

Organic Dried Goji Series



What is Organic Dried Goji Berries?

Organic Dried Goji Berries (*Lycium barbarum* L.), also known as **Wolfberries**, are sun-dried fruits sourced from certified organic farms in Ningxia, China. Carefully sorted AAA-grade berries retain natural nutrients (polysaccharides $\geq 20\%$), with no added sulfites or sweeteners.

Specifications

Parameter	Standard Specification	Customization Options
Origin	Ningxia, China (Protected GI)	Size-specific batches available
Grade	AAA (280-360 berries/50g)	AA (361-400) or A (401-450)
Moisture	15-18%	Low-moisture (12-15%) freeze-dried
Polysaccharides	$\geq 20\%$ (UV-Vis method)	Enhanced extraction option ($\geq 25\%$)
Color	Deep orange-red ($\Delta E \leq 3$)	Color-stabilized treatment

Parameter	Standard Specification	Customization Options
Texture	Plump, slightly sticky	Crispy freeze-dried texture
Defect Rate	≤1% (shriveled/broken berries)	Hand-sorted premium (≤0.5%)

Key Features & Benefits

- **Nutrient Density:** Natural source of zeaxanthin (≥200mg/100g) and vitamin C
- **Clean Processing:** No sulfur dioxide (SO₂ free) • Non-GMO • Gluten-free
- **Functionality:**
 - High ORAC value (25,000+ μmol TE/100g)
 - Prebiotic fiber support (≥7g/100g)
- **Sensory Quality:** Sweet-tart balanced flavor (Brix 35-45°)
- **Supply Chain Control:** Blockchain traceability to organic farms

Applications

Industry	Use Cases
Healthy Snacks	Trail mixes • Energy bars • Berry clusters
Breakfast Foods	Cereal toppings • Oatmeal inclusions • Yogurt blends
Bakery & Confectionery	Breads • Cookies • Chocolate-covered berries
Supplements	Capsule fillings • TCM formulas • Powder blends
Beverages	Tea blends • Functional smoothies • Infused waters

Certifications & Quality

- **Organic:** USDA • EU Organic • COR
- **Food Safety:** BRC AA • ISO 22000 • HACCP
- **Contaminant Testing:**
 - Heavy Metals: Pb≤0.1ppm • Cd≤0.05ppm • As≤0.5ppm

- Pesticides: 524-residue screen (EU MRL compliant)
- **Microbiology:**
 - Yeast/Mold: ≤500 CFU/g • E. coli: Absent (10g sample)

Packaging & Customization

- **Standard:** 10kg cartons with food-grade liners
- **Special Formats:**
 - Nitrogen-flushed 500g retail pouches
 - IQF bulk freezing (-18°C storage)
 - Steam-sterilized versions
- **Custom Services:**
 - Size/color sorting calibration
 - Infusion with organic juices (e.g., goji-acai blend)
 - Pre-diced/rehydrated preparations

FAQs

Q: Sulfur dioxide (SO₂) content?

A: Always undetectable (<10ppm) – certified SO₂-free processing.

Q: Sugar content measurement?

A: Natural sugar at 38-42° Brix; no added sweeteners (HPLC verified).

Q: Allergen contamination risk?

A: Packaged in dedicated nut/gluten-free facility (SQF Level 3).

Q: Minimum order for size sorting?

A: 500kg for grade-specific AAA/AA/A sorting.

Packing

