

NINGXIA Organic Dried Wolfberries

Product Summary

The legendary Ningxia wolfberry has been revered since the Ming Dynasty. Organically cultivated and dried in remote regions of China, the wolfberry's nutritional profile includes polyphenols, polysaccharides, and a distinctive ratio of trace nutrients. Our NingXia Wolfberries are now certified USDA organic, making them a great snack choice.

Ingredients

Whole dried organic NingXia wolfberries (*Lycium barbarum*)

Suggested Claims

- USDA certified organic
- A tasty snack

Who Should Use NingXia Dried Wolfberries?

- Individuals interested in a rich whole food
- Individuals interested in a tasty organic snack

Suggested Use

- Enjoy 1 Tbsp. as desired.
- Wolfberry Tea: Bring 250ml. of water to a rolling boil, and then let cool for 3 ½ minutes. Line bottom of cup or mug with dried wolfberries and add water. Steep for 5 minutes and stir before drinking.
- Add NingXia Wolfberries to your Slique[®] Tea for a new flavor twist. Once you have finished your tea, remember to enjoy the hydrated wolfberries!

Storage

Store in a cool, dry place.



Nutr	itio	n Fa	icts
Serving Size: 1/2 oz			
Servings Per Contai			
Amount Per Servin	<u> </u>	0111	
Calories	45	Calories from F	
		%	Daily Value*
Total Fat 0 g			0%
Cholesterol 0 mg			0%
Sodium 59 mg			2%
Total Carbohydrate	e 10 g		3%
Dietary Fiber 2 g			8%
Sugars 7 g			4%
Protein 2 g			
Ű			
Vitamin A	4% •	Iron	2%
Not a significant sou	irce of saturate	ed fat, vitamin C, a	nd calcuim.
*Percent Daily Value	es are based o	n a 2,000 calorie d	liet. Your daily
values may be higher	er or lower dep	ending on your cal	lorie needs:
, ,		2,000	2,500
Total Fat	Less than	65 g	80 g
Sat Fat	Less than	20 g	25 g
Cholesterol	Less than	300 mg	300 mg
Sodium	Less than	2,400 mg	2,400 mg
Total Carbohydrate		300 g	375 g
Dietary Fiber		25 g	30 g

Complementary Products

- NingXia Red[®]
- Slique[®] Tea

Did You Know?

- Ningxia wolfberries are grown in remote areas in China.
- Wolfberries are also known as goji berries.
- Wolfberry puree is a component in NingXia Red[®] and NingXia Zyng[™].