



The Marketing Concept

Find out what customers want, and (if its legal and ethical) provide it more efficiently than competitors.

• Emphasis is on effective production of what customer wants to buy, not what producer wants to sell.

Product

Saffron is an apparently simple product, but its characteristics are complex.

- High quality, cost effective production requires close attention to a lot of detail.
- Quality can be disguised and cheating is common.



Product: Conditions for Good Quality

- Picking flowers in early morning before they wilt
- Careful separation of stigmas from flowers and styles
- Careful drying (to 12% moisture)
 - (Too much moisture, spoil, mould)
 - (Too little moisture, brittle threads and lost weight)
- Proper packing (to preserve moisture level and attract consumers)

Product: Objective Quality Criteria

Examples from ISO, especially ISO 3632

- Moisture 12%
- Floral waste: 0.5%
- Extraneous matter (e.g. dust): 0.1%
- Solubility in cold water 65%
- Flavor (picrocrocine) 70*
- Aroma (safranal) 20-30*
- Color strength (crocine) 190*

Product: Conditions for high productivity

- 1. Good corms (bulbs). Most important. Corm quality affects yield in kg of saffron/jerib through:
 - numbers of flowers per corm
 - size of stigmas



Product: Conditions for high productivity (continued)

- 2. Planting at proper depth and spacing (e.g. 15-20 cm deep and 15 x20 cm spacing).
- 3. Adequate irrigation (testing needed to find methods best adapted to Afghanistan.)
- 4. Ridges or raised beds for good drainage
- 5. Proper fertilizing & disease control (organic would be best)
- 6. Mulching to keep down weeds.

Product: Conditions for high productivity (continued)

- 6. Regular digging up and replanting corms in new ground (e.g. every 5 years) to:
 - reduce threat of pests and disease
 - replant the best corms at proper depth (new corms form above earlier ones, creeping toward surface)
 - sell the good quality surplus corms. Use inferior (i.e. small) ones as animal feed.

Price

Prices of saffron

Prices taken, 16 May 2005. All prices are for filaments (not p \$/€ = 1.2634

1oz = 28.35 1lb = 435.6g

a) Mainly USInternetspicedealers.Prices highand highlyvariable.

| | \$/1g | | Suppliers location | Source | |
|-------------|-------|------|------------------------|-----------|--|
| www.saffron | \$ | 1.27 | San Francisco, CA, USA | Iran. | |
| www.tienda. | \$ | 1.57 | Williamsburg, VA, USA | Spain. | |
| www.butche | \$ | 1.23 | Detroit, MI, USA | Spain. | |
| www.sfherb. | \$ | 2.05 | San Francisco, CA, USA | Spain. | |
| | \$ | 1.01 | | | |
| www.bulkfoc | \$ | 1.30 | Toledo, OH, USA | | |
| | \$ | 1.17 | | | |
| www.amazo | \$ | 1.57 | Seattle, WA, USA | Spain | |
| www.penzey | \$ | 8.18 | somewhere in the USA | Most from | |
| | | | | Spain. | |
| | \$ | 4.79 | | | |
| | | 8.18 | | Most from | |

Price

Saffron Retail Prices Dubai (negotiable) (Nov. 15, 2005)

b) Dubai:

Saffron dealers in

"Gold Souk"

Prices lower

but still highly variable.

| | DU/029 3.02 | | | | | | | | |
|---|-------------|-------------------------|-------|---------|--------|--|--|--|--|
| | | | DH/1g | US\$/1g | Source | | | | |
| | Shop 1 | red, whole | 3 | 0.82 | Iran | | | | |
| | Shop 2 | crushed red | 1 | 0.27 | Iran | | | | |
| | | mixed red, yellow | 5 | 1.37 | Iran | | | | |
| " | | red, whole (Khorasan) | 3 | 0.82 | Iran | | | | |
| | | "Best" (with styles) | 6 | 1.64 | Iran | | | | |
| | Shop 3 | red, whole | 3.5 | 0.96 | Iran | | | | |
| | | "Second quality" | 2 | 0.55 | Spain | | | | |
| | Shop 4 | SAFINTER (sealed) | 4 | 1.10 | Spain | | | | |
| | | red, whole | 1.9 | 0.52 | Iran | | | | |
| | Shop 5 | red, whole (Badiee, Zal | 1.4 | 0.38 | Iran | | | | |
| | Shop 6 | red, whole | 1.5 | 0.41 | Iran | | | | |
| | | mixed red, yellow | 1.3 | 0.36 | Iran | | | | |

DH/IIC¢ 2 GE

Price

Implications of these tables:

- Variability in price due to variability in quality, but also in understanding of quality (adulteration common).
- The US and European markets are clearly better in terms of price.
- But to benefit from those prices good direct links with them and a good reputation are necessary.

Distribution: International

Two approaches (pursuable simultaneously):

1. Current: sell saffron as a commodity, no identity separate from Iran.

Advantages

- Ready market.
- Need links only with local traders.

Disadvantages

- Local traders rely on few contacts, limiting price.
- A single or very few traders can dominate locally, reducing competition for farmers' produce.

Distribution: International

2. Establish Afghan saffron as desirable brand in its own right.

Advantages

- More control over marketing program.
- Higher potential prices.

Disadvantages

- Need to establish direct links with buyers outside Afghanistan.
- Market for highest quality only.
- Takes time to build up a reputation.

Distribution

To establish Afghan saffron as a desirable brand:

Either

 Create a national producers' association that can establish relations with buyers in Dubai, Spain, US. etc.

Or

• Develop partnerships with foreign enterprises to come to Afghanistan and develop the industry (e.g. GSE).

Distribution: Domestic

International market ready to buy, but (from a preliminary survey result):

- Farmers complain of lack of market. Means links between them and urban traders need improvement.
- Producers' associations could organize transport

Promotion: Quality Control

Drying:

• Train and help equip local enterprises to dry saffron for all nearby farmers.

Quality testing:

- There is widespread adulteration (outside Afghanistan) and confusion in judging quality.
- Equip a laboratory Kabul or other main center for ISO testing. (Could be private, earning fees for testing.)

Promotion

To sell into the Iranian market, promotion not necessary.

• Maintain links with multiple buyers to ensure competition among them

Promotion

To establish a separate Afghan brand:

- Quality essential, with ISO certification.
- Get Organic and Fair Trade certifications.
- Show samples in international food fairs.
- Establish an Afghan saffron boutique in Dubai's "Gold Souq".

Summary of Conclusions and Practical Steps

- Saffron has a ready market. The question is how Afghanistan can make the most of it.
- Promote high productivity through good corms and other "best practices"
- Continue to sell through existing traders, spreading business among several to foster competition among them.
- Continue to facilitate local producers' associations and links between them and local traders.

Summary (continued)

- Build up a separate, high quality Afghan brand to improve potential returns.
 - ✓ Develop links with the companies in the US and Europe (for production and marketing)
 - ✓ Encourage specialized local enterprises for drying
 - ✓ Establish a laboratory for ISO certification.
 - ✓ Obtain organic and fair trade certification
 - ✓ Set up an outlet in Dubai
 - ✓ Exhibit in international food fairs



Product

Aims:

- Provide the kind of saffron customers most want to buy
- In a cost effective manner

Summarize in two words:

- Quality
- Productivity

Luckily working toward one leads to progress in the other