

Saffron: A Golden Opportunity A New Crop to Support Small Family Farms

Margaret Skinner, Bruce L. Parker & Arash Ghalehgolabbehbahani North American Center for Saffron Research and Development Email: mskinner@uvm.edu Tel: 802-656-5440



The University of Vermont

1. High value crop

US imported 62.5 tons of saffron in 2018. (UN Statistics Division)

- Growers are currently selling US grown saffron for between \$25-100/gr
- **Stigmas:** at \$20/gr, potential yield/ac=5,624 gr [12 lb] = \$112,480
- **Petals:** at 0.33/gr, potential yield/ac=31.963 gr [70 lb] = 10.548
- Corms: at \$0.30/corm, potential yield/ac=\$242,760
- High revenues compared to other greenhouse crops: Saffron: \$4.03/ft²; Tomatoes: \$3.51/ft²; Winter greens: \$1.81/ft²

2. Multiple potential markets

- Culinary spice
- Medicinal/nutritional supplement
- Compound extracts (picrocrocine, crocin, and saffranal)
- Corm production
- Natural source of compounds with fungicidal properties
- Potpourri & Ornamental potted plant

3. Growth and harvesting cycle

- Plant in August/September
- Harvest flowers October/November
- Leaves remain green until May or June
- Corms multiply in spring increasing plant density in the bed and saffron yield

4. Production benefits

- Easy to integrate into current cropping systems
- Minimal inputs required
- Labor demands time limited when field work is less (Oct.-Nov.)
- Little to no weeding when plants are dormant

5. Where to purchase corms

There are many sites on the web. Order in late winter or spring to ensure availability. Here's one we know provides quality corms. Roco Saffron: https://us.rocosaffron.com/shop/

6. Growers all over the US are growing saffron, many for the first time.

7. Want to know more?

- UVM Saffron Ctr. website: https://www.uvm.edu/~Saffron
- Join "Saffronnet", our free email list with 780 subscribers (growers, marketers & researchers).

© 2021, University of Vermont, North American Center for Saffron Research and Development For educational purposes. Not for reproduction without permission of the authors.

Information presented herein was prepared in response to grower questions to the North Amer. Ctr. for Saffron Research & Devel. and was supported by the Univ. of VT College of Agric., UVM Ext. and National Inst. of Food & Agric., US Dept. of Agric., HATCH Multistate Project #W4185, under award #VT-H02405MS. Any opinions, findings, conclusions, or recommendations expressed herein are those of the authors and do not necessarily reflect the view of the US Dept. of Agriculture of other funding organizations.

Stigma

