

Saffron Storage and Handling

Store saffron in an airtight container in a cool, dark place for up to six months for maximum flavor. **Saffron**, like other herbs and spices, is sensitive to light, so wrap the packet in foil to protect it further. **Saffron** will not spoil, but it will lose increasingly more and more of its flavor with age.

Why storage important ?

Saffron is probably the most expensive spice in the world; hence extra care needs to be taken while storing saffron. Moreover, it is the aroma of saffron that gives it the special status, and if this pleasant aroma is lost due to poor storage and handling. The very purpose of using saffron would be lost. Storing saffron in a proper manner helps preserve its freshness, taste and aroma for a long time. Saffron is highly sensitive to light. Its one of the reasons why harvest of its flowers is before sunrise. When saffron is exposed to light, it stands to lose its aroma and taste.

Hence in order to retain saffron colour taste and aroma. It is vital to store it in an airtight container. If stored properly, the aroma of saffron can be retained for at least a year or so. It is better to store saffron in special airtight glass jars that have special lids.

What is the shelf life ?

However well you pack, preserve and store organic saffron, it should not be kept for more than two years. In order to prevent exposure to light and air, it is better to wrap saffron strands in aluminium foil, which can then be placed in the smallest container so that there is not much air circulating inside.

AFGHAN RED GOLD



Where to store Saffron ?

Store the bottled saffron in a cupboard, preferable a wooden cupboard as metal can get heated during summer. Saffron is best stored in a cool, dark place, where no source of light, artificial or natural can reach. Do not store saffron in a refrigerator as genuine saffron tends to absorb moisture easily once it is exposed to room temperature. If you must store it in a refrigerator, remove only the required quantity and place the container in the fridge immediately, so that moisture loss is reduced.