

//
//

()

*



:

ε

:

()

()

ε

()

:

()

($P < /$)

ε

($P < /$)

:

:

mt_mazlumi@yahoo.com :

.....

()

.()

.()

Crocus sativus

()

()

()

.()

.()

%

% /

.()

%

/

(Gucchi)

.()

.()

.()

.()

.()

%

ISO 3632

.()

.()

.()

.()

(± °C)

.()

°C

)
°C / mmHg °C
() (

Vaco 5 Zirbus (P< /)

M246

Soofer Co

Herious ()

± °C

/ inch Hg

/ / mmHg °C (°C °C °C)

/ - °C)

/ % (°C

()

Merck

()

E.Coli

()

()

()

()

()

()

()

()

)

() ()

()

()

SPSS

(P< /)

(P< /)

(mm) (n=)	(mm) (n=)	(mm) (n=)	(mm) (n=)	(g/kg) (n=)	(n=)			
/ ± /	/ ± /	/ ± /	/ ± /	/ ± /	/ ± /	/ ± /	/ ± /	/ ± /

/ ± /	/ ±	/ ± /	/ ± /
-------	-----	-------	-------

/ ± /	/ ± /	/ ± /	/ ± /	/ ± /	/ ± /
/ ±	/ ± /	/ ± /	/ ± /	/ ± /	/ ± /
/ ± /	/ ± /	/ ± /	/ ± /	/ ± /	/ ± /
/ ± /	/ ± /	/ ± /	/ ± /	/ ± /	/ ± /
/ ± /	/ ± /	/ ± /	/ ± /	/ ± /	/ ± /

(%)	(%)	(%)
/ ± / ^a	/ ± / ^b	/ ± / ^{a*}
/ ± / ^a	/ ± / ^b	/ ± / ^{ab}
/ ± / ^a	/ ± / ^b	/ ± / ^a
/ ± / ^a	/ ± / ^b	/ ± / ^a
/ ± / ^a	/ ± / ^a	/ ± / ^b

.(P< /) *

HPLC

mg/kg	mg/kg	mg/kg	mg/kg	mg/kg
/ ± / ^e	/ ± / ^d	/ ± / ^c	/ ± / ^b	/ ± / ^{a*}

.(P< /) *

(HPLC)

.(P< /)

(P< /)

(P< /)

(P< /)

(P< /)

(P< /)

a	a	b	a	a b
c	a	a	a	a
bc	a	a	a	a
b	a	a	b	b
bc	a	b	b	b

(P<0.05)

*

(cfu/g)

(cfu/g)

(cfu/g)

±

±

× ± ×

× ± ×

(cfu/g)		(cfu/g)	(cfu/g)	
±		±	±	
±	±	±	× ± ×	
	±		±	
			±	
± ×	× ± ×	× ± ×	× ± ×	

.()

Basker

(/)

.()

/

.()

.()

.(P< /)

Tsimidou Orfanou .

.()

.()

HPLC

Alonso

Basker .(P< /)

◦C

()

(P< /)

(P< /)

()

()

(× cfu/g)

Raina .

()

()

(cfu/g)

(P< /)

(× cfu/g)

(P< /)

Raina .

()

REFERENCES

1. Lozano P, Castellar MR. Quantitative high performance liquid chromatographic method to analyse of commercial saffron (*Crocus sativus* L.) products. *J Chromatography* 1999; 830:477-82.
6. Winterhalter P and Straubinger M. Saffron – Renewed interest in an ancient spice. *Food Rev Int* 2000; 16(1); 35-59.
8. Carmona M, Pardo JM. Influence of different drying and aging on saffron constituents. *J Agric Food Chem* 2005; 53: 3974-9.
9. Negbi M. *Saffron (Crocus sativus L)*. Netherland: Harwood Academic Publishers. 1999. PP: 81-92.
11. Raina BL, Agarwal SG, Bhatia AK, Gaur GS. Changes in pigments and volatiles of saffron (*Crocus sativus* L.) during processing and storage. *J Sci. Food Agric* 1996; 71: 27-32.
12. Basker D, Palevitch D, Putievsky E. Saffron the costiest spice: drying and quality and price. *Acta Horticulture* 1993; 344: 86-97.
13. Sama JK, Raina BL, Bhatia AK. Design and development of saffron (*Crocus sativus* L.) processing equipment. *J Food Sci Technology* 2000; 37(4): 357-62.

