



LAPORAN LIPUTAN MEDIA HARIAN
ISNIN 10 NOVEMBER 2025

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UKK KPKM

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

17 lembu mati angkara makan rumput berkimia

BATU GAJAH – Sebanyak 17 ekor lembu milik seorang pen-ternak mati selepas memakan rumput yang dipercayai tercemar bahan kimia di kawasan Taman Tronoh Baru di sini.

R. Nithiananthan, 38, berkata, tiga daripada 32 ekor lembu yang diternaknya pula masih hilang.

“Kejadian itu disedari pada 5 November lalu apabila lembu-lembu didapati rebah dan mati secara berperingkat hingga 8 November.

“Salah seekor lembu tiba-tiba jadi agresif dan menyerang saya sebelum jatuh dan mati di tempat kejadian,” katanya kepada pemberita semalam.

Menurutnya, dia rugi lebih RM50,000 dan telah membuat laporan polis pada 6 November lalu selain memaklumkan

kepada Jabatan Perkhidmatan Veterinar serta Jabatan Alam Sekitar (JAS).

Seorang penduduk, Nor Afandi Ahmad, 51, berkata, aktiviti pembuangan sisa dipercayai bahan kimia di tempat terbuka telah dikesan sejak sebulan lalu.

“Mereka datang pada waktu malam, tabur bahan itu dan timbus dengan sampah lain. Bau memang lain. Saya dah tiga kali tegur pemandu lori, dia cuma jawab ‘okaylah, okaylah,’” katanya.

Ketua Pusat Khidmat dan Aduan Awam Barisan Nasional Perak, Mohd. Rawi Abdullah berkata, bahan kimia itu dipercayai berasal dari sebuah kilang dan tindakan pembuangan sisa tersebut telah melanggar Akta Kualiti Alam Sekeliling 1974 (Akta 127).



PENDUDUK menunjukkan lokasi bahan kimia dibuang di Taman Tronoh Baru, Tronoh semalam. – LIYANA RAMLI

TARIKH	MEDIA	RUANGAN	MUKA SURAT
10/11/2025	HARIAN METRO	LOKAL	12

PENDAPATAN NELAYAN DI SUNGAI BEKOK, YONG PENG TERJEJAS

Bawa mesin rumput 'buka' laluan bot

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Batu Pahat

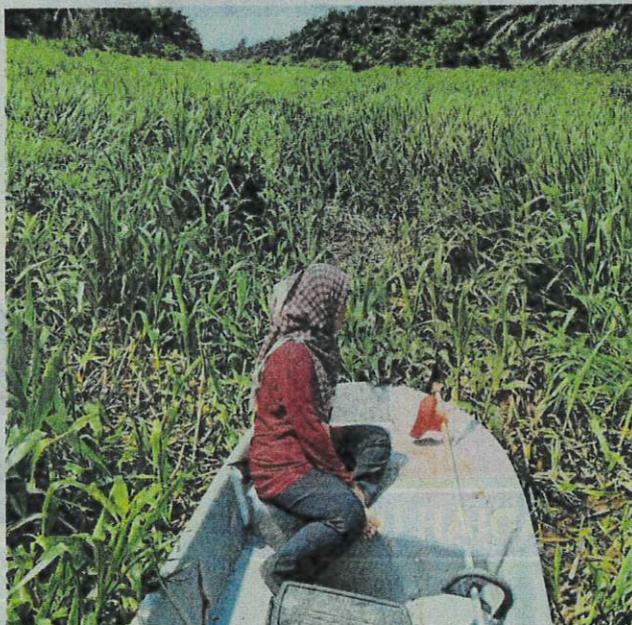
Sumber pendapatan beberapa nelayan di Sungai Bekok, Yong Peng di sini, kian terjejas apabila laluan keluar masuk bot mereka dipenuhi rumput.

Mereka mendakwa keadaan itu sudah berlarutan sekian lama, malah menyukarkan banyak bot nelayan untuk menyusuri sungai dan keluar mencari rezeki.

Ada nelayan yang mengambil inisiatif sendiri dengan membawa mesin pemotong rumput untuk 'membuka' laluan bagi bot mereka.

Penduduk, Muhd Sufi Sharifudin, 31, berkata, bukan hanya nelayan terjejas, masalah rumput dan sampah dalam Sungai Bekok turut menyumbang kepada banjir disebabkan aliran terhalang.

Katanya, perkara itu pernah diutarakan kepada pihak berkuasa, namun tiada tindakan diambil sehinggalah penduduk terpaksa



KEADAAN Sungai Bekok yang dipenuhi rumput. - Gambar NSTP/ALIAS ABD RANI

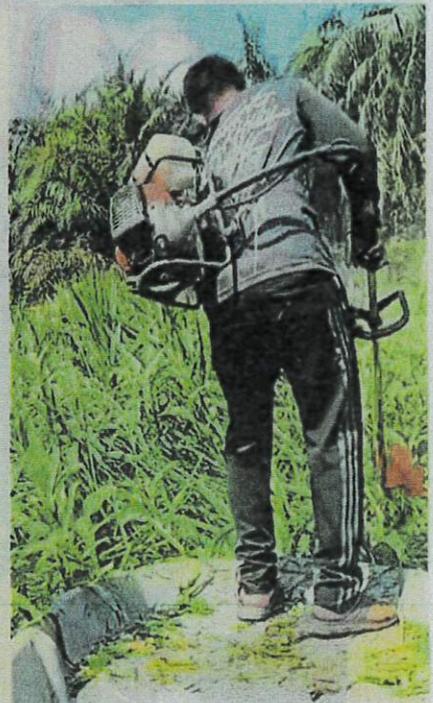
membawa mesin potong rumput.

"Sungai Bekok menyimpan banyak sumber ikan dan kali terakhir rumput

dibersihkan pada awal 2022.

"Selepas itu, rumput kembali menebal serta memberi kesan kepada

penduduk setempat terutama menyumbang banjir di kawasan sekitar termasuk di Sri Medan yang kerap berdepan masalah itu.



MUHD Sufi ambil inisiatif sendiri dengan membawa mesin pemotong rumput untuk 'membuka' laluan bagi bot.

"Saya pernah menyuarakan perkara ini kepada pihak yang berkenaan, namun mereka memberitahu (pembersihan sungai) memerlukan peruntukan besar," katanya.

Mohd Nor Anuar, 40, pula berkata, sebagai nelayan dan pengusaha bot, rumput di Sungai Bekok menjejaskan mata pencariannya yang banyak bergan-

tung kepada sungai itu, yang juga sebahagian destinasi pelancongan negeri.

"Saya tidak pasti berapa panjang sungai ini, tetapi kami sudah melalui sejauh 15 kilometer dan pada jarak ini, banyak dipenuhi rumput," katanya.

Ikuti penjelasan pihak berkuasa berhubung isu ini dalam terbitan Harian Metro esok.

Group wants King of Fruits to get 'rightful crown'

By **KHOO GEK SAN**
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PETALING JAYA: For generations, it's known as the "King of Fruits", yet it has never officially been crowned as the national fruit of Malaysia.

It is unlike the hibiscus, which is the undisputed national flower of Malaysia. Or the tigers, which are seen majestically on Malaysia's coat of arms.

That could soon change.

The Durian Manufacturer Association (DMA), which serves as a communication bridge between the government and durian producers, has formally asked the Agriculture and Food Security Ministry to give the thorny delight its rightful place as the national fruit of the country.

And they want July 7 to be declared as National Durian Day.

"Durian is not just another fruit. It's part of our national identity," said DMA president Eric Chan.

"Every Malaysian, no matter their background, has a durian story - a memory, a tradition. It's the one thing that unites us all."

From stalls at morning markets to crates destined for international markets, Malaysian durians

have made their mark far beyond the country.

Premium varieties such as Musang King (D197), Black Thorn (D200) and D24 have become global sensations, putting Malaysia on the map as the home of world-class durians.

The Geographical Indication (GI) status, which is issued by the Intellectual Property Corporation of Malaysia (MyIPO), has recently been extended by another 10 years to March 2034.

This affirmed its status as a protected national product, preventing other countries from claiming or using the name.

"The GI renewal is like a passport stamp for the Musang King," Chan said.

"It proves it's truly Malaysian. It's something we can all be proud of, and it shows that our farmers and producers have built a global brand from local roots."

The durian story is also about the livelihood of durian farmers and the related industries.

"The industry contributes millions of ringgit to Malaysia's agricultural exports and supports thousands of farmers, smallholders, and downstream producers," he said.

To him, the status of durian as



Thorny delight: Owner Tan Chee Keat, 34, checking a Musang King durian at his orchard in Balik Pulau, Penang. — CHAN BOON KAI/The Star

the national fruit could also give a boost to innovation, research and agro-tourism.

Malaysian entrepreneurs are already experimenting with new ways to enjoy durian, from frozen pulp to coffee, pastries and even confectionery.

"This isn't just a fruit. It's pride and passion," he said.

The proposal for National

Agriculture Department director-general Datuk Nor Sam Alwi confirmed that the department had received a formal application from the DMA, submitted through the Agriculture and Food Security Ministry on Sept 8.

She said that any decision to name a fruit as the national fruit will require a comprehensive study and thorough consideration by various government agencies.

"Factors such as socio-economic impact, export value, cultural heritage, public acceptance and the fruit's importance to the national agricultural industry will all be taken into account.

"The ministry is currently reviewing this matter together with relevant departments and agencies to ensure any decision is made prudently and holistically," she told *The Star*.

At present, she said there is no official government declaration designating durian as the national fruit, nor has July been formally proclaimed as National Durian Day.

"Should the proposal be endorsed in the future, any announcement will be made by the ministry following formal government approval," she added.

Durian Day will coincide with the peak of the durian season.

As such, Chan envisioned festivals, farm visits, exhibitions and events that celebrate both the fruit and the people behind it.

"It would be a day for everyone - from orchard workers to durian lovers - to celebrate what makes our durian special. And, of course, to indulge a little too," he said.

Musang King reigns supreme among durian enthusiasts

BY KIRTINEE RAMESH
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PETALING JAYA: Few fruits inspire such fierce devotion – or disgust – as the *durian*. And among Malaysia's many varieties, none rule quite like Musang King (D197), the nation's undisputed monarch of aroma and taste.

Celebrated for its rich, buttery texture and unmistakably bold fragrance, Musang King has become the benchmark for *durian* lovers across Asia. But its supremacy is no accident – it is written deep within the fruit itself.

According to Universiti Malaysia Terengganu food biochemistry and biophysics expert Assoc Prof Dr Mohamad Khairi Mohd Zainol, the magic of Musang King lies in its genes.

"Musang King contains extra copies of genes that produce volatile sulphur compounds – the same molecules that give *durian* its signature smell," he said.

These compounds, including

➤ Variety contains extra copies of genes resulting in luxurious aroma and bold yet refined taste, says biophysics expert

diethyl disulfide and ethyl 2-methylbutanoate, appear in far higher concentrations in Musang King than in *kampung durian* or other varieties.

Mohamad Khairi said the result is a more rounded aroma – roasted, creamy and subtly cabbage-like.

In contrast, wild *durian* release more trisulfides, creating a sharper, harsher odour that lacks the smooth sweetness and depth of Musang King.

"It is this delicate balance between sulphur volatiles and fruity esters that gives Musang King its luxurious fragrance – bold yet refined, complex yet inviting," he said.

"No wonder it remains the benchmark for what a truly

exceptional *durian* should be."

If the second or third bite of *durian* tastes milder than the first, there is science behind it.

The same sulphur compounds that give *durian* its punchy aroma can trigger sensory adaptation – a temporary dulling of smell and taste.

"The rich fat content in *durian*, especially in Musang King, adds another layer of complexity," said Mohamad Khairi.

"The fats coat the tongue and palate, slowing the release of aroma compounds.

"This changes how flavours evolve over time, making each bite taste a little different."

This interplay between aroma chemistry and fat texture gives

durian its famously creamy mouthfeel and evolving flavour – one that keeps fans coming back for more.

Like wine or coffee, there is an art to appreciating *durian*. Mohamad Khairi recommends starting with milder varieties before moving on to stronger ones like Musang King.

"This gradual progression allows you to appreciate the sweetness, creaminess and subtle fragrance of each type without overwhelming your senses," he said.

To reset the palate between varieties, he suggests plain water or unsalted crackers – both help neutralise lingering sulphur compounds so each unique flavour can be appreciated.

Temperature, ripeness and freshness also shape the *durian* experience.

"Temperature directly affects how aroma compounds behave," said Mohamad Khairi.

"At warmer temperatures, volatile sulphur compounds and esters evaporate more easily, intensifying the smell. When chilled, those volatiles are less active, and the *durian* may taste flatter."

As the fruit ripens, enzymes convert starches into sugars and ramp up sulphur production, creating that ideal balance of sweetness, richness and aroma. But once harvested, the chemistry keeps changing – poorly stored or overripe fruits could ferment, turning bitter or alcoholic.

"The volatile sulphur compounds of *durian* are incredibly strong. After repeated exposure, our brain begins filtering out the signals – a phenomenon known as sensory adaptation" said Mohamad Khairi.

Combined with the natural fats in *durian*, this prolongs the release of aroma molecules, creating what many describe as a "heavy" aftertaste.

"It's part of what makes the *durian* experience so distinctive.

"Initially overwhelming, but utterly unforgettable for those who love it," he said.



The Musang King variety has become the benchmark for durian lovers across Asia. — AMIRUL SYAFIQ/THESUN

Best way to enjoy different varieties sparks online chatter

PETALING JAYA: For many Malaysians, *durian* season is a ritual – one measured not by the calendar but also by the slow-peeling of the thorny husks and the first whiff of the fruit.

But some fans have noticed a curious phenomenon – when eating Musang King first, the *kampung durian* that follows might taste strangely bland or even “off”.

A recent Reddit thread titled “Musang King before *kampung durian* – taste difference?” sparked lively debate among *durian* lovers after one user shared the experience.

“I ate Musang King first, then had some *kampung durian* after, and the *kampung durian* tasted kinda ‘off’ or almost spoilt at first,” the user wrote.

“But after a while, the taste came

back and was fine again.”

The post quickly drew dozens of comments from Malaysians who have had the same experience, confirming that the powerful flavour of Musang King could overpower milder varieties.

“You’re not alone!” wrote one user.

“Musang King is so intense it can definitely overwhelm your taste buds. *Kampung durian* is much more subtle, so it might seem bland or even a bit off after MK.”

Another added that *kampung durian* is unpredictable in taste.

“If you’re lucky, it can be as good as Musang King, but mostly it’s just normal.

“Like everyone said, Musang King is fatty and strong-flavoured. It dulls

your senses, kind of like how ice cream tastes strong at first but flat after a few bites.”

For many, the trick lies in sequence.

“All the *orang tua* told me to eat Musang King last,” one user wrote.

“It’ll make everything else taste off if you start with it.”

Others agreed that Musang King should always be saved for the last.

“Once you start with Musang King’s bitter-creamy punch, any *kampung durian* will feel ‘off’ at first because your taste buds are spoiled by the king,” said another.

“I usually eat XO or *kampung* first and only Musang King at the end.”

Several users even shared palate-cleansing tips.

“Your taste buds are overloaded,” said one.

“Rinse your mouth with water or eat some rice to reset.”

Another added: “Coffee works too – great palate cleanser between *durian* varieties.”

One netizen summed it up best: “If I eat Musang King first, everything else tastes bland.”

Always save the king for last – it’s too strong and flavourful, it’ll cover up all the others.”

Malaysians agree that Musang King truly lives up to its royal title. Its rich, strong aroma and creamy texture reign supreme.

But eat it too soon, and no other *durian* would “stand a chance” against its flavour.

Durian fan Alicia Tan, 29, said she learned that lesson the hard way.

“Once you start with Musang King, everything else tastes like sweet glue,” she said.

“Now, my friends and I always go from lightest to the strongest – *kampung*, D24, XO and only then Musang King.”

Faiz Rahman agreed that sequence makes or breaks the experience.

“Musang King has that creamy, bitter kick that stays on your tongue for ages,” he said.

“It’s like eating dark chocolate before milk chocolate – you can’t taste the mild one after.

“It’s not that *kampung durian* is bad, it’s just overpowered.”
– By **Kirtinee Ramesh**