



Saffron:

A Good Fit for New England

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BUSINESS INSIDER

Why saffron is the world's most expensive spice

The Boston Globe

Founded 1872

Could an exotic spice from Iran help Vt. farmers?

BBC
US & Canada

Could the world's most expensive spice help farmers in Vermont?

The Washington Times



Exotic spice saffron grown successfully in Vermont

Arash Ghalehgolabbehbahani

Arash Ghalegolab Behbahani

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Who has heard of saffron?

Who has cooked with saffron?

Who has grown saffron?



The North American Center for
Saffron Research & Development



What is Saffron?

The world's most expensive spice: \$3,000 - 9,000/lb

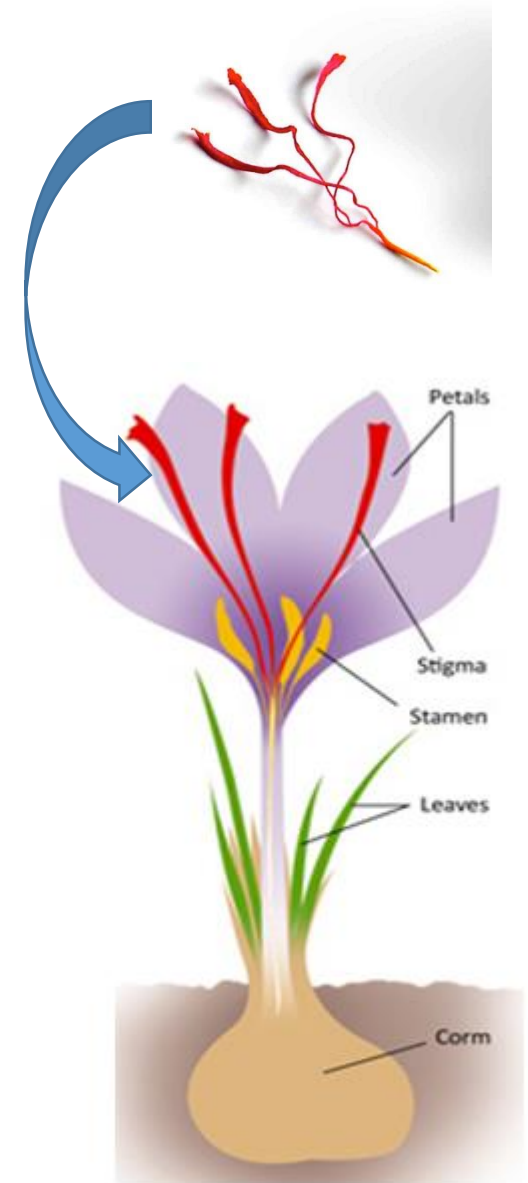
US growers are getting \$25-75/gram (\$11,350-34,000/lb)

Saffron is the dry stigmas of *Crocus sativus* L flowers.

Fall blooming crocus

In cultivation for over 3,500 yr

Origin: Probably Greece or Crete





What is Saffron good for?



- ✓ Culinary spice
- ✓ Medicinal herb
- ✓ Medicinal extract
- ✓ Perfume
- ✓ Ornamental plant
- ✓ Fabric dye
- ✓ Liqueur



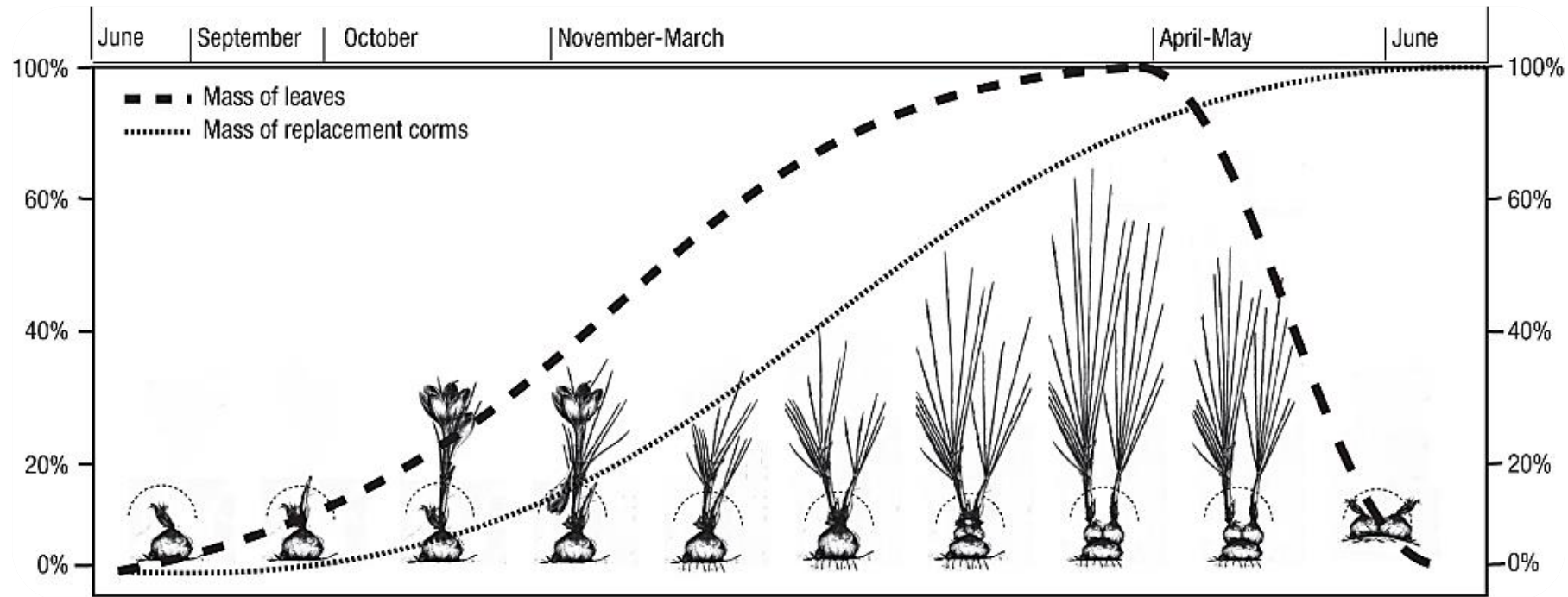
Why is Saffron so expensive?

Currently most processing is done by hand

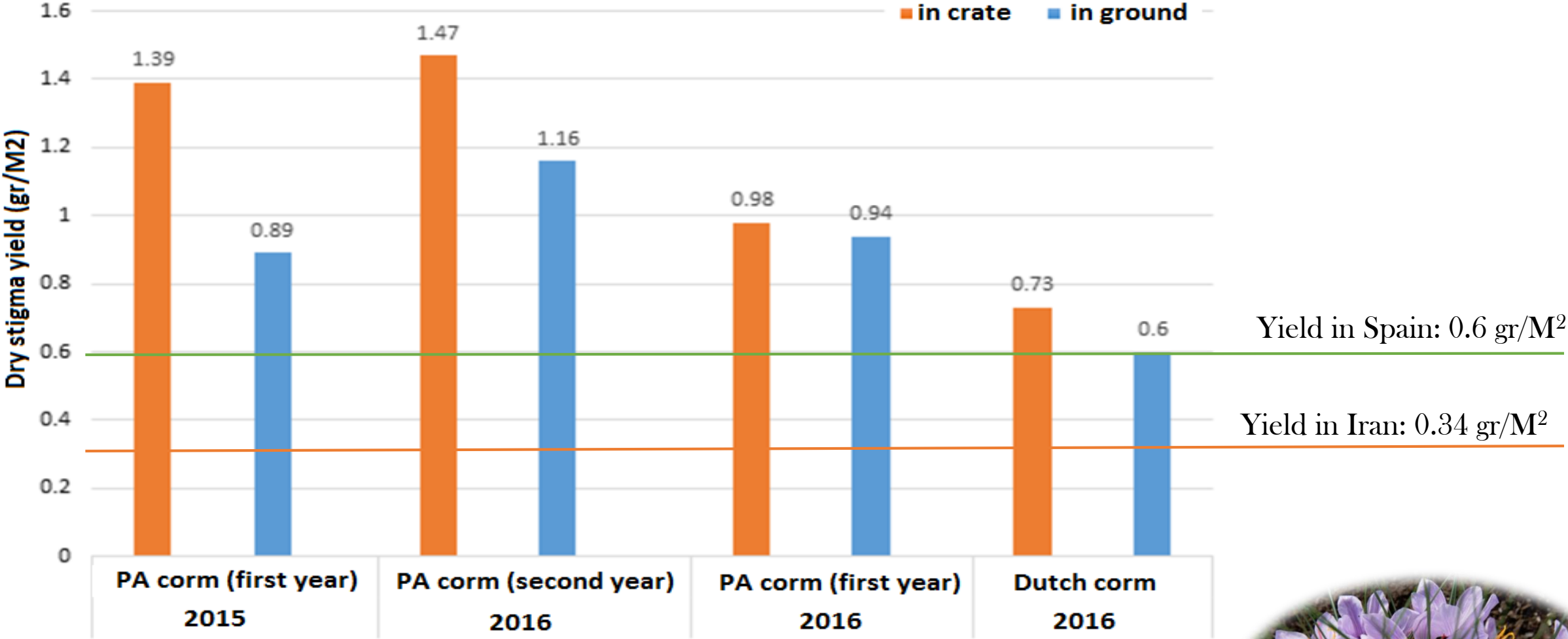
4,000 blooms = 1 oz of saffron, or 28 grams (~\$1,000)



The average saffron yield is about 8 lb/ha (less than 4 lb/acre).



Stigma Yield



- Greater yield in crates than in raised beds (rodent damage)
- Yield increased in Year 2



Saffron Pests and Diseases



Small Mammal Damage

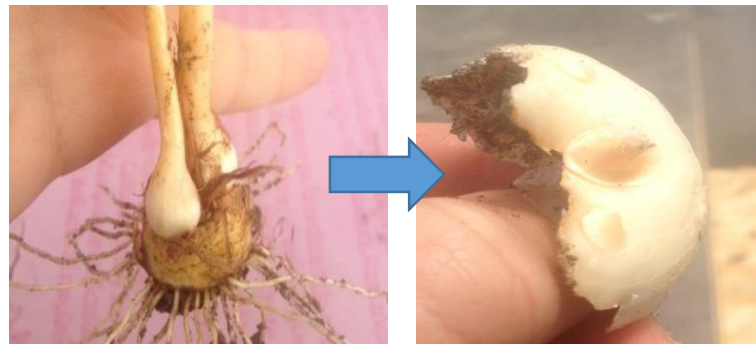


No rodent damage

Flowering in Year 2



Major rodent damage











Thanks for your interest



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<http://www.uvm.edu/~saffron/>

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