Bio-Gojipulver

Was ist Bio-Gojipulver?

Organic Goji — sourced from zertifiziert biologisch Lycium barbarum — delivers one of the most extensively studied superfruits in three complementary formats, each optimized for distinct application requirements from direct consumption to high-potency functional formulations.

The Bioactive Power of Goji:

Lycium barbarum (goji berry) has been used in traditional Chinese medicine for over 2,000 years and is now one of the most researched superfoods in modern nutritional science. Its primary bioactive compounds — **goji polysaccharides** (LBP, Lycium barbarum polysaccharides, complex proteoglycan structures with demonstrated immunomodulatory, antioxidant, and anti-aging activity), **carotenoids** (zeaxanthin, beta-carotene, and cryptoxanthin supporting eye health), and **bioactive compounds** (betaine, taurine, and trace minerals) — provide broad support for immune health, antioxidant defense, eye function, and metabolic wellness. ORGANICWAY offers three formats to match every formulation need.

Organic Dried Goji Berries — Whole-Food Format:

Dried whole berries processed by sun-drying and low-temperature drying — never with sulfur dioxide — preserving the complete nutritional matrix of the goji fruit. Certified SO2-free processing ensures SO2 content remains undetectable (<10 ppm, HPLC verified). Natural sugar content at 38-42 degrees Brix with no added sweeteners. Whole berry format is ideal for direct snacking, culinary applications, trail

mixes, cereals, and granolas, or for rehydration and grinding into custom formulations. Erhältlich in three grades (AAA/AA/A) with size sorting at 500 kg MOQ; standard size: 8-12 mm. Polysaccharide content ≥30% (UV).

Organic Goji Powder — Freeze-Dried Whole-Fruit Powder:

Produced by freeze-drying at -40 degrees C — a process that preserves 95% of thermolabile compounds compared to conventional drying — the Pulver delivers the complete goji nutritional matrix in a convenient, versatile format. With fine reddish-orange color, sweet-tart characteristic flavor, polysaccharides ≥30% (UV), and solubility ≥80% across pH 3.0-7.0, it integrates seamlessly into smoothies, functional beverages, protein bars, capsule fillings, and cosmetic formulations. A high-polysaccharide strengthened version (polysaccharides ≥25%, with ≥30% standard) is erhältlich at 25 kg MOQ. Allergen-free facility (SQF Level 3).

Organic Goji Extract Powder — Concentrated Bioactive Format:

Produced through low-temperature aqueous Extraktion — using only food-grade ethanol (residual ≤50 ppm, well below ICH Q3C limits) — followed by spray-drying, the extract Pulver delivers concentrated, standardized goji bioactivity at polysaccharides ≥50% (UV) — significantly higher than the whole-fruit formats. The fine reddish-orange Pulver with slight sweetness and characteristic goji flavor is optimized for dietary supplements, functional foods, and clinical-grade formulations where potency precision is paramount. Clinical-grade material erhältlich at 50 kg MOQ with full HPLC/MS characterization package and 6-month accelerated stability data (≤5% polysaccharide degradation at 40 degrees C/75% RH). Excellent water dispersibility.

All three formats: USDA/EU Organic, Non-GMO Project Verified, Vegan, Glutenfrei, Kosher, Halal, and ISO 22000/HACCP compliant. Processed in dedicated allergen-free facility (SQF Level 3). Probe (1 kg) to bulk (25 kg+) erhältlich. Lieferzeit: 10-20 Tage.

Physical & Chemical Specifications

Spezifikationsvergleich

Parameter	Dried Goji Berries	Goji Powder	Goji Extract Powder
Lateinische Bezeichnung	Lycium barbarum	Lycium barbarum	Lycium barbarum
Format	Whole dried berry	Freeze-dried whole-fruit powder	Aqueous extract + spray-dried powder

Parameter	Dried Goji Berries	Goji Powder	Goji Extract Powder
Processing	Sun-drying + low-temperature drying; SO2-free	Freeze-drying at -40 degrees C (preserves 95% thermolabile compounds)	Low-temperature aqueous extraction; food-grade ethanol; spray-drying
Extraktionslösungsmittel	N/A	N/A	Food-grade ethanol only; residual ≤50 ppm (below ICH Q3C)
Polysaccharides (UV)	≥30%	≥30% (standard); high-strength ≥25% version available	≥50%
Carotenoids	Present (zeaxanthin, beta-carotene)	Present (freeze-dried retention)	Concentrated
Natural Sugar (Brix)	38-42 degrees (no added sweeteners)	Natural presence	Limited
SO2 Content	Undetectable (<10 ppm); SO2-free certified	N/A	N/A
Ash	—	—	≤5.0%
Aussehen	Whole bright red berries	Fine reddish-orange powder	Fine reddish-orange powder
Berry Size	8-12 mm	N/A	N/A
Geschmacksprofil	Sweet, slightly tart, characteristic goji	Sweet, slightly tart, characteristic goji	Slightly sweet, characteristic goji
Löslichkeit	N/A (whole berry)	≥80% dispersibility (pH 3.0-7.0); colloidal stabilization available for lower pH	Excellent water dispersibility
Feuchtigkeit	≤12%	≤5.0%	≤5.0%
Grade Options	AAA / AA / A (size-sorted at 500 kg MOQ)	Standard + high-polysaccharide version	Standard + clinical-grade
Color	Bright red	Bright reddish-orange	Bright reddish-orange
Dietary Claims	Whole food; no additives; no sweeteners	100% natural; no fillers; no additives	100% natural extract; no fillers
Haltbarkeit	24 months	24 months	24 months
Empfohlene Lagerung	Cool, dry, shaded, sealed	Cool, dry, shaded, sealed	Cool, dry, shaded, sealed

Wichtige bioaktive Verbindungen

Verbindung	Dried Berries	Powder	Extract
Goji Polysaccharides (LBP)	≥30% (UV)	≥30% (UV)	≥50% (UV)
Carotenoids	Present	Present	Concentrated
Zeaxanthin	Present	Present	Concentrated
Beta-Carotene	Present	Present	Concentrated
Betaine	Present	Present	Concentrated
Taurine	Present	Present	Present
Trace Minerals	Present	Present	Present
Natural Sugars	38-42 degrees Brix	Natural	Limited

Dosierungsreferenz

Format	Anwendung	Typische Dosis
Dried Berries	Direct snacking	20-30 g/day (handful)
Dried Berries	Rehydrated / culinary	10-20 g/serving
Powder	Smoothies / beverages	5-15 g/serving
Powder	Capsules / supplements	500-2000 mg/day
Powder	Functional foods / bars	3-8% (w/w)
Extract	High-potency supplements	200-1000 mg/day (standardized)
Extract	Clinical-grade protocols	Per clinical formulation

Microbiological & Contaminant Standards

Test	Standard	Methode
Total Plate Count (TPC)	<10,000 CFU/g	ISO 4833
Yeast & Mold	<100 CFU/g	ISO 21527
Salmonella	Not detected / 25g	ISO 6579
E. coli	Not detected / 25g	ISO 16649
Lead (Pb)	<0.1 ppm	ICP-MS
Cadmium (Cd)	<0.05 ppm	ICP-MS
Arsenic (As)	<0.5 ppm	ICP-MS

Test	Standard	Methode
Mercury (Hg)	<0.1 ppm	ICP-MS
Pesticide Residues	Not detected (organic compliance; 500+ screened)	GC-MS / LC-MS
Aflatoxin	<4 ppb (total)	ELISA / HPLC
SO2 (Dried Berries only)	Undetectable (<10 ppm); certified SO2-free	HPLC

Alle Chargen werden in akkreditierten Drittlaboren getestet. Das Analysezertifikat (COA) ist auf Anfrage erhältlich.

Zertifizierungen

Zertifizierung	Dried Berries	Goji Powder	Goji Extract
USDA Organic	Certified	Certified	Certified
EU Organic (EC 834/2007)	Certified	Certified	Certified
Non-GMO Project Verified	Verified	Verified	Verified
Vegan	Certified	Certified	Certified
Gluten-Free	Certified	Certified	Certified
Allergen-Free	Dedicated SQF L3 facility	Dedicated SQF L3 facility	Dedicated SQF L3 facility
Kosher	Certified	Certified	Certified
Halal	Certified	Certified	Certified
ISO 22000 / HACCP	Compliant	Compliant	Compliant
SQF Level 3	Certified	Certified	Certified
SO2-Free (Dried Berries)	Certified	N/A	N/A

Polysaccharide content validated by UV spectrophotometry. SO2 content verified by HPLC. All formats processed in dedicated nut/gluten/soy-free facilities.

Anwendungen

Anwendungsmatrix

Anwendung	Dried Berries	Goji Powder	Goji Extract
Direct snacking	Primary	—	—
Trail mixes / cereals / granolas	Primary	Secondary	—
Rehydrated culinary / teas	Primary	—	—
Smoothies / RTD beverages	—	Primary	Primary
Protein / energy bars	Secondary	Primary	Primary
Capsules / tablets / sachets	—	Primary	Primary
Functional foods / powders	—	Primary	Primary
Cosmetics / skincare	—	Primary	Primary
Clinical / therapeutic formulations	—	Secondary	Primary
Baking / confectionery	Secondary	Secondary	—

Wichtige gesundheitliche Vorteile

Benefit	Mechanism	Evidence
Immune Support	Goji polysaccharides (LBP) modulate immune cell activity; macrophage activation; T-cell response	Traditional use + modern clinical studies
Antioxidant Defense	Carotenoids + polysaccharides scavenge free radicals; protect cellular integrity	High ORAC values; in vitro and in vivo studies
Eye Health	Zeaxanthin accumulates in macular pigment; protects retina from blue-light damage	Carotenoid localization studies
Anti-Aging / Vitality	Polysaccharide-mediated DNA protection; mitochondrial support; anti-glycation	In vitro and animal studies
Energy & Wellbeing	Natural sugars + trace minerals + taurine support metabolic function	Nutritional profile + traditional use
Blood Sugar Management	Polysaccharides modulate glucose absorption; support insulin sensitivity	Human and animal studies

Formulierungstipps

Scenario	Recommendation
Maximum nutrient retention	Choose powder (freeze-drying at -40 degrees C preserves 95% thermolabile compounds vs. conventional drying)

Scenario	Recommendation
Highest potency supplement	Choose extract (polysaccharides ≥50% UV; clinical-grade option with HPLC/MS characterization)
Direct-to-consumer snack	Choose dried berries (whole food; no processing; portable)
Acidic beverage formulations	Use powder (≥80% solubility at pH 3.0-7.0; colloidal stabilization available for pH <3)
Clean-label finished products	All three formats are 100% natural; no fillers; no additives; declare as "organic goji berry"
Clinical research formulations	Extract clinical-grade: 50 kg MOQ with full HPLC, MS, and 6-month accelerated stability data
Eye health / carotenoid claims	Extract or powder preferred (freeze-drying concentrates carotenoids; aqueous extraction isolates active fraction)
Private label / size grading	Dried berries available in AAA/AA/A grades; size sorting requires 500 kg MOQ

FAQ

Q: What are the differences between goji dried berries, goji powder, and goji extract powder?

A: All three are 100% certified organic *Lycium barbarum* — the difference is format and concentration. Dried Berries: whole goji fruit, sun-dried and low-temperature dried, SO2-free (undetectable <10 ppm), polysaccharides ≥30%, ideal for direct snacking and culinary use. Powder: freeze-dried whole-fruit at -40 degrees C (preserving 95% of thermolabile compounds), polysaccharides ≥30%, fine powder with ≥80% solubility at pH 3.0-7.0, ideal for beverages, bars, and supplements. Extract Powder: low-temperature aqueous extraction + spray-drying, polysaccharides ≥50% (UV), the highest concentration, clinical-grade option available, ideal for high-potency capsules, tablets, and therapeutic formulations. All three share the same immune and antioxidant benefits of goji polysaccharides.

Q: Why is SO2-free processing important for dried goji berries?

A: Conventional goji berry drying often uses sulfur dioxide (SO2) as a preservative and color fixative. ORGANICWAY Organic Dried Goji Berries are certified SO2-free — SO2 content is always undetectable (<10 ppm, HPLC verified). This eliminates a known allergen and respiratory irritant from the finished product, supports clean-label claims, and is especially important for consumers with sulfur sensitivity, asthma, or preference for minimal-processing whole foods.

Q: How does freeze-drying preserve more nutrients than conventional drying?

A: Freeze-drying at -40 degrees C (vs. conventional heat drying) minimizes degradation of heat-sensitive bioactive compounds including certain polysaccharides, vitamins, carotenoids, and volatile flavor compounds. ORGANICWAY estimates that freeze-drying preserves 95% of thermolabile compounds compared to conventional drying methods — making goji powder the preferred format when maximum nutrient integrity in powder form is required.

Q: What does "clinical-grade" goji extract mean?

A: The Organic Goji Extract Powder is available as "clinical-grade material" at a 50 kg minimum order quantity, bundled with a full characterization package including HPLC certificate (polysaccharide identity and purity), mass spectrometry (MS) data (molecular weight profiling of goji polysaccharides), and 6-month accelerated stability data demonstrating ≤5% polysaccharide degradation at 40 degrees C/75% RH. This level of documentation is designed for supplement brands conducting clinical trials, registering health claims, or requiring maximal transparency for premium product lines.

Q: Are any of the goji formats suitable for consumers with allergens or sensitivities?

A: Yes. All three formats — dried berries, powder, and extract — are processed in a dedicated allergen-free facility certified to SQF Level 3, which is free from gluten, tree nuts, peanuts, and soy. This makes all ORGANICWAY goji formats suitable for consumers with common food allergies and sensitivities, and appropriate for gluten-free, vegan, and allergen-free finished product formulations.

Q: How does the goji extract compare to the powder in terms of polysaccharide concentration?

A: The extract powder delivers polysaccharides ≥50% (UV) — approximately 1.7 times higher than the goji powder (≥30% UV). This concentration is achieved through low-temperature aqueous extraction, which isolates and concentrates the goji polysaccharide fraction while removing a portion of the inert fruit matrix. For high-potency capsules, tablets, or functional beverages where dosage precision and maximum bioactivity per serving weight are priorities, the extract is the preferred choice. For whole-food positioning, complete nutritional context, and clean-label formulations, the powder delivers the full goji matrix including carotenoids, natural sugars, and trace minerals alongside polysaccharides.

Q: How should goji products be stored to maintain quality?

A: All three formats: store in a cool, dry, shaded place below 25 degrees C, sealed in original packaging, away from direct sunlight and moisture. Dried berries: moisture ≤12%; protect from humidity to prevent clumping. Powder: moisture ≤5%; reseal tightly after each use. Extract: moisture ≤5%; standard dried format. Under recommended storage, all three formats maintain full quality for 24 months from production date.

Q: What are the MOQ, sample availability, and lead times?

A: Free samples (1 kg) available via FEDEX, UPS, and EMS. Standard bulk MOQ: 25 kg for powder and extract. Dried berries: 10-25 kg standard. Size grading (AAA/AA/A) for dried berries: 500 kg MOQ. Clinical-grade extract: 50 kg MOQ (includes full HPLC/MS/stability characterization package). High-polysaccharide goji powder: 25 kg MOQ. Standard lead time: 10-20 business days. Payment: T/T, L/C, D/P, D/A, MoneyGram, Western Union, credit card. Ports of loading: Qingdao, Tianjin.

Packaging & Storage

Verpackungsspezifikationen

Parameter	Dried Berries	Goji Powder	Goji Extract
Standard Unit	10-25 kg kraft drums	25 kg kraft drums	25 kg kraft drums
Custom Packaging	Available	Available	Available
Grade Sorting (Size)	AAA / AA / A at 500 kg MOQ	N/A	N/A
Sample Pack	1 kg (free)	1 kg (free)	1 kg (free)

Lagerbedingungen

Condition	All Formats
Temperature	Below 25 degrees C, cool and dry
Humidity	Below 50% RH
Light	Away from direct sunlight (protects carotenoids and color)
Container	Original sealed packaging
After Opening	Reseal tightly; protect from moisture
Haltbarkeit	24 months from production date

Carotenoids and polysaccharide integrity are light-sensitive. All goji formats should be stored in opaque or amber packaging away from UV exposure.

For more information, please visit our website:

https://de.organic-way.com/produkte/bio-goji-beerenpulver-copy/