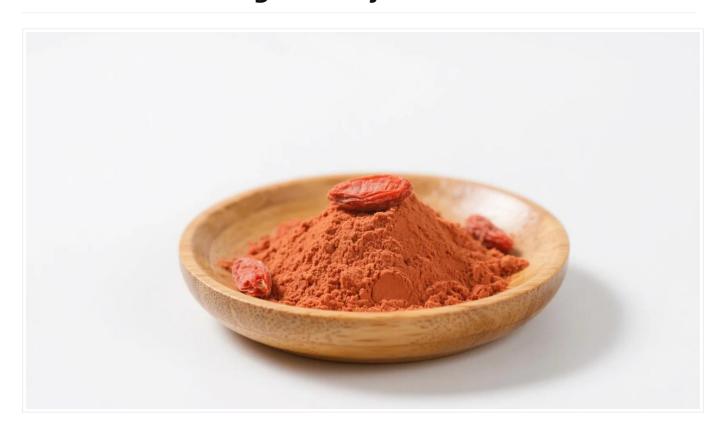


# **Organic Goji Powder**



## What is Organic Goji Powder?

Organic Goji Powder (Lycium barbarum L.), also known as Wolfberry Powder, is produced from certified organic goji berries through low-temperature freeze-drying and micronization. This process maximizes retention of heat-sensitive nutrients, delivering a potent powder with  $>25,000 \mu mol$  TE/100g ORAC value.

## **Specifications**

Parameter	Standard Specification	<b>Customization Options</b>
<b>Botanical Source</b>	Lycium barbarum L. (Ningxia GI)	Other <i>Lycium</i> species available
Processing	Freeze-dried & micronized	Spray-dried / oven-dried options
Polysaccharides	≥20% (UV-Vis AOAC 999.03)	Enriched ≥25% available



Parameter	Standard Specification	<b>Customization Options</b>
Particle Size	100% ≤ 80μm (D90)	Custom micronization (5-150µm)
Moisture	≤6%	Ultra-low moisture ≤4%
Color	Deep orange-red (ΔE≤3)	Color stabilization
Solubility (1% sol.)	≥85% in water	Instant solubility treatment

## **Key Features & Benefits**

#### • Nutrient Density:

- Natural zeaxanthin (≥200mg/100g) for eye health
- Vitamin C retention ≥80% (vs. raw berries)

#### • Clean Processing:

- No carriers or flow agents
- Sulfur dioxide-free (SO<sub>2</sub> <10ppm)

#### • Functional Properties:

- High ORAC value (25,000-30,000 μmol TE/100g)
- Prebiotic fiber ≥15g/100g

#### • Sensory Profile:

- Naturally sweet (Brix 40-45°)
- Mild earthy notes with zero bitterness

## **Applications**

Industry	Recommended Use Cases	
Supplements	Capsule filling • Antioxidant blends • NAD+ boosters	



Industry	Recommended Use Cases
Functional Foods	Smoothie boosts • Protein bars • Healthy gummies
Beverages	Instant functional drinks • Tea blends • Shots
Bakery	Natural food coloring • Bread fortification
Cosmeceuticals	Antioxidant serums ( <i>Goji Actives</i> )

## **Certifications & Quality Assurance**

• Organic: USDA · EU Organic · COR

• Safety: BRCGS AA · ISO 22000 · HACCP · FDA GRAS

• Purity Verification:

• Heavy Metals: Pb≤0.1ppm · Cd≤0.05ppm · As≤0.5ppm

• Pesticides: 524-residue screen (non-detect)

• Microbiology: TPC<5,000 CFU/g · Salmonella absent

## **Packaging & Customization**

#### • Standard Packaging:

- 10kg multilayered kraft bags with foil barrier
- 25kg food-grade pails

#### • Custom Solutions:

- Nitrogen-flushed retail pouches (250g-1kg)
- Pre-blends with acerola/organic rice maltodextrin
- Flavormasked versions (vanilla/cinnamon)

#### • MOQ:

• Samples: 500g

• Production: 50kg (custom blends), 100kg (standard powder)



### **FAQs**

### Q: How is nutrient degradation prevented?

A: Freeze-drying at -40°C preserves 95% heat-sensitive compounds vs. conventional drying.

## Q: Solubility in acidic beverages?

A: ≥80% solubility at pH 3.0-7.0; colloidal stabilization available for lower pH.

### Q: Allergen control measures?

A: Produced in dedicated allergen-free facility (SQF Level 3 certification).

### Q: MOQ for enriched polysaccharide version?

A: 25kg for ≥25% polysaccharide content.

## **Packing**



Want to learn more about this product or have any questions?

View Product Page: Organic Goji Powder