



Head Office: The Old Grammar School, 3-7 Market Square, Amersham, Bucks. HP7 0DF
Tel: (44) 1494 434600 Email: foodnettechnical@foodnet.ltd.uk

Technical Specification		
Product: Lemon Grass Puree Tablet IQF	Last Update: 31/01/2026	Product Code: LEM002

PACK SIZE 1 x 10kg;

ORIGIN: Vietnam

GENERAL The product shall be prepared from fresh sound raw material that is free from all toxic residues and taints and shall comply with all current UK/EU Food Legislation. The product is intended to be used as ingredient that is further processed and heat-treated before final consumption (minimum of +75°C for 30 seconds).

INGREDIENTS Lemon Grass 100% Declare as: Lemon Grass
(*Cymbopogon citratus*)

PROCESSING Lemon grass is delivered and held in chill store at 2°C until required for processing. During processing the raw material is inspected, washed in chlorinated water, cut, frozen, milled to 1-2mm, poured into moulds, frozen (-18°C or below) and stored in bulk at -23°C or below.

PACKING During packing the lemon grass tablets are inspected before weighing and filling into blue poly lined cartons. The cartons are Best Before and Production date coded, check weighed, metal detected, palletised and stretch-wrapped before being returned to store at -23°C to await despatch to the UK at -18°C.

DEFECT TOLERANCES

<u>Per 1000g</u>	<u>Target</u>
Foreign Material	Nil
EVM	1
Damaged Portions	5% w/w

DEFINITIONS OF DEFECTS

Foreign Material

This includes any material not derived from the lemon grass plant nor defined as EVM, such as insects, pieces of insects, wood, glass, stones, metal, sand, grit, plastic or any other material which will render the product unacceptable.

Extraneous Vegetable Matter (EVM)

Vegetable material derived from the lemon grass plant other than the lemon grass leaf. Vegetable material not from the lemon grass plant will be counted as Foreign material.

Damaged Portions

These are portions that are less than half of the original size.

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ORGANOLEPSIS (Carried out on a thawed sample.)

COLOUR Typical light green, light beige/yellow/brown.

FLAVOUR Characteristic flavour of lemon grass.

TEXTURE Fairly uniform, firm but no woodiness.



Average Sample

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MICROBIOLOGICAL

Organism	Target	Maximum
<i>TVC @ 30°C</i>	1×10^5	1.5×10^6
<i>Total Coliforms</i>	5×10^2	5×10^3
<i>E. coli</i>	Nil	1×10^2
<i>Listeria mono</i>	Absent in 25g	1×10^2
<i>Salmonella</i>	Absent in 25g	Absent in 25g

ANALYTICAL N/A

WEIGHT CONTROL The product shall be packed to minimum weight.

METAL DETECTION All cartons shall be passed through a metal detector. The system shall be tested at least every 2 hours using ferrous, non-ferrous and stainless-steel test pieces.

BEST BEFORE DATE The product shall be twenty-four months following the month of packing. Minimum BB date on delivery: 6 months.

TRACEABILITY INFO Production date or Lot number printed on the label as well as customer order number and/or delivery date.

STORAGE CONDITIONS Keep frozen at - 18°C at all times.

CARTON LINERS Blue food grade polythene liner of a minimum thickness of 30µm.

CARTONS Corrugated fibreboard of glued construction, no metal staples to be used. Shall be sealed using blue adhesive tape.

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NUTRITIONAL INFORMATION

This data conforms to the requirements of EC Council Directive 90/496/EEC

100g of uncooked lemon grass typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	99	USDA Nutritional Database Release 28
Energy - kJ	414	USDA Nutritional Database Release 28
Moisture	70.6g	USDA Nutritional Database Release 28
Carbohydrate	25.3g	USDA Nutritional Database Release 28
Fat	0.49g	USDA Nutritional Database Release 28
- as saturates	0.1g	USDA Nutritional Database Release 28
- as mono unsaturates	0.05g	USDA Nutritional Database Release 28
- as poly unsaturates	0.2g	USDA Nutritional Database Release 28
Protein	1.8g	USDA Nutritional Database Release 28
Sodium	6mg	USDA Nutritional Database Release 28
Cholesterol	0.0g	USDA Nutritional Database Release 28
Vitamin A	Trace	USDA Nutritional Database Release 28
Vitamin B6	0.08mg	USDA Nutritional Database Release 28
Vitamin B12	0.0µg	USDA Nutritional Database Release 28
Vitamin C	2.6mg	USDA Nutritional Database Release 28
Vitamin D	0.0µg	USDA Nutritional Database Release 28
Vitamin E	0.01mg	USDA Nutritional Database Release 28
Thiamin	0.06mg	USDA Nutritional Database Release 28
Riboflavin	0.13mg	USDA Nutritional Database Release 28
Niacin	1.1mg	USDA Nutritional Database Release 28
Folic Acid	5µg	USDA Nutritional Database Release 28
Biotin	0µg	USDA Nutritional Database Release 28
Pantothenic Acid	0.05mg	USDA Nutritional Database Release 28
Calcium	65mg	USDA Nutritional Database Release 28
Phosphorus	101mg	USDA Nutritional Database Release 28
Iron	8.17mg	USDA Nutritional Database Release 28
Magnesium	5.2mg	USDA Nutritional Database Release 28
Zinc	2.2mg	USDA Nutritional Database Release 28
Potassium	723mg	USDA Nutritional Database Release 28

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GMO DECLARATION

I confirm that this product is not genetically modified or produced from genetically modified organisms. No genetically modified organisms have been used as processing aids or additives. This product does not require specific GM labelling as per Regulation (EC) 1829/2003.

Name: Gianluca Oberto

Job Title: Technical Manager

Signature: 

Date: 31st January 2026

IRRADIATION POLICY

I confirm that the product supplied by Foodnet Limited under this specification has not undergone any irradiation treatment or process. I further confirm that no ingredient or processing aid used in conjunction with this product has undergone irradiation treatment.

Name: Gianluca Oberto

Job Title: Technical Manager

Signature: 

Date: 31st January 2026

COSHH Data

Treat as you would any frozen material i.e. if engaged in prolonged handling of the fruit wear gloves.

Care should be used when lifting full cases of frozen fruits.

There are no other perceived COSHH implications regarding the use of frozen fruits.

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FOOD INTOLERANCE

Food Intolerance Data				
Does the material supplied contain any of the following? (NO) Absent, (YES) Present				
Allergen	NO / YES		Reason for presence if YES	
Milk & Milk Derivatives	NO			
Egg & Egg Derivatives	NO			
Animal Products (*)	NO			
Fish/Shellfish/Crustations/Molluscs	NO			
Cereals (**)	NO			
Gluten	NO			
Yeast/Yeast Extract	NO			
Soya/Soya Derivatives	NO			
Fruit & Fruit Derivatives	NO			
Beef & Beef Products	NO			
Pork & Pork Products	NO			
Lamb & Lamb Products	NO			
Poultry & Poultry Products	NO			
Legumes	NO			
Peanuts	NO			
Sulphite >10ppm	NO			
MSG	NO			
BHA / BHT	NO			
Benzoates	NO			
Glutamates	NO			
Azo & Coal Tar Dyes	NO			
Added Colour	NO			
Added Flavour	NO			
Preservatives	NO			
Antioxidants	NO			
Added Salt	NO			
Nuts/Nut Oils	NO			
Caffeine	NO			
Sesame Products	NO			
Garlic	NO			
Poppy Seeds	NO			
Mustard	NO			
Celery/Celериac	NO			
Lupins	NO			
*Including any product derived from slaughtered animals, e.g. gelatine, rennet				
**Including wheat, corn, barley, rye, oats, etc.				
<u>Please be aware the manufacturing sites we supply this item from may handle allergens in production. Procedures are in place to prevent cross-contamination.</u>				
Is this product Suitable for:				
Vegans	Yes (Not certified)	Vegetarians	Yes	Organic No
Halal	Yes (Not certified)	Kosher	Yes (Not certified)	

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FOOD ADDITIVES

E. Number	Name	In Which Ingredient	Function in Ingredient	Function in Final Product	% In Final Product

THE CONTENTS OF THIS SPECIFICATION ARE CONFIDENTIAL TO FOODNET LTD AND THE CUSTOMER, AND MAY NOT BE DISCLOSED TO ANY OTHER PARTY.

Signed on behalf of Foodnet Ltd:

Name: Gianluca Oberto

Job Title: Technical Manager

Signature: 

Date: 31st January 2026

Signed on behalf of the Customer:

Name:

Job Title:

Signature:

Date:

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PROCESS INFORMATION

PROCESS FLOW CHART*

*Note: this is a generic flow chart which does not refer to any specific production site.

PUREED LEMON GRASS

Raw Material Receipt → QA Check



Sorting



Slicing



Selecting



Washing



Freezing



Defrosting



Milling



Portion Forming



Freezing



Metal Detection → QA Check



Weighing



Carton Fill → QA Check



Check Weigh



Palletise



Cold Storage → -23°C



Despatch → -18°C

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Issues & Amendments

Issue N°	Amend. N°	Date	Amendments	Compiled by
1	1	01/02/2016	New entry	G. Oberto
2	1	01/05/2017	Defect tolerances – minimum ref samples; Reviewed BB and Traceability info. Added Storage Conditions. Reviewed Food Intolerance table, Flow Chart and Amendment table.	G. Oberto
3	1	31/01/2020	3 Year update – general revision	G. Oberto
4	1	31/01/2023	3 Year update – general revision	F. Soares
5	1	31/01/2025	3 Year update – general revision	F. Soares

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