PhytoTrace™
Saffron
Crocus Sativus (Saffron)
Petal Extract (and)
Glycerin (and) Water
Saffron is comprised of the stigmas of the saffron crocus, *Crocus sativus L.*. It is cultivated in a number of countries worldwide, including India, Spain, France, and Iran. Saffron is known for its vibrant orange color and distinctive aroma, and has been used for centuries in both medicine and cooking. It contains a variety of compounds with potential health benefits, including crocin and other carotenoids, as well as flavonoids and tannins. The花瓣 and stamens are hand-picked by skilled workers, and the process of harvesting and processing is highly labor-intensive, which contributes to its expensive nature.

### Traditional Knowledge and Beliefs

Traditional uses of saffron have been documented for centuries. For example, the ancient Greeks used saffron in their perfume and cosmetics, as well as for the treatment of Alzheimer’s disease. In his campaigns to Asia, Alexander the Great adopted the practice of bathing in saffron waters. More recently, studies have shown that saffron has potential for treating mild to moderate depression, and for anti-aging and hyperpigmentation care.

### Phytochemical Composition

Saffron petals contain flavonoids, tannins, and anthocyanins, while stigmas contain crocin and other carotenoids. Crocin, members of the carotenoid family, give saffron its vibrant color. The petals of the saffron crocus contain high levels of anthocyanins, while the stigmas contain alkaloids and other compounds.

### Traceable Sourcing from Provence

Home to the magnificent Verdon Gorge, the department of Alpes-de-Haute-Provence is known for its specialized agriculture of honey, cereals, fruit, olives, essential oils and other high value products. The Provence has worked closely with the French,img src="INOLEX-Saffron-Bro-Mech.pdf" width="200" height="200"></a>

### PhytoTrace™

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**Saffron**

Carrot

Fig

Lemon Verbena

Olive

Rice

**References**


