus sativus* L. flower, the stigma is dark red in colour and trumpet shaped, serrated or indented at the top and joined to the style at the end.

Note 2 to entry: See [Figure 4](#).

3.2 style

part of the pistil between the *stigma* ([3.1](#)) and the ovary

Note 1 to entry: See [Figure 4](#).