Saffron: A Golden Opportunity for Diversified Farmers

What is it?

- <u>Most expensive spice</u> in the world (\$3,000-9,000/lb)
- Dry stigmas of a fall blooming crocus (Crocus sativus)
- Used as a culinary spice or medicinal herb
- Hardy to USDA coldhardiness zone 4
- Commonly grown in West/Central Asia & Mediterranean region
- Hundreds in the US are growing it for the first time in high tunnels and the field

Saffron by the Numbers

3 stigmas: number produced by 1 saffron crocus flower 46 tons: annual imports into the US

4,000 blooms = 1 oz or 28.4 grams of dry saffron

8 lb = average saffron yield/ha (2.5 acres)

<u>\$25-100 = retail price per gram in 2018</u>

\$223,000- over \$1 million = potential annual revenue/acre

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The North American Center for Saffron Research & Development





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