



Geographical Indication
Fiche



Name **Balung Lemongrass
Tea**
Country **Malaysia**

Date of registration:
10/7/2014



Source: MyIPO

Main characteristics/features

The Balung Plantation started to produce high-quality herbal teas including the Balung lemongrass tea. Cultivated and harvested by hand, Balung lemongrass tea is 100 % pure natural made from the leaves and stalks of the lemongrass. The moisture content of the product is less than 5%. The product is free of preservatives, additives and colourants.

Geographical area

The story of the Balung Plantation is tied with the 19th century exploits of the British North Borneo Chartered Company (BNBCC), the transfer of Sabah to the British Crown after the Second World War, and Sabah's independence from colonial rule in 1963. In 1967, the state became part of Malaysia. Kebun Rimau Sdn Bhd, which owns Balung River Plantation, is an agricultural organisation. It is the registered owner of 3 000 acres of volcanic soil agricultural land at Balung, in the Tawau district of Borneo. The Balung River Plantation borders on the beautiful Tawau Hills Park in Sabah, northeastern Borneo. The plantation is a 40-minute drive from Tawau.

Production/processing

Balung practices a mix of traditional farming methods that value the soils's natural fertility and uses modern technology for clean and efficient energy. The Balung processing facilities are within the plantation so crops do not spend hours in transport or undergo refrigeration before being turned into teas. Once the lemongrass is brought from the field and satisfies the standard appraisal, the lemongrass is weighed. The lemongrass will then be placed on the withering trough for 8 to 14 hours per batch until 40 % of moisture content is removed from the stalks. The stalks are then chopped with a chopping machine to reduce the length. The chopped stalks are crushed in a rotorvane crushing mill to break down the cells and a pre-fermentation process begins. Pre-fermentation activities stop prior to drying. The process then continues in the drying chamber at 120°C for 18 minutes in batches. The dried stalks are then cut into uniform sizes and the correct density before being transferred in batches for packaging. With this special treatment, the tea leaves shelf life is 24 months provided that it is kept in a dry place.

Link between product and territory

Nestled in the Borneo rainforest and thriving on volcanic soil, the Balung Plantation was established in 1979 and is spearheading a range of activities including the development of eco-tourism in Southeast Asia, sustainable commercial tree planting and the cultivation of organically grown crops. Kebun Rimau Sdn Bhd controls the entire supply chain from the seedling to the finished product – all in-house. There is strict control over the quality and quantity of the raw materials used together with batch traceability from the farm to the finished product.



Nutrition Facts	
Serving Size 180 ml (2 per sachet)	
Servings Per Package	
Amount Per Serving	
Calories from Fat	0 kcal
	0 kcal
	% Daily Value*
Total Fat	0 g 0%
Saturated Fat	0 g 0%
Trans Fat	0 g 0%
Cholesterol	0 mg 0%
Sodium	10 mg 0%
Total Carbohydrate	1 g 0%
Dietary Fiber	0 g 0%
Sugars	0 g 0%
Protein	0 g 0%
Vitamin A	0%
Vitamin C	0%
Calcium	4%
Iron	30%
*Percent Daily Values are based on a diet of 2,000 calories.	
†Total daily values may be higher or lower depending on your caloric needs.	
Calories: 2,000 2,000	
Total Fat	Less than 65g 85g
Sat Fat	Less than 25g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 35g
Calories per gram:	
Fat	9
Carbohydrate	4
Protein	4

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Competent authority Intellectual Property Corporation of Malaysia (MyIPO)
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Type of product Tea
Control body
File number GI2014-00022
Websites