

Kashmir Saffron

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Kashmir Saffron Latest News

The ongoing crisis in West Asia, coupled with a sharp decline in saffron output from Iran has resulted in the demand for Kashmiri saffron.

About Kashmir Saffron

- It is **often called “red gold”** for its distinctive aroma, flavour, and natural colouring properties.
- It is primarily cultivated in **Pampore and nearby regions of South Kashmir**.
- It has secured a Geographical **Indication (GI) tag** in 2020.
- **Characteristics:** The saffron plant produces **purple flowers with bright orange to red stigmas**, which are carefully dried to obtain the highly valued spice.
- The saffron available in Kashmir is of three types: **Lachha Saffron, Mongra Saffron and Guchhi Saffron**.
- **Required Climatic conditions**
 - It grows at an **elevation of 1,500-2,000 m above mean sea level**.

- **Climate:** Saffron cultivation requires explicit climatic conditions with temperatures ranging from not more than 35oC or 40oC in the summer to about -15oC or -20oC in the winter.
- It can be grown in dry, moderate and continental climate types.
- **Soil:** It thrives on loamy, sandy, and calcareous soils.
- Saffron grows best on acidic soil. It thrives well when the soil pH is 5.5 to 8.5.
- In **India around 90% of saffron production comes from Kashmir**, where it has been grown for centuries.

Source: NIE

Source: <https://vajiramandravi.com/current-affairs/kashmir-saffron/>

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