

Organic Chinese Red Dates Powder



What is Organic Chinese Red Dates Powder?

Organic Chinese Red Dates (*Ziziphus jujuba*) represent one of the most revered superfruits in Eastern traditional medicine, where they have been used for thousands of years as a "blood-nourishing" and calming tonic. Today, ORGANICWAY offers this premium superfruit in two distinct formats — Jujube Powder and Whole Red Dates — each optimized for different application needs while sharing the same certified organic sourcing, sulfite-free processing, and bioactive richness.

Organic Jujube Powder is produced using a proprietary low-temperature vacuum drying process combined with ultra-fine grinding to 80–120 mesh. This gentle processing method eliminates the need for sulfur dioxide — the preservative commonly used in conventional dried jujube production — while preserving the fruit's natural golden-brown to terracotta color, high Vitamin C content, and critical cAMP (cyclic AMP) levels. The result is a 100% pure fruit powder with no fillers, carriers, or additives — just the complete nutritional matrix of the jujube in a highly versatile format.

The powder disperses readily in warm liquids, making it ideal for functional beverages, beauty-from-within formulas, baby foods, and nutritional supplements. With a sweetness approximately 60–70% that of sucrose, it contributes a natural honey-caramel flavor that is mild, pleasant, and free of the strong herbal notes associated with some Eastern medicinal ingredients. Children and adults alike find it

palatable — a significant advantage in consumer-formulated products targeting broad demographics.

Organic Whole Red Dates are naturally tree-ripened and air-dried, preserving the fruit's deep red skin, spongy golden-brown flesh, and intense honey-like sweetness with subtle herbal undertones. Available with pit or mechanically pitted, whole dates offer authentic texture and traditional applications that powdered formats cannot replicate. When sliced or crushed and steeped in hot water, they release a rich, naturally sweet infusion ideal for functional teas and traditional soups. In baking and snack applications, chopped organic red dates provide a raisin-like chewy texture with superior nutritional density.

Both formats share a remarkable bioactive profile centered on **cAMP (cyclic AMP)** — the signature compound of jujube that supports cellular metabolism and immune response. ORGANICWAY's organic harvesting and processing protocols are time-optimized to maximize peak cAMP content at the point of delivery. Complementing cAMP, both formats deliver high levels of Vitamin C, polyphenols (antioxidants), triterpenes (immune and stress management support), dietary fiber, and bioavailable iron and magnesium — making jujube a true multifunctional superfruit rather than merely a sweetener.

The sulfite-free positioning is a key differentiator. Conventional jujube products — particularly whole dried dates — are routinely treated with sulfur dioxide fumigation to maintain their vibrant red color. ORGANICWAY's organic certification prohibits this treatment. Instead, our low-temperature vacuum drying process locks in the fruit's natural coloration without chemical preservatives — delivering a cleaner ingredient declaration and eliminating a known allergen and respiratory irritant for sulfite-sensitive consumers.

From a formulation standpoint, the two formats serve complementary roles: Jujube Powder delivers concentrated, fast-dispersing nutrition and natural sweetness for beverages, capsules, and beauty supplements; Whole Red Dates deliver authentic texture, traditional credibility, and intense flavor for snacks, teas, and culinary applications. Both formats share Vegan, Gluten-Free, Paleo, Kosher, and Halal certifications, making them accessible to every major dietary and lifestyle consumer segment.

Certifications: USDA/NOP Organic · EU Organic · Non-GMO Project Verified · Kosher · Halal · ISO22000 · Vegan · Gluten-Free · Paleo · Sulfite-Free

Physical & Chemical Specifications

Dual Format Specifications

Parameter	Jujube Powder	Whole Red Dates
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Botanical Source	<i>Ziziphus jujuba</i>	<i>Ziziphus jujuba</i>
Processing	Low-temp vacuum drying + ultra-fine grinding	Naturally air-dried (tree-ripened)
Form	Fine powder	Whole or pitted dried fruit
Particle Size	80–120 mesh (smooth mouthfeel)	N/A (whole or halved with pit)
Color	Golden-brown to light terracotta	Deep red skin; golden-brown flesh
Moisture	≤ 5.0%	≤ 20% (whole dried)
Sweetness	~60–70% of sucrose	Natural honey-caramel; ~60–70% sucrose equiv.
Dispersibility / Solubility	Highly dispersible in warm liquids	Requires slicing, crushing, or soaking
pH	5.0–6.5	Natural fruit pH
Purity	100% pure fruit (no fillers)	100% pure fruit (no additives)
Shelf Life	24 months	18 months

Comparison: Jujube Powder vs. Whole Red Dates

Parameter	Jujube Powder	Whole Red Dates
Best For	Beverages, supplements, beauty formulas, baby food	Snacks, teas, soups, baking, traditional applications
Formulation Entry Point	Direct addition (warm liquids)	Requires pre-processing (slice / crush / soak)

Parameter	Jujube Powder	Whole Red Dates
Texture Contribution	Smooth, no grit	Chewy, raisin-like
Color Contribution	Natural brown-red dye	Visible fruit pieces
Vitamin C Retention	Optimized (low-temp process)	High (natural drying)
cAMP Concentration	High (concentrated)	High (whole fruit)
Storage Sensitivity	Low moisture = stable	Higher moisture = more sensitive
Carrier / Anti-Caking	May include small amount maltodextrin on request	None (100% whole fruit)

Active Compound Reference

Bioactive	Function
cAMP (Cyclic AMP)	Key signaling molecule supporting cellular metabolism and immune response; time-optimized harvest for peak content
Vitamin C	Antioxidant; immune support; collagen synthesis; skin health
Polyphenols	Antioxidant; cardiovascular protection; anti-inflammatory
Triterpenes	Immune modulation; stress management support
Dietary Fiber	Digestive health; prebiotic effect
Iron / Magnesium	Energy metabolism; blood health; nerve function

Dosage Reference

Application	Jujube Powder	Whole Red Dates
Functional Beverages / Teas	5-15 g per serving	10-20 g (2-4 whole dates) sliced or crushed
Beauty Supplements	3-10 g per day	Not recommended (powder preferred)
Baking / Snacks	5-20% of flour weight	10-30% of total weight (chopped)
Baby / Elderly Nutrition	2-5 g per meal (dissolved)	Soaked, mashed, or in porridge
Sugar Replacement	1.5 : 1 (powder : sucrose by sweetness)	Substitution ratio by weight; adjust to taste

Microbiological & Contaminant Standards

Test Item	Specification
Total Plate Count (TPC)	≤ 10,000 cfu/g
Yeast & Mould	≤ 500 cfu/g
Coliforms	≤ 100 cfu/g
E. coli	Negative
Salmonella	Negative
Heavy Metals (Lead)	≤ 0.1 ppm
Heavy Metals (Arsenic)	≤ 0.05 ppm

Test Item	Specification
Heavy Metals (Cadmium)	≤ 0.1 ppm
Aflatoxins	≤ 4 ppb (total)
Sulfite (SO₂)	< 10 ppm (Not detected; sulfite-free claim)
Pesticide Residues	Not detected (USDA/EU organic monitoring)

Certifications

Certification	Jujube Powder	Whole Red Dates
USDA / NOP Organic	✓	✓
EU Organic	✓	✓
Non-GMO Project Verified	✓	✓
Kosher	✓	✓
Halal	✓	✓
ISO 22000	✓	✓
Vegan	✓	✓
Gluten-Free	✓	✓
Paleo	✓	✓
Sulfite-Free	✓	✓

Applications & Formulation Guidelines

Application Matrix

Category	Jujube Powder	Whole Red Dates	Formulation Tips
Functional Beverages	RTD teas, lattes, smoothies, beauty drinks	Hot steeped tea, soup base, broth infusions	Add powder at end of heating cycle to preserve Vitamin C and cAMP; whole dates slice thin for faster infusion
Beauty-from-Within Supplements	Collagen complexes, beauty gummies, skin health capsules	Not applicable	Combines well with collagen peptides, bird's nest extract, hyaluronic acid, Vitamin C; powder's natural brown-red color adds visual authenticity
Energy Bars & Snacks	Binding base for no-bake bars, flavor carrier	Chopped inclusions (raisin-like texture)	Powder contributes natural sweetness without refined sugar; whole dates add chew and authenticity
Baking	Muffins, cookies, pancakes, cake batters	Filled pastries, traditional cakes, stuffings	Powder disperses evenly; chop whole dates for visible fruit pieces
Plant-Based Dairy Alternatives	Yogurt powders, oat milk fortifications	Infused coconut milk, almond milk teas	Natural honey-caramel flavor complements plant-based profiles
Baby & Elderly Nutrition	Porridge fortifier, gentle nutrition booster	Softened in warm porridge, traditional rice porridge (congee)	Low-temperature processing protects sensitive nutrients for young and elderly
Traditional Tonic Soups	Soup powder blends, instant tonics	Whole dates in herbal soup	Whole dates preferred for authentic TCM applications

Category	Jujube Powder	Whole Red Dates	Formulation Tips
Mushroom Coffee / Adaptogen Blends	Masks earthy/off-notes of reishi, lion's mane, chaga	Not recommended	Powder excels at flavor masking; synergy with functional mushrooms
Natural Colorant	Natural brown-red dye replacement for synthetic colors	Not applicable	Acidic pH = brighter red-brown; neutral pH = deeper terracotta

Flavor & Masking Synergies

Paired Ingredient	Effect	Jujube Powder	Whole Dates
Reishi / Lion's Mane	Masks bitter/earthy notes	✓ Excellent	Limited
Plant Proteins	Masks beany/grassy notes	✓ Excellent	Moderate
Collagen Peptides	Complements honey-caramel warmth	✓ Excellent	✓ Good
Goji Berries	Traditional TCM pairing; enhances sweetness	✓ Good	✓ Traditional
Barley / Coix Seed	Classic Chinese tonic soup pairing	✓ Good	✓ Traditional

FAQ

Q: What is the difference between Jujube Powder and Whole Red Dates?

A: **Jujube Powder** is produced by low-temperature vacuum drying followed by ultra-fine grinding (80–120 mesh), yielding a 100% pure fruit powder with moisture $\leq 5\%$, high Vitamin C retention, and rapid dispersibility in warm liquids. It is the preferred format for beverages, beauty supplements, capsules, and formulations where smooth texture and fast incorporation are critical. **Whole Red Dates** are naturally tree-ripened and air-dried (with pit or mechanically pitted), offering moisture $\leq 20\%$ and an intense honey-caramel flavor with a chewy, raisin-like texture. Whole dates are irreplaceable in traditional soups, authentic teas, visible fruit inclusions in baking, and applications where authentic form and traditional credibility matter.

Q: How sulfite-free processing preserves color and what it means for consumers?

A: Conventional jujube products — especially whole dried dates — commonly use sulfur dioxide (SO₂) fumigation to maintain a vibrant red color during storage. ORGANICWAY's organic jujube products are 100% sulfite-free. Our proprietary low-temperature vacuum drying process locks in the fruit's natural golden-brown to deep red coloration without any chemical preservatives. For consumers, this eliminates a recognized allergen and potential respiratory irritant. Sulfite sensitivity affects an estimated 1–3% of the general population and is particularly common among asthma sufferers. Our sulfite-free certification makes our jujube accessible to this underserved consumer segment.

Q: What does the cAMP (cyclic AMP) content mean, and why is it important?

A: cAMP (cyclic adenosine monophosphate) is the signature bioactive compound of jujube (*Ziziphus jujuba*) — a critical signaling molecule involved in cellular metabolism, immune response modulation, and stress adaptation. Unlike generic "antioxidant" claims common to many superfruits, cAMP is a specific, measurable, and pharmacologically relevant compound with dedicated research behind it. ORGANICWAY's organic farming and time-optimized harvesting protocols are designed to maximize peak cAMP content at processing. Both Jujube Powder and Whole Dates retain high cAMP levels, making them functionally relevant for immune support, energy metabolism, and stress management formulations.

Q: Can Jujube Powder replace sugar in recipes, and at what ratio?

A: Jujube Powder has a natural sweetness approximately 60–70% that of sucrose (table sugar). For equivalent sweetness, use a substitution ratio of **1.5 : 1 (jujube powder : sugar by weight)**. For example, if a recipe calls for 100g of sugar, use 150g of jujube powder. This substitution not only provides natural sweetness but also elevates the nutritional profile with Vitamin C, cAMP, iron, magnesium, fiber, and polyphenols — transforming a sweetener into a functional ingredient. The

powder's honey-caramel flavor also enhances baked goods and beverages without the need for artificial flavoring.

Q: How should Whole Red Dates be prepared for beverage and culinary applications?

A: For hot beverages and soups: slice thin or crush the whole dates before steeping in hot water (80–100°C) for 5–10 minutes. For faster flavor release, blanch briefly first. For traditional congee or porridge: add whole dates at the start of cooking (they will soften and sweeten the broth naturally). For bakery inclusions: chop to desired size — smaller pieces for uniform distribution, larger chunks for visible fruit bites. For industrial fruit puree applications: soak in warm water (~50°C) for 30 minutes, then blend to desired consistency. Whole dates pair especially well with goji berries, coix seed (yi ren), and Chinese yam (shan yao) in traditional tonic preparations.

Q: Does Jujube Powder contain any anti-caking agents or carriers?

A: The standard specification is 100% pure jujube fruit powder with no fillers or carriers. However, due to its natural fruit sugar content (fructose), jujube powder can exhibit mild hygroscopicity (tendency to absorb moisture) during storage and handling. For large-batch industrial applications, a small quantity of organic maltodextrin or resistant dextrin may be added upon request to optimize flowability and prevent caking. This is a customization option for bulk orders — standard retail and sample quantities are carrier-free. Whole Red Dates contain no carriers or additives whatsoever.

Q: How does Vitamin C sensitivity affect processing and formulation?

A: Jujube is naturally rich in Vitamin C, but it is heat-labile — meaning prolonged cooking or high-temperature processing can degrade it. Our low-temperature vacuum drying process is specifically designed to minimize this loss. For optimal Vitamin C retention in final formulations: (1) Add jujube powder **after** the heating step is complete, or at the end of the process for RTD beverages and soups. (2) For cold-process applications such as no-bake energy bars or cold-press powders, Vitamin C retention is near 100%. (3) For hot applications, brief exposure (< 5 minutes at < 80°C) retains most of the Vitamin C activity. Note that even with some degradation, jujube's other bioactives — cAMP, polyphenols, triterpenes, iron, and magnesium — remain stable across a wide temperature range.

Q: What are the MOQ and shipping options?

A: **Sample:** 1 kg free of charge (FedEx / UPS / EMS). **Standard batch:** 25 kg per carton (40 cartons per pallet; dimensions 40 × 40 × 60 cm). **Private label / custom processing:** 100 kg minimum. **Lead**

time: 10–20 business days. **Shipping ports:** Qingdao or Tianjin, China. **Payment terms:** D/A, D/P, L/C, T/T, MoneyGram, Western Union, credit card. DDP delivery available worldwide. Both formats are in-stock and ready to ship — samples and PDF specification sheets available on request.

Packaging & Storage



Packaging Specifications

Package Type	Net Weight	Dimensions	Material
Standard Carton	25 kg	40 × 40 × 60 cm	Food-grade corrugated carton with inner liner
Customized Packaging	Available on request	Custom	Kraft bags, foil pouches, or retail sizes

Storage Conditions

Parameter	Jujube Powder	Whole Red Dates
Temperature	< 25°C (cool, dry)	< 20°C (cool, dry) — slightly lower for whole dates

Parameter	Jujube Powder	Whole Red Dates
Humidity	< 60% RH	< 55% RH (higher moisture = more humidity sensitive)
Light	Dark / opaque packaging preferred	Avoid direct sunlight (fades color)
Odor	Avoid strong-smelling substances	Absorbs odors — keep sealed
Shelf Life	24 months	18 months
Handling Note	Seal immediately after opening; minor hygroscopicity possible	Keep sealed; slight moisture makes whole dates more perishable than powder

For more information, please visit our website:

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