

Where Can You Order Saffron Corms?

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First, you need to make sure you order saffron crocus corms (*Crocus sativus*), not a spring blooming species (*C. vernus*). There are over 80 different species of crocus, all in the family Iridaceae (order Asparagales), but *C. sativus* is the only source of saffron. There are also several non-crocus fall blooming bulbs that produce flowers that look very much like a saffron flower, but lack orange stigmas. They are in the family Colchicacea (order Liliales) and many are poisonous to humans and animals.

Saffron corms should be ordered in March or April to ensure they are available, though they won't be shipped out for planting until August or September of that year. There are many retail sources that can be found on line by searching for "Saffron Corms", "Crocus sativus", or "Wholesale Saffron corms". When ordering corms, you should ask the supplier where and how the corms were grown, processed and stored. You should also ask about the size of the corms you are going to receive. In general, larger corms produce more flowers in the first year and more daughter corms the following year. Corms with a circumference of at least 9-10 cm (~4 inches) are recommended. Currently, most saffron corms are imported from The Netherlands, though in recent years there are a few Canadian and US growers selling locally-produced corms. Hans Rotteveel, owner of Roco Saffron, was a past presenter at our saffron workshop in Vermont, is a wholesale supplier of saffron corms in The Netherlands. He sells corms all over the world, and is one of the few suppliers who offers both organic and non-organic corms. You can learn more about his company and order from his website at https://us.rocosaffron.com/shop. He sells corms Canadian and US producers, and offers a discount price for large orders. Growers can combine their orders to take advantage of lower wholesale prices.



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Crocus sativus Fall-blooming, source of saffron.



This information is provided in response to grower questions, and is not an endorsement of Saffron crocus corms any one company or a recommendation for a particular saffron corm source by the North American Center for Saffron Research and Development. If you have additional questions, feel free to contact Margaret Skinner at mskinner@uym.edu.



Colchicum speciosum Fall-blooming, **Poisonous!**



Colchicum autunmale Fall-blooming, **Poisonous!**



Crocus vernus Spring-blooming, **Poisonous!**

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