



Geographical Indication Product Database - Step 1 -

Munder Safran

SOURCE :

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Date : 27.09.06

DESCRIPTION :

1. NAME OF PRODUCT : Munder Safran

2. COUNTRY AND REGION IN THE COUNTRY: Switzerland, canton of Valais (German-speaking part of the canton), municipality of Mund.

3. TYPE OF PRODUCT : (including the possible substitutes and imitations of the product)

Spice, composed of the stigmas of a species of crocus (*Crocus sativus* L.). Saffron is also cultivated in other countries (e. g. France, Spain, Italy, Iran, Kashmir, Greece, Morocco). In the world, the fraud is frequent. Petals of cartham are sold as saffron. The powder of saffron is often adulterated: addition of powder of brick.

4. DESCRIPTION OF THE PRODUCT AND ITS AREA (including its specific characteristics, conditions of production, main differences with the substitutes) :

The stigmas of 10 until 45 mm (after abscising the colourless part) in dried form are intensively red, funnel-formed on the top, fragile and always curved. In dried form, Munder Safran is easily to pulverise between thumb and forefinger. Depending on the conditions of stocking, Munder Safran loses weight due to the fugacity of the contained aldehydes. The better dried, the less weight is lost.

The intensive colour is based on the content of Crocetin/ Crocin ($E_{1\%}^{440nm} \geq 190$), the taste on Picrocrocin and the aroma on Safranal. Munder Safran is composed of lipids, pentosanes, cellulose and pectin. Depending on the conditions of stocking, Crocin and Picrocrocin can be transformed into Safranal by enzymatic processes.

Munder Safran is characterised by a bittersweet, spicy taste. In chewing, the saliva is coloured intensively yellow. Compared to other varieties of saffron, Munder Safran colours more intensively.

In cultivating Munder Safran, any use of chemical products is forbidden. Munder Safran is collected exclusively by hand during the months of September until November. For the production of the spice, only flowers are used which are collected within three days after flourishing. The same day of collecting the flowers the stigmas have to be abscised by hand. The stigmas are dried naturally during at least 48 hours in a dark room (never in sunlight).

5. LINK WITH THE GEOGRAPHICAL AREA (tradition, know how, reputation, soil, climate, etc.):

Saffron is cultivated since centuries in the municipality of Mund. The traditional form of culture is the mixed culture of rye and saffron (harvest of rye end of July – beginning August, harvest of saffron September until November) within a system of subsistence.

The extreme and particular climate of the region (very low level of precipitations, high amplitudes of temperature between night and day / winter and summer) and the light soils seem to be some of the reasons why the culture of saffron is possible in that region.

6. PRODUCTION SYSTEM / SUPPLY CHAIN (some data about the number of producers, processors, market structure..) :

Ca. 70 active producers (mainly in form of sideline). The annual harvest amount about 3 kg per year on ca. 17.000 m².

7. MARKET AND REPUTATION (size, price premium, attractiveness, growth) :


Munder Safran is commercialized exclusively in form of entire stigmas (never in form of powder). The interprofessional body has fixed the orientation price on CHF 14,-/gram. A big part of the annual volume is sold to transformers (bakeries, restaurants, ...).

Another part of the annual harvest is exchanged within the traditional system of natural barter.

Munder Safran can only be bought on local level.

During the last years, the cultivated area has grown constantly, but nevertheless the great demand cannot be satisfied. Apparently, the high workload during the harvest period and the know-how of abscising the stigmas are some of the main reasons which hinder an augmentation of production.

8. APPLICANT / HOLDER (IF ANY) :

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The interprofessional body is Safranzunft Mund and gather almost all the producers, it has applied for a PDO in 2000 which was accepted in 2004.

Following logo is the official logo of the interprofessional body which the certified production has to be ticketed with.



RELEVANCE : Why is this case important for research in general and for SINER-GI in particular ?

The recognition as a PDO was essentially claimed in order to avoid the complete disappearing of that production : there was no usurpation and the economical stakes are not very high. But there is a connection with the tourism activities.

CATEGORY :

☐ Origin Product

☐ GI product

☒ Recognized GI