



**Spices — Saffron (*Crocus sativus* L.) —
Part 1:
Specification**

*Épices — Safran (*Crocus sativus* L.) —
Partie 1: Spécifications*

ISO 3632-1

**Third edition
2025-07**



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This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 7, *Spices, culinary herbs and condiments*.

This third edition cancels and replaces the second edition (ISO 3632-1:2011), which has been technically revised.

The main changes are as follows:

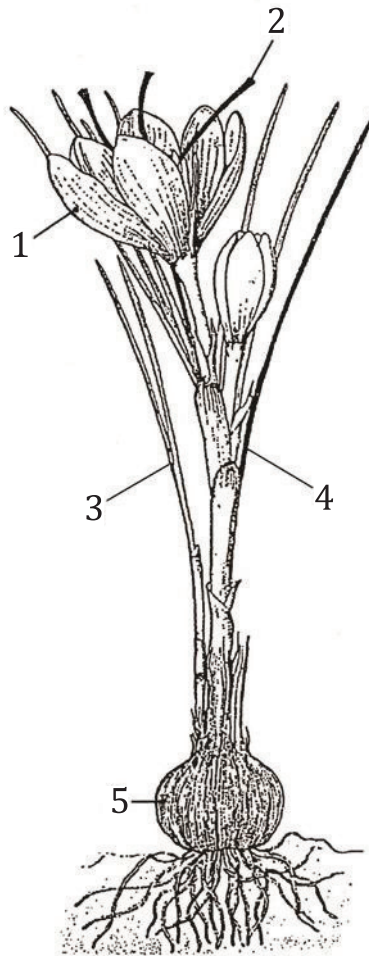
- the category “extra class” has been added to classification and specifications in [Tables 1](#) and [2](#).

A list of all parts in the ISO 3632-1 series can be found on the ISO website.

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The saffron plant is depicted in [Figure 1](#), the saffron flower in [Figures 2](#) and [3](#), the saffron pistil in [Figure 4](#), and some examples of floral waste in [Figure 5](#).



Key

- 1 tepals
- 2 stigma
- 3 leaves
- 4 radical leaves
- 5 corm

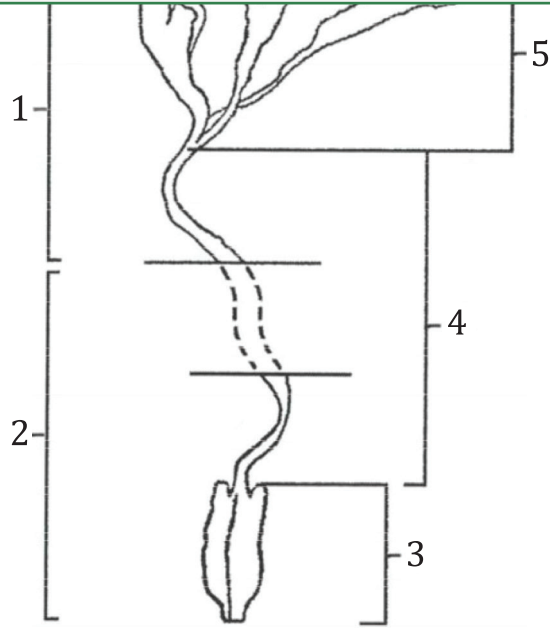
Figure 1 — *Crocus sativus* L. plant



Figure 2 — *Crocus sativus* L. flowers in farm



Figure 3 — *Crocus sativus* L. saffron flower (longitudinal cut)

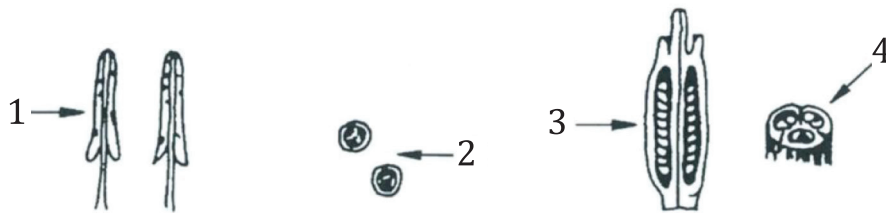


Key

- 1 aerial part
- 2 non-aerial part
- 3 ovary
- 4 style
- 5 stigmas (about 20 mm to 40 mm in length)

NOTE The total length of the fresh pistil is between 60 mm and 100 mm.

Figure 4 — Saffron (*Crocus sativus* L.) female reproductive organ (pistil)



Key

- 1 stamens (about 20 mm in length)
- 2 pollen grains (80 µm to 100 µm in diameter)
- 3 ovary (longitudinal cut) (about 10 mm in length)
- 4 ovary (transversal cut)

Figure 5 — Some examples of floral waste