



LAPORAN LIPUTAN MEDIA HARIAN
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UKK KPKM

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

Coconut cultivation boon to Bagan Datuk

► District contributes nearly 90% of crop production in Perak: Agriculture Dept

BAGAN DATUK: A visit to Bagan Datuk in Perak is said to be incomplete without tasting its famously sweet young coconut water.

For centuries, coconut has been the primary commodity crop of the community. From the late 19th to mid-20th century, Bagan Datuk earned recognition as one of the world's key coconut-producing regions.

Nestled on alluvial soils at the mouth of the Perak River and blessed with a humid tropical climate, the district is naturally suited for growing *cocos nucifera*, producing coconuts with thicker flesh and creamier milk.

Today, coconut remains Perak's second most important agricultural commodity after rice.

According to the latest data from the state Agriculture Department, Bagan Datuk contributes nearly 90% of Perak's coconut production, about 12% of Malaysia's total supply, making it the third-largest producer in the country after Selangor and



Abdul Aziz examines Matag coconuts at his estate. - BERNAMAPIC

Johor, Bernama reported.

Coconut cultivation is a way of life in Bagan Datuk, practised by households ranging from small plots to commercial plantations growing modern hybrid varieties such as Matag and Malayan Tall.

Coconut grower and wholesaler Abdul Aziz Mokhtar, 50, said Matag varieties are usually grown for both young coconut water and milk, while the Malayan Tall palms are mainly for milk production.

"Some smallholders still plant old varieties, known locally as *kelapa*

kampung or Malayan Tall, and harvest a mix of old and young coconuts for milk."

Matag F1, introduced about five to six years ago by the Agriculture Department, grows faster, yields more and stays short, allowing for denser planting of about 70 trees per acre compared with 60 for Malayan Tall.

Abdul Aziz, who has more than 20 years of experience, said research by the Agriculture Department and the Malaysian Agricultural Research and Development Institute (Mardi) has improved coconut varieties.

New hybrids such as Pandan, Matag F1 and SGG mature faster, taking between three and three and a half years compared with seven to eight years for traditional varieties, making them commercially viable.

In August 2023, Mardi unveiled four new hybrids - Mylag, Marleca, Careca and Careni - capable of producing up to 25,000 coconuts per hectare annually.

Farmers could earn RM2,000 to RM2,500 per month from two hectares, based on an average price of RM1 per coconut. Many also produce value-added products such as *kerisik* and virgin coconut oil.

As urban job markets become uncertain, more young people are choosing to pursue agriculture, including coconut farming. Syamsul Bahri Imam, 38, returned to Bagan Datuk to continue the legacy of his late father.

"For young people with access to family land, even two or three acres could provide a side income. Properly maintained, an acre could yield around 800 young coconuts per month, earning roughly RM800."

Coconut farming has become a trend among youth, whether by managing family plots or starting new ventures, offering a stable rural livelihood compared with city life.

Perak Agriculture Department director Norsiyenti Othman said both

state and federal governments provide targeted allocations through programmes such as the New Planting Programme and Rehabilitation Programme.

"To strengthen the coconut industry, the department received RM1.26 million in allocations for agricultural development, training and agro-based initiatives."

Bagan Datuk remains the state's leading producer with 80,029 metric tonnes, followed by Manjung (4,192 tonnes) and Kinta (1,718 tonnes).

The industry achieved a self-sufficiency level of 141% in 2024, producing 89,978 metric tonnes across 7,478 hectares, driven by replanting and rehabilitation efforts.

Under the coconut development initiative, two subprogrammes have been implemented.

First, New Planting & Replanting Incentives, which include land clearing, tree removal, site preparation, hole-digging, fencing, irrigation and drainage installation, as well as fertilisers, pesticides, tools and certified seedlings.

Next, Rehabilitation of Existing Farms, which provides similar inputs to restore productivity in older plantations.

In 2024, 61.01 hectares benefited 40 recipients, producing 420 metric tonnes of coconuts worth RM546,000.

TARIKH	MEDIA	RUANGAN	MUKA SURAT
27/11/2025	HARIAN METRO	LOKAL	6

Shah Alam: Penduduk berhampiran sebuah resort di Sungai Haji Dorani, Sungai Besar gempar dengan penemuan bangkai seekor ikan lumba-lumba, kelmarin.

Pengarah Perikanan Selangor, Noraisyah Abu Bakar berkata, mamalia dari spesies Indo-Pacific Bottlenose Dolphin (*Tursiops aduncus*) itu ditemui mati terdampar dan pihaknya menerima laporan berhubung kejadian menerusi aplikasi WhatsApp.

“Sepasukan pegawai dan kakitangan Cawangan Konservasi dan Perlindungan Perikanan, Jabatan Perikanan Selangor (DOF Selangor) segera turun ke lokasi kejadian.

“Hasil pemerhatian serta semakan mendapati bangkai terbabit berukuran panjang 221 sentimeter dan anggaran berat 120 kilogram (kg),” katanya ketika dihubungi, semalam.

Noraisyah memaklumkan, pihaknya yang dibantu penduduk sudah mengambil data lengkap mengikut garis panduan yang ditetapkan Jabatan Perikanan Malaysia.

Jelasnya, sampel gigi dan kulit ikan lumba-lumba itu turut diambil bagi

Gempar penemuan bangkai seekor ikan lumba-lumba

tujuan semakan DNA.

“Data-data berkaitan kejadian direkodkan sebagai sebahagian daripada pemantauan kes kedamparan ikan lumba-lumba bagi Selangor.

“Bangkai mamalia itu kemudian ditanam berhampiran kawasan berkenaan untuk tujuan pelupusan,” ujarnya.

Jelas Noraisyah, pelbagai faktor boleh menjadi punca kematian ikan lumba-lumba seperti terdampar disebabkan arus atau tersesat, tersangkut kepada jaring atau pukut haram, pelanggaran dengan kapal dan sebagainya.

Pada masa sama, faktor alam seperti ribut dan air pasang besar juga boleh

menjadi penyebab kepada kematian ikan itu.

“Kami menyeru dan menyalu-alukan kerjasama semua pihak supaya dapat melaporkan sebarang kejadian kematian mamalia marin yang dikesan di perairan Selangor supaya tindakan lanjut dapat diambil oleh DOF Selangor,” katanya.



SEKOR ikan lumba-lumba dari spesies Indo-Pacific Bottlenose Dolphin (*Tursiops aduncus*) ditemui mati terdampar berhampiran sebuah resort di Sungai Haji Dorani, Sungai Besar.

Bangkai lumba-lumba 120kg terdampar di Sabak Bernam

10 Data lengkap termasuk sampel gigi dan kulit diambil untuk analisis DNA

Oleh MUHAMMAD AFHAM RAMLI SABAK BERNAM

Bangkai seekor ikan lumba-lumba spesies Indo-Pacific Bottlenose Dolphin (*Tursiops aduncus*) ditemui terdampar di D'Muara Marine Park di sini pada Selasa.

Pengarah Perikanan Negeri Selangor, Noraisyah Abu Bakar berkata, satu laporan menerima aplikasi WhatsApp diterima pihaknya berhubung penemuan mamalia marin itu yang dijumpai oleh penduduk kampung setempat.

Menurutnya, pegawai dan kakitangan Cawangan Konservasi dan Perlindungan Perikanan, Jabatan Perikanan (DoF) Negeri Selangor telah turun ke lokasi kejadian.

"Ikan lumba-lumba itu berukuran panjang 221 sentimeter dan anggaran berat 120 kilogram.

"Kakitangan DoF Selangor dengan dibantu penduduk kampung telah mengambil data lengkap mengikut garis panduan yang ditetapkan oleh DoF termasuk sampel gigi dan kulit bagi tujuan semakan asid deoksiribonukleik (DNA)," katanya dalam kenyataan pada Rabu.

Beliau berkata, data-data berkaitan kejadian telah direkodkan sebagai sebahagian daripada pemantauan kes kedamparan ikan lumba-lumba di Selangor.

Tambahnya, bangkai haiwan tersebut telah ditanam berhampiran kawasan berkenaan untuk tujuan pelupusan.

Jelas Noraisyah, pelbagai faktor yang boleh menjadi punca kematian ikan lumba-lumba seperti terdampar disebabkan arus atau tersesat, tersangkut kepada jaring atau pukuk hantu, pelanggaran dengan kapal dan sebagainya.

Prosedur Kedamparan Mamalia Marin

- 1 Perhatikan haiwan dari jarak selamat
- 2 Tentukan sama ada haiwan tersebut hidup atau mati
- 3 Sekiranya ia masih hidup, beri bantuan kecemasan jika diarahkan

Sumber: Jabatan Perikanan Malaysia

"Faktor alam seperti ribut dan air pasang besar juga boleh menjadi penyebab kepada kematian ikan tersebut.

"Pihak kami menyeru dan mengalu-alukan kerjasama semua pihak agar dapat melaporkan sebarang kejadian kematian mamalia marin yang dikesan di perairan Negeri Selangor agar tindakan lanjut dapat diambil oleh jabatan," ujarnya.

FOTO: DOF SELANGOR



DoF dibantu penduduk mengumpul data mamalia marin yang ditemui di pesisir pantai Sabak Bernam pada Selasa.

Harga sayur naik sehingga 30 peratus

SHAH ALAM – Musim tengkujuh yang melanda beberapa negeri terutama di Pantai Timur dan Utara sejak Ahad lalu menyaksikan harga sayur mengalami kenaikan sehingga dua kali ganda ekoran kekurangan bekalan akibat banjir.

Tinjauan *Kosmo!* menyaksikan beberapa jenis sayur-sayuran termasuk cili padi naik antara RM2 hingga RM6. Antara sayur yang naik adalah kubis daripada RM6 kepada RM8 sekilo, cili padi RM14 sekilo kepada RM20 sekilo.

Seorang peniaga sayur, Azmi Ali, 38, berkata, setiap kali musim tengkujuh, harga sayur-sayuran sering berubah akibat kekurangan bekalan dari ladang dan keadaan ini akan kembali normal dua bulan lagi.

“Walaupun bukan semuanya disebabkan banjir, memang tak dapat dinafikan kerosakan ladang akibat bah membuatkan banyak harga sayur naik mendadak.

“Sebelum ini cili padi sekitar RM14, tapi bila banjir naik sampai RM20 satu kilogram (kg). Daun ketumbar pula dari-

pada RM15 terus melambung ke RM38 sekilo,” katanya ketika ditemui di Pasar Moden Seksyen 6, di sini, semalam.

Peniaga lain, Muhammad Zulfadhli Muhammad Ismail, 42, berkata, kalangan peniaga perlu bertahan dengan kenaikan harga terutama sayur jenis daun daripada pembekal.

“Sayur seperti kangkung, bayam dan sawi naik sehingga 30 peratus berbanding harga sayur lain, memang jauh beza,” katanya.

Seorang peniaga yang ingin dikenali Naib, 67, berkata, harga sayur yang dibeli peniaga dari pasar borong dan kampung berbeza.

“Saya sendiri mendapatkan bekalan dari kampung. Walaupun kawasan itu turut terjejas banjir, keadaannya masih tidak seteruk dialami pembekal atau peniaga yang bergantung kawasan dilanda banjir teruk.

“Kebanyakan sayur yang naik harga ini, peniaga dapat bekalan dari Thailand. Jadi bila laluan penghantaran terjejas, harga memang tak dapat dikawal,” katanya.



COLONGAN peniaga mengakui harga sayur-sayuran mengalami kenaikan ekoran kekurangan bekalan akibat banjir di Pasar Moden Seksyen 6, Shah Alam semalam.

Sayur, ikan naik harga sehingga 100 peratus

Kekurangan bekalan akibat musim tengkujuh dijangka sebabkan lonjakan hingga tiga kali ganda

Oleh Suzalina Halid dan Mary Victoria Dass
bhnews@bh.com.my

Kuala Lumpur: Seseengah jenis sayur dan ikan 'populär' yang mengalami kekurangan bekalan akibat musim tengkujuh mengalami kenaikan harga antara 50 peratus hingga 100 peratus sejak seminggu ini.

Pengerusi Persatuan Pekebun Melayu Cameron Highlands, Datuk Syed Abd Rahman Syed Abd Rashid, berkata kenaikan itu membabitkan sayuran berdaun antaranya sawi, siew pak choy, kubis, cili dan tomato.

Beliau berkata, bagi tomato harga sebelum ini ialah RM1.80 sekilogram dan meningkat kepada RM3 sekilogram, manakala bagi cili pula harga semasa ialah sekitar RM5 berbanding RM1.50 sekilogram sebelum ini.

Kubis pula kini berharga 90 sen hingga RM1 sekilogram berbanding 60 sen; sementara sawi 70 sen sekilogram sebelum ini kepada RM2.50 sekilogram manakala siew pak choy daripada RM1 sebelum ini kepada RM2 sekilogram.

Katanya, jika cuaca buruk berterusan, harga sayur-sayur

dijangka melonjak hingga tiga kali ganda susulan kadar penghasilannya yang merosot kira-kira 30 hingga 40 peratus berbanding musim biasa.

"Bermula minggu ini, ada peningkatan dari segi harga dan kita menjangkakan dalam tempoh dua hingga tiga minggu lagi, kenaikan boleh melonjak sehingga tiga kali ganda.

"Contohnya cili dalam tempoh dua minggu lagi, kita jangkakan harga boleh meningkat lagi manakala bagi sayur berdaun seperti sawi pula bersiko naik berkali ganda," katanya kepada BH, semalam.

Malaysia kini mengalami musim tengkujuh dengan Jabatan Meteorologi Malaysia (METMalaysia) sehingga semalam, mengeluarkan amaran hujan berterusan peringkat bahaya yang berterusan sehingga semalam menyebabkan banjir di beberapa kawasan di Kelantan, Terengganu, Pahang, Perak, Kedah, Pulau Pinang, Perlis, Selangor dan Kuala Lumpur.

Jabatan Perkhidmatan Bomba dan Penyelamat pula menjangkakan beberapa lagi episod hujan lebat yang boleh menyebabkan banjir di beberapa ne-

Bermula minggu ini, ada peningkatan dari segi harga dan kita menjangkakan dalam tempoh dua hingga tiga minggu lagi, kenaikan boleh melonjak sehingga tiga kali ganda

Syed Abd Rahman Syed Abd Rashid, Pengerusi Persatuan Pekebun Melayu Cameron Highlands



Lilis Saslinda ketika meninjau Pasar Awam Taman Perling, Johor Bahru, semalam.

(Foto Mary Victoria Dass/BH)

geri, khususnya Pantai Timur sehingga Januari ini.

Syed Abd Rahman berkata sebelum ini, ladang sayur di Cameron Highlands menghasilkan 1,000 tan pelbagai jenis sayur setiap hari tetapi dijangka berkurangan kepada antara 600 hingga 700 tan menjelang hujung bulan ini akibat faktor cuaca.

Kualiti menurun

Beliau berkata, keadaan cuaca buruk juga menyebabkan kualiti sayur menurun akibat diserang penyakit kulat kerana keadaan lembap.

Timbalan Pengerusi Persatuan Sayur dan Bunga Bumiputera Tanah Tinggi Lojing, Yusof Abdul Rahman pula berkata, pihaknya mengesan antara sayur berdaun yang mengalami kenaikan harga itu adalah sawi, bayam, kangkung dan cili.

Beliau berkata, kenaikan harga sayur berdaun itu dijangka berterusan sehingga berakhirnya musim tengkujuh pada Januari ini.

"Sayur jenis berdaun memang ada kenaikan harga ketara minimum 20 peratus berbanding harga asal disebabkan musim hujan.

"Namun harga sayur jenis buah seperti terung masih stabil kerana bekalannya disokong dengan import," katanya.

Beliau berkata musim hujan juga menyebabkan kualiti sayur berkurangan kerana racun serangga tidak berfungsi dalam keadaan basah.

"Kita ada dua kategori tanaman sayur iaitu di kawasan tinggi dan rendah, penghasilan masih boleh terjejas walaupun tidak banjir disebabkan penyakit dan semburan racun perosak yang tidak melekat pada daun kerana hujan," katanya.

Beliau berkata, kebanyakan pekebun kini menyokong penghasilan sayur-sayuran berdaun melalui penanaman di rumah hijau dan kaedah fertigasi bagi menstabilkan bekalan dalam keadaan cuaca tidak menentu.

Sementara itu, Pengerusi Persatuan Nelayan Negeri Kedah (NEKAD), Azmi Bahri, pula berkata bekalan ikan tertentu yang popular meningkat pada kadar antara RM3 hingga RM5 sekilogram.

Beliau berkata, ia berikutan nelayan di Kedah tidak menjalankan aktiviti tangkapan ikan, menyebabkan bekalannya sedikit terjejas.

Namun, bagi menstabilkan bekalan di pasaran, NEKAD menyediakan stok simpanan ikan beku kepada pengguna.

Azmi berkata, sehingga kini NEKAD mempunyai stok ikan beku melebihi 10 tan membabitkan kembung, cencaru, tongkol, selayang, ketam dan sotong.

"Susulan keadaan cuaca tidak menentu dap ikan yang berkurangan di laut terutama ikan kembung, ia agak terjejas di pasaran.

"Ikan temenung (kembung) tangsi mengalami kenaikan agak ketara kerana permintaan tinggi, dengan harga pasaran antara RM10 hingga RM15 setiap kilogram," katanya.

Jejas pendapatan nelayan

Di Johor Bahru, nelayan di sekitar bandar raya ini terpaksa meniadakan aktiviti penangkapan ikan, terutama pada waktu malam berikutan keadaan cuaca tidak menentu.

Pengerusi Nelayan Wilayah Johor Selatan, Azli Mohd Aziz berkata, sekiranya situasi berkenaan berpanjangan, ia secara tidak langsung menjejaskan pendapatan nelayan mahupun bekalan ikan.

Pengarah Kementerian Perdagangan Dalam Negeri dan Kos Sara Hidup (KPDN) Negeri Johor, Lilis Saslinda Pornomo, berkata pihaknya memberi kebenaran kepada pemborong, pembekal dan pengilang untuk menambah stok barang kawalan sehingga 30 peratus.

Menurutnya, ia bagi menghadapi kemungkinan gangguan bekalan sepanjang musim tengkujuh.

Terengganu kekal larangan jual beli tanah sawah di zon pertanian aktif

SETU: Kerajaan Terengganu mengekalkan pendirian untuk melindungi kawasan jelapang padi negeri dengan tidak membenarkan sebarang urusan jual beli atau pertukaran syarat tanah sawah yang terletak dalam zon pertanian aktif.

Pengerusi Jawatankuasa Pertanian, Industri Asas Tani, Kelestarian dan Alam Sekitar Negeri, Dato' Dr Azman Ibrahim berkata, langkah itu penting bagi eksploitasi serta mengekalkan kelangsungan sumber makanan negeri.

"Kita mahu kekalkan kawasan sawah kita, jangan di-

tukarkan untuk kegunaan lain. Memang kita akui nilai tanah sawah padi agak rendah, orang suka beli kemudian tambung dan pecah lot," katanya.

Beliau berkata demikian ketika merasmikan Majlis Seminar Pengukuhan Institusi Pesawah Kepada Petani Luar Jelapang Negeri Terengganu Tahun 2025 yang berlangsung di Dewan Perpustakaan Awam Setiu, pada Ahad.

Turut hadir, Pengarah JPS Terengganu, Ir Is Osman Abdullah, Pengarah Pertanian Negeri Dr Sukati Sakka, serta Pegawai Daerah dan Pentad-

bir Tanah Setiu, Yusaini Amir Mohamad Nor.

Mengulas lanjut, Azman menyatakan bahawa kawasan pertanian aktif seperti IADA KETARA dan Lubuk Kawah tidak akan diberi kelulusan bagi sebarang urusan jual beli, memandangkan ia merupakan kawasan tumpuan pengeluaran beras bagi negeri.

"Apabila tanah berada dalam kawasan pertanian aktif, kita memang tidak membenarkan ia dijual. Jika dibuka ruang sekali, banyak lagi tanah akan dilepaskan," jelasnya.

Beliau turut memaklumkan terdapat pemilik tanah yang berdepan masalah selepas menambak dan menjual tanah tanpa mengetahui sekatan yang dikenakan di kawasan terbabit.

"Ada beberapa orang datang kepada kita menangis kerana dia tambung tanah dahulu, jual tanah tersebut siap dengan pembayaran.

"Barulah dia nak mohon tukar syarat dan pecah sempadan, bila kita semak kawasan tersebut berada dalam kawasan pertanian aktif, memang kita tak benarkan," katanya.



Azman Ibrahim

Memukat ikan musim tengkujuh dapat RM4,000

Marang: Kampung Banggol Kapas, dekat sini, menjana pendapatan tambahan sehingga RM4,000 dengan memukat ikan ketika musim tengkujuh.

Ahmad Nur Esham Japri, 35, berkata, aktiviti itu sudah dilakukan lebih 20 tahun lalu apabila tiba musim tengkujuh dengan antara ikan biasa diperolehi adalah spesies kawan, terbo dan lampam baung yang kemudian dijual kepada penduduk setempat dengan harga RM5 sekilogram.

Katanya, kira-kira 20 pemuda kampung berkenaan akan ke Sungai Kampung Banggol Kapas dan memasang pukat sepanjang 200 meter.

"Hasil jualan boleh mencecah RM4,000 walaupun aktiviti itu hanya dilakukan tiga kali dalam musim tengkujuh, jumlah ikan diperolehi melebihi 200 kilogram setiap kali memukat.

"Wang hasil jualan akan digunakan untuk membeli makanan dan keperluan lain," katanya.

Menurutnya, aktiviti yang dilakukan lebih kepada ikatan ukuhuwah dalam kalangan penduduk dan bukannya untuk mencari keuntungan semata-mata,



Penduduk mungutip hasil tangkapan ikan sungai di Kampung Banggol Kapas, Marang. (Foto BERNAMA)

ikan aw-rawar.

Katanya, semalam, kali pertama dia memukat selepas kampongnya dinalki air sedalam kira-kira satu meter dan memper-

oleh ikan baung, toman galang, lampan, terubuk lambak dan se-

barau. Zakaria yang juga bekerja sebagai penoreh getah berkata, dia

mampu memperoleh sehingga RM200 sehari hasil menjual ikan

darat, yang dilakukan setiap kali musim banjir kerana tidak dapat menoreh getah.



A worker distributing feed for the imported dairy cows at the Jemaluang Dairy Valley in Mersing. — Photos: THOMAS YONG/The Star

Beefing up nation's fresh milk yield with modern hub

By MOHD FARHAAN SHAH
farhaan@thestar.com.my

JOHOR is positioning itself as a key player in Malaysia's long-term food security strategy with the development of Jemaluang Dairy Valley (JDV), a modern large-scale dairy hub in Mersing designed to reduce reliance on imported milk.

State agriculture, agro-based industry and rural development committee chairman Datuk Zahari Sarip said the project aimed to strengthen national fresh milk production through modern farming practices and sustainable herd management.

He added that the 275ha dairy valley was being developed to ensure a stable and high-quality milk supply to support the country's growing demand.

"It is directly aligned with the national food security agenda," he told *StarMetro* in an interview.

Zahari said Malaysia continues to rely on imports for a majority of its dairy needs, but projects like JDV can help close that gap in the long run.

He had previously stated that the project was expected to reduce reliance on imported milk by up to 20%.

Set to start milk production in January next year, the dairy valley initiative is a collaborative project between the Johor state government, the East Coast Economic Region Development Council (ECERDC) and Jemaluang Dairy Valley (JDV) Sdn Bhd.

It involves an initial investment of RM41.3mil, with total investment of about RM80mil.

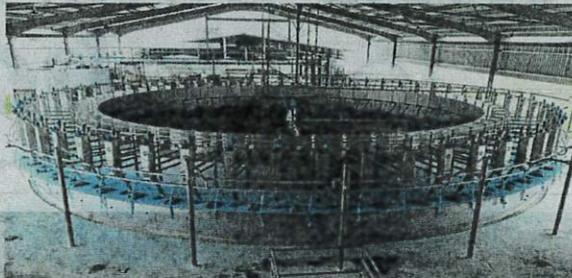
It is focused on building a modern, efficient and resilient dairy ecosystem that could operate sustainably under Malaysian conditions.

Zahari said to achieve this, JDV Sdn Bhd selected cross-bred cattle from Australia, a country known for producing breeds that adapt well to warmer climates.

Johor's RM80mil public-private dairy facility in Mersing to boost supply, food security via sustainable methods



Top quality grass is used as part of the diet for the imported cows at the dairy hub in Mersing.



A state-of-the-art rotary milking parlour that is still under construction. Milk production is expected to start in January next year.

Cattle selection was based on several strict criteria to ensure strong long-term productivity.

"All animals must pass the A2A2 DNA test and demonstrate good adaptability to tropical feed and weather," he said.

(An A2A2 DNA test determines if an animal, typically a dairy animal, produces milk with only the A2 beta-casein protein, which is thought to be better digested by some people).

The first batch of livestock –

about 1,000 head of cattle – from Australia arrived at the Pasir Gudang Port on Nov 1.

When completed, JDV would have a total of 4,000 cattle.

The Buloh Kasap assemblyman added that health, fertility and overall herd efficiency were among key considerations before importation.

"The project also includes specially designed international-standard cattle housing to help maximise comfort and milk

production," he said. Zahari said these facilities incorporated advanced bedding systems, cooling technologies and automated management tools.

"These are tailored for tropical conditions so the cattle can remain productive throughout the year," he added.

He said strict biosecurity measures were also in place at JDV to prevent the introduction of diseases from abroad.

All imported cattle undergo thorough veterinary screening, both in Australia and again after arrival in Malaysia.

"The farm operates under continuous veterinary supervision, including vaccination programmes and controlled access to farm areas.

"These health safeguards ensure that the herd remains disease-free and healthy," he added.

Once fully operational, the dairy valley is expected to produce about 12 million litres of fresh milk a year.

Works are still being carried out within JDV, including the installation of a rotary milking parlour and other machinery to equip the valley with the latest farming technologies, which is expected to be completed in December.

Besides this, there will also be a specially designated area within JDV to promote agro-tourism activities for visitors.

Zahari said plans were already underway to expand production as the farm matures and national demand grows.

"We are also developing our downstream facilities, which should be completed by the end of 2026," he added.

Zahari said local communities in Jemaluang and the wider

Dairy valley project set to moo-ve tourism boom to Mersing

LOCATED in Mersing, Johor, Jemaluang Dairy Valley (JDV) is generating excitement among locals and the tourism industry, which sees it as a key attraction for tourists.

Mersing Tourism Association (MTA) secretary Ahmad Firdaus Shaik Omar welcomed the establishment of JDV, saying it would add a fresh tourism dimension to the small town.

He said the dairy valley had potential to spur economic growth in Jemaluang, which sits just before the gateway to Mersing town.

"JDV is already creating a lot of buzz and excitement among locals not only within Mersing, but nearby districts such as Kluang, Kota Tinggi and Johor Baru," Ahmad Firdaus said.

He noted that motorists passing through Jemaluang have been stopping to take photos along the entrance to the dairy valley, drawn by its picturesque scenery.

Ahmad Firdaus is optimistic that once JDV opens to the public, it will attract both domestic and international tourists to Mersing.

He said MTA looked forward to working closely with JDV management to promote the place as a new tourism product for the district.

"Agro-tourism is among the fastest-growing sectors in the tourism industry," he said, adding that JDV's presence would boost visitor arrivals ahead of Visit Johor 2026.

Located about 20 minutes



Aiman (left) and Nadia taking a picture outside of Jemaluang Dairy Valley in Mersing, Johor. — THOMAS YONG/The Star



Ahmad Firdaus welcomes JDV, saying it will add a fresh tourism dimension to the small town.

engineer from Johor Baru, was driving into Mersing with his wife, Nadia Athira Sabarudin, who is a content creator and food reviewer.

They spotted the JDV signboard on their way back from shooting food content at local restaurants.

Aiman said the white-painted fences leading up to the dairy valley immediately caught their attention.

Neither he nor his wife knew about JDV until that drive, but they were impressed by the scenery.

"JDV looks really beautiful. It feels like we are in a foreign country instead of being in Johor," he added.

Both Aiman and his wife said they would definitely visit JDV once it opens to the public. — **BY MOHD FARHAAN SHAH**

from Mersing town and roughly one-and-a-half hours from Johor Baru, Ahmad Firdaus said JDV was well-positioned to capture passing traffic and encourage longer stays.

He added that currently, Mersing's tourism largely depended on its stunning islands along the coastline.

There are 97 islands scattered along the 240km Mersing coastline, with 13 considered commercial destinations, Ahmad Firdaus said.

He added that among the most popular islands for island-hopping and scuba diving activities are Pulau Rawa, Pulau Aur, Pulau Pemanggil and Pulau Besar.

Ahmad Firdaus pointed out that most visitors use the Mersing jetty to catch boats to nearby Pulau Tioman, which technically falls under Pahang's jurisdiction.

"Tourists often spend at least three days and two nights on the islands, but mainland Mersing

has little to offer them during that period," he added.

He said JDV could change that by providing a new attraction to encourage visitors to explore and stay longer in the town.

"Proper promotion will be key to positioning JDV as a must-visit destination while tourists are in Mersing," he added.

Visitors passing through Jemaluang are also noticing the dairy valley. Aiman Abdul Somad, 31, an



Jemaluang Dairy Valley staff weighing the feed to ensure the imported cows are given adequate nutrients in their diet.

Mersing district were already seeing economic benefits from the project.

He added that the initiative had created job opportunities and training for locals, while boosting local businesses and suppliers.

He said agro-tourism was also part of a long-term plan to further stimulate economic activity in the area.

"We want this project to generate sustainable economic growth for Jemaluang and Mersing as a whole," he said.

Zahari added that the dairy valley would also collaborate with local universities once operations stabilise.

He said these partnerships would focus on research, technology development and farmer training.

"This will help local farmers adopt modern techniques and best practices in dairy farming,"

he added.

Zahari said advanced technology was a major feature of the farm's operations.

This includes a mechanised feeding system that automates feed distribution and tracks inventory in real time.

Zahari said the farm, which is about 20 minutes' drive from Jemaluang town, was equipped with a state-of-the-art rotary milking parlour that records production data, feed intake, pregnancy status and herd health indicators.

"This allows us to achieve optimal efficiency and maintain high levels of animal welfare," he said.

Besides using latest technologies in its dairy production, sustainability is another core focus of the dairy valley.

The farm uses an integrated waste management system from Italy that converts animal



The main office of Jemaluang Dairy Valley in Mersing, Johor.



Zahari giving the thumbs up when some cows arrived from Australia.

waste into organic fertiliser, he said.

"This reduces environmental impact and supports long-term ecological balance."

"A dedicated training centre will be established after the third year of operations to develop local talent," he said.

Zahari said through JDV, Johor aimed to become a regional agricultural learning hub with the launch of this centre.

"The state and federal governments have provided support through approvals, infrastructure facilitation and technical guidance.

"These collaborations have been instrumental in establishing the dairy valley as a modern, sustainable project," he added.

Like any large-scale agricultural development, the JDV project has faced challenges.

Zahari said these included cattle adaptation, infrastructure setup and ensuring consistent feed supply.

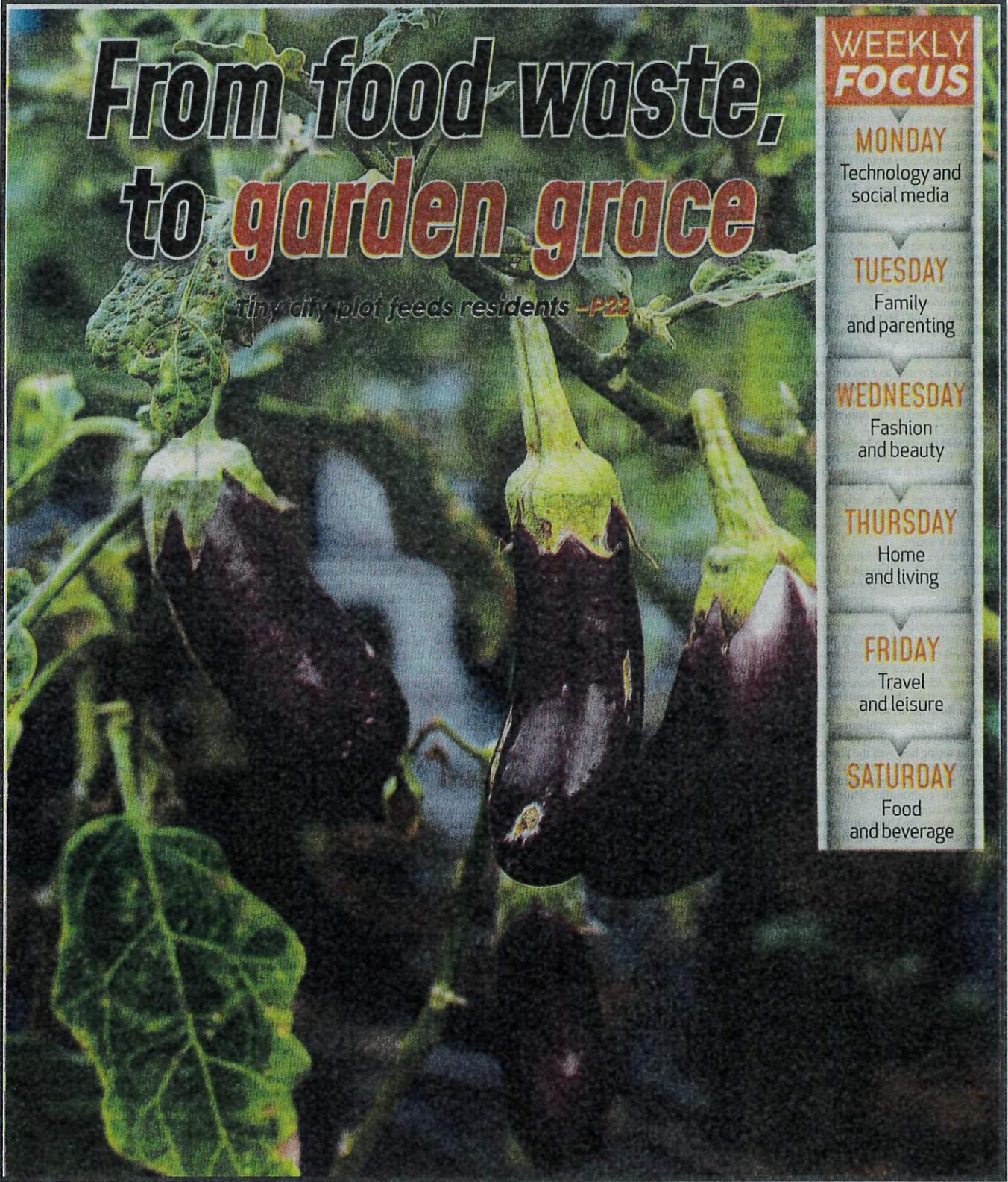
He said the team addressed these issues through careful planning and adherence to international best practices.

Looking ahead, Zahari hopes JDV will expand into agro-tourism, education and other related fields.

He said the long-term goal was to build a lasting agricultural legacy for Johor and Malaysia in general.

"Our vision is to create a sustainable and impactful model that supports national food security and benefits the community," he added.

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From food waste, to garden grace

Tiny city plot feeds residents - P22

WEEKLY FOCUS

MONDAY

Technology and social media

TUESDAY

Family and parenting

WEDNESDAY

Fashion and beauty

THURSDAY

Home and living

FRIDAY

Travel and leisure

SATURDAY

Food and beverage

IN the heart of the bustling capital lies an urban garden that supplies fresh vegetables and fruits to nearby residents all year round.

A tiny garden tucked behind overgrown shrubs, opposite a row of terrace houses and parking bays in Taman Setapak Permai, displays the sight of crisp leafy greens and thriving brinjal plants at its entrance as a welcome surprise.

"Welcome to Kebun Lestari Setapak Permai (Setapak Permai Sustainable Garden)," a young man in a gardening hat, holding a spade greets Bernama before going on to share that 70% of the fertilisers used in the garden comprises food waste collected from around the city.

Yap Jing Zong, 25, is an entrepreneur and a founder of 4Leaf Nursery. The site where his garden now stands used to be abandoned and was the go-to area for residents to dump their garbage, for about 20 years.

After clearing the site and working on it for over two years with some members of the local community, "we've turned the site into a garden that supplies fresh vegetables and fruits to the neighbourhood."

Yap digs a small hole in an open area in his garden, which is filled with wood chips, moist soil and fruit peels.

"This entire area we're standing on consists of buried food waste, and the compost is part of the soil. The worms and black soldier flies that can be seen are microbes that preserve nutrients and feed on the bacteria that produce foul smells," he said.

Yap said the secret to healthy crops lies not only in fertiliser, water and environmental conditions but also in the soil structure.

"If we take good care of the soil, the soil will take care of our plants, helping them grow strong and healthy," he said.

Started as a hobby

What began as a hobby during the movement control order (MCO) period five years ago, opened Yap's eyes to the potential of food waste in gardening.

His own mini home-garden where he cultivated vegetables, fruits and herbs, thrived on compost he made entirely from the food scraps generated by his household.

Through his own do-it-yourself and trial-and-error efforts, Yap managed to produce compost within three months. His family enjoyed their homegrown produce and even shared it with neighbours, easing the household's burden during the MCO.

"After seeing how well the plants grew using food-waste compost, I began to think bigger. I wanted to start a bigger garden that could benefit the community while turning food waste into compost."

"This is because I began to realise the prices of vegetables and fruits rise when farmers are forced to buy expensive chemical fertilisers, and not many people are willing to separate their food waste and turn it into compost because the process is complicated and smelly. Hence, I made it my mission to reduce food waste from ending up in landfills and instead make the most of it by turning it into fertiliser," he said.

According to data from the Solid Waste Management and Public Cleansing Corporation (SWCorp), Malaysia generates approximately 40,000 tonnes of solid waste daily.

As of September 2025, 44.5%, or about 18,000 tonnes out of the waste generated, consisted of food waste. Much of it ends up in landfills, releasing methane gas and further harming the environment.

Collecting food waste

Yap, who was a university student then, began pursuing his mission by looking for a suitable site to create a garden powered mainly by food-waste compost. He started his first urban garden in mid-2022 on a plot in Setapak before moving to the present site in early 2023.

He also began collecting food waste from homes and restaurants in Setapak and Wangsa Maju almost daily, as early as 3.30am, riding a modified tricycle.

"Some restaurant owners generously gave



A hidden plot of land furbished by city noises, Setapak Permai Sustainable Garden supplies fresh vegetables and fruits to nearby residents all year round. — ALL PICS FROM BERNAMA



Crisp leafy greens and thriving brinjal plants act as a pleasant welcome surprise for anybody curious.



Organic composting rakes in RM18-RM300 per bulk purchase, making Yap's efforts worthwhile.

Community garden trove

Food waste powers urban food plot in Setapak

me their food waste for free, but there were also those who took the opportunity to charge me," he said.

After collecting waste from restaurants and even hospitals, Yap would arrive at the garden by 7am to produce compost before heading to his 9am classes.

There were times he fell asleep during lectures due to exhaustion. Still, he managed to complete his four-year mechatronic engineering course successfully.

"While my friends went on holiday during semester breaks or relaxed after class, I chose to spend my time with food scraps, compost and my plants. I also took on part-time jobs to fund my garden project."

"I knew I wanted to build a career in agriculture, starting with composting food waste. To succeed, I had to make sacrifices," he said.

At first, his family did not support his career choice and his mother even thought he had lost his mind.

"My family was worried that people would avoid me because I smell bad after collecting garbage and food scraps for an extended amount of time daily. But when they saw the results of my hard work, they began to accept and support what I was striving for," he said.

Yap's determination eventually paid off when he founded the social project Trash to "Trashure" and 4Leaf Nursery in 2023.

Using dried leaves to remove odour

According to Yap, making compost is not simply about dumping waste into a bin, adding it is a carefully balanced ecosystem involving microorganisms and insects.

"Composting is a natural decomposition process using organic materials such as food scraps and garden waste to produce nutrient-rich soil. This process is driven by microorganisms and natural 'workers' in the soil such as earthworms, snails and fungi," he said.

Kitchen waste such as fruit peels, coffee grounds and eggshells breaks down with the help of worms and insects, while cooked food scraps such as rice, fish and meat require the help of bacteria (lactobacillus) and fungi (aspergillus and penicillium).

Yap said many people dislike the smell and

wet texture of food waste, but he found an effective way to eliminate unpleasant odours.

"The secret is using dried leaves and wood chips. For every layer of food waste, separate it with a layer of dried leaves, wood or paper. This helps balance the decomposition process, eliminates odour and ensures good aeration in the compost," he explained.

He added that if someone wants to make compost at home, they should start with fruit and vegetable scraps and avoid oily leftovers, meat and bones.

Working together with local residents

With the support of the Setapak Permai Residents' Association and volunteers from a nearby People's Housing Programme, Setapak Permai Sustainable Garden now receives 200kg of food waste every day from households, restaurants and Kuala Lumpur Hospital.

Hence, Yap's present mission for the garden is simple: "Let nature play its part."

"We work with the environment by understanding every living organism around us and using them to our advantage. For example, many people see worms as pests, but they are actually microbes that play a big role in breaking down soil."

"When I first started this project, the soil (on the site) was hard and waterlogged. After adding compost, the soil became fertile and the plants grew healthily," said Yap, who sells produce from Setapak Permai Sustainable Garden to the local community, while volunteers who assist him receive vegetables for free.

Yap also encourages people not to clear patches of shrubs, grass or fallen leaves from their gardens as these act as natural ground cover and help retain soil moisture, protect microbes from the heat and prevent erosion during heavy rain. Fallen leaves will eventually break down into organic matter that enriches the soil.

"I'm thrilled to say that this garden doesn't just supply vegetables, fruits and organic compost to the local community, but also serves as a space to share knowledge on sustainable gardening and connecting with nature."

Yap also uses organic pesticides such as wood vinegar, which supports pollinators such as bees and encourages natural pollination. He



Yap shows the compost he made from food waste he collected from around Setapak.

also sells his organic compost to the surrounding community and to corporate companies at reasonable prices, ranging from RM18 to RM300 for bulk purchases.

Recycling

Yap's current mission is to raise awareness among more local communities about turning waste and food scraps into compost and starting their own urban gardens to strengthen food security.

Having already embarked on his urban recycling ecosystems initiative — community centres that turn waste into something useful — he works closely with residents to share knowledge on how to create their own organic gardens at home.

"To make urban recycling successful, we need five elements: convenience, an educational operations team, discussions with management bodies (such as government agencies and organisations) and a market."

"Waste remains waste, when it has no solution. But when combined with urban recycling, it becomes something worth treasuring," said Yap, who was invited to speak at TEDx Petaling Street previously, where he shared with young audiences his journey of building a career through food waste.

"Don't be afraid to make a difference. At first, people may think what we're doing is disgusting, but once we prove that something unpleasant can turn into something worthwhile, their perception may change."

"In my life, there is no such thing as 'disgusting'. The waste I see before me is 'treasure' and a source of livelihood," Yap said.

Nadi sawah, warisan, pesona desa moden



Pantai Redang lokasi ikonik di Sekinchan untuk menikmati pemandangan pantai yang luas mata memandang.

Oleh NORHANA MAT ZIN

TERLETAK di utara Selangor, kira-kira dua jam perjalanan dari Kuala Lumpur, Sekinchan bukan sekadar sebuah pekan kecil di daerah Sabak Bernam. Ia ia adalah sebuah lukisan hidup antara hijau sawah dan biru laut.

Nama Sekinchan yang berasal daripada dua perkataan, Sekin dan Chan, mempunyai sejarah panjang yang mencerminkan perpaduan, kerja keras dan semangat komuniti.

Pada awal abad ke-20, kawasan ini hanyalah tanah gambut luas yang tidak subur. Namun dengan kegigihan masyarakat Cina yang berhijrah ke sini, tanah itu diubah menjadi kawasan pertanian dan perikanan kecil.

Usaha tanpa jemu, disokong sistem pengairan moden dan teknologi pertanian baharu, akhirnya menjadikan Sekinchan antara kawasan pengeluar padi terpenting di negeri Selangor dan di Malaysia Barat.

Hamparan sawah padi: Permata hijau Sekinchan

Langkah pertama ke Sekinchan pasti memukau pandangan. Sawah padi yang terbentang luas sejauh mata memandang dengan hijau di musim menanam, kuning keemasan di musim menuai dan menjadikan pekan ini ibarat poskad hidup yang menenangkan jiwa.



Lokasi tempat makan menarik dan unik di Laman Tebu Aidil Orkid, Sekinchan.

Bagi penduduk tempatan, sawah ini bukan sekadar pemandangan indah tetapi lambang kehidupan dan harapan. Setiap musim membawa kisah baharu, benih ditabur dengan doa, air disalurkan dengan penuh kesabaran, dan hasil dituai dengan kesyukuran.

Kini, sawah padi Sekinchan bukan sahaja menjadi nadi ekonomi tetapi juga tarikan pelancongan utama.

Pengunjung berpeluang menyertai aktiviti 'paddy experience', iaitu menanam atau menuai padi, mempelajari penggunaan jentera moden, dan mengenali jenis-jenis padi yang ditanam.

Banyak ladang dibuka kepada umum dengan pakej pelancongan yang menggabungkan pembelajaran dan pengalaman hidup pesawah sebenar.

Pantai Redang: Dari deru ombak ke langit jingga

Jika sawah padi menjadi nadi daratan, maka Pantai Redang adalah jiwa lautan bagi Sekinchan. Lokasi ini tidak sekadar tempat beristirahat, tetapi ruang untuk menenangkan fikiran dan merenung keindahan alam ciptaan Tuhan.

Bunyi ombak yang lembut, angin laut yang bertiup sepoi-sepoi, serta langit jingga saat matahari terbenam mencipta suasana yang magis. Di sini juga terletaknya Tree of Hope, pohon yang dihiasi ribuan reben berwarna-warni yang mengandungi harapan dan doa pelancong dari serata dunia.

Ketika senja menyelubungi ufuk barat, suasana pantai ini berubah menjadi lukisan semula jadi laut berkelau keemasan, burung camar melintas di langit, dan anak-anak berlari



Hamparan sawah padi Sekinchan terbentang luas bagaikan permadani hijau menjadi simbol rezeki dan ketenangan buat masyarakat setempat.



Nelayan Sekinchan berlabuh membawa pulang hasil laut segar setiap pagi, simbol ketabahan dan kerja keras masyarakat pesisir.

di pesisir pasir lembut. Ia merupakan antara tempat terbaik di Selangor untuk menyaksikan matahari terbenam.

Kehidupan nelayan: Tradisi yang masih teguh

Sekinchan juga terkenal sebagai perkampungan nelayan yang aktif. Setiap pagi, bot-bot kayu tradisional berlabuh di jeti membawa pulang hasil laut segar seperti ikan, udang, sotong dan ketam yang menjadi hidangan utama penduduk.

Kehidupan di jeti menggambarkan semangat kerja keras dan kesederhanaan masyarakat di sini.

Pengunjung boleh menyaksikan sendiri bagaimana hasil tangkapan dijual terus di pasar nelayan atau mencuba aktiviti memancing bersama penduduk tempatan.

Selain itu, banyak

restoran makanan laut di Sekinchan menawarkan pengalaman menjamu selera dengan hasil tangkapan segar hari itu menjadikan hidangan seperti ikan bakar, lala masak cili dan ketam mentega antara menu wajib dicuba.

Warisan budaya dan komuniti harmoni

Salah satu keunikan Sekinchan ialah kepelbagaian budaya yang hidup dalam harmoni. Walaupun majoriti penduduknya terdiri daripada masyarakat Cina, hubungan antara kaum Melayu dan India terjalin erat melalui perdagangan, aktiviti sosial dan gotong-royong desa.

Warisan budaya dapat dilihat dalam seni bina rumah tradisional, tokong lama, serta sambutan pesta menuai yang disambut meriah seperti tahun.

Sekinchan: Port santai dengan suasana kampung moden



Projek agro-pelancongan di Sekinchan memberi peluang kepada pelancong mengenali kehidupan pesawah dan kepentingan pertanian lestari.

Oleh NORHANA MAT ZIN

DALAM arus moden, Sekinchan tidak ketinggalan melangkah ke depan dengan pendekatan agro-pelancongan lestari yang semakin mendapat perhatian.

Beberapa ladang kini mengamalkan sistem pertanian organik, penggunaan baja semula jadi, serta teknologi pintar untuk menjimatkan air dan tenaga, sekaligus mengurangkan impak terhadap alam sekitar.

Pelancong kini berpeluang merasai pengalaman unik di ladang eko seperti Paddy Gallery, Eco Farm, dan taman mini buah-buahan yang mempamerkan kepelbagaian tanaman tropika.

Tidak hanya itu, terdapat juga ladang mini ternakan dan pusat pembuatan produk tempatan seperti beras, kerepek padi, madu kampung, dan produk kraftangan lain. Aktiviti interaktif ini membolehkan pengunjung bukan sekadar melihat, tetapi turut mengambil bahagian dalam proses pertanian dan pembuatan produk, menjadikan pengalaman lebih menginspirasi dan mendidik.

Inisiatif ini bukan sahaja memperkukuh



Hidangan laut segar Sekinchan menambahkan pengalaman pelancongan yang tidak dilupakan oleh pengunjung.



Pengunjung boleh merasai sendiri pengalaman menunggang ATV dan bergambar di beberapa lokasi menarik di sekitar Sekinchan.

ekonomi setempat, tetapi juga membina kesedaran tentang pentingnya menjaga kelestarian alam dan memelihara warisan pertanian negara.

Dengan setiap langkah kaki di ladang-ladang ini, pengunjung bukan sahaja menikmati keindahan alam, tetapi turut menyerap nilai keharmonian antara



Sawah padi Sekinchan yang menenangkan jiwa, tempat ideal untuk pengunjung mencari ketenangan.



Pameran yang terdapat di Galeri Padi Sekinchan.

manusia dan alam sekitar, yang semakin jarang ditemui di destinasi pelancongan moden lain.

Aktiviti baru dan tarikan menarik

Seiring dengan pembangunan, Sekinchan kini memperkenalkan tarikan baharu untuk menarik pelancong:

- **ATV Adventure:** Menyusuri sawah padi dan laluan kampung dengan pemandangan menakjubkan.

- **Festival Sawah Padi Tahunan:** Memperkenalkan budaya tempatan, persembahan seni dan bengkel pertanian.

- **Pusat Kraftangan Komuniti:** Menawarkan bengkel membuat produk kraftangan daripada padi dan bahan tempatan.

Dengan gabungan alam semula jadi, budaya tempatan, dan aktiviti interaktif, Sekinchan kini menjadi contoh destinasi pelancongan lestari yang lengkap dan berdaya saing.