



Types of Saffron:



1) Negin saffron: Negin saffron comprises just the red segments of the saffron stigma, with no yellow or white present. Negin saffron itself is divided into various quality grades. The saffron stigma and head's value increase with size and minimal breakage.

2) Sargol saffron: The production of Sargol saffron involves using the beginning of the saffron stigma or head. The pure flavor and high coloring ability of Sargol saffron are notable. Sargol saffron comprises the clean stigma portion of the saffron thread solely, without any yellow part or Styles. Moreover, this type of saffron contains more broken parts and pieces than others. This type of saffron has other titles, such as Sarrishe saffron, SarQalam, and Mumtaz, which is also enjoyable. Outside Iran, sargol saffron is popularly referred to as ALL RED.

3) Pushal saffron: Pushal saffron contains red stigmas and small white styles (5-3 mm). The threads are wound into coils.

4) Bunch saffron: Bunch saffron (Or Dokhtarpich) is the most basic type of saffron, made by putting together and drying saffron strands with cream. The cream part is between 3 and 5 mm, and according to the quality of the saffron, the stigma part may be longer or shorter than that.

5) Styles saffron: Styles saffron and saffron root in the soil may seem alike, but they are different. The stigma of saffron, which is in the central part of the plant, ends with a white root called saffron Styles. While the saffron styles may resemble the red parts of saffron, it must produce a different striking and vibrant color than its stigma counterpart. Despite being cheaper than other types, this saffron has all the properties of saffron. If you plan to purchase saffron for its healing properties, consider buying saffron Styles.



About Us:

Navid Saffron Khorasan Razavi Company (Private joint-stock) was established and registered in 2005 with the aim of processing and packaging Iranian saffron in Mashhad, Khorasan Razavi province. Initially operating under "Behrang," the company started processing and packaging saffron from South Khorasan. After some time, by establishing organic cultivation fields, it managed to compete in the global markets with the brands "Termes Zibad," "Bagonia Saffron," and "Diyar Kohan Saffron."

Navid Saffron Khorasan Razavi Company aims to cultivate organic products and align with international standards, benefiting from the expertise of Iranian specialists. Conforming to these principles led the company to receive early certifications, including ISO 22000 Food Safety Management System certification from Austria and Organic Product certification from Germany. Additionally, the company became a member of the Iranian Safety Association.

By assessing the demand of global markets and pioneering with modern knowledge, Navid saffron Khorasan Razavi Company succeeded in designing and manufacturing a type of saffron harvester called "Behriz Sieve." This innovation not only improves the quality of the product but also increases the processing speed, subsequently providing economic benefits and efficiency for industry partners.

Today, Khorasan's Saffron has become one of the region's most significant exports. Behrang is proud to compete with Iranian-educated and specialized professionals in the global markets, creating economic opportunities and employment for the youth. To this end, the company has taken a significant step by establishing direct supply stores in destination countries such as the United Arab Emirates (Dubai) and Turkey (Istanbul) and having sales agents in the Persian Gulf, East Asia, and Europe—Behrang, inspired by nature's colors.