

Organic Beetroot Powder



What is organic beetroot powder?

Organic Beetroot Powder is a vibrant and nutrient-dense superfood made from fresh, organically grown beetroots (*Beta vulgaris*). It retains the natural sweetness, earthy flavor, and exceptional nutritional benefits of beets. Rich in essential nutrients, including dietary fiber, vitamins, minerals, and antioxidants such as betalains, this powder is ideal for boosting overall health, supporting cardiovascular wellness, and enhancing physical performance. Its vivid red color also makes it a popular natural food coloring agent.

In addition to our Organic Beetroot Powder, we offer two complementary products to meet your formulation needs:

1. Organic Beetroot Flakes

2. Organic Beetroot Slices

3. Organic Beetroot Diced

Key Highlights

1. Full Range for Flexibility:

- Beetroot Powder:** Concentrated nitrates ($\geq 3\%$) for beverages, capsules, and natural food coloring.
- Beetroot Flakes:** Quick-rehydrating, ideal for smoothies, soups, and instant meals.
- Beetroot Slices:** Crispy, air-dried slices for snacking, salads, or tea blends.
- Beetroot Diced:** Uniform cubes for soups, stews, and meal prep.

2. Nutrient Powerhouse:

- Dietary Nitrates:** Enhance blood flow, endurance, and cardiovascular health.
- Iron & Folate:** Support energy metabolism and red blood cell production.

3. Clean-Label Assurance: USDA Organic, EU Organic, non-GMO, gluten-free, no additives.

Specifications

Parameter	Beetroot Powder	Beetroot Flakes	Beetroot Slices	Beetroot Diced
Source	Organic <i>Beta vulgaris</i>	Organic <i>Beta vulgaris</i>	Organic <i>Beta vulgaris</i>	Organic <i>Beta vulgaris</i>
Appearance	Fine deep-red powder	Thin, irregular flakes	Circular/oval slices	5x5mm cubes
Moisture Content	$\leq 8\%$	$\leq 10\%$	$\leq 12\%$	$\leq 10\%$
Nitrate Content	$\geq 3\%$ (HPLC)	$\geq 2.5\%$	$\geq 2\%$	$\geq 2\%$
Shelf Life	24 months	18 months	12 months	18 months

Key Features & Benefits

1. Beetroot Powder:

1. **Functional Nutrition:** Blend into pre-workout drinks, energy bars, or natural food dyes.
2. **High Bioavailability:** Easily absorbed nitrates for athletes and active lifestyles.

2. Beetroot Flakes:

1. **Quick Prep:** Rehydrates in 5 minutes for instant soups, dips, or baking mixes.

3. Beetroot Slices:

1. **Snack-Ready:** Crunchy texture for trail mixes, yogurt toppings, or infused teas.

4. Beetroot Diced:

1. **Culinary Convenience:** Pre-cut cubes for slow-cooked dishes, grain bowls, or veggie blends.

Applications

- **Sports Nutrition:** Powder for endurance formulas; flakes for recovery meals.
- **Snack Industry:** Slices for healthy chips; diced for savory snack mixes.
- **Beverages:** Powder for beetroot lattes or juices; slices for herbal teas.
- **Meal Kits:** Diced beetroot for ready-to-cook vegan/vegetarian kits.

Certifications & Quality Assurance

- **Organic Certifications:** USDA, EU 834/2007, JAS.
- **Non-GMO:** Verified by the Non-GMO Project.
- **Safety:** Heavy metals (Pb <0.1ppm, As <0.05ppm), microbial limits compliant with USP.
- **Allergen-Free:** No gluten, soy, dairy, or added sugars.

Why Choose us?

- **Premium Quality:** Made from freshly harvested organic beetroots, ensuring rich flavor and high nutrient content.

- **Nutrient-Dense:** Packed with essential vitamins, minerals, and antioxidants for optimal health benefits.
- **Natural & Sustainable:** Grown without synthetic chemicals and processed without harmful additives, supporting health and the environment.
- **Versatile Ingredient:** Suitable for a wide range of applications in food, beverages, and cosmetics.
- **Certified Organic:** Backed by rigorous certifications, guaranteeing purity, safety, and compliance with organic standards.

FAQs

Q: Can beetroot powder lower blood pressure?

A: Yes! Studies show 250mg of beetroot nitrates daily may reduce systolic BP by 4-5 mmHg.

Q: Are the slices crispy or chewy?

A: Chewy—sun-dried to preserve moisture and nutrients.

Q: How to use diced beets in baking?

A: Rehydrate and fold into brownie batter or bread dough for natural sweetness and color.

Q: Is beetroot safe for kidney stones?

A: Consult a doctor—beets contain oxalates, which may affect calcium-oxalate stone formers.

Q: Can flakes replace paprika in recipes?

A: Yes! They add color and subtle sweetness without heat.

Packing

