

**LAPORAN LIPUTAN MEDIA HARIAN
AHAD 21 JULAI 2019**

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1. 2. 3. 4. 5. 6.	KEMENTERIAN PANTAU KEGIATAN ORANG TENGAH, NEWS, SH -7 NELAYAN KUALA PENYU DAPAT JETI BAHARU, NEWS, BH (SABAH AND SARAWAK) -2 NELAYAN KUALA PENYU DAPAT DANA BAIKI JETI, NEWS, HM (SABAH AND SARAWAK) -1 SIM: IT WAS NEGLIGENCE OF WORKER IN FARM, NATIONAL, NANYANG SIANG PAU -A20 SHIM: PUPILS FELL SICK DUE TO HUMAN ERROR AT FARM, NATION, SUNDAY STAR -11 SHIM: PUPILS FELL SICK DUE TO HUMAN ERROR AT FARM, NEWS, THE STAR MALAYSIA -4	KEMENTERIAN PERTANIAN DAN INDUSTRI ASAS TANI (MOA)
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UKKMOA

UNIT KOMUNIKASI KORPORAT
KEMENTERIAN PERTANIAN & INDUSTRI ASAS TANI
(UNTUK EDARAN DALAMAN MOA, JABATAN DAN AGENSI SAHAJA)

Headline	Kementerian pantau kegiatan orang tengah		
MediaTitle	Sinar Harian(www.sinarharian.com.my)		
Date	21 Jul 2019	Color	Full Color
Section	NEWS	Circulation	3
Order Rank	7	Readership	4
Language	Malay	ArticleSize	N/A
Journalist	N/A	AdValue	RM 900
Frequency	Daily	PR Value	RM 2,700

Kementerian pantau kegiatan orang tengah

Mohd Sallehuddin menandatangani plag sebagai simbolik perasmian Sambutan Jubli Perak 25 tahun Taman Laut Malaysia di Pulau Tioman di sini, semalam.

PULAU TIOMAN - Kementerian Pertanian, Industri dan Asas Tani akan melakukan pemantauan secara menyeluruh b...

To read the rest of the article, click [View Full Article](#)

Headline	Nelayan Kuala Penyu dapat jeti baharu		
MediaTitle	Berita Harian (Sabah and Sarawak)		
Date	21 Jul 2019	Color	Full Color
Section	News	Circulation	246
Page No	2	Readership	738
Language	Malay	ArticleSize	294 cm ²
Journalist	Suzianah Jiffar	AdValue	RM 5,051
Frequency	Daily	PR Value	RM 15,152



Nelayan Kuala Penyu dapat jeti baharu

Peruntukan
RM200,000
tampung kos
baik pulih

Oleh Suzianah Jiffar
suzianah@bh.com.my

Kuala Penyu: Lebih 1,400 nelayan di daerah ini melahirkan rasa gembira kerana mendapat peruntukan RM200,000 bagi menampung kos proses baik pulih Jeti Sitompok, di sini.

Pengerusi Persatuan Nelayan Kawasan (PNK) Kuala Penyu, Mohd Yusof Mohamad, berkata ini kerana sudah tiba masanya jeti kayu itu diganti dengan binaan konkrit bagi memberi keselesaan kepada nelayan mendaratkan hasil tangkapan mereka.

"Jeti kayu ini sudah berusia belasan tahun dan sering mengalami kerosakan. Setiap kali rosak, kita bergotong royong membaikinya untuk kegunaan nelayan setempat. Kita memohon pembinaan baharu jeti ini sejak tahun lalu dan bersyukur kerana kerajaan baharu menunaikan permintaan ini," katanya ketika ditemui, di sini semalam.

Menteri Pertanian dan Industri Asas Tani, Datuk Salahuddin



Salahuddin (dua dari kiri) menyampaikan replika cek kepada Mohd Yusof sebagai bantuan segera membina Jeti Sitompok yang baharu sempena Majlis Ramah Mesra Bersama Nelayan di Kuala Penyu, baru-baru ini.

Ayub yang melawat Kuala Penyu, termasuk ke jeti itu baru-baru ini mengumumkan bantuan segera RM200,000 untuk kerja naik taraf jeti berkenaan.

Salahuddin turut meminta agar pembinaan Jeti Sitompok dilakukan segera bagi memajukan industri nelayan di kawasan berkenaan.

Justeru, Mohd Yusof berkata, PNK Kuala Penyu berharap jeti konkrit itu akan dibina dengan segera untuk manfaat nelayan di daerah berkenaan.

"Jeti Sitompok adalah jeti ut-

ama nelayan di daerah ini dan nelayan di sini lebih 1,400 orang. Justeru kami amat memerlukan jeti baharu selain konkrit agar tidak selalu rosak.

"Ini kerana kebanyakan jeti nelayan sekarang dibina menggunakan konkrit termasuk di daerah berdekatan seperti Papar dan Sipitang," katanya.

Katanya, kerja-kerja itu diharapkan dapat dimulakan secepat mungkin kerana wujud keperluan mendesak terhadap jeti baharu yang lebih sempurna dan selamat.

Headline	Nelayan Kuala Penyu dapat dana baiki jeti		
MediaTitle	Harian Metro (Sabah and Sarawak)		
Date	21 Jul 2019	Color	Full Color
Section	News	Circulation	3,028
Page No	1	Readership	9,084
Language	Malay	ArticleSize	234 cm ²
Journalist	N/A	AdValue	RM 5,532
Frequency	Daily	PR Value	RM 16,596



Nelayan Kuala Penyu dapat dana baiki jeti

Kuala Penyu: Lebih 1,400 nelayan di daerah ini meluahkan rasa gembira kerana mendapat peruntukan sebanyak RM200,000 untuk membina semula Jeti Sitompok, di sini.

Pengerusi Persatuan Nelayan Kawasan (PNK) Kuala Penyu, Mohd Yusof Mohamad, berkata ini kerana sudah tiba masanya jeti papan di daerah itu diganti dengan jeti konkrit bagi memberi keselesaan kepada nelayan mendaratkan hasil tangkapan mereka.

"Jeti papan ini sudah berusia berbelas-belas tahun dan setiap kali rosak, kami bergotong-royong membalkinya untuk kegunaan nelayan.

"Kami memohon untuk pembinaan baharu jeti ini sejak tahun lalu, dan syukur kerana kerajaan baharu menunaikan permintaan kami pada tahun ini," katanya ketika



SALAHUDDIN (tengah) meninjau keadaan Jeti Sitompok dalam lawatannya ke Kuala Penyu, baru-baru ini.

ditemui di sini.

Menteri Pertanian dan Industri Asas Tani, Datuk Salahuddin Ayub yang melawat ke Kuala Penyu termasuk jeti itu baru-baru ini, mengumumkan bantuan segera RM200,000 untuk membina baharu jeti berkenaan.

Salahuddin juga meminta pembinaan jeti Sitompok dilakukan dengan segera bagi memajukan industri nelayan di kawasan berkenaan.

Sehubungan itu, Mohd Yusof berkata PNK Kuala Penyu berharap jeti konkrit itu akan dibina dengan segera untuk manfaat nelayan di daerah berkenaan.

"Jeti Sitompok adalah jeti utama nelayan di daerah ini dan nelayan di sini berjumlah lebih 1,400 orang. Justeru, kami amat memerlukan jeti baharu diperbuat konkrit supaya tidak selalu rosak.

"Ini kerana kebanyakan jeti nelayan sekarang

dibina menggunakan konkrit termasuk di daerah berdekatan seperti Papar dan Sipitang.

"Justeru, kami berharap ia dapat dibina secepat mungkin kerana kami amat memerlukan sebuah jeti yang baharu dan selamat selain mampu menjadi tempatan pendaratan ikan," katanya, sambil merakamkan ucapan terima kasih kepada kerajaan baharu atas bantuan segera bagi membina jeti berkenaan.

Headline	Sim : It was negligence of worker in farm		
MediaTitle	Nanyang Siang Pau		
Date	21 Jul 2019	Color	Black/white
Section	National	Circulation	27,667
Page No	A20	Readership	83,000
Language	Chinese	ArticleSize	181 cm ²
Journalist	N/A	AdValue	RM 1,371
Frequency	Daily	PR Value	RM 4,114



学生吸入农药不适入院 沈志勤：辣椒园工人疏忽

(波德申 20 日讯) 农业及农基工业部副部长沈志勤证实，负责喷射农药的工人因“人为疏忽”，导致宁宜国中 22 名中学生身体不适入院就医事件。

他说，农业部接获报告后介入调查，证实工人在学校距离 500 公尺的辣椒园喷射农药，使用含“马拉硫磷”成分的农药，不适合辣椒农场。

他表示，工人于上午 9 时喷射农药是不当之举，他们应在学校放学后或周末才进行喷射农药工作；此次事件中，风势把农药吹到学校范围，导致学生感到不适。

沈志勤也是人民公正党檳州署理主席。他今日出席公正党干训营，接受记者询问时如此表示。

他透露，该部官员证实，该辣椒园刚开辟，工人并没有受到这方面的训练，他们没有经验。

他认为，2006 年起农业部为农业业者的工人提供专业训练，因此业者应该把工人送到农业部接受专业训练，特别是外劳不谙农药上的说明或指示。

他补充，该部现阶段无意实行强制性农业工人接受训练的政策。

Headline	Shim: Pupils fell sick due to human error at farm		
MediaTitle	Sunday Star		
Date	21 Jul 2019	Color	Black/white
Section	Nation	Circulation	175,986
Page No	11	Readership	527,958
Language	English	ArticleSize	114 cm ²
Journalist	N/A	AdValue	RM 2,736
Frequency	Daily	PR Value	RM 8,208



Shim: Pupils fell sick due to human error at farm

PORT DICKSON: Investigations by the authorities found that "human error" was what led to 32 pupils at SK Linggi to fall sick after workers sprayed pesticide at a chilli farm last Thursday.

The workers had also used unsuitable pesticide at the farm located some 500m from the school, said Deputy Agriculture and Agro-based Industry Minister Shim Tze Tzin.

"Checks by Agriculture Department officers revealed that the workers used malathion-based pesticide which was not suitable for a chilli farm.

"They had also sprayed the pesticide around 9am when they should be doing so when there are no pupils in school like late evenings or weekends," he said yesterday.

Shim said the exercise was also conducted when it was windy and this carried the fumes to the school.

Eight of the 32 pupils of SK Linggi had to be hospitalised. Most of them suffered nausea and diarrhoea.

Shim said his officers also found that the workers were not properly trained to handle pesticide.

Shim said farm owners should send their workers to be trained at the Agriculture Department.

"This is important because the workers, especially foreigners, are unable to read labels and the quantity of pesticide to be used.

"Many farm owners do not do this although we have been offering it through the Malaysia Good Agriculture Practices since 2006," he said.

Headline	Shim: Pupils fell sick due to human error at farm		
MediaTitle	The Star Malaysia (www.thestar.com.my)		
Date	21 Jul 2019	Color	Full Color
Section	NEWS	Circulation	4
Order Rank	4	Readership	7
Language	English	ArticleSize	N/A
Journalist	N/A	AdValue	RM 1,800
Frequency	Daily	PR Value	RM 5,400

Shim: Pupils fell sick due to human error at farm

PORT DICKSON: Investigations by the authorities found that "human error" was what led to 32 pupils at SK Linggi to fall sick after workers sprayed pesticide at a chilli farm last Thursday. The workers had also used unsuitable pesticide at the farm locate...

*To read the rest of the article, click **View Full Article***

Headline	Penyelam bantu pulih pulau-pulau di Malaysia		
MediaTitle	Sinar Harian		
Date	21 Jul 2019	Color	Full Color
Section	Nasional	Circulation	140,000
Page No	24	Readership	420,000
Language	Malay	ArticleSize	169 cm ²
Journalist	N/A	AdValue	RM 3,583
Frequency	Daily	PR Value	RM 10,748



SURAT PEMBACA



Penyelam bantu pulih pulau-pulau di Malaysia

PROGRAM Tanggungjawab Sosial Korporat (CSR) Pemuliharaan Pulau-Pulau di Malaysia anjuran Legas Divers yang diadakan di Pulau Layang-Layang bertujuan untuk meningkatkan biodiversiti dan produktiviti di kawasan pemuliharaan yang telah ditetapkan oleh Jabatan Perikanan Malaysia.

Ia bagi menyediakan habitat baru kepada hidupan marin selain memulihara ekosistem marin dan hidupan laut, tukun kerangka itu juga antara langkah menangani isu pemanasan global hari ini.

Program yang hanya menggunakan khidmat 70 orang penyelam sukarela melaksanakan aktiviti *marking point* dan kerja-kerja berat bagi pemasangan tukun kerangka diturunkan di dalam air laut sekitar enam hingga tujuh meter dari paras laut amat sesuai untuk karang hidup kerana penembusan cahaya yang baik.

Program CSR itu melibatkan sebanyak 1,007 tukun kerangka yang diperbuat daripada batang-batang keluli yang dikimpal bagi membentuk sebuah platform heksagon diturunkan di perairan Pulau Layang-Layang.

Tukun kerangka seberat tiga tan metrik setiap satu dengan saiz 1.3 meter (panjang) dan 0.6 meter (tinggi) disusun bentuk 'U' yang disambungkan di dalam kawasan seluas 19,166 meter persegi.

Untuk program kali ini sebanyak 415 tukun kerangka berjaya diturunkan dan baki sejumlah 592 lagi akan mengikuti Kapal MV Polaris b elayar pulang ke Labuan bagi menjalani proses *recoating*.

Program itu merupakan program jangka panjang dan memerlukan pemantauan yang berterusan.

Kami masih berusaha mengumpul dana untuk menampung kos pemantauan, penyelidikan dan penyelenggaraan tukun-tukun kerangka tersebut.

Pelbagai pihak diharapkan dapat menyertai Program Coral Adoption di Pulau Layang-Layang, Malaysia bagi menambah dana meneruskan program ini sehingga diiktiraf oleh pihak Guinness World Records bagi kategori The Placement Of Largest Artificial Reef dan membawa nama Malaysia ke peringkat dunia.

Kami juga berhasrat meluaskan program ini ke pulau-pulau dan pantai-pantai lain di Malaysia dengan kerjasama pihak kerajaan dan swasta.

Pulau Layang-Layang juga akan ditutup mulai 1 Julai hingga 31 Disember setiap tahun disebabkan oleh musim tengkujuh dan hujan yang lebat.

Oleh itu penyambungan kerja-kerja penurunan baki kerangka dan penanaman *coral* dicadangkan diadakan pada bulan Februari 2020.

- Legas Divers

Headline	Durian appreciation 101		
MediaTitle	Sunday Star		
Date	21 Jul 2019	Color	Full Color
Section	StarTwo	Circulation	175,986
Page No	1,4,5	Readership	527,958
Language	English	ArticleSize	2154 cm ²
Journalist	ABIRAMI DURAI	AdValue	RM 108,403
Frequency	Daily	PR Value	RM 325,209

The art of judging durians

Durian competitions offer an opportunity for experts to flex their professional knowledge and for farmers to stand out from the crowd. >4

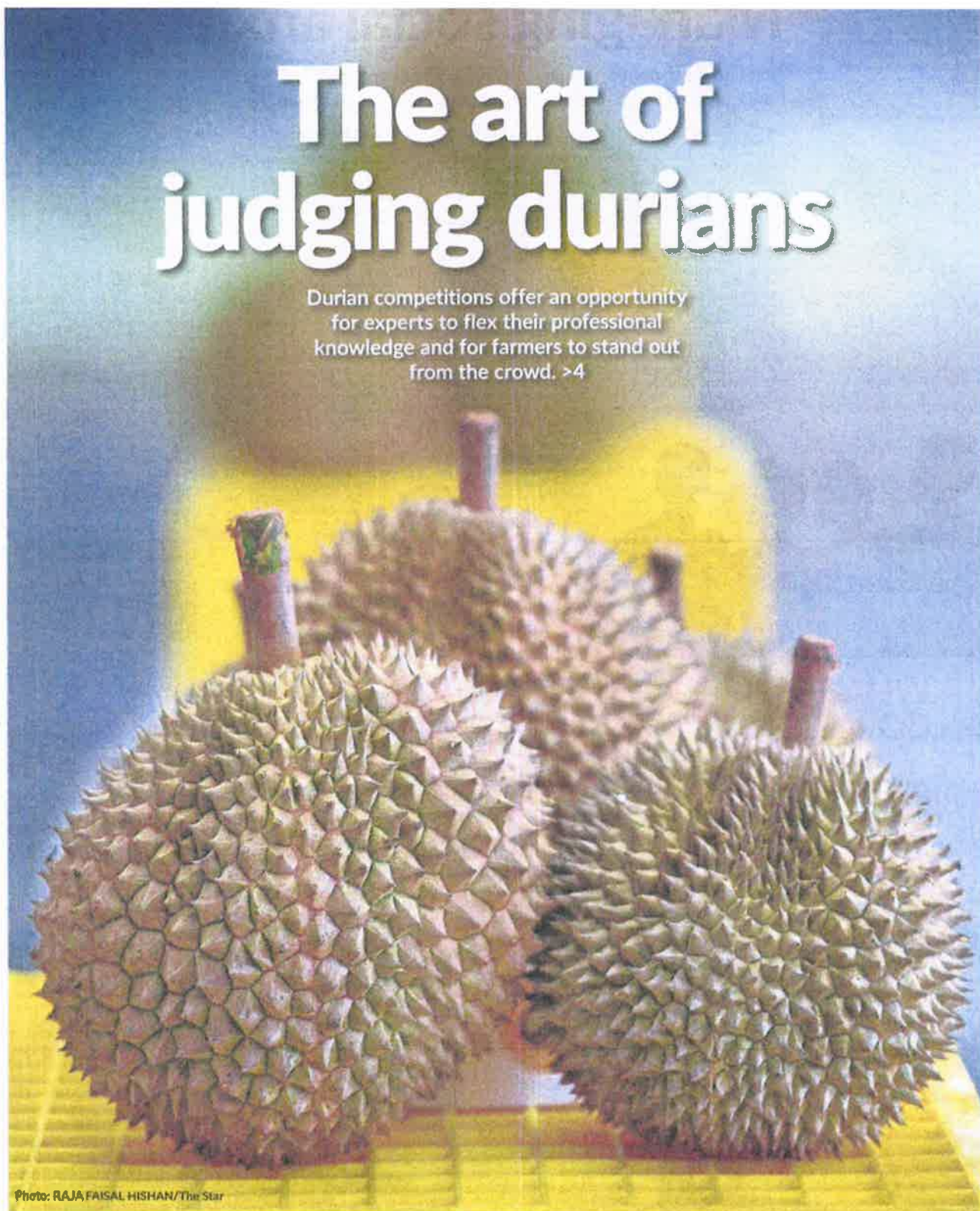


Photo: RAJA FAISAL HISHAN/The Star

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MediaTitle	Sunday Star		
Date	21 Jul 2019	Color	Full Color
Section	StarTwo	Circulation	175,986
Page No	1,4,5	Readership	527,958
Language	English	ArticleSize	2154 cm ²
Journalist	ABIRAMI DURAI	AdValue	RM 108,403
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This year's competition saw more than 50 entries vying for the top spot in different categories. — RAJA FAISAL HISHAN/The Star



Lim (right) assessing whether the durian has ripened properly or not by shaking it. Lim is a durian expert who can tell if a durian is good or not by its outlook. — Bangi Golf Resort



Tan says that durian competitions are a good way for both the public and farmers to improve their knowledge of fruit quality. — Bangi Golf Resort

Stories by ABIRAMI DURAI
star2@thestar.com.my

A huddle of people are clustered around a few thorny durians. A fruit is picked up and assessed — first it is shaken, then hands are appraisingly clamped on the spiky exterior. Finally, an intrepid nose hovers inches away from the fruit's sharp carapace.

"Not enough nutrients," pronounces durian expert Lim Chin Khee solemnly. "Look at the black spots here — it shows a lack of calcium," says Lim prodding a darker area surrounding the thorns on the fruit.

Lim and other durian mavens have been summoned to judge the Bangi Golf Resort's World Durian Championship: Malaysia Edition 2019.

The competition was launched last year with 20 entries and proved so popular that this year's edition saw more than 50 entries vying for the top spot in categories like Musang King, D24, registered clone and Black Thorn.

"After last year's competition, farmers were convinced that good publicity was equivalent to better business for them," explains BK Tan, who put together the entire competition.

In many ways, durian competitions are a practical way for farmers to gauge the quality of their fruits and to measure their produce against those of competitors.

Winning also entails getting a bit of a leg-up in the industry.

Durian appreciation 101

An expert take on the subtle nuances and flavour development of the pungent, highly addictive king of fruits.



"Oh yes, winning has helped us a lot. We've gotten a lot of recognition and we now even get phone calls and requests for our durians. Including one very weird call from a person asking if we could send branches from our Musang King trees to be grafted," says Eric Chan of durian farm Dulai Fruits.

Chan's durians were winners in the Musang King and Tekka category last year, a feat he repeated this year when his durians nabbed the top position in both categories once again.

Given the year-on-year response to the competition, it is only likely to get bigger as time goes on, simply because durian farming has become so lucrative in the past few years.

Once considered leisure farming, durian farming in Malaysia has gone global in tandem with increased demand from China.

This in turn, has caused a surge in supply — from 2017 to 2018, durian production rose from 211,000 metric tonnes to 341,000 metric tonnes.

"I believe the number of durian farmers and durian acreage has

more than doubled in the last two or three years after we opened the market overseas, especially to China. There is a lot of incentive from the government sector as well as farmers' associations, so farmers and potential farmers are very interested because they know the market is there," says Dr Johari Sarip, the director of the Malaysian Agricultural Research and Development Institute (MARDI) in Johor.

But for Lim and his cohorts, durian-judging is serious business because not only does it give them an opportunity to help deserving farmers, they also get to put their vast knowledge and skills to good use.

A beginner's guide to durians

In his day job, Lim consults farmers and private organisations on the design and management of their durian farms and provides strategies to improve yield and productivity. Basically, he knows everything there is to know about durians, from farm to fruit, and is quick to

determine the viability of a fruit from the very first look.

"Overall, we look at the outlook first, the shape. So, a good durian must be rounded and elongated. When you open the husk, if it is whitish, that is a sign of a lack of nutrients or imbalanced nutrients.

"We also look at the flesh colour — from the colour, we can judge whether it is blitter or sweet. If it is a lightish golden colour, it will be sweet, but if it is golden with a little bit of green, it will be bitter.

"Generally, if you look at the outlook of a fruit, it can give you an indication of about 80% of the quality, although the final test is of course in the tasting," says Lim.

Although durians in Malaysia are typically collected once they drop from the trees, the best time to actually eat the fruit may not be immediately after it drops. This is because durians naturally ferment in their husks and this fermentation process informs and impacts the end tasting notes of the fruit.

"Durians start to ferment once it drops from the tree. So when it starts to ferment, it will convert to carbohydrates and glucose.

"So that's why durian sellers will knock the husk a few times — this is how they expedite the fermentation process," says Lim.

How a fruit ferments is also dependent on how it is managed at the farm level. According to Lim, fermentation can be affected by the nutrients the tree gets — if it has balanced nutrients, it can be eaten a few hours after dropping from the tree because fermentation has already started.

On the other hand, if nutritional intake is insufficient (which can be seen from the surface of the husk), it will take about 24 to 48 hours before it reaches full fermentation.

Other factors that impact fermentation include how many fruits the tree is bearing, what clone it is and the weather at the time (dry weather speeds up fermentation).

And then there is possibly the biggest factor of them all: Consumer preference.

"Some people prefer only sweet fruits, for example the Chinese in China that have just learnt how to eat durians will prefer the sweet ones. So after it drops, within two to

Headline	Durian appreciation 101		
MediaTitle	Sunday Star		
Date	21 Jul 2019	Color	Full Color
Section	StarTwo	Circulation	175,986
Page No	1,4,5	Readership	527,958
Language	English	ArticleSize	2154 cm ²
Journalist	ABIRAMI DURAI	AdValue	RM 108,403
Frequency	Daily	PR Value	RM 325,209



Because durian farming has become such a lucrative industry to be in, durian farmers are increasingly receptive to entering competitions as this gives them an idea of how their fruits fare against those of their competitors. — RAJA FAISAL HISHAN/The Star



Durians start ripening once they drop from trees, but the ripening level depends on factors like the weather and nutrient distribution at the farm level. — RAJA FAISAL HISHAN/The Star



The winners of durian competitions like Bangi Golf Resort's World Durian Championship: Malaysia Edition often end up getting more recognition after their win. — Bangi Golf Resort



Durian experts are not afraid to get up close and personal with the fruit. — Bangi Golf Resort

three hours if you give them a fruit to eat, they will like it.

"But for Malaysians, they like to eat fully fermented or overripe fruits, so they will prefer durians consumed at a later stage.

"Thai people meanwhile like to eat half-ripened durians and they don't like very strong aromas, so they actually cut the fruit before it has dropped.

"Any fruit that is harvested earlier will have a lighter aroma, it won't be so sweet and it won't be so concentrated. So when it reaches more maturity, the aroma and sweetness will keep on increasing," says Lim.

Lim says when eating durians, there are a few flavour and textural elements that he looks for.

"In terms of taste, it must be sweet with a little bit of bitterness and it should be creamy, sticky and have a strong aroma. And we don't want to have a sour-ish element because that means that the tree is sick so the fruit is not healthy," he says.

Lim says although Malaysians are crazy about durians, most have only eaten a selected variety and can't really distinguish a good durian from a not-so good one.

"The majority of Malaysians actually just eat, they don't know much about durians. They've never tasted the superior quality ones, so their standard is just whatever they eat in the market.

"So consumers should put in the effort to get some sort of durian

education because only then will they know how to select good durians," says Lim.

Tan however thinks that the effect of competitions like this can be far-ranging and ultimately, cyclical.

"As more and more entities get involved in planting durians, there is a need to distinguish the good from the bad. And from the competition, the public is also indirectly educated on the nuances of what distinguishes a mediocre fruit from an excellent fruit.

"And the more discerning the public gets about fruit quality, the more farmers will monitor their fruit and ultimately raise the bar for quality durians in the market space," he says.



A strong aroma (without any sour-ish odour) is one of the underlying qualities of a good durian. — RAJA FAISAL HISHAN/The Star

Headline	Tambunan berpotensi besar bangunkan industri halia		
MediaTitle	New Sabah Times Bahasa (KK)		
Date	21 Jul 2019	Color	Black/white
Section	Semasa	Circulation	11,025
Page No	2	Readership	33,075
Language	Malay	ArticleSize	84 cm ²
Journalist	N/A	AdValue	RM 186
Frequency	Daily (EM)	PR Value	RM 558



Tambunan berpotensi besar bangunkan industri halia

TAMBUNAN: Daerah Tambunan berpotensi besar untuk membangunkan industri halia, kata Ketua Menteri Datuk Seri Mohd Shafie Apdal.

Sehubungan itu, beliau meminta Kementerian Pertanian dan Industri Makanan Sabah melihat perkara itu dan memperbesarkan industri halia sedia ada di kawasan berkenaan.

"Kita tahu Tambunan merupakan salah satu daerah pengeluar halia di negeri ini. Oleh itu kita mahu ia dijadikan satu industri agar ia dapat dipasarkan sehingga ke luar negara," katanya kepada pemberita selepas merasmikan kampus baharu Kolej Komuniti Tambunan, di sini kelmarin.

Beliau berkata kerajaan akan memastikan industri berkenaan dapat dibangunkan untuk mempertingkatkan pendapatan penduduk kampung yang selama ini menanam halia di daerah berkenaan.

"Apabila industri ini ada, maka hasil bukan sahaja dipasarkan di Sabah tetapi di serata dunia," katanya.

Sementara itu, Mohd Shafie berkata Kolej Komuniti di Sabah adalah sangat relevan kerana ia menjadi pemangkin dan peneraju pembangunan modal insan dan teknologi maklumat. -Bernama

Headline	Tambunan berpotensi besar bangunkan industri halia		
MediaTitle	Mingguan Sarawak		
Date	21 Jul 2019	Color	Full Color
Section	Ekonomi	Circulation	37,981
Page No	29	Readership	113,943
Language	Malay	ArticleSize	134 cm ²
Journalist	N/A	AdValue	RM 500
Frequency	Daily (EM)	PR Value	RM 1,500



Tambunan berpotensi besar bangunkan industri halia

TAMBUNAN: Daerah Tambunan berpotensi besar untuk membangunkan industri halia, kata Ketua Menteri Datuk Seri Mohd Shafie Apdal. Sehubungan itu, beliau meminta Kementerian Pertanian dan Industri Makanan Sabah melihat perkara itu dan memperbesarkan industri halia sedia ada di kawasan berkenaan.

"Kita tahu Tambunan merupakan salah satu daerah pengeluaran halia di negeri ini. Oleh itu kita mahukan ia dijadikan satu industri agar ia dapat dipasarkan sehingga ke luar negara," katanya kepada pemberita selepas merasmikan kampus baharu Kolej

Komuniti Tambunan, di sini semalam.

Beliau berkata kerajaan akan memastikan industri berkenaan dapat dibangunkan untuk mempertingkatkan pendapatan penduduk kampung yang selama ini menanam halia di daerah berkenaan.

"Apabila industri ini ada, maka hasil bukan sahaja dipasarkan di Sabah tetapi di serata dunia," katanya.

Sementara itu, Mohd Shafie berkata Kolej Komuniti di Sabah adalah sangat relevan kerana ia menjadi pemangkin dan peneraju pembangunan modal insan dan teknologi maklumat.

"Peranan Kolej Komuni-

ti menyokong usaha kerajaan negeri bagi memastikan pasaran kerja di Sabah bakal dipenuhi oleh modal insan atau graduan yang mempunyai kemahiran yang diiktiraf oleh industri," kata beliau.

Terdahulu, Mohd Shafie melancarkan majlis pecah tanah di tapak pembinaan Mahkamah Anak Negeri Tambunan yang akan dimulakan tidak lama lagi.

Katanya, mahkamah yang menelan belanja RM6 juta itu dapat memberi perkhidmatan terbaik kepada penduduk kampung bagi menyelesaikan pertikaian tertentu tanpa mengganggu urusan di pejabat daerah.

- BERNAMA

Headline	Bird nest export expected to increase by 50pct		
MediaTitle	China Press		
Date	21 Jul 2019	Color	Full Color
Section	Nation	Circulation	127,822
Page No	A10	Readership	383,466
Language	Chinese	ArticleSize	307 cm ²
Journalist	N/A	AdValue	RM 6,056
Frequency	Daily	PR Value	RM 18,167



蔡千根：與去年下半年相比 燕窩出口額料增50%



■蔡千根

(吉隆坡20日讯)大马燕窝出口协会会长拿督蔡千根指出，燕窝价格经过4年的市场调整，目前已趋向平衡，下半年燕窝出口额料比去年增加超过50%。

他说，随著中国当局4月起严厉打击假燕窝和走私燕窝，此举刺激并推高了我国的燕窝出口。

以品質搶攻市場

他指出，虽然泰国也出口燕窝至中国，但泰国燕窝与大马燕窝非对立的竞争关系，毕竟两者存在区别。

蔡千根接受《中国报》访问时提到，泰国获准出口的是洞燕，而我国的是屋燕。

“在市场上，我国燕窝是以品质抢攻。”

他解释，就大马燕窝产业而言，它获

农业及农基工业还有卫生部支持、监管到位，做到质量保证，整个产业体系相对完善。

询及泰国燕窝商总会会长张孟文提及，中国广东燕窝市场已经饱满，市场北移一事，蔡千根说，大马燕窝并没指定重点销往特定城市。

“大马的燕窝做的是全国（中国）的生意，而不是集中在广州。”

他透露，就销量较高的城市，其中包括福建、浙江、北京、上海、湖南、湖北等。

“广州也是一个我们主要的进口目的地，但消费群体不在这边，主要是从这变分销到其他省份。”

再者，蔡千根说，基于燕窝有其价值，燕窝偷窃案时有发生，情况严重，必须加以打击。

他补充，随著大马燕窝出口需求增加，希望兽医局能提升设备及人力资源，包括确保出口商及时取得兽医局发出的标签，以免拖慢出口进度，继而流失客户，造成经济损失。

他举例，如今燕窝出口商向兽医局申请标签，一般需耗时2至3星期才能拿到，这标签发放速度有欠理想。

Headline	Cooking oil sites identified		
MediaTitle	Daily Express (KK)		
Date	21 Jul 2019	Color	Full Color
Section	Nation	Circulation	25,055
Page No	1,2	Readership	75,165
Language	English	ArticleSize	289 cm ²
Journalist	JohanAziz	AdValue	RM 1,535
Frequency	Daily (EM)	PR Value	RM 4,605



Cooking oil sites identified

JohanAziz

TAMBUNAN: Chief Minister Datuk Seri Mohd Shafie Apdal (pic) said five areas in the state have been identified for the Cooking Oil Production Industry involving Benta Wawasan and Sawit Kinabalu. They include Keningau, Kalabakan, Sandakan and Lahad Datu with a cost of RM5 million.

"I will launch this industry in the near future in these areas," he told a press conference after opening the RM200m Community College which cost RM20 million, Saturday.

Shafie said the two approaches used were cooking oil used in the market with subsidies while cooking oil was used in barter trade with neighboring countries namely Indonesia and the Philippines.

He also thanked the Education Ministry which has been working on the success of the RM20 million Community College building, here.

He is confident that the college would enable youth from rural areas to acquire knowledge in the certain fields required by the industry.



Regarding the potential of this district, Shafie said in terms of ginger cultivation that the commodity had a good market not only in Sabah and peninsula but the international market.

"We import vegetables from abroad including from Indonesia and Thailand. I understand that ginger here is of high quality and so is the bamboo.

"I am confident that Tambunan has potential with ginger and I think this industry will cost around RM5 million and we will make sure this industry will help us.

"I will ask the Minister of Agriculture to look at the best way for us realise it but must benefit from the involvement of locals.

"I've seen a gift given as souvenir to me, a saxophone not made of iron but bamboo and I understand it sounds good enough. I have not tried yet, I cannot play saxophone. Only the guitar.

"I'm convinced that not only the saxophone can be produced from bamboo but the guitar can also be produced by using existing bamboo in addition chop sticks and toys. Maybe it's time for the bamboo industry to develop in this district," he said.

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Known for bamboo production

From Page One

He has also seen Sipitang's ability to produce bamboo and believe that Tambunan is not one who does not know a well-known district in terms of bamboo production and I am sure its soil has potential for this crop.

Shafie said this also enabled rural youth and the communities here to get jobs and will ensure the Ministry of Agriculture and the Industrial Ministry to look into this situation to enable the industry to be developed.

Earlier, Shafie had conducted a groundbreaking ceremony of the Tambunan Native Court which cost RM6 million at Kg Goliung.

Shafie said the Native Court was a fairly good effort to enable the local community to not depend on District Office which was so crowded with various affairs.

Shafie requested that the building be user friendly. It's not just a building that looks pretty but sometimes people with

disabilities go up the stairs are difficult.

He said those who would be in this court may be up to 90 years old so if the building stairs are too high it would be difficult for them.

According to him, in the 12th Malaysia Plan, the Government has planned to build 10 Native Courts in the state and from that number six are ready and only four are to be built including Tambunan, Ranau, Sempona and Papar.

He hoped that these four Native Court buildings will be realized on this RMK 12.

Present at the ceremony were Infrastructure Development Minister, Datuk Peter Anthony, Rural Development Minister, Datuk Ewon Benedick, Laws and Native Affairs Minister, Datuk Aidi Moktar, former Deputy Chief Minister, Tan Sri Joseph Pairin Kitingan, District Officer, Jumain Abdul Ghani, heads of state and federal government departments, political leaders and community leaders.