

Our flavorful and nutrient-rich goji berries grow in extreme climates, where plant life has learned to adapt. The land is barsh but pristine, and the workers that tend to these plants are perfectionists. After the goji berries have been harvested and cleaned, they are freeze dried to preserve nutritional content and ground into a fine powder. In powder form, they are as nutritious and beneficial as the whole berries but dissolve much easier into recipes that require their flavor.

OUR PROCESS

Goji berries have been conditioned to grow in harsh climates, and the resulting fruit is much more flavorful and nutritious. The remote areas of the Qinghai Province are perfect, and they naturally receive clean air, plenty of sun, and uncontaminated water.

Goji berries are only harvested once per year, a process that takes place between August and October. Once collected the berries are transported to a nearby facility.

Cleaning and drying goji berries must be done quickly upon arrival. The berries are washed and laid out to dry off. Under close supervision, the berries are quickly freeze dried at -4 degrees Fahrenheit to ensure that enough moisture is removed. When the goji berries are dry, they are ground in cold temperatures until fine and packed.

USE

Goji berry powder has a slightly sweet, cranberry-raisin like flavor, can be used in bevereges, sauces, baked goods, and is high in Vitamin A, potassium and fiber.

THE SOURCE

Located northwest of China, the Qinghai Province spreads across the high altitudes of the Tibetan Plateau. As a result of its geographic location, temperatures range from 0 – 70 degrees Fahrenheit annually. Harsh winds, plenty of sun and the arid climate contribute to making plant life strong, resilient and well, super.



Variety
Chinese Wolfberry
(Lycium barbarum)

Origin

Tibetan Plateau, Qinghai Province, China

Certifications









Typical Nutrition Per 100g

Calories	333
Calories from fat	0
Total Fat	0g
Saturated Fat	0g
Trans Fat	0g
Cholesterol	0mg
Sodium	333mg
Potassium	5,022mg
Total Carbohydrate	55.56g
Dietary Fiber	0g
Sugars	33.33g
Protein	11.11g
Vitamin A	77,778IU
Vitamin C	66.7mg
Calcium	0mg
Iron	8mg



