



**LAPORAN LIPUTAN MEDIA HARIAN  
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UKKMOA

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

**SELF-SUFFICIENT PRODUCTION**

# 5 dairy valleys producing fresh milk set to operate by 2025

**ROMPIN:** The completion of five dairy valleys under the National Dairy Industry Development Programme will ensure self-sufficiency in domestic fresh milk production by 2025.

Deputy Agriculture and Food Industry I Minister Datuk Seri Ahmad Hamzah said that to date, only the Muadzam Shah dairy valley here, which is the largest fresh milk producing farm in Malaysia, was fully operational.

The remaining four dairy valleys — two in Perak and one each in Selangor and East Malaysia — will be completed under the 12th Malaysia Plan.

“The demand for fresh milk in the country is about 68 million litres, but we locally produce about 40 million litres, so once all five dairy valley are fully operational, we expect to add another 20 million litres.

“The government aims to increase the self-sufficiency level for fresh milk to 100 per cent.”

He said this after visiting the dairy processing plant owned by The Holstein Milk Company Sdn Bhd in Muadzam Shah here yesterday.

Ahmad said that following some delays due to the Movement Control Order, land clearing work was expected to begin at

the Larut-Matang-Selama dairy valley in Perak next month.

“The Muallim dairy valley in Perak, Ulu Bernam dairy valley Selangor and Borneo dairy valley in Sabah and Sarawak are still under evaluation and the ministry is trying to identify suitable entrepreneurs.

“For example, the dairy valley in Muadzam Shah involves eight large-scale entrepreneurs and 41 small-scale dairy farmers in Pahang, Negri Sembilan and some parts of Johor.

“The fresh milk produced in Muadzam Shah is supplied to the east coast and Klang Valley. Once the dairy valley in Larut-Matang-Selama is completed, we can cater to demand in the northern region.”

Ahmad said The Holstein Milk Company here, which produces some six million litres of fresh milk a year, has created a new business

model. “The company has established 21 stockists and 540 home dealers to market its fresh milk products.

“This allows aspiring entrepreneurs to participate in marketing the products and earning a good income.

“Stockists can earn up to RM25,000 a month while home dealers can generate a monthly income of between RM700 and RM5,000,” he said.



*Datuk Seri Ahmad Hamzah*

TARIKH	MEDIA	RUANGAN	MUKA SURAT
12/6/2020	BERITA HARIAN	NATIONAL	18

Pemulihan COVID-19

# Jualan runcit dalam talian melonjak pada April

Peningkatan bukti pengembangan dalam aktiviti e-dagang

**Kuala Lumpur:** Jualan runcit dalam talian Malaysia melonjak 28.9 peratus pada April tahun ini, walaupun nilai jualan perdagangan borong dan runcit merosot 36.6 peratus berbanding bulan sama tahun lalu.

Dalam kenyataan semalam, Jabatan Perangkaan Malaysia berkata, peningkatan jualan runcit dalam talian menunjukkan pengembangan dalam aktiviti e-dagang di negara ini.

Mengenai kemerosotan nilai jualan perdagangan borong dan runcit pada April, Ketua Perangkawan, Datuk Seri Dr Mohd Uzir Mahidin, berkata kejatuhan terbesar dicatatkan segmen kenderaan bermotor yang merudum -93.2 peratus disebabkan jualan yang merosot -93.7 peratus.

"Ketika Perintah Kawalan Pergerakan (PKP) berkuat kuasa 18 Mac lalu, pusat jualan dan bilik pameran kenderaan tidak dibenarkan beroperasi yang menjejaskan jualan kenderaan kepada pengguna," katanya.

Mohd Uzir berkata, industri lain dalam subsektor ini juga jatuh dengan signifikan iaitu Jualan Komponen dan Aksesori (-91.4 peratus), Pembaikan dan Penyelenggaraan (-93.6 peratus) serta Jualan, Pembaikan dan Jualan Komponen dan Aksesori Motosikal (-94.9 peratus).

Mengenai perdagangan runcit bagi April pula, katanya, jualan



Pelaksanaan PKP melonjakkan jualan dalam talian.

(Foto hiasan)

susut 32.4 peratus bagi perbandingan tahun ke tahun berikutan pelaksanaan PKP menyebabkan kebanyakan industri dalam perdagangan runcit mencatatkan pertumbuhan negatif.

Beliau berkata, perdagangan borong turut merosot -26.3 peratus dalam tempoh sama, menerima impak daripada gangguan dalam rangkaian penawaran dan permintaan di peringkat domestik dan global berikutan COVID-19.

"Bagaimanapun, industri berkaitan makanan iaitu jualan borong makanan, minuman dan tembakau serta jualan borong bahan mentah pertanian dan haiwan hidup, masih mencatatkan pertumbuhan positif yang marginal," katanya.

Bagi prestasi perdagangan borong dan runcit berbanding bulan lalu, katanya, nilai jualan susut -35.2 peratus.

Dari segi indeks volum, beliau berkata, perdagangan borong dan runcit merosot -38.6 peratus berbanding bulan sama tahun sebelumnya.

Penurunan itu, katanya, disebabkan kenderaan bermotor mencatatkan pertumbuhan negatif 93.6 peratus tahun ke tahun.

"Perdagangan runcit dan borong turut menunjukkan pertumbuhan negatif iaitu masing-masing -36.0 peratus dan -27.5 peratus pada April," katanya.

Beliau berkata, indeks volum pelarasan musim pula susut kepada sebanyak -33.6 peratus pada

April tahun ini berbanding Mac.

Mengenai prospek, Mohd Uzir menjangka indeks jualan dan volum perdagangan borong dan runcit akan menyaksikan prestasi lebih baik berikutan kerajaan melonggarkan PKP dengan membenarkan sebahagian besar sektor ekonomi kembali beroperasi sepenuhnya, di bawah Perintah Kawalan Pergerakan Bersyarat (PKPB).

"Jualan dijangka meningkat kerana pembelian yang tertangguh pada April. Peralihan dalam gelagat pengguna kepada kaedah pembelian dan pembayaran secara digital yang lebih selesa dijangka berterusan dan menjadi pemangkin kepada pertumbuhan mapan dalam jualan runcit," katanya.

TARIKH	MEDIA	RUANGAN	MUKA SURAT
12/6/2020	MALAY MAIL	ONLINE	

## Ipoh's The Banjaran makes farm-to-table dining a breeze with 10,000 sq ft organic garden offering over 40 types of vegetables, herbs



The Banjaran Hot Springs Retreat's organic garden set against a breathtaking backdrop of 260-million-year-old Paleozoic limestone hills. — Picture courtesy of Sunway Group

PETALING JAYA, June 11 — As a child, The Banjaran Hot Springs Retreat head chef Lee Choon Boon grew up in a wholesome environment, growing their own fruit and vegetables as well as having their own chicken farm.

Helping his family harvest the fruits of their labour along remains a childhood memory that Lee looks back on with much fondness.

"It was considered to be one of our greatest entertainments at a time without the internet," he told *Malay Mail*.

In the process, he picked up pearls of wisdom from his elders, from using ingredients that respect the earth to the importance of being self-sufficient.

"Growing our own food has certainly brought us to cook with love.

"As we begin to appreciate all that goes into growing the food that sustains us and learning how to preserve our harvest," he added.

Today, that philosophy is very much alive, culminating in not one but three organic gardens at The Banjaran.

The Organic Garden and Chef Boon's Garden, named after Lee, grow common greens such as cucumber, carrots and leafy vegetables while the Herbal Garden produces basil, rosemary and oregano.

Spanning almost 10,000 square feet, the three gardens are part of a 20-acre undeveloped land that Sunway City Ipoh repurposed for food and agriculture last year.

Boasting more than 40 types of vegetables and herbs, the organic farm is nourished by fresh water from Ipoh's mountains that flow into a natural lake within the retreat.

There are 15 organic farmers whose daily responsibilities include weeding, watering, fertilising, pruning, harvesting, collecting food debris for compost and producing their own fertiliser.

The farmers focus on cultivating produce that thrive according to their respective seasons using crop rotation which naturally enriches the soil.

On top of yielding more nutritious produce, organic farming practices ensure long-term land sustainability that benefits the environment.



Chef Boon with fresh produce from the organic gardens. — Picture courtesy of Sunway Group

"Sustainable eating also encourages us to not just consume nutritious food but to also consume mindfully — by consuming only what we need for daily sustenance reduces food wastages," Lee said.

Sunway City Ipoh's 20-acre organic farm. — Picture courtesy of Sunway Group

From an operations standpoint, these gardens have helped the retreat reduce its food waste and carbon footprint by minimising greenhouse gas emissions.

For Lee, sustainable eating is about choosing food that's healthy for our bodies and our environment, to enhance quality of life and society as a whole.

"As a parent, one of the most important reasons for sustainable eating practice is that it encourages us to produce healthful food without compromising our future generation," he said.

The next time guests check into The Banjaran for some much-needed serenity away from the hustle and bustle of modern life, they will be dining on fresh organic produce from these gardens that were the brainchild of Sunway Group founder and chairman Tan Sri Dr Jeffrey Cheah.

"Farm-to-table dining reminds us about the things that really matter – our inseparable relationship with nature, our infinite capacity to nurture, our imperative to live healthy and our inherent responsibility to the stewardship of the planet," said Cheah, who is a fan of farm-to-table dining.



Tan Sri Dr Jeffrey Cheah during his visit to the organic farm in Sunway City Ipoh. — Picture courtesy of Sunway Group

The initiative also falls in line with Sunway's commitment to the 17 United Nations Sustainable Development Goals which includes food security, improving nutrition, promoting sustainable agriculture, responsible consumption and reproduction.

Though farm-to-table dining is relatively new in Malaysia, Lee says it's a growing social movement that reflects the growing awareness of healthier eating that takes the environment into consideration.

With the aim of encouraging sustainable living and promoting farm-to-table dining, the popular wellness retreat now incorporates produce from its organic gardens that are harvested at its peak for guests and restaurant patrons to enjoy maximum nutritional benefits.

There's freshly squeezed organic vegetable juice at Pomelo's breakfast counter while Jeff's Cellar features a course of "The Banjaran Organic Garden" in its signature menu.

For fans of the king of fruits, a seasonal durian buffet package awaits in February and July courtesy of The Banjaran's organic farm.

"By stocking our kitchens with produce sourced from local farms and our own organic gardens, we can practise more sustainable living habits," Lee said.

During the Covid-19 pandemic and movement control order, the farm also delivered more than 200kg of fresh organic produce that benefitted more than 6,000 frontliners and patients at Ipoh's Raja Permaisuri Bainun Hospital.

Nestled in a 22.7-acre valley, The Banjaran is cradled by lush tropical rainforest, geothermal hot springs, natural caves, cascading waterfalls and magical 260-million-year-old Paleozoic limestone hills.

Known for its villa stays, wellness treatments and dining, the popular retreat which is located just a two-hour drive away from Kuala Lumpur, made a name in the hospitality world for preserving its surrounding natural environment and eco-friendly practices.

But part of being this close to nature includes regular interludes with the gardens' hungry "neighbours."

Lee and his team found themselves losing crops to monkeys from the nearby rainforest in the early days of the farm.

"The monkeys would steal our produce even before they could ripen.

"We have since installed fences around our gardens to keep the monkeys out," he said.

