

PRODUCT SUMMARY

Searching for a snack that's nutritious and delicious? Stock your kitchen cabinet with legendary Ningxia Organic Dried Wolfberries. These pea-sized superfruits pack a sweet, tart punch the moment you take a bite. Although tiny in size, they contain polysaccharides and polyphenols that create a powerful, nutrient-dense treat the whole family can enjoy.

These wolfberries are naturally cultivated and dried in remote regions of China and are USDA-certified organic. We have a gentle drying process that helps retain the bright taste of the wolfberries. Because they're dried, Ningxia wolfberries are convenient as snacks on the go and versatile to use in recipes—which means you can add the benefits of wolfberries to anything from salads to baked goods!

KEY INGREDIENTS

Whole dried organic Ningxia wolfberries
(*Lycium barbarum*)

EXPERIENCE

Enjoy dried fruit perfected by Mother Nature. Pop a few wolfberries in your mouth when you're craving something sweet, enjoy a handful as a tart afternoon pick-me-up, or elevate your baked goods by simply adding the superfruit to your recipe.

PRODUCT BACKGROUND

Young Living Founder D. Gary Young spent his life searching for the secrets to longevity, energy, and vitality. Along the way, he was introduced to Dr. Songqiao Chao, who shared information about a delicious, ancient berry, long-praised in China for its powerful health benefits.* Gary was told that people who regularly ingested this berry led remarkably long and healthy lives. Analysis by biochemists at the Ningxia Institute of Nutrition showed the wolfberry to be one of the most nutrient-dense foods on the planet. Based on this information, Gary became determined to share this superfruit around the world.



BENEFITS & FEATURES

- Ningxia Organic Dried Wolfberries are USDA-certified organic.
- They contain polysaccharides and polyphenols.
- Add wolfberries to your homemade granola or trail mix for a nourishing snack on a hike, at school, or around the home.
- Top your yogurt or smoothie with wolfberries for a wholesome, satisfying breakfast.
- Add them to your favorite muffin, bread, or pancake recipes.
- Toss wolfberries with leafy greens, shaved or crumbled cheese, and vinaigrette for an exotic gourmet salad.
- Add them to your Slique® Tea for a sweet, tart twist.

NINGXIA ORGANIC DRIED WOLFBERRIES



DIRECTIONS

Enjoy ½ oz. (approximately 1 tbsp.) as desired.

Make wolfberry tea! Bring 8 ounces of water to a boil, then let cool for 3½ minutes. Line the bottom of a cup or mug with dried wolfberries and add water. Steep for 5 minutes and stir before drinking.

Nutrition Facts

About 11 servings per container

Serving size 1/4 cup (40 g)

Amount per serving

Calories

150

% Daily Value*

Total Fat 0 g **0%**

Saturated Fat 0 g **0%**

Trans Fat 0 g

Cholesterol 0 mg **0%**

Sodium 180 mg **8%**

Total Carbohydrate 30 g **11%**

Dietary Fiber 4 g **13%**

Total Sugars 19 g

Includes 0 g Added Sugars **0%**

Protein 5 g

Vitamin D 1 mg **0%**

Calcium 26.7 mg **2%**

Iron 0.5 mg **2%**

Potassium 560 mg **12%**

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS

Whole dried Ningxia wolfberries (Lycium barbarum)

FREQUENTLY ASKED QUESTIONS

Q. Are Ningxia Organic Dried Wolfberries similar to goji berries?

A. Wolfberries are also commonly known as goji berries, or simply goji.

Q. Does Young Living have selection criteria for wolfberries?

A. Yes, the wolfberries Young Living offers are of a superior grade. They are also organically produced

under stringent guidelines and carry the USDA's organic certification.

Q. Are the wolfberries washed and safe to consume from the package?

A. The wolfberries are thoroughly washed and then air dried in a controlled chamber to ensure clean, quality berries you can enjoy straight from the package.

COMPLEMENTARY PRODUCTS

NingXia Red®
Item No. 3042



Slique® Tea
Item No. 4560



Gary's True Grit®
Einkorn Granola
Item No. 5751



NingXia Zyng®
Item No. 3071

