

Saffron





We are **Mika Green**,
an Export Management Company **and Manufacturer**
since 2015 and a dynamic group
specialized in the export of various
products based on plants and nature.

Asia

We believe that ~~Iran~~ is one of the best and most desirable climates for growing a wide range of plants due to its special geographical location and ~~four seasons~~. This plant diversity has been associated with the production of a wider range of plants and organic products with amazing properties and effects.

Our business headings are defined based on cooperation and partnership with a range of reputable suppliers with international licenses and certifications.

History of Saffron ~~in Iran~~

Saffron has long been the most expensive spice in the world. Saffron was known in the past as Zarparan, referring to a flower whose feathers look like gold. The history of this plant dates back to the seventh century BC, but the history of the use of this brilliant plant and its widespread planting dates back to more than 3,000 years ago and the Bronze Age and some scholars believe the origin of saffron in the world was the Median state of Iran and saffron originates from Iran. Cultivation of saffron has been common in most of the central regions of Iran in the past, and it was the Iranians who introduced the world to saffron and its properties because they sent saffron to various parts of the world like China, Rome, Greece and Arab countries. They were very familiar with this plant and taught the inhabitants of the Mediterranean how to grow saffron.



Historical documents show that Iranians have been interested in gold and saffron since ancient times, so they used to offer gold and saffron in celebrations and gatherings like weddings and feasts or welcome elders pilgrims of gold saffron. In some ceremonies, saffron was smoked alone, or with musk, amber, and incense and roses were sprinkled. In addition, in the past, saffron flowers were arranged and used as a herbal medicine in the production of perfumes and medicines to treat gastrointestinal diseases, kidney and depression.



Properties and applications

~~Iranian~~ saffron in different categories



In health and healing :

Saffron is a powerful antioxidant, it may improve mood and treat depressive symptoms, help digestion, help fight acne and reduce pigmentation, may have cancer-fighting properties, reduce PMS symptoms, act as an aphrodisiac, reduce appetite and aid weight loss, help brain and heart healthiness, reduce blood pressure, reduce heart disease risk, lower blood sugar levels, improve memory in adults with Alzheimer's disease, protection against cold and lots of other benefits

In food and beverage :

Saffron is the best natural alternative for modern chemical additives thus industrial cake mixes, cookies, ice creams and jelly are also benefiting from it. In addition to desserts, it is used as a flavoring and coloring agent for hot and cold drinks such as saffron tea and milk.





Saffron in other industries :

- Food Additives
- Food and Beverages
- Medicinal & Pharmaceutical
- Cooking.
- Cosmetic and beauty care
- Perfumes
- Dietary Supplements
- Fragrance and Aromatherapy
- Flavoring
- Best Precious Gift
- Tobacco
- Fabric dye

The most selected Mika product :



Premium ~~Iranian~~ saffron oil extract



Saffron oil

green

Mika will have amazing offers for you by presenting pure Iranian saffron oil. Oils with the highest possible degree of crocin ~~exceeding 245~~, therefore, you will have a very high quality and organic product at an attractive and satisfactory price.

The process of preparing saffron oil extract:

Saffron oil is obtained by soaking saffron flowers in a carrier oil, which contains the most active ingredient of the saffron plant and has a soft and delicate texture that can be used in various industries and even oil applications.

Application and certificates:

This organic product, which is presented to you as a special and practical offer, can be used in all three grades of food, cosmetics and pharmacy, and has organic analysis and certification.

Production process:

Our company claims that the saffron oil produced, in direct cooperation and partnership with farmers, raw materials from the best saffron orchards and order products from the top producers using the latest technology in the world and continuous quality control Saffron oil is produced with a very high active ingredient and quality and offers organic certification.

Analyze and standards: Green

Mika ~~Expert Management Group~~, focusing on providing special products of saffron called saffron oil, which has very high quality and competitive price along with analysis and approved standards, gives special offers to its major consumers and buyers. It can be used in various industries as a raw material or as a personal and home consumption.

Why saffron oil ?

Advantages of using saffron oil against saffron plant

- Easy to use
- Durability of the aroma and flavor
- Easy maintenance
- Compatible with other oils
- Suitable for skin and hair and protect the skin from the sun
- Can be used as raw material in food, cosmetics and pharmaceutical industries
- Reasonable price compared to saffron plant

The products offered in Mika are at a high level of quality and beyond international standards, and the analyzes provided are evidence of the strong performance and excellent products of our partner companies. We at MIKA are backed by this valuable, high-quality capability and competitive prices internationally and globally.

Saffron oil, a special offer for you to follow us.





Saffron chemical compound analysis

Saffron has 28 volatile organic compounds that are extremely sensitive to fluctuations in the surface of the saffron and is easily destroyed in the presence of oxidizing agents such as light and air, which is why it must be stored in closed and protected containers and also away from sunlight. Be. The most beneficial compounds in saffron include yellow and well soluble compounds in water (crocin derivatives), bitter compounds such as picrocrocin which are especially stomach tonic, aromatic substances (essential oils) the most important of which is safranal which sometimes makes up to %1 of saffron. The fixed oil is up to %10, the moisture content is about %13 and the mineral compounds are about %5. The amount of crocin that makes up the color of saffron is higher when it is arranged in a bud.

~~Important Note:~~

~~Mika saffron oil contains more than 245 crocin.~~

Packaging and product volume:

~~7 cc, 15 cc, 30 cc, 60 cc and more up to 1 litre in glass containers with a dropper or spray lids. and also in gallons or bulk~~

Your orders are also fully customizable

In Mika, it is possible to Customize various packages according to your order or manage your order as EOM.





WWW.GREENMIKA.COM

INFO@GREENMIKA.COM

+98 923 101 8313

+98 902 893 6300

