ManDa Food

Tianjin Manda Food Science and Technology Co., Ltd

Dried jujube slice are the main product of Chinese jujube processing. The drying of jujube is to reduce the water content of fresh jujube from about 70% to about 25%, so as to increase the concentration of its soluble solids to the extent that it is difficult for microorganisms to survive and utilize.

Specification

- Name：Jujube--Chinese Red Dates Slice
- Product Type：Dried Fruit
- Taste：Sweet
- Origin：XinJiang,China

Consumption of scene

Soup with meat

Congee

Bubble wine to drink

Make tea to drink

Function value





- Function 1：Jujube slice is rich in calcium, iron and rich in flavonoids, can relieve the liver depression, has obvious sedative hypnosis and antihypertensive effect, suitable for regulating restless, restless or poor sleep.
- Function 2：Jujube slice can reduce the damage of toxic substances to the liver, suitable for those people with poor liver function to eat. Drink water soaked with red dates every day, which can play a good role in liver detoxification.
- Function 3: Can regulate human metabolism, so that the rapid generation of new cells.
- Function 4: The vitamin C in jujube slice can promote cell regeneration, vitamin P can enhance the anti-aging function of cells.

Typical Physical Properties

Colour :	Red
Processing Type :	Dried Jujube---Chinese Red Dates Slice
Packaging :	Bulk or Customized

Typical Nutritional Analysis

The amount of trace elements per 100 grams of dried jujube

	Per 100g
Zn	0.65mg/g
Mn	0.39mg/g
P	51mg/g
K	266mg/g
Mg	36mg/g
Fe	2.3mg/g
Ca	64mg/g
Na	6.2mg/g

Wonderful anthocyanins

Eat more carefree



Dried jujube has sweet flavor, rich nutrition, high vitamin C and sugar content, and is a folk tonic.

The water in jujube mainly exists in three states: free water, colloidal bound water and combined water. The drying of jujube is to eliminate all free water and some colloidal bound water through various drying techniques.

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High quality white sesame



Good quality · Visible

Clean and free of impurities
Contain a variety of nutrients

Multi-process screening, clean and less impurities.

Clean and plump, crispy and delicious. Natural scent and rich taste.

Falling in love with grain is all organic !

Farm direct supply, natural organic nutrition!

The sunshine long

Sunshine time reaches 3000h during the year.

Temperature

The cumulative temperature reached 4800℃ during the year.

Precipitation

Annual precipitation 28.5mm

Good soil

The pH range is between pH5.5 and 8.5, and the fertile slightly alkaline or neutral sandy loam grows best.

Wild quality

Fearless details

What you see is what you get

There is no sediment

Refused to dyeing

Refused to add

Reject faulty goods

Process technology

Material selection, washing, nuclear removal, steaming, mixing, drying, packaging, finished products.

Material selection: Select fully mature, rich meat, a big stone small quality dried dates.

Washing: Soak the selected dried dates in warm water of 40 degrees .After the fruit is softened, rinse with water, remove and drain the floating water. Remove the stone of the fruit: Poke out the date pit with a corer.

Steaming:Put the stone fruit into a steamer and steam it for about 0.5 hours.

Preparation: take some nourishing drugs such as radix codonopsis, tangerine peel, ginger, cinnamon and rose to make the juice, match with an appropriate amount of brown sugar, honey and AGAR AGAR, melt it over a low heat, and use it after filtration.

Spray: Spray the above liquid evenly on the steamed jujube billet in the spray tank, with the liquid evenly on the fruit surface.

Baking and drying: Put the dried jujube after spraying on the baking pan and bake it at 70-80 ° c for 5-10 hours.

Warm prompt

1. After receiving this product, please keep the jujube sheet to avoid mildew and decay.

2. Delivery Time : Within 15 Days after Payment Payment Terms : T/T,L/C.

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