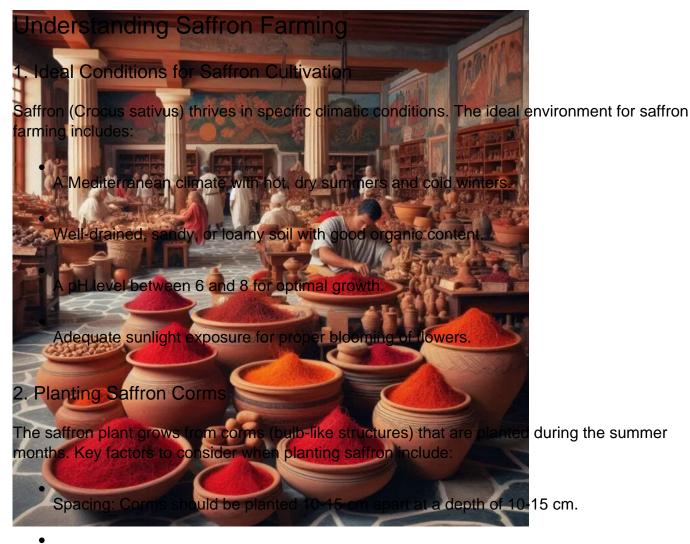
and Buying SuperiorSaffron Spiceaa

Saffron, often referred to as "red gold," is one of the most precious and sought-after spices in the world. Used for centuries in culinary, medicinal, and cosmetic applications, saffron's distinct aroma, deep color, and unique flavor make it a valuable commodity. For those looking to invest in <u>Saffron Farming</u> or seeking to buy high-quality saffron spice, this guide offers insights into its cultivation, harvesting, and purchasing criteria.



- Soil Preparation: Ensure the soil is free of weeds and properly tilled to allow aeration.
- Watering: Saffron requires minimal watering, mostly during germination and flowering periods.

3. Harvesting Saffron Threads

The saffron flowers bloom in autumn, usually in October or November. The harvesting process is meticulous and labor-intensive:

Flowers must be handpicked early in the morning before full bloom.