Saffron: A Golden Opportunity for Diversified Farmers

Saffron is the dried stigmas of a fall-blooming crocus (Crocus sativus). It is used as a culinary spice in Mediterranean dishes and a medicinal herb. It is the most expensive spice in the world, with a retail value of $3,000–$9,000/lb. In 2015, scientists at the University of Vermont (UVM) began studies to determine its suitability as a specialty crop for small diversified farmers in the US. They found it survives cold Vermont winters and the yield and quality of their crop compares with or exceeds saffron from traditional production areas, such as Spain, Iran and Italy. Hundreds of growers across the US and Canada are now growing this crop with promising results.

Our Goal:
Develop the potential of saffron as a high value specialty crop to increase revenues of small diversified farms.

Want to learn more about saffron?
Visit our website at https://www.uvm.edu/~saffron/
Or join Saffronnet
This is our listserv focused on saffron production with over 800 subscribers from across North America and beyond. To join email: mskinner@uvm.edu
Tel: 802-656-5440

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www.uvm.edu/~saffron/
SAFFRON PRODUCTION CYCLE

The timing of the saffron production cycle varies depending on climate, but the basic cycle described below is the same everywhere. **It is important to know this cycle to maximize on crop yield.**