TECHNICAL PRODUCT SPECIFICATION

Company Information

Manufacturer	Silk Foods Ceylon (Pvt) Ltd
Exporter	E-Silk Route Ventures (Pvt) Ltd
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Document Information

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Product Name	Lemongrass Powder
Version	2026 V1.3
Date of Issue	31 May 2026
Revision	2026 V1.3
Revision Date	6 November 2026
Operation	Manufacturing, full in-house process per the QA-approved Process Flow Master Document

1. Product Description

Lemongrass Powder is produced from sound, ripe *Cymbopogon citratus (DC.) Stapf* of Sri Lankan origin. Fruit is pulped or juiced, optionally combined with a food-grade carrier (maltodextrin / gum acacia / tapioca starch) where indicated, and spray-dried or freeze-dried to a fine free-flowing powder, retaining natural colour, flavour and water-soluble nutrients. No preservatives, no artificial flavours, no artificial colours.

2. Intended Use

Lemongrass Powder (*Cymbopogon citratus (DC.) Stapf*) is intended for use as a functional-food ingredient in beverages, smoothies, bakery, confectionery, capsule fill, and as a natural colour / flavour. Suitable for general population. Vegan, vegetarian, gluten-free.

3. Ingredient Declaration

100 % Lemongrass Powder (*Cymbopogon citratus (DC.) Stapf*)

4. Allergen Declaration

Free from all 14 major allergens declared under EU Regulation 1169/2011 (where carrier is allergen-free). Maltodextrin carrier is corn-derived, gluten-free declared. Packed in a facility that also handles tree nuts, cross-contact possible.

5. Nutritional Information (Per 100 g)

Nutrient	Amount per 100 g
energy (kcal)	305
energy (kJ)	1276
carbohydrate (g)	70
of which total sugars (g)	2
dietary fibre (g)	40
protein (g)	8
total fat (g)	1.2
of which saturated fa (g)	0.2
trans fatty acids (g)	0
sodium (mg)	7

6. Physical Specifications (Sensory / Organoleptic)

Parameter	Specification
Appearance	Fine free-flowing powder
Colour	Pale green fine powder
Odour	Bright citrus
Taste	Bright citrus, characteristic

7. Chemical Specifications

Parameter	Specification	Method
Moisture (%)	≤ 5.0 %	ISO 939:2021
Water Activity (aw)	≤ 0.30	ISO 21807:2004
pH (10 % solution)	Typical 5.5	AOAC 981.12
Total Ash (%)	≤ 5.0 %	ISO 928:1997
Particle Size	98 % pass 80-mesh	Sieve Analysis (ISO 2591-1)
Pesticide Residues	Compliant with EU 396/2005	Multi-residue GC-MS/MS + LC-MS/MS (QuEChERS, EN 15662)

8. Microbiological Criteria

Parameter	Limit	Method
Total Plate Count	≤ 1×10^4 CFU/g (Industry standard)	ISO 4833-1:2013 (Amd 1:2022)
Yeast & Mould	< 100 CFU/g (Codex)	ISO 21527-2:2008
Escherichia coli	Absent / g (EU 2073/2005)	ISO 7251:2005 (Amd 1:2023)
Total Coliforms	< 10 MPN/g (Industry standard)	ISO 4832:2006
Salmonella spp.	Absent / 25 g (EU 2073/2005)	ISO 6579-1:2017 / Amd 1:2020
Staphylococcus aureus	Absent / g (EU 2073/2005)	ISO 6888-1:2021 (Amd 1:2023)
Listeria monocytogenes	Absent / 25 g (EU 2073/2005)	ISO 11290-1:2017
Bacillus cereus	≤ 1×10^2 CFU/g (EU 2073/2005 (process hygiene))	ISO 7932:2004 (Amd 1:2020)

9. Heavy Metal Limits

Parameter	Limit	Method
Lead (Pb)	≤ 0.1 mg/kg (EU 2023/915 (fruit-derived products))	ICP-MS per AOAC 999.10 / EPA 6020B
Cadmium (Cd)	≤ 0.05 mg/kg (EU 2023/915)	ICP-MS per AOAC 999.10 / EPA 6020B
Arsenic (As)	≤ 0.3 mg/kg (Codex CXS 193-1995)	ICP-MS per AOAC 999.10 / EPA 6020B
Mercury (Hg)	≤ 0.02 mg/kg (Codex CXS 193-1995)	CV-AAS per AOAC 977.15 / EPA 7473

10. Mycotoxin Limits

Parameter	Limit	Method
Aflatoxin B1	≤ 2 µg/kg (EU 1881/2006 (dried fruit, indirect))	HPLC-FLD per AOAC 991.31
Ochratoxin A	≤ 8 µg/kg (EU 1881/2006 (dried fruit, vine fruit; conservative))	HPLC-FLD per AOAC 2000.03
Aflatoxin Total	≤ 4 µg/kg (EU 1881/2006 (dried fruit))	HPLC-FLD per AOAC 991.31

11. Pesticide Residues

Parameter	Limit	Method
Total Pesticide Residue (multi-residue scan)	Within EU Regulation (EC) 396/2005 MRL limits	Multi-residue GC-MS/MS + LC-MS/MS (QuEChERS, EN 15662)

12. Shelf Life & Storage

Shelf Life: 18 months from date of manufacture.

After Opening: Use within 3 months of opening; reseal tightly.

Storage Conditions:

- Store in a cool, dry place at ambient temperature (15–25 °C), relative humidity below 65 %.

- Protect from direct sunlight, heat sources, moisture, strong odours and pests.
- Handle using clean, dry, and appropriate utensils to prevent contamination.
- Once opened, reseal tightly and consume within a reasonable period.

13. Packaging

Primary Packaging: Food-grade aluminium-laminated pouches with zip-lock, 50 g, 100 g, 250 g, 500 g, 1 kg.

Bulk / Secondary Packaging: 20 kg / 25 kg aluminium-lined paper bags. Cartons.

Coding: Batch, MFD, EXP printed.

14. Compliance & Standards

Products comply with Sri Lanka Food Act No. 26 of 1980 + Regulations 2026, EU Regulation (EC) 1881/2006 (heavy metal contaminants), EU Regulation (EC) 2073/2005 (microbiological criteria), EU Regulation (EC) 396/2005 (pesticide MRLs), EU Regulation 1169/2011 (Food Information to Consumers), and applicable Codex Alimentarius standards. Products are manufactured under BRCGS, FSSC 22000, HACCP, ISO 22000 and GMP-certified facilities.

Authorization

Report Prepared By	Manager Quality Assurance / R&D
Report Approved By	Factory Manager
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