

Organic Chinese Red Dates Powder



What is Organic Chinese Red Dates Powder?

Organic Chinese Red Dates Powder (also known as Organic Jujube Powder) is a premium functional ingredient produced from 100% organic-certified red dates (*Ziziphus jujuba*). By utilizing advanced low-temperature dehydration and ultra-fine milling techniques, we capture the rich, caramel-like essence and the potent bioactive profile of the whole fruit in a convenient, versatile format. Naturally rich in **cAMP (cyclic adenosine monophosphate)**, antioxidants, and fiber, this powder is the ideal clean-label solution for brands seeking to combine natural sweetness with deep-rooted traditional wellness benefits.

Why is Red Date Powder the “Gold Standard” for functional flavoring?

Our **Organic Red Dates Powder** offers more than just sweetness; it provides a comprehensive nutritional “halo.” Historically known as a “blood-nourishing” superfood, red date powder is exceptionally high in Vitamin C and unique triterpenoids that support immune health and stress management. Unlike refined sugars, it delivers a complex flavor profile with a lower glycemic impact. Because it is organic-certified and 100% sulfite-free, it meets the strict “no-additive” requirements of modern nutraceutical

and functional food markets.

What are the technical specifications of our Organic Powder?

We offer a high-purity powder with superior flowability, ensuring seamless integration into various industrial manufacturing lines.

Attribute	Specification Details
Common Names	Organic Jujube Powder, Da Zao Powder, Red Date Flour
Source	100% Organic <i>Ziziphus jujuba</i> (Non-GMO)
Appearance	Fine, golden-brown to light terracotta powder
Purity	100% Pure Fruit (No fillers or carriers)
Solubility	Highly dispersible in warm liquids
Particle Size	80 - 120 Mesh (For smooth mouthfeel)
Moisture Content	≤ 5.0%
Dietary Suitability	Vegan, Gluten-Free, Paleo, Organic, Sulfite-Free

Which premium applications benefit most from Red Date Powder?

The natural binding properties and “honey-caramel” notes of **Organic Chinese Red Dates Powder** make it highly versatile:

- **Nutricosmetic “Beauty” Blends:** Often used as a base for skin-health powders, pairing perfectly with collagen or bird’s nest extracts to support a “rosy” complexion.
- **Functional Beverages:** Enhances the body and sweetness of plant-based lattes (e.g., Red Date & Ginger Latte) and wellness teas without refined sugar.

- **Baking & Confectionery:** Acts as a natural sweetener and moisture-retention agent in organic cookies, cakes, and energy balls.
- **Infant & Elderly Nutrition:** Its mild nature and high iron/magnesium content make it a gentle, nutrient-dense fortifier for cereals and porridges.
- **Meal Replacement Shakes:** Provides a rich, authentic flavor while contributing to a clean, “zero-chemical” ingredient list.

How to Use: What are the professional formulation tips?

- **Temperature Sensitivity:** To preserve the Vitamin C and delicate cAMP compounds, avoid prolonged boiling. Add the powder during the final stages of liquid processing or use in “cold-press” snack bars.
- **Natural Coloring:** Use the powder’s natural mahogany hue to replace synthetic brown dyes in bakery and beverage applications.
- **Clumping Prevention:** Because the powder contains natural fruit sugars, it is slightly hygroscopic. For dry-mix sachets, we recommend blending with a small amount of **Organic Maltodextrin** or **Resistant Dextrin** for optimal flow.
- **Flavor Synergy:** It works exceptionally well to mask the “earthy” notes of medicinal mushrooms (Reishi/Lion’s Mane) or the “beany” notes of plant proteins.

FAQs

Q: Is this powder 100% soluble in cold water?

A: Since it is a whole-fruit powder containing natural fiber, it is **highly dispersible** but not 100% soluble like a juice extract. It provides a rich, “pulpy” mouthfeel in traditional drinks. For transparent beverages, please ask for our *Organic Red Date Juice Powder*.

Q: How do you achieve a sulfite-free powder while maintaining color?

A: Most conventional red date products use SO₂ for color retention. We use a proprietary **vacuum-drying** process at low temperatures that locks in the natural red-brown pigments without the need for preservatives.

Q: Can this replace sugar 1:1 in recipes?

A: Red Date Powder has about 60-70% of the sweetness of sucrose. For sugar reduction, we suggest a replacement ratio of **1.5:1** (powder to sugar) to achieve the same sweetness while significantly improving the nutritional label.

Q: Does it have a strong “herbal” taste?

A: It has a very mild, pleasant, caramel-like flavor. Unlike some Chinese medicinal herbs, red date powder is highly palatable and generally liked by children and adults alike.

Packing



For more information, please visit our website:

<https://www.organic-way.com/products/organic-chinese-red-dates-jujube-powder/>