

WE
CAPTURE
WHAT
MOVES

 MANE

KANCOR 



CULINARY PLATFORMS

SAFFRON EXTRACTS THE FINEST OF NATURAL SAFFRON

Saffron is a unique spice that is derived from *Crocus sativus* flower, native to Eastern Mediterranean and India. Apart from being used for its colour and mild flavour, saffron also has a number of health benefits.

Mane Kancor's Saffron Extract is obtained by solvent extraction of carefully selected stigma of the saffron flower. Since its aromatic compound, Safranal, is volatile and delicate in

nature, special care is taken during the extraction process. This unique extract is red in colour, with a slightly sweet, hay-like flavour; it is often used in culinary and pharmaceuticals. Saffron Extracts are a cost-effective alternative as compared to highly-priced saffron available in the market.

PRODUCT RANGE

SAFFRON EXTRACT

APPLICATIONS

BAKERY | BEVERAGES | CONFECTIONERY
DAIRY | SNACKS | PERSONAL CARE
PHARMA/NUTRACEUTICALS

Mane Kancor

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