



EDEN AROMATA

Home of Oil and Spices of Eden

Introducing 'Saffron Olive Oil'

benefits of using this exciting new product

- cost effective & instant application of saffron in cooking process
- maximum colour release if applied early in cooking process
- maximum aroma release if applied late in cooking process
- creative and easy cooking with this exotic spice
- avoids wastage of the most expensive spice in the world

“ saffron olive oil makes working with this amazing spice a pleasure ”

Why switch from saffron strands?

- avoid time consuming preparation of ground saffron for cooking
- reduce natural wastage
- encapsulate saffron aroma in our oil for longer shelf life



EDEN AROMATA

EDEN AROMATA

Saffron Olive Oil Products:

Advanced home grade:
2 grams of pure sargol saffron in 250 ml
of fine cold pressed extra virgin olive oil

Advanced restaurant grade:
4 grams of pure sargol saffron in 250 ml
of fine cold pressed extra virgin olive oil



protected production process (patent pending)

Traditional Saffron:

5 grams of pure sargol top grade
10 grams of pure sargol top grade
20 grams of pure sargol top grade
50 grams of pure sargol top grade

For full nutritional value & origin
of 'Saffron Olive Oil' please go to:

Web: 'www.edenaromata.com'

Mobile: 'mobile.edenaromata.com'

Blog: 'www.saffronoliveoil.com'

Email: 'sales@edenaromata.com'

For trade & general sales enquiries
for UK and WorldWide please use:

Phone Back: +44 7092 213003
or use the form at the portal

Saffron is the most expensive spice in the world, known for its intense colour and aroma when added to food. If added in its dry, natural state as the stamens of the saffron flower, release of colour and aroma is limited. Usual preparation, therefore involves grinding the stamens to a near-powder form, which is time-consuming and can be wasteful. Others have attempted to create an infusion of saffron strands in oil. This technique extracts only a small amount of colour from saffron and adds minimal value to a typical cooking process, as the colour or the aroma is lost by the time food is cooked. It is thus a highly inefficient way of utilizing this precious spice.

We have developed a unique method of storing ground saffron in suspension with olive oil, or other edible oils with patent pending. This will eliminate the need for the cook/chef to prepare it in advance for use in a typical saffron spiced recipe and avoid wastage. It also maximises colour and aroma release, making 'Saffron Oil' an efficient and highly effective way to use saffron in cooking.

We would anticipate the user of this oil adding it in the beginning of the cooking process to maximise saffron colour output. For maximum aroma output they would add extra towards the end of the cooking process. Therefore, with this technique the same saffron oil can be used for efficiently maximizing both colour and aroma to the cooking process.

“ Saffron olive oil is a cost effective way of using saffron to produce maximum colour and aroma ”

 EDEN AROMATA