



**LAPORAN LIPUTAN MEDIA HARIAN
JUMAAT 13 MAC 2020**

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2.	AAH NIPPON KONGSI KELAZATAN WAGYU JEPUN, BISNES SINAR, SH -36	JABATAN PERKHIDMATAN VETERINAR (JPV)
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UKKMOA

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

Sasar 1,200 peserta Agropreneur

Kementerian pergiat usaha
latih generasi muda
dalam bidang pertanian

Oleh TUAN BUQHAIKHAH TUAN
MUHAMAD ADNAN

PUTRAJAYA

Kementerian Pertanian dan Industri Makanan menyasarkan mewujudkan seramai 1,200 peserta usahawan tani (Agropreneur) muda pada tahun ini.

Timbalan Ketua Setiausaha (Dasar) Kementerian itu, Datuk Haslina Abdul Hamid berkata, bagi mencapai sasaran yang ditetapkan, kementerian mempergiatkan usaha untuk melatih generasi muda dalam bidang pertanian.

"Sejak Unit Agropreneur Muda ditubuhkan, kami telah berjaya melatih 6,000 peserta di bawah bimbingan kementerian," katanya pada sidang akhbar prapelanjaran Jelajah Agropreneur Muda (JAM) 2020 di sini pada Selasa lalu.

Hadir sama, penyanyi popular, Haqiem Rosli yang dilantik sebagai Duta JAM 2020 bersama Baby Shima.

Beliau berkata, pelbagai latihan dan kursus ditawarkan menerusi agensi di bawah kementerian.

"Ini termasuklah geran sehingga RM20,000 dan bantuan pinjaman Agrobank serta pembiayaan Tekun Nasional kepada yang layak," katanya.

Mengulas mengenai JAM 2020, Haslina berkata, program tersebut adalah salah satu inisiatif kementerian untuk menggalakkan penglibatan golongan muda dalam sektor pertanian.

Antara pengisian program ini bagi setiap zon adalah sesi walkabout projek-projek agropreneur muda, kursus pendek, Karnival My Best Buy, sesi teh tarik bersama usahawan selain townhall bersama pelajar kolej pertanian."

- Haslina
Abdul Hamid



Haslina (lima dari kanan) dan Haqiem Rosli (enam dari kanan) bersama peserta-peserta JAM 2020 yang menghadiri prapelanjaran JAM 2020 di Putrajaya.

"Inisiatif sebegini melibatkan perkongsian dan pemindahan maklumat pertanian kepada golongan muda," katanya.

Menurutnya, JAM 2020 merupakan salah satu program untuk memantau pelaksanaan projek agropreneur muda sekaligus dapat mengeratkan hubungan antara kedua-dua pihak.

"Sepanjang JAM 2020 ini, kementerian juga akan menganjurkan kursus dan latihan kepada usahawan muda.

"Selain itu kami turut menyediakan ruang pemasaran produk penghasilan pertanian dan agro makanan melalui program My Best Buy (MBB)," katanya.

Beliau berkata, program JAM 2020 akan diadakan di lima zon seluruh negara melibatkan Zon Utara, Timur, Borneo, Selatan dan Tengah.

"Antara pengisian program ini bagi setiap zon ialah sesi walkabout projek-projek agropreneur muda, kursus pendek, Karnival MBB, sesi teh tarik bersama usahawan selain townhall bersama pelajar kolej pertanian," katanya.

Menyentuh mengenai penularan wabak coronavirus (Covid-19), Haslina berkata, pihaknya telah bekerjasama dengan Kementerian Kesihatan (KKM) sempena jelajah itu.

"Kita akan sediakan topeng muka dan cecair pembasmi kuman di penghujung jelajah selain akan mengingatkan mereka untuk memperhatikan kebersihan diri," katanya.

JAM 2020 edisi kedua akan bermula esok di Zon Utara melibatkan negeri Pulau Pinang, Kedah dan Perlis.



Haslina (tiga dari kanan) bersama Haqiem Rosli (kiri) yang dilantik sebagai Duta JAM 2020.



Haslina ketika berucap pada majlis prapelanjaran JAM 2020 di Putrajaya.

HALAL

AAH Nippon kongsi kelazatan wagyu Jepun

Daging diimport dari pusat penyembelihan diiktiraf halal oleh Jakim di Shikoku

Oleh NORSHAHZURA MAT ZUKI

Syarikat bumiputera yang juga pengimport daging lembu wagyu dari Jepun, AAH Nippon Sdn Bhd (AAH Nippon) merupakan syarikat pertama yang memperoleh permit import (AP) untuk membawa masuk wagyu halal dari Jepun ke pasaran tempatan.

Pengarah Urusannya, Ajwad Abu Hassan berkata, AAH Nippon memilih wagyu halal dari Negara Matahari Terbit itu kerana ia adalah daging lembu yang berkualiti, lembut dan sedap.

Menurutnya, AAH Nippon optimis wagyu dari Jepun berpotensi dalam pasaran tempatan kerana mendapat permintaan tinggi selain daging wagyu dari Australia dan Amerika Syarikat.

"Kami memulakan

perniagaan wagyu Jepun pada November 2017 selepas Jabatan Kemajuan Islam Malaysia (Jakim) pergi ke Jepun dan memberikan pensijilan halal kepada dua buah pusat penyembelihan lembu pada awal Oktober tahun yang sama.

"Jakim pergi ke Jepun untuk membuat audit dan memberikan pensijilan halal bersama sebuah badan audit

di Jepun yang diiktiraf oleh agensi agama berkenaan.

"Selepas itu, barulah kerajaan Malaysia membenarkan syarikat mengimport daging dari Jepun yang menggunakan khidmat pusat penyembelihan yang diiktiraf Jakim," katanya kepada *Bisnes Sinar*.

Didik masyarakat Jepun

Ajwad berkata, wagyu Jepun berkualiti kerana ia diperolehi daripada lembu asli dari negara itu yang tidak dikacukkan.

Di samping itu, katanya, faktor penjagaan yang sempurna dan pemakanan yang sihat membuat daging dihasilkan berkualiti tinggi.

"Pemakanan lembu dibuat berdasarkan kajian dan lembu yang dipelihara diberi makanan berzat, lengkap dengan vitamin dan bijirin sihat.

"Cara pemakanan menggunakan teknologi Jepun sejak 1950-an telah mempengaruhi kualiti daging tersebut," katanya.

Beliau berkata, faktor haiwan ternakan itu tidak dilepaskan berkeliaran juga menyebabkan dagingnya lembut dan sedap.

Ajwad berkata, proses permohonan sijil halal wagyu mengambil masa yang lama. Ia bermula sejak lima tahun sebelum AAH Nippon men-



Lembu diberikan makanan yang berzat bagi menjamin kualiti dagingnya.



Ajwad menunjukkan daging wagyu di sebuah pusat penyembelihan di Jepun.

jadi syarikat pertama yang mengimport wagyu dari Jepun.

"Rakyat Malaysia iaitu abang saya, Akmal Abu Hassan meyakinkan penternak dan pengusaha pusat penyembelihan lembu di Jepun supaya menukar kaedah penyembelihan kepada cara halal.

"Rakyat Jepun tidak mengetahui konsep halal dalam Islam. Abang saya yang menetap di Jepun pula sering mendengar cerita mengenai wagyu Jepun yang sedap dan dia ingin mencubanya tetapi tidak halal," katanya.

Bermula dari situ, Ajwad berkata, Akmal melalui Persatuan Muslim Jepun Profesional (MPJA) meyakinkan rakyat Jepun mengenai kepentingan produk halal.

Ajwad berkata, permohonan sijil halal rumah penyembelihan terlibat mengambil masa selama setahun.

Apa yang menarik, beliau berkata, untuk mendidik rakyat Jepun mengenai halal pihaknya mengambil masa lebih kurang lima tahun bermula 2012.

"Selepas pihak rumah sembelih membuat perubahan sistem dan mematuhi syarat serta prosedur halal yang ditetapkan Jakim, saya telah membuat permohonan kepada Jabatan Perkhidmatan Veterinar (DVS) Malaysia serta Jakim untuk mengimport wagyu halal dari Jepun.

"Melalui surat itu, pusat penyembelihan berkenaan perlu menyediakan borang dan memenuhi syarat yang ditetapkan Jakim. Selepas itu, barulah

Malaysia boleh mengimport wagyu dari negara berkenaan," katanya.

Modal import RM700,000

Tambahnya, pada peringkat permulaan, AAH Nippon mengimport satu tan metrik daging lembu bermoldakan RM700,000," katanya.

Ajwad berkata, AAH Nippon menerima permintaan tinggi iaitu antara 3 hingga 5 tan metrik sebulan daripada jumlah keseluruhan 20 tan metrik pasaran wagyu di Malaysia sebulan.

"Buat masa ini, syarikat menguasai pasaran wagyu dari Jepun di Malaysia iaitu sebanyak 80 peratus.

"Daging lembu itu dibekalkan kepada 100 pelanggan terdiri daripada ejen, restoran mewah dan hotel terkemuka di seluruh negara," katanya.

Malah, katanya, syarikat juga menerima maklum balas positif dari pusat penyembelihan Jepun mengenai pasaran wagyu halal di negara ini.

"Buat masa ini, pusat penyembelihan yang membekalkan wagyu halal kepada kami ialah Zenkaimeat, Kumatamoto dan Nishiawa Beef dari Tokushima di Kepulauan Shikoku yang diiktiraf oleh Jakim dan DVS Malaysia," katanya.

Ajwad berkata, memiliki sijil halal amat penting dalam industri makanan yang diceburinya kerana ia akan memberikan keyakinan kepada pelanggan lebih-lagi apabila ia melibatkan penyembelihan.



Ajwad menunjukkan wagyu yang diimport dari Jepun.



TARIKH	MEDIA	RUANGAN	MUKA SURAT
13/3/2020	HARIAN METRO	LOKAL	28

10 penyu mati sejak lapan tahun lalu

Seremban: Sebanyak 10 penyu ditemui mati di perairan pantai Port Dickson dalam tempoh lapan tahun sejak 2012.

Pengarah Perikanan Negeri Sembilan, Halimi Abu Hanip berkata, kes terbaharu dilaporkan Selasa lalu memabitkan penyu agar seberat 100 kilogram yang ditemui mati di persisiran pantai Teluk Kemang, Port Dickson.

“Walaupun bilangan yang

mati itu dilihat sedikit, tetapi sebenarnya ia menunjukkan statistik yang tinggi jika mengambil kira kedudukan pantai Port Dickson berbanding perairan Pantai Timur,” katanya di sini, semalam.

Menurutnya, berbanding kawasan Pantai Timur, penyu di perairan Negeri Sembilan hanya memabitkan jenis agar atau nama saintifiknya *green turtle* dan penyu karah (*Eretmochelys imbricata*).



Villager Aslah, 51, is combing the muddy beach flats at Bagan Nakhoda Omar to look for 'barai'. The mud flats are rich picking grounds for a variety of shellfish, including blood cockles.



Cockle spats at various stages of growth. Smuggling is one of the causes for dwindling cockle population in Selangor.



The gaps on cockle scoops (foreground) are made to comply with Fisheries Department directive to ensure harvest of only matured cockles.



Zulkifly harvesting cockles at his lot in Bagan Nakhoda Omar, Sabak Bernam. — Photos: GRACE CHEN/The Star

Race to save cockles

Farmers and Selangor Fisheries Dept take steps to stem declining population, improve harvest

By GRACE CHEN
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THE smell of sea and salt emanated from a bubbling wok as fisherman Mohd Noh Ikman lifted out a plump blood cockle, pried its shell apart and popped the meat into his mouth.

Caught just an hour before, the freshness was evident as he savoured the mollusc that was an important ingredient in a good bowl of curry *laksa*.

"The best blood cockles are from Sabak Bernam. They are known to have a buttery texture and are best enjoyed half-boiled with a spicy Thai-style chili sauce as dip," he declared.

Cockle gardens

Mohd Noh shares a 50ha lot with 20 other cockle farmers some two nautical miles from the Bagan Nakhoda Omar jetty in Sabak Bernam.

It is part of the Selangor Fisheries Department's (SFD) Cockle Garden project that started in 2008.

The "garden" covers the districts of Klang, Kuala Selangor and Sabak Bernam, inspired by the vast muddy beaches that are a prevalent geographical feature in this state.

Called the intertidal zone, fishing communities have known these muddy beach flats to be rich picking grounds for a variety of shellfish including blood cockles.

In an effort to increase cockle production and improve the

economic status of traditional fishermen, SFD mapped out some 200 lots of cockle farms covering close to 10,000ha and farmers were granted temporary occupation licenses.

Another farmer, Mohd Fadli Rusdi, said the farmers enjoyed good yield from 2008 to 2016.

"On average, each of us could make more than RM4,000," said Mohd Fadli, who is Mohd Noh's brother-in-law as well as head of MyKorunuti Perikanan (MyKP) for Bagan Nakhoda Omar.

But from 2014 to 2018, cockle spats (the brood stock) started dying.

Cockle farmers found the survival rate was no more than 25% and they were told the cause was water pollution.

Discouraged by the bleak prospect, many opted out of these collective farms. They chose to earn a living from construction work besides catching crabs and prawns.

Mohd Fadli himself suffered losses of nearly RM200,000.

Still optimistic

But not all the cockle farmers gave up.

Zulkifly Ibrahim, who shares the same cockle lot with Mohd Noh, is among those who persevered.

The father of three said he took to hovering over his spats, shifting them to cooler spots when he felt the water had become too hot.

Those that were buried too deep within the seabed were either shifted or had excess mud removed



Abdul Rahman says the throwing of empty cockle shells back into the sea can affect habitats as they will transform the soft muddy seabed.

Muhd Fadli and his wife, Siti Rohaya Ikanan, at their seafood stall. The blood cockle price has ballooned from RM1.94 per kilogramme in 2008 to RM8 at present.

on the spot.

He said movement, instead of remaining in a stationary state, was considered good exercise and encouraged the cockles' growth.

To address overharvesting, a discussion among lot members resulted in the decision to set the daily limit for each farmer at no more than 135kg.

In addition, the gaps of cockle scoops were made to comply to a Fisheries Department directive to ensure only matured cockles (measuring 28mm and above) would be landed.

Though Zulkifly said he welcomed offers to restart cockle farming at a new spot, he remained optimistic that future yields might see improvement.

In his opinion, it would be difficult to find similar ideal locations like Bagan Nakhoda Omar suitable for cockle farming in other parts of Selangor due to differences in shoreline and seabed conditions.

"The industry may have a better chance of revival if authorities, researchers and the fishing communities are able to address pollution issues and introduce better farming methods that are also environmentally sustainable," said Muhd Fadli, who spoke on behalf of 20 cockle farmers in Bagan Nakhoda Omar.

Cockle farmers in Selangor also want better back-up from enforcement teams against smugglers.

In 2016, volunteers and Rela members detained two foreigners who were attempting to escape with cockle spats from one of the farm lots.

Volunteers confessed that they sometimes feared for their lives during their watch, as smugglers were becoming bolder.

Pollution problem

Selangor Fisheries Department director Abdul Rahman Abdul Wahab acknowledged that the record showed a significant decline of cockle harvest in the state within the past 10 years. In 2008, production was at 14,651 metric tonnes but last year, preliminary data showed that yields had dropped to a mere 33 tonnes.

Abdul Rahman said this decline could not be attributed to a single cause as cockles were susceptible to



Volunteer divers showing the old fishing nets found near artificial reefs at Bagan Nakhoda Omar.

several threats.

"One is pollution from surface runoff, chemical fertilisers, industrial waste and farm effluents. The effluents from plantations or other industrial entities near river mouths discharged into the river and subtidal zones reach roughly one nautical mile from shore, which is the area where cockles spawn and feed.

"Another threat is sand mining as sedimentation can cover the muddy seabeds and suffocate the brood stock."

In combating these problems, he said the department was in close cooperation and constant discussion with related authorities, adding that they had the support of Selangor Public Infrastructure and Facility, Agricultural Modernisation and Agro-based Industry executive councillor Izhah Hashim.

Though some cockle spats may survive and develop to maturity, they may be exposed to various contaminations in the surrounding environment because cockles are filter feeders.

To ensure existing harvests in Selangor are safe for consumption,

Threats to cockle farming



Surface runoff, chemical fertilisers, industrial waste and farm or plantation effluents.



Sand mining as sedimentation can suffocate cockle nests.



Cockle spats smuggling.



Unethical fishing techniques: reef-netting, gillnet, etc.



Overharvesting.

Cockle farms



the department conducts scheduled monitoring at least twice a year at selected sampling points in Sungai Besar, Jeram and Klang under the National Shellfish Sanitation Programme (NSSP). There are three points at each location.

If tested samples are found to have exceeded permitted levels of contaminants, Fisheries Department is responsible for informing the state Health Department and the marine culture operator to withdraw the shellfish from sale.

Operators who do not comply will have action taken against them as provided for under Fisheries Regulations (Marine Culture System) 1990 of Fisheries Act 1985.

Temptation in the form of lucrative pay-offs for smuggling of the brood stock is another contributor to dwindling cockle population. From January to December 2019, Selangor Fisheries seized 170 sacks of cockle spats from smugglers in Bagan Nakhoda Omar.

Enforcement officers were informed that the spats were sourced from Kampung Banting and brought here by sea to be smuggled out to a neighboring country.

Revival plans

To revive the cockle farming industry in Selangor, Fisheries Department has plans to remap cockle cultivation zones.

This initiative will identify areas of natural spatfall and assess if the areas are ideal for blood cockle cultivation.

Abdul Rahman said scientific study would also be conducted to assist the department in developing management plan for sustainable cockle farming in Selangor.

"We are hopeful these initiatives will play a part in conserving natural resources and protect them against unsustainable and illegal harvest.

"To ensure sustainability, activities will be monitored and controlled through constant surveillance," he said.

In the wake of the impact of marine debris especially plastic on fisheries resources, Fisheries Department is leading a nationwide programme to raise public awareness of the dangers from rubbish dumped into the sea.

It is working with key strategic partners such as the fishing communities (myKP), primary school

pupils, Forestry Department and Fisheries Development Authority.

A recent event organised by SDF in Bagan Nakhoda Omar saw MyKP members from Sungai Besar, Kampung Banting, Teluk Rhu, Sungai Apong, Parit Baru, Parit Baru Baroh, Bagan Parit Baru and Bagan Sungai Lang taking part in a mangrove planting and beach clean-up exercise with pupils from SRK Simpang Empat.

Within two hours, they collected close to 180kg of domestic trash.

Seven Fisheries Department and myKP divers who volunteered to clean up artificial reefs near the Bagan Nakhoda Omar recreational fishing *kelong* found abandoned fishing nets and more rubbish.

"Fishermen need to be made aware that even the throwing of empty cockle shells back into the sea can affect habitats as piled up old shells will eventually turn soft muddy seabed into hard bottom substrate, which is no longer a conducive ecosystem for cockles to grow.

"We are confident that awareness will help improve the chances of cockle growth," said Abdul Rahman.

TARIKH	MEDIA	RUANGAN	MUKA SURAT
13/3/2020	BERITA HARIAN	BISNES	52

Kilang proses durian RM40 juta terbesar negara di Raub

Royal Pahang Durian Produce-PKPP Sdn Bhd (RPDP-PKPP), usaha sama antara Royal Pahang Durian Group (RPD Group) dan Perbadanan Kemajuan Pertanian Negeri Pahang (PKPP), bakal mengendalikan kilang pemrosesan durian terbesar negara bernilai RM40 juta yang dijangka siap pada Jun 2021.

RPD Group memeterai dua perjanjian pemegang saham dengan PKPP pada Rabu dengan perjanjian pertama berkaitan dengan langganan saham dalam Ample Fruits Sdn Bhd.

Royal Pahang Produce Sdn Bhd mengambilalih 60 peratus ekuiti manakala PKPP 40 peratus.

Selepas langganan saham itu, Ample Fruits Sdn Bhd akan dinamakan semula sebagai RPDP-PKPP.

Di bawah perjanjian, RPDP-PKPP akan melabur bersama dalam membina, memiliki dan mengendalikan kemudahan pemrosesan durian yang canggih di Raub, dengan kapasiti pembekuan awal 3,500 tan metrik sebulan.

"Apabila siap kelak, kemudahan itu akan menjadi kilang pemrosesan durian terbesar (buah dibeku, pulpa dan pes) di Malaysia.

"Ia akan menyediakan teknologi pembekuan kriogenik terkini, barisan mesin pemrosesan berautomasi, keupayaan penyelidikan dan pembangunan khusus dan ruang simpanan dengan kapasiti 7,000 tan.

"Kilang akan mematuhi protokol eksport terkini dan pensijilan kawalan keselamatan makanan dan kesihatan," kata RPD Group dalam satu kenyataan, di sini semalam.

Perjanjian kedua berkaitan dengan langganan saham dalam Ample Harvest Capital Sdn Bhd oleh Royal Pahang Durian Resources Sdn Bhd (75 peratus) dan PKPP (25 peratus).

Selepas langganan selesai Ample Harvest Capital akan dinamakan semula sebagai Royal Pahang Durian Resources-PKPP Sdn Bhd.

Pengerusi RPD Group, Tengku Puteri Raja Tengku Puteri Iman Afzan Al-Sultan Abdullah, memeterai perjanjian itu bagi mewakili Royal Pahang Durian Produce dan Royal Pahang Durian Resources, manakala PKPP diwakili Ketua Pegawai Eksekutifnya, Datuk Suhaimi Mohd Yunus.

Majlis permeteraian itu disaksikan oleh Pemangku Raja Pahang, Tengku Hassanal Ibrahim Alam Shah Ivi Al-Sultan Abdullah.

BERNAMA