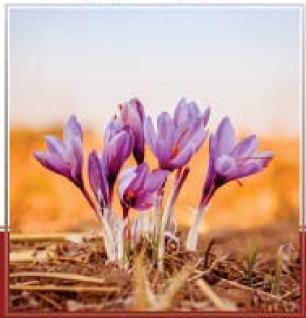
The perfect experience







### About us:

To present saffron products, Mahuk herbal collection was registered and started as a brand in Gonabad saffron farms.

With more than half a century experience in the field of saffron cultivation and harvesting, the hereditary collection of Moradi Ghouzhdi<sub>(1)</sub> Brothers has been able to supply products with the best quality of color and fragrance.

The Business Company of Herbal Mahuk Farm(HMF), is a new achievement and result of extensive researches on the products of medicinal herbs that is completely specialized in the field of processing, packaging, and exporting saffron to other countries.

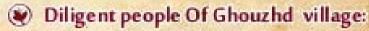
Due to 90% of the world's saffron is produced in Iran, the goal of HMF is to prove the specialty and quality of Iranian saffron to the world.

In order to achieve this goal, the company is doing all its best to select the premium saffron of Gonabad (2) from the farms of southern Khorasan by combining the past experience and modern technology and offer the same after conducting necessary QC tests, processing, and packaging.



#### necessary QC tests, processing, and packaging.

- 1. Choughd: an ancient and historic village near Gonsbad, Dran.
- 2. It ist also mentioned that the supply source of groundwaters of Gorabad soffmula from deep wells and equaducts with more than 150 meters depth. Therefore, the quality of obtained soffmula completely unique and different into way that it is registered as the premium Soffmula of the region.



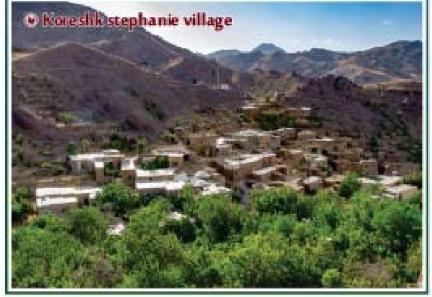
It is necessary to mention that saffron of good quality is cultivated in shortage of rain or complete



complete droughts lands; with so much troubles of farmers with poor ability.

Then after months of hard- workings, saffron is picked and collected with special delicacy and attention; & finally it made be ready for the users & customers.

In other words the result of all these procedures would be the total in come of the year for the Farmer and his family who have hands in work all together.



# Laboratory:

Laboratory Control and Quality Based on International Standards

Due to the high value of saffron in the world market. there are certain sensibilities to the quality of saffron in a way that mi crobial factors, color and flavor are examined and tested in specific laboratory stages. The laboratory of HMF collection has all the equipment needed in order to control the quality of saffron based on international standards of ISO 3632, 1 259, 2 259. It's to be mentioned that HMF tests the amount of Crocin(agent of color), Picrocrocin (agent of bitterness of saffron flavor), and Safranai (agent of Aroma)in spectrophotometry method. Moreover, during quality control tests, saffron is examined physically, chemically and microbial by food industry specialists. HMF wants to implement the international standards of ISO 9001 ISO 22000 HACCP in this way saffron is under control of hygiene and food safety from the harvest time until the moment of packaging and finally reaching to the consumer.





# Types of Saffron: (no packaging)

#### 1.Negin saffron:

This type of saffron is in the highest level of purity. It is due to its high coloring power compared to other types of saffron and also its coarse roots. The coloring power of this type of saffron is 230 to 270 units. The saffron threads are about 2cm in size. Generally they're thick and in form of three branches.

#### 2.Sargol saffron:

In this type of saffron, the style (khameh) part is completely separated from the red stigma and forms pure saffron. This type of saffron is classified according to the size(small or large) of saffron stigma. The coloring power of Sargol saffron is 210 to 260 units.



Negin saffron



Sargol saffron







#### 3. Pushal saffron:

In Pushal saffron, the red stigma part of saffron threads is accompanied by one or three mm of yellow part(style). The coloring power of Pushal saffron is 170 to 250 units. It is less likely to cheat because of the stigma attached to the style.

So there is more trust for buyers.

#### 4. Bunch saffron:

This is the main and the most basic type of saffron which includes all parts of stigma and style. The coloring power of Bunch saffron is 120 to 150 units.



Pushal saffron



Bunch saffron

### Saffron properties:

Medicinal properties of saffron: 1.skin and hair protection 2.prevention and cancer fighting 3.increasing sexual prowess 4.antidepressant and soothing 5.heart health 6.treatment of fatty liver 7.helpful for excretion of kidney stone 8.Indigestion treatment 9.Anemia treatment 10.treatment of diabetes and blood sugar 11 prevention and treatment of Parkinson and Alzheimer 12.reducing blood pressure 13.strengthening visual power 14 reducing menstrual pain 15.weight loss

### Saffron Tea:

Add a pinch of powdered saffron to hot water (70-80 degrees C) and let it rest for 5 to 8 minutes before consumption. You can add some honey and lemon juice to it.



# Different packaging:

The HMF co. can deliver the customers' orders, according to their needs and the represented samples with the varieties of packages and weights.

For more information of the varieties of packages you may refer to this site: www.mahukherbal.com

## Private Labeling:

Ready to cooperate with the worldwide reputable brands to supply the high quality organic Saffron under coverage of Private Labeling.



Code: 801

W: 1-4er.



Code: 501 W: 1-4 or.

Code: 601 W: 1-4 gr.



Code: 202



W2 ×4 gr.



Code: 901

W: 1-4gr.

Code: 1001

W: 1 gr.



2006: 203

W: 4 gr.



### Ancient and historical places in "Gonabad" (a city in Iran):

It dates back to the 2500 to 2700 years ago.



810



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