

Organic Coix Seed



What's Organic Coix Seeds?

Organic Coix Seed (*Coix lacryma-jobi*) is a gluten-free ancient grain cultivated from certified organic farms. Revered in traditional medicine for its diuretic, anti-inflammatory, and skin-brightening properties, it's a versatile ingredient for functional foods, herbal supplements, and natural skincare formulations.

Key Highlights

1. Nutrient Powerhouse:

1. **Coixol & Coixenolide:** Bioactive compounds for anti-inflammatory and UV-protective benefits.
2. **Dietary Fiber:** 8-10% fiber content for digestive health.
3. **Amino Acids:** Rich in methionine and tryptophan for protein synthesis.

2. Organic & Clean:

1. USDA/EU Organic certified, non-GMO, gluten-free, and allergen-free.

2. No synthetic pesticides or chemical additives.

3. Multifunctional Use:

1. Culinary applications (porridge, tea, flour) and cosmeceuticals (serums, masks).

Specifications

Parameter	Details
Source	Organic <i>Coix lacryma-jobi</i> seeds
Processing	Sun-dried, dehulled, and sorted
Appearance	Pearly white to light brown grains
Moisture	≤12%
Protein	≥12% (dry basis)
Fat Content	5-7% (rich in linoleic acid)
Total Ash	≤2%
Packaging	10kg/25kg vacuum-sealed bags
Shelf Life	18 months (cool, dry storage)

Applications

• Functional Foods:

- Gluten-free flour for bread, noodles, and snacks.
- Herbal teas and porridge blends for detoxification.

• Nutraceuticals:

- Extracts for joint health and edema relief supplements.
- Powdered formulations for skin-brightening capsules.

• Cosmetics:

- Facial masks and serums targeting acne and hyperpigmentation.
- **Traditional Medicine:**
 - Decoctions for digestive and urinary tract wellness.

Certifications & Quality Assurance

- **Organic:** USDA, EU 834/2007, JAS.
- **Non-GMO:** Verified by the Non-GMO Project.
- **Purity:** Heavy metals (Pb <0.2ppm, As <0.1ppm), pesticide-free.
- **Microbial Safety:** Total plate count <10,000 CFU/g; pathogens absent.

Why Choose Us?

1. **Ethical Sourcing:** Partnering with organic farms in Southeast Asia using regenerative practices.
2. **Custom Processing:**
 1. Whole seeds, cracked grains, flour, or water-soluble extracts.
 2. CO₂ supercritical extracts for high-purity coixol ($\geq 20\%$).
3. **Technical Support:**
 1. Free formulation guides for food, supplements, and skincare.
4. **Sustainability:**
 1. Biodegradable packaging; carbon-neutral shipping options.

FAQs

Q: How is coix seed different from barley or quinoa?

A: Coix seed is gluten-free, higher in anti-inflammatory compounds (coixol), and traditionally used for skin health.

Q: Can coix seed help with acne or eczema?

A: Yes! Topical applications reduce inflammation, while internal use supports detoxification.

Q: How to cook coix seed?

A: Soak overnight, then boil (1:3 ratio with water) for 30-40 minutes for porridge or soups.

Q: MOQ for bulk orders?

A: 100kg for whole seeds; 25kg for milled flour or extracts.

Packing

