



Moroccan Saffron, LLC

# 2020 Catalog

[www.moroccan-saffron.com](http://www.moroccan-saffron.com)

[info@moroccan-saffron.com](mailto:info@moroccan-saffron.com)

Tel. (800) 979-0144





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Rachid Saad, Founder & CEO of Moroccan Saffron, LLC

# Our Story

Established in 2014, Moroccan Saffron, LLC is a Washington, DC-based company that offers the freshest, most aromatic, top quality gourmet products. We started with a simple idea: provide customers with the opportunity to experience pure Moroccan Saffron. Now we have grown to offer a carefully catered selection of gourmet food products pleasing to any palate and found nowhere else. We are socially-conscious, promote fair trade and sustainable farming practices that support communities, and our ingredients are organically-sourced as much as possible.

We infuse, mix, make, bottle, blend and package from our commercial kitchen in small batches for optimal freshness. Every batch is handmade with lots of love.

We are a local small business that operates from historic Eastern Market in Washington, DC every weekend and at farmers' markets throughout DC and Northern Virginia.

# Moroccan Saffron

100% Pure Organic Moroccan Saffron. Premium Quality. Hand-picked from the saffron fields of Taliouine, Morocco and brought to your kitchen. You will receive saffron that is superior in quality with exceptional potency, color and aroma. When our saffron's aroma envelopes a kitchen, it's truly an appealing scent.

Taliouine is the heart of Morocco's saffron industry. It is a mountain village situated near the Atlas Mountains. The rich volcanic soil combined with an ideal climate has allowed farmers to produce some of the world's finest saffron threads. Each stage of saffron production is done by hand. About 150 saffron flowers are needed to obtain 1 gram of dry saffron stigmas. This is why saffron is known as red gold. By direct-sourcing from a family-owned and run farm, we skip the middleman and allow the farmers to keep 100% of the profits locally.

Taliouine is the top saffron producer in Africa, and Morocco is the fourth-largest producer of saffron in the world.

**Tasting Notes:** This highly sought after spice offers several tasting notes: semi-sweet and honey-like, floral, and fresh like the sea

**Net Weight:** 0.035 oz (1 g)



# Organic Moroccan Culinary Argan Oil

Our Organic Moroccan Culinary Argan Oil is nutty, delicious and packed with vitamin E, Omega-3 and healthy fats. Straight from a women-run cooperative in Agadir, Morocco, this golden oil is made from cold pressing toasted argan nut kernels either by hand using traditional methods, or by using modern machines. Not only is it delicious, but in terms of health benefits, it surpasses other healthy oils such as olive oil and almond oil.

Morocco is the only place in the world where argan trees grow naturally, which emphasizes how special this oil is. All over the world, the demand for argan oil is high. Our support of women cooperatives continues the initiative of empowering women in Morocco and provides them an avenue for financial independence. USDA Organic.

Net Weight: 250 ml (8 oz) & 375 ml (12.7 oz)









A flat-lay photograph of honey jars, lavender flowers, and greenery on a white background. The composition includes a large hexagonal jar of honey at the top left, a smaller hexagonal jar at the bottom center, and a glass jar with a metal clasp lid at the bottom left. Several lavender sprigs with small purple flowers and green leaves are scattered around the jars. A wooden honey dipper is visible on the left side. The overall aesthetic is clean and natural.

# Honey Collection

100% pure, raw unprocessed honey from the Virginia Shenandoah Valley — directly from the beehive to you!

Our handcrafted gourmet Honey is presented in its natural form, is free from additives and is a gluten free natural sweetener. The honey is strained and never heated.





## Wildflower Honey

Wildflower Honey is the purest, rawest honey experience possible. With so many floral sources to choose from, bees take nectar from an assortment of wildflower blossoms which blends together to create a delightfully complex aroma and flavor. Every batch is different, but always delicious.

Tasting Notes: Delicate floral aroma and a robust deliciously silky sweet and floral flavor.

Net Weight: 16 oz (1 lb)



## Saffron Honey

Wildflower infused with crushed pure Moroccan Saffron threads. Our Moroccan Saffron is hand-picked from the saffron fields of Taliouine, Morocco, located in the Atlas Mountains. The infusion of Moroccan Saffron in Wildflower Honey is the perfect marriage of sweet bold aromatic flavors to entice your senses.

Tasting Notes: Saffron Honey has a floral and grassy aroma, and full-bodied saffron-sweet flavor.

Net Weight: 16 oz (1 lb)



## Clover Honey

Gathered from the nectar of clover blossoms, Clover Honey is the ultimate everyday honey. Its versatility makes it popular, whether you are using it as a tableside condiment or as a cooking and baking ingredient.

Tasting Notes: Clover Honey has a sweet floral aroma and a pleasing mild silky sweet taste

Net Weight: 16 oz (1 lb)



## Lavender Honey

Clover Honey infused with USDA organic French lavender. The infusion of organic French lavender in Clover Honey creates an intensely aromatic beautiful honey.

Tasting Notes: Lavender Honey has an intense lavender aroma and a sweet fragrant flavor with a subtle fruity finish.

Net Weight: 16 oz (1 lb)





## Chili Honey

Wildflower Honey infused with USDA organic chili. Sweet and spicy, our Chili Honey is the perfect condiment. Drizzle over pizza, fried chicken, ice cream, a peanut butter sandwich and more!

Tasting Notes: Chili Honey has a sweet and spicy aroma and a sweet taste with the heat of chili.

Net Weight: 12 oz (0.75 lb)



## Za'atar Honey

Clover Honey infused with USDA organic Za'atar creates an earthy and sweet flavor profile similar to oregano. Za'atar Honey is perfect to drizzle over a cheese platter or fresh salad, and is great for marinades and poultry.

Tasting Notes: Za'atar Honey has a sweet aroma of oregano and an earthy silky sweet taste.

Net Weight: 16 oz (1 lb)



# Finishing Salt Collection

Natural salts blended with  
whole organic spices.





## Ginger Rose

This unique blend of citrus, ginger, pepper and rose petals creates a wonderfully aromatic and refreshing taste to any dish. Crack some over seafood, chicken, salads, dips, spreads and more for a salty citrus flavor!

**Ingredients:** organic orange peel, organic lemon peel, organic ginger, organic black peppercorn, rose petal, pink Himalayan salt.



## Harissa

A staple in Moroccan cuisine, this spicy blend is wonderfully bold and complex. Chili pepper, coriander, fennel seeds, garlic and pink Himalayan salt turn up the heat for an exotic experience. This blend is perfect for roasting and grilling. Crack some over meats, seafood, hummus, dips, stews, marinades and more!

**Ingredients:** organic coriander, organic fennel, organic chili pepper, organic garlic, pink Himalayan salt.



## Saffron Fennel

Pink Himalayan salt is blended with fennel seeds, lemon peel and Moroccan saffron threads, creating a rich, fragrant flavor with refreshing citrus undertones. This aromatic blend smells as delightful as it tastes! Crack some over meats, seafood, vegetables, marinades and more!

**Ingredients:** Moroccan saffron, organic fennel, organic lemon peel, pink Himalayan salt.



## Lavender Rosemary

Entice your taste buds with our aromatic fusion of French lavender buds, rosemary, lemon peel and pink Himalayan salt. Crack some over breads, muffins, cakes, meats, vegetables and more!

**Ingredients:** organic French lavender, organic rosemary, organic lemon peel, pink Himalayan salt.





## Tex-Mex

Garlic and citrus combine to make a savory blend with Tex-Mex flair! Crack some over vegetables, chicken, tacos, guacamole and more!

**Ingredients:** organic red bell pepper, organic lemon peel, organic garlic, organic coriander, pink Himalayan salt.



## Za'atar

A zesty blend of aromatic herbs, lemon peel and sesame seeds adds a blast of flavor to any dish. Crack some over vegetables, chicken, meat, hummus, eggs, avocado toast, popcorn and more!

**Ingredients:** organic za'atar, organic coriander, organic oregano, organic sesame, organic lemon peel, pink Himalayan salt.



## Sicilian

Based on traditional Italian recipes, this aromatic blend of herbs is complimented by red bell pepper and garlic with a hint of chili pepper heat. Crack some over sauce, chicken, fish, vegetables, pizza and more!

**Ingredients:** organic fennel, organic oregano, organic red bell pepper, organic basil, organic garlic, organic chili pepper, pink Himalayan salt.



## Italian

Pink Himalayan salt is blended with the perfect balance of Italian herbs, garlic and savory onion to be used liberally in any dish. Crack some over sauce, fries, meat, chicken, salads, fish, dips, marinades, popcorn and more!

**Ingredients:** organic onion, organic basil, organic rosemary, organic oregano, organic garlic, pink Himalayan salt.



## Irish

Spicy and sweet with a mint aroma, this blend is based on key Irish ingredients and is delicious cracked over stews, soups, meats, fries, vegetables, bagels with schmear and more!

**Ingredients:** organic caraway seeds, organic juniper berry, organic spearmint, organic black peppercorn, pink Himalayan salt.



## Curry

Pink Himalayan salt is blended with sweet cinnamon chips and fenugreek to create a sweet and savory experience. Amazing over sweet potato, lentils, chicken, meat, eggs, vegetables and more!

**Ingredients:** organic coriander, organic cinnamon chips, organic fenugreek, organic black peppercorn, organic mustard seed, pink Himalayan salt.





## Smoked Chili Ginger

Use our Smoked Chili Ginger blend whenever you want to add a citrus, spicy and smoky flavor to your dishes - without harshness or bitterness. Enjoy it on meat, chicken, seafood, soups, salads and more! Enhances BBQ and marinades.

**Ingredients:** smoked applewood Pacific Ocean sea salt, organic chili, organic ginger, organic orange peel.



## Smoked Coriander Rosemary

A smooth, smoky and slightly sweet tasting sea salt blend without harshness or bitterness. This gorgeous aromatic salt is a must-have for those dishes you want to add flair too. Enjoy it on meat, poultry, fish and more! Enhances BBQ and marinades.

**Ingredients:** smoked cherrywood Pacific Ocean sea salt, organic coriander, organic rosemary, organic black peppercorn.









# Salt-Free Spice Collection

Complete seasoning blends  
without the salt!





# Unicorn

Taste the magical deliciousness of sparkling rainbows when you use our Unicorn salt free spice blend! This aromatic blend of colorful organic spices offers exotic flavors and is a feast for the eyes and your palate. Unicorn is truly magical because you can put it on anything! Try it on meats, fish, salads - even ice cream, coffee and baked goods! Delight in pure enchantment when you upgrade your meal with a crack of Unicorn!

**Ingredients:** organic cumin seeds, organic clove, organic cinnamon, rose petals, organic black peppercorn, organic turmeric.



# Marrakesh

Let us transport you to the souks of Marrakesh, Morocco with our Marrakesh salt free spice blend! Aromatic organic spices are combined to create warm flavors with a hint of sweetness. Perfect on roasted meats and vegetables, tagines, chicken, fish, rice, lentils and more! Makes a great rub or marinade.

**Ingredients:** organic ginger, organic turmeric, organic parsley, organic cilantro, organic paprika, organic cumin seeds, organic black peppercorn, organic cinnamon, organic lemon peel.



## Ranch

Classic Ranch seasoning goes organic! This zesty salt free spice blend is the perfect balance of aromatic herbs and savory onion and garlic. Crack Ranch generously on veggies, potatoes, chicken, popcorn and more! Also great in dressings, marinades and dips.

**Ingredients:** organic parsley, organic dill, organic garlic, organic onion, organic black peppercorn.



## Mediterranean

Inspired by the flavors of the Mediterranean, this zesty salt free spice blend is delicious on pretty much anything! Fantastic on meat, poultry, vegetables, eggs, cheese, salad dressings, marinades and more! Crack some in good olive oil to make a fantastic bread dip. Organic spices are combined to create a savory medley of Italian and Greek flavors.

**Ingredients:** organic garlic, organic parsley, organic onion, organic basil, organic rosemary, organic oregano, organic black peppercorn, organic thyme, organic chili pepper.









[www.moroccan-saffron.com](http://www.moroccan-saffron.com)  
[info@moroccan-saffron.com](mailto:info@moroccan-saffron.com)  
Tel. (800) 979-0144