COMPANY PROFILE



¹⁾ Business Name: Rayan Herat Saffron Producing Processing and Packing Company.

Brand Name: Rayan Saffron

Head of Business: Abdul Ali Noorahmadi

Business Address: Red Cress Rd, Khaja Abdullah Ansari Rd. District#8th, Herat-Afghanistan.

Email: info@rayansaffron.af

What's App & Tel: +93728061919 +93784061919 +93706061919

Website: <u>www.rayansaffron.af</u>

Geographical focus: Inside and outside the country

Established In: 2019

Total number of Employees: 15+350 seasonal employees

Number of Employees at Head Office: 10



DOCUMENT

Company profile

PREPARED BY

Abdul Khaleq Khodadady Founder and Vice President of Rayan Herat Saffron Co.

DATE

June, 2019



INDEX

1.	COMPANY HISTORY	3
2.	OUR STRATEGY, MISSION & VISION	4
3.	PRODUCT AND SERVICING	5
4.	OUR INVOLMENT	6
ου	IR SAFFRON CATALOGUE:	7
All	L RED (PRESSED SUPER NAGIN) GRADE A++:	7
ALL	L RED (SUPER NAGIN) GRADE A+:	8
All	L RED (NAGIN) GRADE A:	9
FIL	AMENT GRADE A (PUSHAL):	
FIL	AMENT GRADE B (PUSHAL):	11
5.	INTERNATIONAL MARKET	12
6.	SAFFRON PROGRESS AND OPPORTUNITIES IN AFGHANISTAN	13
10.	LIST OF SOME NATIONAL AND INTERNATIONAL CLIENTS	15
AN	NEX	16



1. COMPANY HISTORY

Rayan Herat Saffron cultivates, processes and produces saffron. We have great saffron product and excellent services to meet your wants. We provide the optimum and customized Saffron made for you.

Rayan Herat Saffron began its business operation as Producer and processor of Saffron in 2019 in Herat Afghanistan.

Rayan Herat Saffron Company is composed of professional, expertise and well experienced staff. In the field of cultivating, producing, processing, packaging and exporting of saffron to international market. Rayan Herat Saffron Company provide the pure natural and normative saffron. Rayan Herat Saffron is focusing exclusively in high quality and cost-effective saffron to satisfy national and international customers. Utilizing skilled and experienced employees. Rayan Herat Saffron has been advancing on a tremendous pace.





2. OUR STRATEGY, MISSION & VISION

Company Strategy:

Purpose: To develop and improve the market of saffron with commitment and expertise by producing, processing, and packaging according to international standards and supplying Afghan saffron to international markets with reasonable price.

Our Mission: To continuously improve its world-wide rating among the top cultivating saffron, harvesting, processing, trading to international market and saffron product consulting firms, pioneer of the art quality solutions and provide the best professional service value regardless of project size or profitability

Our Vision: Rayan Herat Saffron is committed to the continuous improvement of its professional services; and endeavors to provide opportunities for highly qualified professionals to apply.

Their know-how towards the development and service of society with the highest levels of professional integrity and commitment.

Our keys for development:

- Desire for excellence
- Build trust and Confidence
- Innovation
- Transparency
- Teamwork

We believe in

- Motivation
- Collective responsibility and leadership
- Professionalism and ethics



3. PRODUCT AND SERVICING

Saffron Product

Saffron is a plant. The dried stigmas (thread-like parts of the flower) are used to make saffron spice. It can take 75,000 saffron blossoms to produce a single pound of saffron spice. Saffron is largely cultivated and harvested by hand. Due to the amount of labor involved in harvesting,



saffron is considered one of the world's most expensive spices. The stigmas, and sometimes the petals, are also ideally used for: Sweets & Desserts, Tea, Rice, Milk, Ice Cream, Meal's decoration & etc...

loosen phlegm (as an expectorant), Men use it to prevent early orgasm (premature ejaculation) and infertility, Saffron is also used to induce sweating, to increase interest in sex (as an aphrodisiac), and to improve blood sugar levels in patients taking medication for schizophrenia, depression anxiety, improved memory, Alzheimer's disease, Some people apply saffron directly to the scalp for baldness (alopecia), in foods, saffron is used as a spice, yellow food coloring, and as a flavoring agent.

Saffron is the most valuable food product because of its importance in Afghanistan agricultural economy. The dried stigmas of the plant Crocus sativus (Iridaceae) are processing to produce saffron as a well-known spice which has some other importance in pharmaceutics, cosmetics, perfumery, and textile dye-producing industries.



4. OUR INVOLMENT

TECHNICAL CONSULTANCY

We consult on different saffron business aspect

Our offers cover the following major services and consultancy.

- Saffron cultivating
- Saffron processing
- Saffron producing
- Saffron packaging
- Saffron investment
- Implementation of rules and regulations related to the business
- Saffron production capacity building
- Trade
- Product development

SAFFRON SALES

We offer, Saffron product, Saffron accessories and services by sourcing from local and international market as well. We cultivating, harvesting, processing and packaging saffron and trading organic, pure and best quality saffron product to international markets.



Our Saffron Catalogue:

All Red (Pressed Super Nagin) Grade A++:

Item Code: RS001

Coloring Power (Crocin):270 to 310

Pressed super nagin quality is same as super nagin but its' flatted, thicker and its shapes looks lighted. It produces by the new and Modern Technology. Pressed super nagin saffron is the more amount of export every year. Pressed super nagin saffron is very pure type of saffron which is composed of threads without style. It is the most expensive saffron in the world. 105-115 kg of saffron flowers produces 1kg of pressed super nagin saffron.

No.	Criteria	Specifications						
1	Moisture	Pressed Super Nagin Saffron is very sensitive to moisture. Because its stigmas are						
		dried and only needs it for fragrance so its moisture should be 8% max.						
2	2 Color Its coloring is red and rich and power. Its Color Strength is 260-310 USP.							
3	3 Shape Super Nagin Saffron shape is dry, red, oval, stick and Flat							
4	4 Size Super Nagin Saffron Size is 1.3 cm							
5	Taste	Pure taste of Super Nagin saffron is with hints of bitter						
6	Aroma	Saffron has a strong or excellent aroma with better quality and special essence.						
7	Packing	Our company is always offering high quality products and most favorable service for						
1		our buyers, we take quality as important as service						





All Red (Super Nagin) Grade A+:

Item Code: **RS002** Coloring Power (Crocin):**270 to 300**

Super Nagin Saffron is the more amount of export every year. Little break Super Nagin saffron is very pure type of saffron which is composed of threads without style. It is the most expensive Saffron in the world. 105-115 kg of saffron flowers produces 1kg of Super Nagin saffron.

Super Nagin Saffron is very sensitive to moisture. Because its stigmas are dried and only needs it for fragrance so its moisture should be 9% max.

Its coloring is red and rich and power. Its Color Strength is 220-270 USP.

Super Nagin Saffron shape is dry, red, oval, stick and round and a little break are seen in the threads.

Super Nagin Saffron Size is 1 to 1.4 cm.

Pure taste of Super Nagin saffron is with hints of bitter.

Saffron has a strong or excellent aroma with better quality and special essence.

No.	Criteria	Specifications						
1	Moisture	Super Nagin Saffron is very sensitive to moisture. Because its stigmas are dried and						
1		only needs it for fragrance so its moisture should be 8% max.						
2	Color Its coloring is red and rich and power. Its Color Strength is 250-295 USP.							
3	Shape	Super Nagin Saffron shape is dry, red, oval, stick and round and a little break are seen						
3		in the threads.						
4	Size	Super Nagin Saffron Size is 1.1 cm						
5	5 Taste Pure taste of Super Nagin saffron is with hints of bitter							
6	Aroma	Saffron has a strong or excellent aroma with better quality and special essence.						
7	Packing	Our company is always offering high quality products and most favorable service for our buyers, we take quality as important as service						





All Red (Nagin) Grade A:

Item Code: **RS003** Coloring Power (Crocin): **240 to 290**

Negin saffron is longer and thicker by common saffron. It is pure and contains stigma without the style. Negin saffron has no style & pollen and just consists of red parts of stigma with a high strength of coloring and aroma.

Negin Saffron is very sensitive to moisture. Because its stigmas are dried and only needs it for fragrance so its moisture should be under 8.2%.

Its coloring is red and rich and power (Fully Red and Deep Red). Its Color Strength is above 250 USP.

Negin Saffron shape is dry, red, oval, stick, elongated, raw, round, all red and without no broken. Negin Saffron Size is 1.5 cm. It's a bit larger by Sargol saffron.

Pure taste of saffron is with hints of bitter.

Saffron has a strong or excellent aroma with better quality and special essence.

No.	Criteria	Specifications		
1	Negin Saffron is very sensitive to moisture. Because its stigmas are dried and only needs it for fragrance so its moisture should be under 8.2% to 10%			
2 Color Its coloring is red and rich and power (Fully Red and Deep Red). Its Color Strength above 220 to 290 USP.				
3 Shape Negin Saffron shape is dry, red, oval, stick, elongated, raw, round, all red and broken.				
4	4 Size Negin Saffron Size is 1.5 cm. It's a bit larger by Sargol saffron.			
5	5 Taste Pure taste of saffron is with hints of bitter			
6	Aroma	Saffron has a strong or excellent aroma with better quality and special essence.		
7	Packing	Our company is always offering high quality products and most favorable service for our buyers, we take quality as important as service		





Filament Grade A (Pushali Grade A):

Item Code: **RS004** Coloring Power (Crocin): **220 to 270**

Filament Grade A or Poushal Saffron contains of threads with 2 - 3 mm style. The presence of style (white or yellow part) gives a great fragrance and its coloring power is Over 220 USP. Saffron is very sensitive to moisture. Because its stigmas are dried and only needs it for fragrance so its moisture should be fewer than 10%.

Saffron Poushali color is golden color. It's red & yellow but its red color is a lot more.

Poushali Saffron shape is dry, golden, oval and round.

Poushali Saffron Size is 1 to 1.6 cm.

Pure taste of Poushali saffron is rather bitter.

Poushali Saffron has a strong or excellent aroma.

No.	Criteria	Specifications			
1 Moisture Saffron is very sensitive to moisture. Because its stigmas are dried and only nee it for fragrance so its moisture should be fewer than 7%. To 10%					
2	Color	Saffron Poushali color is golden color. It's red & yellow but its red color is a lot more			
3	Shape	Poushali Saffron shape is dry, golden, oval and round			
4	4 Size Poushali Saffron Size is 1 to 1.6 cm				
5	Taste	Pure taste of Poushali saffron is rather bitter			
6	Aroma	Poushali Saffron has a strong or excellent aroma			
		Our company is always offering high quality products and most favorable service for our buyers, we take quality as important as service			





Filament Grade B (Pushali Grade B):

Item Code: **RS005** Coloring Power (Crocin): **180 to 240**

Filament Grade B or Poushal Saffron contains of threads with 2 - 5 mm style. The presence of style (white or yellow part) gives a great fragrance and its coloring power is Over 180 USP. So its moisture should be fewer than 10%.

Saffron Poushali color is golden color. It's red & yellow but its red color is a lot more.

Poushali Saffron shape is dry, golden, oval and round.

Poushali Saffron Size is 1 to 1.8 cm.

Pure taste of Poushali saffron is rather bitter.

Poushali Saffron has a strong or excellent aroma.

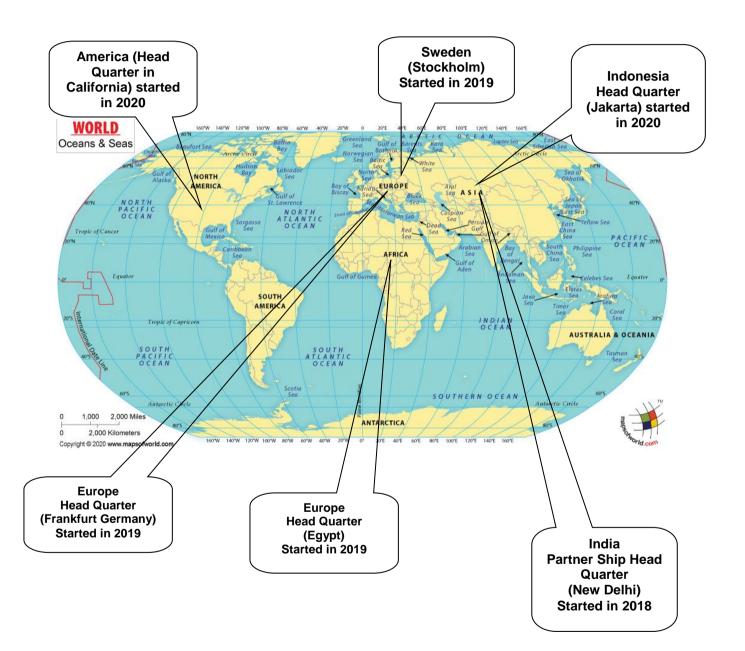
No.	Criteria	Specifications			
1MoistureSaffron is very sensitive to moisture. Because its stigmas are dried and only it for fragrance so its moisture should be fewer than 7%. To 10%					
2	Color	Saffron Poushali color is golden color. It's red & yellow but its red color is a lot more			
3	Shape	Poushali Saffron shape is dry, golden, oval and round			
4	4 Size Poushali Saffron Size is 1 to 1.6 cm				
5	Taste Pure taste of Poushali saffron is rather bitter				
6	Aroma	Poushali Saffron has a strong or excellent aroma			
		Our company is always offering high quality products and most favorable service for our buyers, we take quality as important as service			





5. INTERNATIONAL MARKET

RAYAN HERAT SAFFRON has already started taken steps to establish business offices in Indonesia Jakarta, California-USA, Sweden and Germany Europe and India targeted markets.





6. Saffron Progress and Opportunities in Afghanistan

The arid climate and dry winds in Afghanistan make this place an ideal environment to grow and cultivate Saffron. In certain parts of Afghanistan, saffron has actually been very successful. Perfectly suited to environment and climate, Afghan Saffron is certainly an exotic spice that has significantly established itself among private companies, traders, farmers, farmers and even buyers as excellent income-generating opportunity.



- Afghan Saffron has been recognized as one of the best saffron in the world. This unique and
 precious plant paves way to the production of finest quality Afghan Saffron. This red gold herb
 has grown sufficiently in this country and its cultivation has become widespread and popular.
 At present, Afghan Saffron is highly regarded as one of the most essential exporting items in
 Afghanistan.
- Afghanistan has great growing facilities on different provinces to ensure that Afghan saffron is
 of best quality upon reaching consumers. Everything, starting from planting, harvesting and all
 other processes involved in growing saffron is properly dealt and taken care with. Once
 Saffron is harvested, this is packaged carefully and offered commercially with guaranteed
 highest international quality standards.
- On the basis of research results saffron cultivation has higher economic value than wheat, mung bean, bean, cabbage and cotton (Aslami, Gohar and Wyeth, 2006). Saffron has first rank among horticultural crops of Khorassan province, Iran and its economic price is equal to wheat, 2.7 times of sugar beet, 3 times of cotton and 4 times of alfalfa.
- Farmers in Herat Province have shown that saffron cultivation could replace poppy production as a lucrative means of income.
- The Government of Afghanistan through initiatives such as the Afghanistan Rural Enterprise Development Program, supported by the World Bank and Afghanistan Rehabilitation Trust Fund, is encouraging farmers and educating them on saffron cultivation and its benefits.
- Saffron cultivation is also providing job opportunities to women since they perform 80 percent of the production activities.



Fresh Afghan saffron is widely available on local special spice markets however; this starts to dominate the online market. Individuals can now purchase premium quality Afghan Saffron online however, they are advised to commit with the most reliable and reputable site offering the best Saffron products.



8. Our Exported Saffron Volume From 2019 up to Present time



Quality of Afghan saffron is higher than ISO 3632 standard due to suitable climate and soil.



10. LIST OF SOME NATIONAL AND INTERNATIONAL CLIENTS

RAYAN HERAT SAFFRON has several national and international clients using its array of products.

A partial list of these clients includes:

- Mrs. Elaha Vaziri *****Llcl, Washington State, USA
- Mr. Jawaheri ***** We*** Trade LLC. California, USA
- Mr. Adnan M**** International Company. Delhi, India.
- Mr. Mahendra Lax*** Pro*** and Company Delhi, India
- Mr. Nisar. PT. Nat**** H** Indo Copamy, Jakarta Indonesia.
- Mr. Sediq Se*** Gross***le Company, Am main Frankfurt, Germany.
- Mr. Mokhtar Raya******* LLC. Stockholm, Sweeden.













Islamic Republic of Afghanistan Ministry of Agriculture, Irrigation and Livestock Herat Directorate of Agriculture Irrigation & livestock Department of Saffron Quality Control Lab



Physical, Chemical and Microbiological Specifications of saffron in filaments, cut filaments and powder forms.

C. Nu	001651	Sampling Date	Mar/23/2021	
Sampler	Abdul Khaliq Khodadady	Date of The Results	Mar/24/2021	
Name Of Company	Rayan Herat Saffron Company	Number	1651	
Sample Type	Saffron (Sort First)	Export quantity	3.5Kg	
License No	60857	Destination for export	America	

	1 2 11/1	Specifications Categories							
Nu	Description	1		l u	Results	Grade	Final Results	Test Method	
1	Extraneous matter (mass fraction)	0.5	3	ار گین	0.18	A		Matter 8 , AS 627: 2015 ISO 3632-2:2010	
2	Foreign matter	0.1	0.5	1	0.02	A	Grade	Matter 9 , AS 627: 2015 ISO 3632–2:2010	
3	Moisture And Volatile Matter	10	12	12	8.1	A		Matter 7, AS 627:2015 ISO 3632–2:2010	
4	Picrocrocin	70	55	40	109.2	A		Matter 14 , AS 627: 2015 ISO 3632–2:2010	
5	Safranal	20 -50	20 - 50	20 - 50	34.5	A		Matter 14 , AS 627:2015 ISO 3632-2:2010	
6	Crocin	200	180	150	300.2	A		Matter 14 , AS 627:2015 ISO 3632-2:2010	
7	Artificial colorants	Absent	Absent	Absent	Absent	Absent		Matter 16 & 17 , AS 627:201 ISO 3632-2:2010	

The above results are confirmed by the sample to the laboratory. epublic of Afgham

F



^{nent} of Safi

Eng. Abdul Saboer Rahmany Herat Director of Agriculture, Irrigation and livestock

لابراتوار کنترل کیفیت ز عفران وزارت زراعت آبیاری و مالداری – ریاست زراعت ابیاری و مالداری هرات Quality Control Laboratory Ministry Of Agriculture, Irrigation & Livestock Herat Directorate Of Agriculture Irrigation & Livestock



