

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 µmol TE/100g ORAC value.

Specifications

Parameter	Standard Specification	Customization Options
Botanical Source	<i>Lycium barbarum</i> 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	Customization Options
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 (SO₂ <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

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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: $\geq 80\%$ 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 $\geq 25\%$ polysaccharide content.

Packing



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

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