



رایان زعفران
Rayan Saffron

Fresh and Pure



Rayan Herat Saffron Co.

شرکت زعفران رایان هرات



+93 784 06 19 19
+93 728 06 19 19
+93 706 06 19 19

info@rayansaffron.af
www.rayansaffron.af

BUSINESS LICENSE #: 60857
B. L. REG #: 135358
BRAND REG #: 23621
US FDA REG #: 13286924580
EU REX #: AFREXEPD12345687JKBL

Rayan Herat Saffron Producing, Processing, and Packing Company is one of the most prominent, largest manufacturers and exporters of Afghanistan Saffron

Our company is an Afghanistan brand that supplies, provides and exports various high-quality types of Saffron. This company is one of the most famous commercial companies in Afghanistan

QR Code



<https://www.rayansaffron.af/>

What we are doing?

- Processing
- Packaging
- Trading
- Export
- Technical consultancy

Contact us:

ADDRESS: Head Office Address: Khaja Saheb Str. District 8

PHONE: (+93)728061919-784061919-706061919

E-MAIL: info@rayansaffron.af

Business Details

- ✚ **Company Name:** Rayan Herat Saffron Producing Processing and Packing Company.
- ✚ **Established Date:** 2019
- ✚ **Brand Name:** Rayan Saffron.
- ✚ **Business Address:** Red Cress Rd, Khaja Abdullah Ansari Rd. District#8th, Herat- Afghanistan.
- ✚ **Phone + WhatsApp No:** +93728061919 +93784061919 +93706061919
- ✚ **Email:** info@rayansaffron.af
- ✚ **Website:** www.rayansaffron.af
- ✚ **Total number of Employees:** 15+350 seasonal employees



1. Company History

Rayan Herat Saffron processing, packing, trading, and exporting saffron all around the world. We provide high-quality saffron and fast delivery service at any place in the world. We sell the highest grade saffron of Afghanistan which is well known for its purity, scent, and flavor.

In order to ensure that you receive exactly what you need and want, we have long-standing relationships with saffron farmers who supply us with their valuable and pure Afghan saffron.

Rayan Herat Saffron has begun its business operation as a processor, packaging, and trading of saffron in 2019 in Herat, Afghanistan. Our team consists of professional experts and well-experienced staff who are focusing exclusively on providing high-quality and cost-effective saffron to satisfy our national and international customers.



Rayan Saffron

2. Our Strategy, Mission, and Vision

Company Strategy: To develop and improve the market of saffron with commitment and being an expert in producing, processing, and packaging saffron according to international standards at reasonable prices and introduce Afghan saffron to global markets.

Our Mission: To continuously improve its worldwide rating among the top cultivating saffron, harvesting, processing, trading to the 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 continuously improving 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. Reasons for Choosing the Our Company

Our company is an Afghanistan brand that supplies and provides and exports high-quality types of Saffron. This company is one of the most famous commercial companies in Afghanistan. Our primary purpose is to offer and supply high-quality products, customer satisfaction, and consequently a valuable and efficient trade worldwide. The company is one of the powerful Afghanistan companies in Saffron processing, packing, and exporting in Afghanistan. Our Saffron is well known among foreign (international) buyers. For different reasons, including:

- The Saffron has the best taste, smell, and excellent quality and color.
- % 100 natural and premium.
- Grades A with reasonable price.
- Harvest from the best areas of Afghanistan.
- Our packing is from 0.5 gm to 1000 gm.
- Using equipped and scientific laboratory, modern and beautiful packing line, careful quality control, fast delivery.
- Export all around world.



4. Saffron Harvesting and Processing:

1-Flowers Harvesting: The flowering stage of saffron starts from October and continues for some 3 weeks. Each flower lives only for some 48 hours. This is the reason why saffron has such a high value. The vast amount of labor required for harvesting and on-farm processing in a relatively short period.

Saffron flowers should be picked early morning as soon as they open. The timing of the harvest and speedy processing is important, as the wilting of the flowers makes the post-harvest process difficult to impossible, and the quality suffers considerably. The optimal harvest time is therefore early in the morning before there is full sun.

The flowers should be cut from the plant by the fingernails near to the ground. It should be put in a clean basket to avoid contamination of stigma. A good flower collector can collect many as 3,000 flowers per hour. After collection, the flowers should be transported to farmhouses or other locations where they should be kept in a clean and shady place until further processing. If necessary, the saffron flowers should be stored at temperatures near 0°C, and the layer of fresh flowers should not exceed 10 cm. Under these conditions, saffron flowers can be kept for up to 7 days.

2-Processing: Immediate post-harvest processing will give the best saffron spice quality. During the processing, the stigmas are separated from the flowers. The stigmas are bright orange-red and are clearly visible among the lilac petals. It takes some 450,000 stigmas to make up a kilogram of saffron spice. W32

Workers must process 150,000 – 170,000 flowers to produce one kilo. The deep red stigmas are attached to the flowers by pale filaments called styles. These, as well as the yellow stamens, are worthless as a spice. Many merchants prefer to buy only pure saffron, requiring that the stigmas be separated from the styles, which has to be done by hand as long as the material is fresh.

3- Drying of Saffron: The stigma must be dried immediately to keep its quality. Drying must be done in a proper way to achieve the right moisture content level. If it is too moist it may get infected with fungus, especially those causing toxic aflatoxins. If saffron is too dry it may break easily and turn into powder and weight will be reduced below the trade requirements and farmers will lose money. In Afghanistan, almost saffron is air dried which takes up to a week to dry saffron, but here in Rayan Saffron Company, we use the electrical dryer in order to dry saffron properly and clean. Drying with electric dryers takes minutes rather than days and makes it easier to control the moisture level (12 % to 14 %) of the saffron.

4- Packaging and Storing: Ideally, saffron should be packed in air-tight and light-protected containers like tin cans and dark glasses. However, some buyers prefer saffron to be packed in a clear glass so that they can make the quality assessment easily without necessarily removing the saffron from the container. If saffron is packed in a clear glass, it must be stored in a dark place until it is sold to prevent deterioration and loss of quality.



5. Quality Control Unit of Rayan Herat Saffron Food Industries:

Quality Control Unit relies on specialized and efficient human resources who are capable of analyzing and providing appropriate solutions for issues related to the company's field of activity.

Rayan Herat Saffron maintains strict measures for quality control to ensure the utmost satisfaction of our customers.



Quality Control Activities:

- Audit and management of ISO's obtained by factory
- Health control of all production halls and warehouses
- Personal hygiene control of personnel according to Checklists
- Temperature control and humidity by the gauges in warehouses, halls, and cold storage
- Control of product arrangement in warehouses and halls
- Obtaining all legal documents from the competent authorities (as standard- health centers- Ministry of Industry)

Tips to maintain the quality of saffron:

1. Using hygienic ware

Harvested flowers should be collected in baskets and hygienic ware so that they are protected from contamination from the beginning.

2. Loading site

Harvested flowers should be kept completely cool and away from sunlight and free of any contamination.

3. How to maintain

The flowers should not be stacked on top of each other. To maintain their health and freshness, they can be spread on a clean and pollution-free land and care must be taken not to spill dust and unsanitary items on the flowers.

4. Separation of stigmas

The best time to separate the stigmas is immediately after harvest. Finally, this should not take more than 10 hours because any delay will reduce the quality of saffron.

5. Observing hygienic points

Observing Hygienic points is obligatory for the environment and workers. Workers must trim their nails, wash and disinfect their hands, and wear clean clothes. The environment must be sterile and free of any contamination so that there is no possibility of contamination.

6. Drying time

The longer the drying time of the stigma is after separation, the higher is the quality of saffron.



6. Company Products 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 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's agricultural economy. The dried stigmas of the plant *Crocus sativus* (Iridaceae) are processed to produce saffron a well-known spice that has some other importance in pharmaceuticals, cosmetics, perfumery, and textile dye-producing industries.



6.1 Saffron Quality Types:

(Extra Super Nagin) Grade A++:

Item Code: **RS001**

Extra Super Nagin saffron is premium saffron composed of the thickest threads without style. 105-115 kg of saffron flowers produce 1 kilogram of Extra Super Nagin Saffron.

No.	Criteria	Specifications
1	Moisture	Pressed Super Nagin Saffron is very sensitive to moisture. Because its stigmas are dried and only need it for fragrance so its moisture should be 8% max.
2	Color	Its coloring is red and rich and powerful. Its Color Strength is 260-310 USP.
3	Shape	Shape is dry, red, oval, stick, round, and thickest threads
4	Size	Size is ≤ 2.8 cm.
5	Taste	The pure taste of Extra Super Nagin saffron with a hint of bitterness.
6	Aroma	It has a strong or excellent aroma with better quality and unique essence.
7	Packing	It is available in packages in different sizes from 0.5gm to 1 kg.



All Red (Super Nagin) Grade A+:

Item Code: **RS002**

Super Nagin Saffron is the most significant amount of Afghanistan saffron exported annually. Super Nagin Saffron is pure saffron composed of threads without style. 105-115 kg of saffron flowers produce 1 kilogram of Super Nagin saffron.

No.	Criteria	Specifications
1	Moisture	It is very sensitive to moisture. Because its stigmas are dried and only need it for fragrance so its moisture should be 10% max.
2	Color	Its coloring is red, rich, and power. Its Color Strength is 250-290 USP.
3	Shape	The shape is dry, red, oval, stick and round, and thicker threads
4	Size	Size is ≤ 2 cm.
5	Taste	The pure taste of Super Nagin saffron with hints of bitterness
6	Aroma	it has a strong or excellent aroma with better quality and unique essence.
7	Packing	It is available in different packages, All red (Super Nagin): 0.5, 1, 2, 5 gm All red (Super Nagin): 10, 20, 50, 100, 500, 1000 gm



(Nagin) Grade A:

Item Code: **RS003**

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

No.	Criteria	Specifications
1	Moisture	Nagin Saffron is very sensitive to moisture because its stigmas are dried and only need it for fragrance, so its water should be under 10%.
2	Color	Its coloring is red and rich and powerful (Fully Red and Deep Red). Its Color Strength is above 235-275 USP.
3	Shape	The shape is dry, red, oval, stick, elongated, raw, round, all red, and without brokenness.
4	Size	Size is ≤ 1.5 cm. It's a bit larger by Sargol saffron
5	Taste	The pure taste of saffron with hints of bitterness
6	Aroma	It has an excellent aroma with better quality and unique essence.
7	Packing	It is available in different package size, All red (Nagin): 0.5, 1, 2, 5 gm, All red (Nagin): 10, 20, 50, 100, 500, 1000 gm



Filament Grade A (Pushal Grade A):

Item Code: **RS004**

Pushal Saffron contains threads with 2 – 3 mm style. The presence of style (white or yellow part) gives a great fragrance and its coloring power is about 220 to 260 USP.

No.	Criteria	Specifications
1	Moisture	Saffron is very sensitive to moisture because its stigmas are dried and only need it for fragrance, so its moisture should be less than 10%.
2	Color	Its color is red and yellow, and dark red color. Its red color is a lot more.
3	Shape	The shape is dry, golden, oval, and round.
4	Size	Saffron Size is 1 to 2.5 cm.
5	Taste	The pure taste of Pushal saffron is somewhat bitter.
6	Aroma	It has a strong or excellent aroma.
7	Packing	It is available in different packages size. Filament (Pushal): 0.5, 1, 2, 5 gm, Filament (Pushal): 10, 20, 50, 100, 500, 1000 gm



Filament Grade B (Pushal Grade B):

Item Code: **RS005**

Pushal Saffron contains threads with 2 – 3 mm style. The presence of style (white or yellow part) gives a great fragrance and its coloring power is about 205 to 235 USP.

No.	Criteria	Specifications
1	Moisture	Saffron is very sensitive to moisture because its stigmas are dried and only need it for fragrance, so its moisture should be less than 10%.
2	Color	Saffron color is red and yellow, and dark red color. Its red color is a lot more.
3	Shape	The shape is dry, golden, oval, and round.
4	Size	Saffron Size is 0.8 to 2 cm.
5	Taste	The pure taste of saffron is somewhat bitter.
6	Aroma	It has a strong or excellent aroma.
7	Packing	It is available in different packages size. Filament (Pushal): 0.5, 1, 2, 5 gm. Filament (Pushal): 10, 20, 50, 100, 500, 1000 gm



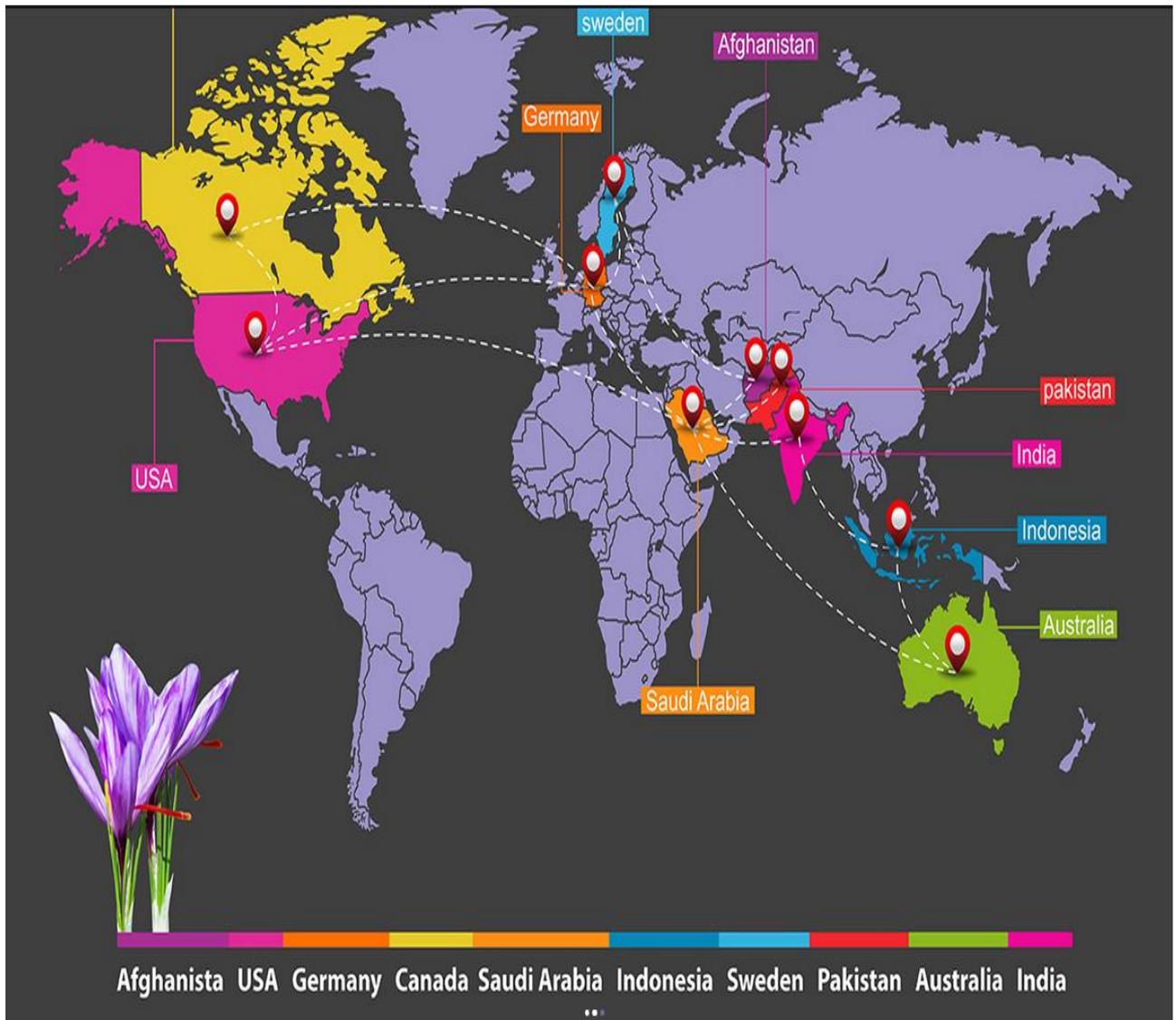
5.2 Technical Consultant:

We consult on the different saffron business aspects. 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

7. Presence in the international market:

We are excited to be taking important steps in expanding our global market reach. **Rayan Saffron Company** has already started taking steps to establish business offices in Indonesia Jakarta, California-USA, Sweden and Germany Europe and India targeted markets.



8. Rayan Saffron Company Export and FDA:

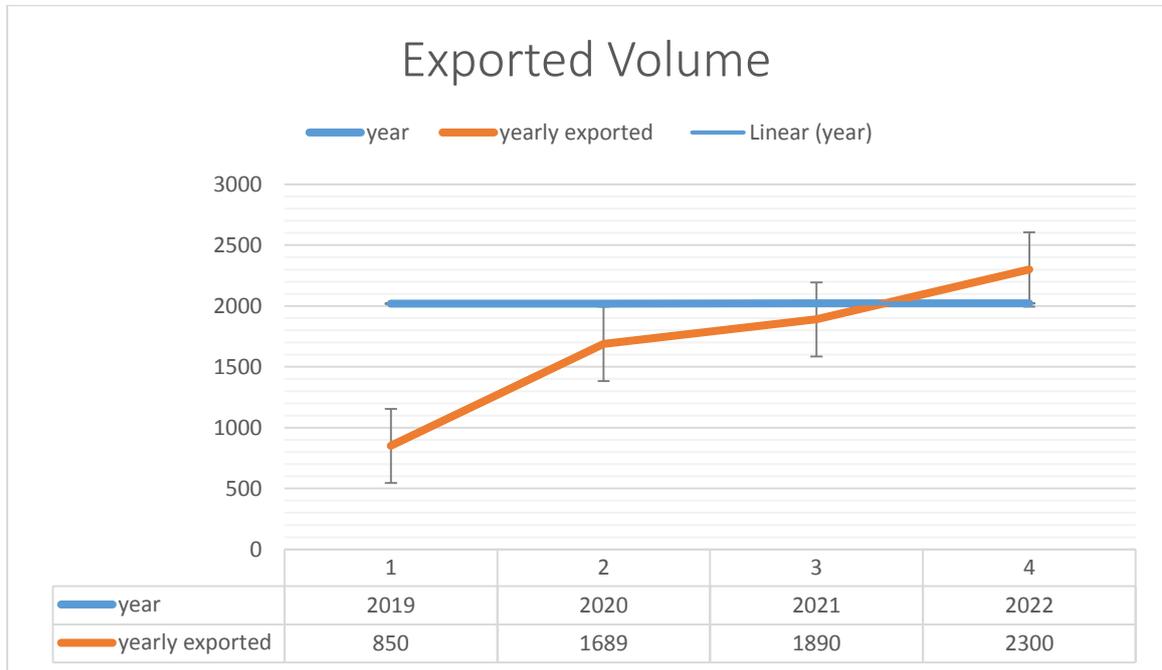
Rayan Herat Saffron has a worldwide presence and exports all around the world. Our goals are to meet customers' needs in the fastest and smoothest way. Rayan Herat Saffron produces processing and packing according to international standards and supplies saffron to global markets. Consistency in quality and provision of large orders are two of the vital factor of our success in international markets.

It's been three years since our company registered in the United States of America and we are the winner of receiving an FDA certificate with REG #: 13286924580. It's worth mentioning that our saffron products have reached many states of America and could pass FDA laboratory tests which ensure our customers about aroma, purity, color power (crocin), and high quality of our saffron products.

Weston Trade Inc. is our international US.FDA Partner in Los Angeles, CA. which sells our saffron products in small packages of 1 Gm, 2Gm, and 4Gm under the brand name of Sahar and Khorasan in US markets. Moreover, our saffron products are available in many food stores and supermarkets in the US.



Our Exported Saffron Volume From 2019 up to Present time. (2022)



Annex

جمهوری اسلامی افغانستان
وزارت صنعت و تجارت
ریاست عمومی ثبت مرکزی و مالکیت فکری

د افغانستان اسلامي جمهوریت
د صنعت او سوداګرۍ وزارت
د مرکزی ثبت او فکری مالکیت لوی ریاست

Reg #: 135358
License #: 60857

د ثبت نمبر: ۱۳۵۳۵۸
د جواز نمبر: ۶۰۸۵۷

Islamic Republic of Afghanistan
Ministry of Industry and Commerce
General Directorate of Central Business Registry & Intellectual Property

جواز تشریح
Business License

شرکت تولید پرورس و بسته بندی زعفران رایان هرات
Rayan Herat Saffron Producing Processing And Packing Company

TIN / نمبر تشخیصیه مالیه / 9007981492

صندوق کبری، دا جواز چی نوم بی پورته یاد شوی دی د محدودالمسولیت شرکتونو د قانون او د افغانستان د نورو نافذه قوانینو پر بنسټ ثبت او صادر شو.
تصدیق میگردد این جواز که نام آن در فوق ذکر میباشد. در مطابقت با قانون شرکتهای محدودالمسولیت و سایر قوانین نافذه افغانستان ثبت و صادر گردیده است.

It is certified that this license with mentioned name, is registered and issued in accordance with and subject to the LLC and other effective laws of Afghanistan.

Issue Date: 16/Aug/2020 ۱۳۹۹/۰۵/۲۶ د صدور نیټه:
Valid Date: 16/Aug/2023 ۱۴۰۲/۰۵/۲۵ د پای نیټه:
Established: 2019 ۱۳۹۸ د تاسیس کال:
مسکتور فعالیت: صنعتی/تولیدی

امضاء صلاحیت دار
Authorized Signature
د مرکزی ثبت اداره

۹۱۲۴۹
نمبر مسلسل:
قیمت حق الطبع (۵۰۰) افغانی



**CERTIFICATE OF FDA REGISTRATION
2021-2022**

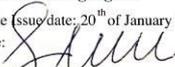
This is to certify that:
**Rayan Herat Saffron Producing Processing and Packing Company.
Ostad Mashaal #3, Bekrabad, District 4, Herat - Afghanistan**

is registered with the U.S. Food and Drug Administration in conformance with section 305 of the United States Public Health Security and Bioterrorism Preparedness. The registration is being verified as valid on the signature date by FDA Listing Agent.

U.S.A FDA Registration No.: 13286924580 Date of registration verification: 20th of January 2021

This certificate confirms that the above mentioned facility is registered with the U.S. Food and Drug Administration in conformance with section 305 of the United States Public Health Security and Bioterrorism Preparedness. The registration is being verified as valid on the signature date by FDA Listing Agent. Registration remains effective until the expiration of one year from the stated date. FDA Listing Agent makes no FDA representations or warranties, nor does this certificate make any representations or warranties to any person or entity other than the named certificate holder. This certificate exclusively confirms the listing of the above mentioned facility with U.S Food and Drug Administration and is not to be considered as FDA product approval and so forth.

FDA Listing Agent
info@fda-listing.com • www.fda-listing.com

FDA Listing Agent
Certificate issue date: 20th of January 2021
Signature: 



Certificate of Participation

The Senior Management Team of the USAID funded Agriculture Marketing Program on the recommendation of the Business Development Team have conferred upon

Mr. Abdul Khaleq Khodadady

The certificate of completion of the **Managing Food Safety during COVID-19** online course on Food Safety.

Implemented by Agriculture Marketing Program (AMP)

Kabul, Afghanistan

ONLINE COURSE: **MANAGING FOOD SAFETY DURING COVID-19**

DATE: 10 / AUG / 2020

Reid Lohr

Reid Lohr
Chief of Party
Agriculture Marketing Program (AMP)

Tim Bergstrom

Tim Bergstrom
Deputy Chief of Party
Agriculture Marketing Program (AMP)

CERTIFICATE

OF PARTICIPATION



PRESENTED TO

Mr. Abdul Khaleq Khodadady

for successful completion of 4 days classroom training and 1 day on the job training on essentials of Food Safety Management System(ISO 22000:2005) & HACCP facilitated by KIA Research & Development Company from 22/12/2018 to 25/12/2018.

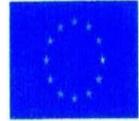
AUTHORIZED SIGNATURE

Naqibullah Rasooli
Managing Director





International
Trade
Centre



This project is funded by
the European Union

CERTIFICATE

ITC AND ANSA CERTIFY THAT
ABDUL KHALIQ FAIZI

HAS ATTENDED THE
AWARENESS AND TRAINING ON STANDARDIZATION

HERAT, ISLAMIC REPUBLIC OF AFGHANISTAN, 10 – 12 DECEMBER 2018

COMPLETED UNDER ADVANCING AFGHANISTAN TRADE, EU TRADE-RELATED ASSISTANCE

ARANCHA GONZÁLEZ
EXECUTIVE DIRECTOR
INTERNATIONAL TRADE CENTRE

ENG. ABDUL KHALIQ BABUR
ACTING DIRECTOR GENERAL OF AFGHANISTAN
NATIONAL STANDARDS AUTHORITY



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

Nu	Description	Specifications Categories			Results	Grade	Final Results	Test Method
		I	II	III				
1	Extraneous matter (mass fraction)	0.5	3	5	0.18	A	Grade A	Matter 8 , AS 627: 2015 ISO 3632-2:2010
2	Foreign matter	0.1	0.5	1	0.02	A		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 627:2015 ISO 3632-2:2010

The above results are confirmed by the sample to the laboratory.

Eng. Sayed Masoud Alawi
 General Manager of Saffron Quality Control Lab



Eng. Abdul Saboor Rahmany
 Herat Director of Agriculture, Irrigation and Livestock





Roots of Peace



USAID
FROM THE AMERICAN PEOPLE

Certificate *of* Participation

The Senior Management Team of the USAID funded Agriculture Marketing Program on the recommendation of the Business Development Team have conferred upon

Abdul Khaleq Khodadady

The certificate of completion of the **Market Research Tools: Trade Map** online course.

Implemented by Agriculture Marketing Program (AMP)

Kabul, Afghanistan

ONLINE COURSE: **MARKET RESEARCH TOOLS: TRADE MAP**

DATE: 30 / March / 2021

Tim Bergstrom
Chief of Party
Agriculture Marketing Program (AMP)

Hamid Faisal
Sr. Advance Training Specialist
Agriculture Marketing Program (AMP)