

CHAPTER 1

INTRODUCTION

1.1 Background

Lemongrass a plant similar to thick grass (*Cymbopogon citratus*), is a perennial grass in the family Poaceae grown for its fragrant leaves and stalks which are used as a flavoring. The grass grows in dense clumps and has several stiff stems and slender blade-like leaves which droop towards the tips. The leaves are blue-green in color, turning red in the Fall and emit a strong lemon fragrance when damaged. Lemongrass produces large compound flowers on spikes when grown in the tropics, but rarely flowers when grown in more Northern latitudes. Lemon grass can reach a height of 1.8 m (6 ft) and will grow for several years, typically its economical lifespan is 4 years. Lemongrass may also be referred to as ginger grass or citronella grass and likely originates from Sri Lanka or Malaysia although a wild form of the plant is not known.

Lemongrass is also a good source of vitamins A and C, folate, folic acid, magnesium, zinc, copper, iron, potassium, phosphorus, calcium and manganese. It also has minute traces of B vitamins. The stalks (leaf bases) of the plant are commonly used to flavor dishes in Southeast Asian cooking. The heart of young shoots may be cooked and consumed as a vegetable. The tougher leaves are used to flavor dishes but are typically removed before serving. Leaves may also be used to make lemon grass tea. It usually grown in tropic regions so it quite difficult for people who living abroad to find lemongrass.

We choose powder form because powder form is the most versatile and convenient to prescribe, compound and administer. Usually powder texture will be more durable than other form, and also its easy storage. Powders are stable and do not enter into reaction in solid state, lesser difficulties are experienced in compounding them together. In the future we would like to expand our product for export. So that people all over the world are now possible to serve any dish that required lemongrass

as the ingredients without any doubt to use our product in their dish because we only use the fresh ingredients in our product.

1.2 Objective

1. Discovering substitute product for fresh lemongrass
2. Extend the shelf life of the product because powder texture has a longer shelf life than fresh material