



Vanestan

Natural & fresh 



Pure and fine saffron from Iran

We are devoted to supplying only the finest and purest saffron from Iran

We do believe that food supply for human consumption must be approved under any given circumstance. Therefore, the saffron spice of our distributor is analyzed and approved by following certifications and institutions:



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About Vanestan saffron

Our team, with Vanestan brand, using qualified saffron farms in Khorasan province in Iran present one of the best quality saffron in local and international markets.our team apply updated facilities in planting, holding and harvesting saffron and have direct control and inspection on production, package, shipment and distributing in order to present the most qualified product in the market. In this respect, our executive and controlling team have the whole process of production and delivery under their control and observation. In order to increase our customers' satisfaction and promoting our brand, Vanestan, our expert and profesional team apply special standardized instructions which help us to be responsive to any claims and suggestions from our respectful customers.

How is saffron used and what are its medical applications

Saffron, the dried stigma of the plant *Crocus sativus*, has a distinct color, flavor and smell. It is widely used as a spice, and as a coloring and flavoring agent in the preparation of foods and cosmetics.

Next to that various pharmacological applications of saffron and its constituents have been extensively studied by independent organizations, including: anticancer, antidepressant, anti-Parkinson, anti-Alzheimer, anticonvulsant, anti-ischemic (such as brain, kidney, muscular and heart ischemia), anti-hypertensive, anti-genotoxic, and antidote (e.g. against snake venom, diazinon, acrylamide or acrolein), antitussive, hypolipidemic, antioxidant, antinociceptive, and anti-inflammatory effects. Some clinical studies about saffron and its constituents have been cited in the literature such as safety evaluation, aphrodisiac, antidepressant, and anti-Alzheimer effects.

In traditional medicine in various countries, saffron also has been used for various purposes including analgesic and anti-inflammatory (earache, tooth-ache, swelling, otitis, anal pain, gout, cancer pain, gingivitis, discomfort of teething infants), cardiovascular system (cardiac stimulant, removes blockages of vascular), central nervous system (narcotic, anti-hysterical, CNS stimulant, hypnotic, mental disease, sedative, anticonvulsant, neurasthenia), eye disease (painful eye, lacrimation, day blindness,

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corneal disease and cataract, purulent eye infection, pterygium, poor vision), gastrointestinal system (stomachic, anorexia, treatment of hemorrhoid, prolapse of anus, jaundice, and enlargement of the liver, anti-flatulent), genitourinary system (abortion, treatment of amenorrhea, aphrodisiac, impotency, emmenagogue, stimulate menstruation, prolapse of anus, ... stop menstrual periods, promote menstruation, use in puerperium period, terminate pregnancy, painful urination, diuretic, kidney stone), infection disease (antibacterial, antiseptic, anti-fungal, measles, smallpox, scarlet fever), respiratory system (asthma, bronchitis, expectorant, pertussis, dyspnea, pleurisy, antitussive, diphtheria, disability tonsils resulting snoring, respiratory decongestant, expectorant), skin disease (treatment of psoriasis, eczema, acne, wound), and miscellaneous (immune-stimulant, diaphoretic, tissue coloration, anticancer). Saffron and its constituents have shown multiple useful effects, especially on CNS and against cancer. However, clinical evidence is still scarce in this regard and more comprehensive studies with special focus on human clinical trials is required.



Vanestan Saffron products (organic & non-organic)



Negin saffron

This type of saffron has the best quality and the amount of style attached to the stigma is very little in it. This saffron is usually produced at the beginning of the harvest season. Because of its high quality, Negin saffron has the highest price among all the other types of saffron.



All red (Sargol saffron)

This kind of saffron is pure and contains the stigma without the style. 1 kg of Sargol saffron can be achieved from a range of 110- 115 kg saffron flowers. This kind of saffron is placed in category I in ISO 3632 and the quality of this saffron is really high.



Pushali saffron

This kind of saffron contains the red stigmas along with parts of the style (the stigmas with a 3-5mm style). Pushali saffron is produced in the beginning of the harvest season. Since there is some style along with red stigma, floral waste is more (about 5-10 percent by weight) in this type of saffron. It is voluminous so it is very suitable for packing.



Bunch saffron

This kind of saffron contains the stigma with the whole style. The entire strings of saffron (the red and the white parts) are regularly bunched together with a string.



Powdered saffron

This kind of saffron contains the red stigmas of saffron which are powdered. Our powdered saffron comes in three levels of quality.



Kong Saffron (Style)

Style saffron refers to long strings that are removed from stigma in the harvest season.



Package design of saffron

Our saffron can be packed in the following net weight of saffron: 0.5 gram / 1.0 gram / 2.3 gram / 4.6 gram / 10.0 gram / 500.0 gram / 1000.0 gram / and More ...

Packages can be adjusted to every design.



Package 1

First Grade Persian Saffron

Box 4.6 & 2.3 gram



Package 2
First Grade Persian Saffron
1.0 & 0.5 gram



Package 4
Kong Persian Saffron
Bulk 100 gram



Package 5
First Grade Persian Saffron
Khatam
2 & 5 gram



Package 6
First Grade Persian Saffron
2 & 3 & 5 & 7 gram



To be noted: we can prepare gift packages according to your design.

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