



LAPORAN LIPUTAN MEDIA HARIAN
JUMAAT 23 MEI 2025

BIL	TAJUK KERATAN AKHBAR	KEMENTERIAN / JABATAN / AGENSI
1.	ILTP LAHIR GRADUAN KOMPETEN, KEBOLEHPASARAN MENINGKAT, NASIONAL, SINAR HARIAN- 13	KEMENTERIAN PERTANIAN DAN KETERJAMINAN MAKANAN (KPKM)
2.	NST BAGS THIRD PLACE AT AGROBANK MEDIA AWARDS, NEWS, NEW STRAITS TIME- 10	BANK PERTANIAN MALAYSIA (AGROBANK)
3.	SITI IKON PESONA AI AGROBANK, BISNES, HARIAN METRO- 23	
4.	AGROBANK IKTIRAF PENGAMAL MEDIA, BISNES, SINAR HARIAN- 28	
5.	DURIAN PULAU PINANG WAJIB ADA LABEL KHAS, DALAM NEGERI, UTUSAN MALAYSIA- 28	LAIN-LAIN
6.	TEKNOLOGI <i>TRACK AND TRACE</i> BANTERAS PENIPUAN DURIAN, NEGARA, KOSMO- 12	
7.	PANTAU DURIAN ASLI PULAU PINANG, NEGERI, SINAR HARIAN- 25	
8.	ADDITIONAL FUNDS TO RID S'GOR OF 'IKAN BANDARAYA', NEWS, THE STAR- 2&3	
9.	'ENSURE CLEAN SOURCE BEFORE CONDSUMING SUCKERMOUTH CATFISH', NEWS, THE STAR- 2&3	

UKK KPKM

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

RM1.35 juta tambah baik mekanisasi, automasi semua ILTP seluruh negara

Oleh **DIANA AZIS**
PUTRAJAYA

Sejumlah RM1.35 juta diperuntukkan tahun ini bagi menambah baik mekanisasi dan automasi di semua Institut Latihan TVET Pertanian (ILTP) di seluruh negara.

Menteri Pertanian dan Keterjaminan Makanan, Datuk Seri Mohamad Sabu berkata, peningkatan sebanyak 182 peratus itu bagi memastikan pengajaran serta pembelajaran pelatih dan pelajar berada pada tahap terbaik selaras perkembangan teknologi terkini.

"Kementerian Pertanian dan Keterjaminan Makanan (KPKM) melalui ILTP akan sentiasa menyemak dan menambah baik kurikulum yang diguna pakai di semua Institut di bawah kementerian.

"Penambahbaikan itu dilaksanakan dengan kerjasama pemain industri bagi memastikan tenaga kerja yang dilahirkan memenuhi keperluan dan kehendak industri," katanya ketika berucap merasmikan Majlis Konvokesyen Pertanian Kali ke-13 di Pusat Konvensyen Antarabangsa Putrajaya (PICC) pada Khamis.

Dalam pada itu beliau memaklumkan, tiga standard Kemahiran Pekerjaan Kebangsaan (NOSS), dua bahan pengajaran bertulis (WIM) dan satu Modul Penyedia TVET telah dikemas kini sejak 2024 untuk diguna pakai di semua ILTP berkaitan.

Menurutnya, penambahbaikan merangkumi penambahan Unit Kompetensi berdasarkan keperluan terkini oleh industri, perkembangan terkini teknologi dan Internet of Things (IoT).

"Semua (penambahbaikan) ini bertujuan melahirkan graduan kompeten dalam pelbagai bidang pertanian bagi memenuhi permintaan tenaga

kerja mahir sektor awam dan swasta.

"Selain itu ia turut berpotensi melahirkan graduan yang bakal menjadi usahawan dalam bidang pertanian," ujarnya.

Kebolehpasaran graduan ILTP meningkat setiap tahun

Kadar kebolehpasaran graduan ILTP KPKM meningkat 5.8 peratus kepada 78.1 peratus pada 2023 berbanding 72.3 peratus pada tahun sebelumnya.

Mohamad berkata, kebolehpasaran graduan Sijil Kemahiran Malaysia (SKM) tertinggi dicatatkan bagi bidang pengeluaran padi dengan 95.5 peratus, ruminan (86.6 peratus), poltri (85.7 peratus), akuakultur marin (84.6 peratus) dan pengeluaran makanan (83 peratus).

Selain itu menurutnya, graduan Sijil Veterinar Malaysia turut mencatat kebolehpasaran tinggi iaitu pada kadar 83.7 peratus.

"KPKM berharap kadar kebolehpasaran graduan bagi tahun 2024 akan meningkat berbanding tahun lepas.

"Pembangunan modal insan berkemahiran tinggi diperlukan untuk memenuhi keperluan kepakaran semasa dan masa hadapan serta membina tenaga kerja yang mantap dalam sektor agromakanan.

"Di samping itu, pemerkasaan latihan TVET dengan penerapan latihan dalam penerimgunaan teknologi moden akan menyumbang kepada peningkatan produktiviti dan meningkatkan nilai tambah graduan yang dihasilkan, seterusnya meningkatkan kadar kebolehpasaran graduan KPKM," katanya.

Lahir 784 graduan pada 2024

Seramai 784 graduan pelbagai bidang kemahiran pertanian dari 15 pusat bertauliah KPKM diraikan dalam Majlis



FOTO: MOHD HALIM ABDUL WAHID

Graduan ILTP diraikan dalam Majlis Konvokesyen Pertanian kali ke-13 di PICC pada Khamis.

Konvokesyen Pertanian ke-13.

Konvokesyen itu meraikan pelatih tahun 2024 terdiri daripada dua graduan Diploma Kemahiran Malaysia (DKM), Sijil Kemahiran Malaysia (392 graduan), Sijil Pertanian (361 graduan), Sijil Veterinar Malaysia (17 graduan) dan Sijil Perikanan (12 graduan).

Menurut Pengarah Pembangunan Kapasiti dan Latihan Pertanian KPKM, Hizatul Haliza Hashim, semua graduan terlibat mengikuti 10 bidang persijilan kemahiran iaitu tanaman, ternakan ruminan, poltri, teknologi penkangan tangkapan, akuakultur marin, akuakultur air tawar, pengeluaran padi, pemasaran, pemrosesan makanan dan penyelenggaraan jentera pertanian serta tiga persijilan jabatan di bawah KPKM iaitu Sijil Pertanian, Sijil Veterinar Malaysia dan Sijil Perikanan.

"KPKM turut anjur program padanan kerjaya khas untuk beri peluang graduan teroka peluang pekerjaan, latihan industri atau melanjutkan pelajaran," ujarnya.

REAKSI

“

Segala ilmu diperoleh sepanjang belajar di ILTP banyak diaplikasi dalam menguruskan perniagaan ternakan lembu milik keluarga. Ternakan lembu kami kini lebih sistematik terutama dari segi pengiraan makanan, penjagaan lembu, cara mengira keuntungan dan boleh dikatakan 100 peratus ilmu tersebut dipelajari ketika menuntut.”

- Nurul Aini Maisyarah Abdul Razib, 24, penerima Pingat Emas Menteri KPKM Penerima Anugerah Ketua Pengarah Veterinar Graduan Sijil Veterinar Malaysia

“

Sebelum melanjutkan pengajian, saya ternak ayam dan miliki ladang ayam kampung kacuk di Rembau, Negeri Sembilan. Setelah tamat pengajian, saya kembali usahakan ladang ternakan dengan lebih teratur, buat reban ayam tertutup dengan kos dapat dikurangkan terutama makanan ternakan selain untung dalam dua bulan.”

- Muhammad Atinul Yaqin Mohd Shukri, 27, penerima Anugerah Usahawan Agrobank Graduan SKM Operasi Ladang Poltri

“

Setelah beberapa tahun usahakan ternakan ikan keli dalam sangkar, saya dapati pengajian di ILTP bertepatan dengan bidang perniagaan dijalankan. Oleh itu saya tekad ikuti pengajian dalam bidang penternakan. Setelah tamat belajar, banyak ilmu saya aplikasi dalam mengusahakan ternakan antaranya kaedah pemberian makanan dan cara jaga kualiti air bagi memastikan ikan keli sentiasa sihat.”

- Muhammad Ajmal Azri, 27, penerima Anugerah Pengarah Perikanan Graduan Sijil Perikanan



Mohamad (tengah) bergambar bersama penerima anugerah khas pada Majlis Konvokesyen Pertanian kali ke-13 di Pusat Konvensyen Antarabangsa Putrajaya (PICC) pada Khamis.

TARIKH	MEDIA	RUANGAN	MUKA SURAT
23/5/2025	NEW STRAITS TIMES	NEWS	10



NST BAGS THIRD PLACE AT AGROBANK MEDIA AWARDS

'New Straits Times' journalist Ahmad Mukhsein Mukhtar (right) receiving the third place award in the Print and Online Media (News) category for his report, 'Floods Devastate 232ha of Padi Fields in Lubuk Batu Area', from Agriculture and Food Security Ministry secretary-general Datuk Seri Isham Ishak at the Agrobank Media Awards recently. With them is Agrobank president and chief executive officer Datuk Tengku Ahmad Badli Shah Raja Hussin (left). NSTP PIC BY AIZUDDIN SAAD

TARIKH	MEDIA	RUANGAN	MUKA SURAT
23/5/2025	HARIAN METRO	BISNES	23

Petaling Jaya: Seiring dengan kepesatan teknologi, Agrobank memperkenalkan penggunaan kecerdasan buatan (AI) yang dikenali Siti sebagai sebahagian daripada inisiatif transformasi digital dalam sektor perbankan itu.

Presiden dan Ketua Pegawai Eksekutif Agrobank, Datuk Tengku Ahmad Badli Shah Raja Hussin berkata, Siti berfungsi sebagai ikon pesona bagi memudahkan pelanggan mendapatkan maklumat perbankan dengan lebih pantas dan efisien.

"Inisiatif ini mencerminkan komitmen Agrobank untuk meningkatkan pengalaman pelanggan serta memperkukuh kecekapan perkhidmatan da-

Siti ikon pesona AI Agrobank



KETUA Setiausaha Kementerian Pertanian dan Keterjaminan Makanan Datuk Seri Isham Ishak (belakang tujuh dari kiri) bersama Tengku Ahmad Badli Shah (belakang enam dari kiri) bersama pemenang Anugerah Media Agrobank 2024/2025 di Petaling Jaya.

lam era digital, selari dengan perkembangan teknologi semasa dan keperluan pelanggan masa kini.

"Penggunaan AI ini akan digunakan di platform media sosial dan perbankan

elektronik Agrobank.

"Pelanggan boleh berinteraksi dengan Siti bagi tempoh 24 jam untuk mendapatkan maklumat tepat produk dan perkhidmatan Agrobank," katanya.

Menurutnya, Siti dipilih sebagai nama pesona AI Agrobank kerana ia menggambarkan asas penubuhan bank itu dan melambangkan kejituan semua masyarakat pertanian.

TARIKH	MEDIA	RUANGAN	MUKA SURAT
23/5/2025	SINAR HARIAN	BISNES	28

Agrobank iktiraf pengamal media

PETALING JAYA - Seramai 15 pengamal media pelbagai agensi menerima pengiktirafan menerusi Anugerah Media Agrobank 2024/2025 anjuran syarikat perbankan pertanian itu dengan kerjasama Malaysian Press Institute (MPI).

Presiden dan Ketua Pegawai Eksekutif Agrobank, Datuk Tengku Ahmad Badli Shah Raja Hussin berkata, pihaknya memperuntukkan hadiah keseluruhan berjumlah RM45,000 untuk lima kategori dipertandingan mem-babitkan 110 penyertaan.

Menurutnya, program tahunan itu dilaksanakan bagi menghargai pengamal media yang tidak pernah jemu menyampaikan berita mengenai sektor pertanian kepada orang awam.

"Agromakanan salah satu sektor terpenting di negara ini dan kita juga umumnya berdepan pelbagai cabaran dari segi keterjaminan makanan.

"Justeru, Agrobank berharap kesemua rakan media dapat meneruskan segala usaha untuk memperkasakan agromakanan dan industri pertanian negara dengan menerbitkan artikel atau dokumentari menarik.

"Ia bagi menarik minat masyarakat terutama anak muda untuk menceburi bidang ini pada masa akan datang," katanya ketika majlis Anugerah Media Agrobank 2024/2025 di Hotel Sheraton, di sini pada Rabu.



Antara penerima anugerah sempena Anugerah Media Agrobank pada Rabu.

Hadir sama, Ketua Setiausaha Kementerian Pertanian dan Keterjaminan Makanan (KPKM), Datuk Seri Isham Ishak; Presiden Institut Akhbar Malaysia (MPI), Datuk Yong Soo Heong bersama Ketua Pegawai Eksekutifnya, Ainol Amriz Ismail.

Antara lima kategori dipertandingkan

ialah Anugerah Media Cetak dan Portal Berita Anugerah Media (Berita); Anugerah Media Cetak dan Portal Berita (Rencana); Anugerah Media Penyiaran dan Video Dalam Talian (Berita & Laporan Khas); Anugerah Media Radio dan Anugerah Teknologi dan Digital Agrobank.

Tempat pertama bagi setiap kategori telah membawa pulang RM5,000 manakala tempat kedua RM3,000 dan tempat ketiga memperoleh RM1,000.

Penyertaan telah dibuka kepada wartawan dan pencipta kandungan yang menghasilkan karya antara 16 April 2024 hingga 10 Mac tahun ini.

TARIKH	MEDIA	RUANGAN	MUKA SURAT
23/5/2025	UTUSAN MALAYSIA	DALAM NEGERI	28

Durian Pulau Pinang wajib ada label khas

Oleh SAFINA RAMLI
utusannews@mediamulia.com.my

GEORGE TOWN: Kerajaan Pulau Pinang akan menggunakan teknologi jejak dan kesan (track and trace) iaitu sebuah platform pintar hasil kerjasama strategik dengan MIMOS Sdn. Bhd. bagi membolehkan pemantauan menyeluruh dibuat terhadap durian keluaran negeri ini.

Pengerusi Jawatankuasa Agroteknologi, Keterjaminan Makanan dan Pembangunan Koperasi negeri, Fahmi Zainol berkata, ia bertujuan membanteras penipuan dan eksploitasi terhadap durian tempatan oleh pihak tidak bertanggungjawab.

“Kami banyak menerima aduan daripada pengusaha durian yang menjadi mangsa penipuan berkaitan produk mereka. Sebagai contoh, banyak durian dari negeri lain, tapi mereka sebut bahawa durian itu dari Balik Pulau yang akhirnya menyebabkan pengusaha-pengusaha setempat terpinggir.”

“Ada juga durian dari Thailand yang dijual di tepi jalan dan bila ada penduduk luar negeri atau luar negara datang, mereka cakap ia adalah durian Pulau Pinang sedangkan itu durian dari Thailand.”

“Jadi, teknologi *track and trace* ini diharap dapat memberi solusi menyeluruh kepada pengusaha durian tempatan, selain memastikan pematuhan terhadap peraturan dan meningkatkan kecekapan operasi,” katanya kepada *Utusan Malaysia*.

Fahmi berkata, teknologi itu dijangka mula digunakan pada 1 Jun ini dan Pulau Pinang



LABEL yang akan diletakkan pada durian dari Pulau Pinang untuk pemantauan menggunakan teknologi *track and trace* mulai 1 Jun ini.

“Teknologi itu dijangka mula digunakan pada 1 Jun ini dan Pulau Pinang merupakan negeri pertama yang menggunakannya.”

merupakan negeri pertama yang menggunakannya untuk memantau pengeluaran durian tempatan.

“Melalui pelaksanaan teknologi ini, ia diharap dapat meningkatkan kecekapan operasi, memastikan pematuhan terhadap peraturan dan membina kepercayaan terhadap produk

durian tempatan.

“Langkah ini juga selaras dengan usaha kerajaan negeri untuk memperkukuh industri durian dan melindungi kepentingan pengusaha tempatan,” katanya.

Tambah Fahmi, jumlah eksport durian Pulau Pinang pada tahun lalu adalah sebanyak 67,203 kilogram (kg) iaitu penurunan sebanyak 467kg berbanding hasil pada 2023.

“Negara utama yang mengimport durian dari Pulau Pinang ialah China dan Singapura, manakala durian dari jenis Musang King D197 dan Ochee (Black Thorn D200) adalah varieti popular yang dieksport.

“Selain itu, terdapat juga dua varieti baharu durian Pulau Pinang yang telah didaftarkan pada 2023 iaitu Kim Long D230 serta Cenderawasih D229,” katanya.

TARIKH	MEDIA	RUANGAN	MUKA SURAT
23/5/2025	KOSMO	NEGARA	12

Teknologi *Track and Trace* banteras penipuan durian

- Kerajaan negeri mahu melindungi pengusaha tempatan
- Ada dakwa jual durian Pulau Pinang, sebenarnya dari Thailand

Oleh SAFINA RAMLI

GEORGE TOWN – Kerajaan Negeri Pulau Pinang akan menggunakan teknologi *Track and Trace*, sebuah platform pintar hasil kerjasama strategik dengan MIMOS Sdn. Bhd. bagi membolehkan pemantauan menyeluruh terhadap durian keluaran negeri itu.

Menurut Exco Agroteknologi, Keterjaminan Makanan dan Pembangunan Koperasi negeri, Fahmi Zahol, ia bertujuan membanteras penipuan dan eksploitasi terhadap durian tempatan oleh pihak tidak bertanggungjawab yang menjejaskan industri serta pengusaha tempatan.

"Kami menerima aduan daripada pengusaha durian yang menjadi mangsa penipuan berkaitan produk mereka. Sebagai contoh, banyak durian dari negeri lain, mereka sebut durian Balik Pulau yang akhirnya menyebabkan pengusaha setempat terpinggir.

"Ada durian dari Thailand juga dijual di tepi jalan dan bila ada penduduk luar negeri atau luar negara datang, mereka



DURIAN Pulau Pinang akan dipantau menggunakan teknologi *Track and Trace* mulai 1 Jun ini.

dakwa ia durian Pulau Pinang, sedangkan ia dari Thailand.

"Jadi teknologi *Track and Trace* ini diharap dapat memberi solusi menyeluruh kepada pengusaha durian tempatan selain memastikan pematuhan terhadap peraturan dan meningkatkan kecekapan operasi," katanya ketika dihubungi di sini semalam.

Fahmi berkata, teknologi *Track and Trace* itu dijangka mula digunakan pada 1 Jun ini.

"Melalui pelaksanaan teknologi ini, ia diharap da-

pat meningkatkan kecekapan operasi, memastikan pematuhan terhadap peraturan dan membina kepercayaan terhadap produk durian tempatan.

"Langkah ini juga selaras dengan usaha kerajaan negeri untuk memperkukuh industri durian dan melindungi kepentingan pengusaha tempatan.

"Pulau Pinang adalah negeri pertama menggunakan teknologi ini untuk memantau pengeluaran durian tempatan.

"Di Thailand mereka sudah

lama gunakan teknologi ini," katanya.

Dalam pada itu, Fahmi berkata, pada tahun lalu jumlah eksport durian Pulau Pinang sebanyak 67,203 kilogram (kg) dan ia mencatatkan penurunan sebanyak 467kg berbanding hasil 2023.

"Negara utama yang mengimport durian dari Pulau Pinang ialah China dan Singapura, manakala durian dari jenis musang king D197 dan ochee (black thorn D200) adalah varieti popular yang dieksport," katanya.

Pantau durian asli Pulau Pinang

Teknologi *Track and Trace* akan dilaksanakan bermula 1 Jun ini

Oleh SYAJARATULHUDA
MOHAMAD ROSLI
GEORGE TOWN

Pulau Pinang menjalin kerjasama strategik dengan agensi pelaksana, MIMOS Sdn Bhd dalam usaha membangunkan teknologi pintar dikenali sebagai *Track and Trace* bagi memantau hasil pengeluaran durian tempatan secara menyeluruh.

Exco Agroteknologi, Kementerian Makanan dan Pembangunan Koperasi, Fahmi Zainol berkata, teknologi tersebut akan dilaksanakan bermula 1 Jun ini sempena bermulanya musim durian.

Tambah Fahmi, langkah itu diambil susulan aduan yang diterima daripada pengusaha tempatan berhubung isu penipuan dan eksploitasi durian oleh pihak tidak bertanggungjawab.

Menurutnya, penggunaan teknologi berkenaan diyakini dapat menyelesaikan

masalah tersebut, selain meningkatkan kecekapan operasi, memastikan pematuhan terhadap peraturan serta membina kepercayaan terhadap produk durian keluaran negeri ini.

"Pelaksanaan teknologi *Track and Trace* ini diharap dapat menjadi penyelesaian kepada permasalahan pengusaha durian tempatan negeri ini.

"Langkah ini juga selari dengan usaha kerajaan negeri untuk memperkukuh industri durian dan melindungi kepentingan pengusaha tempatan," katanya ketika dihubungi pada Khamis.

Ujar beliau, teknologi ini merupakan platform pintar yang membolehkan setiap peringkat proses pengeluaran durian direkod dan dipantau bagi menjamin ketulenan serta kualiti buah berkenaan.

"Satu kod bar akan dimiliki oleh setiap pemilik ladang, dan mereka akan menerima sijil yang diiktiraf oleh semua agensi kerajaan Persekutuan dan kerajaan negeri.

"Pelanggan boleh mengimbas kod bar pada 'tag' yang diletakkan pada tangkai durian untuk mengetahui sama ada ia merupakan durian Pulau Pinang atau sebaliknya," katanya.

Fahmi berkata, teknologi ini adalah yang pertama di Malaysia untuk memantau keaslian raja buah itu.



Pelanggan boleh mengimbas kod bar pada tangkai durian untuk mengetahui keaslian durian Pulau Pinang melalui *Track and Trace* mulai 1 Jun nanti.

"Kita terima banyak aduan kerana terdapat durian negeri lain yang dijual atas nama durian Pulau Pinang atau Balik Pulau, menyebabkan pengusaha setempat terpinggir.

"Malah, terdapat juga durian dari Thailand yang dijual di tepi jalan dan apabila dibeli penduduk luar negeri mereka menyangka ia durian Pulau Pinang, menyebabkan persaingan di pasaran tempatan.



SPIA members and Universiti Teknologi Mara student volunteers casting a fishing net in a search-and-destroy mission to get rid of 'ikan bandaraya' from Sungai Buloh during the recent initiative.



A Squad Pembantu Ikan Asing team member reaching into a hole in the river bank, where 'ikan bandaraya' burrow and mate. The hole is a whole arm's length-deep.



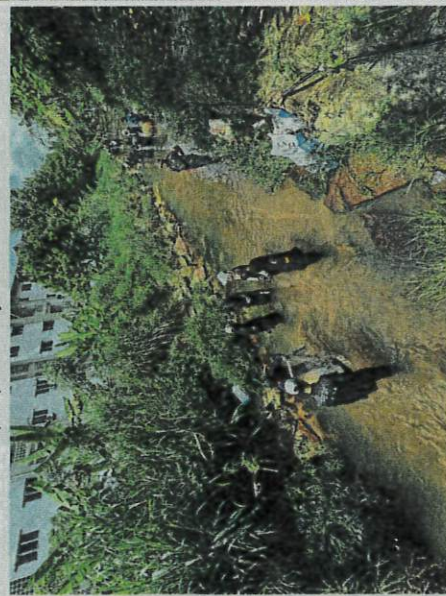
Mohd Huziq showing the suckermouth catfish haul during the two-day programme.



Norazlihan with the 'ikan bandaraya' team photo. He cooked for lunch.

Additional funds to rid S'gor of 'ikan bandaraya'

State fisheries dept ups bounty allocation to RM120,000



The 100m-catch radius for 'ikan bandaraya' along the river in Kampung Melayu Batu 13, Sungai Buloh.

Story and photos by GRACE CHEN
gracechen@thestar.com.my

SUCKERMOUTH catfish, better known locally as 'ikan bandaraya' (disposition), has been linked to the destruction of local river fish species.

It is said to have also affected the river ecosystem and been linked to the

in them.

To put a stop to this, Selangor government introduced last September an incentive of RM1 for every kilogram of

State Infrastructure and Agriculture committee chairman Dzulki Azman

Haslinda said the state had allocated up to RM55,000 for 'ikan bandaraya' catch, for

the effort by Selangor Fisheries Department has been effective to the fish

was caught.

Norazlihan, Fisheries Department director

had been given an allocation of RM120,000 this year to continue the

programme.

He said 'ikan bandaraya' hunters to

look out for the government's announcement on the incentive.

"Claims can only be made for 'ikan bandaraya' caught at where the RM1

incentive will be given on the day paid after fisheries staff weigh

the catch," she said during a recent ecosystem conservation programme at

Batu 13, Sungai Buloh.

To indicate how serious the problem of

invasive foreign species have become in

local rivers, she said over one tonne of the

invasive fish was caught within two days

by the team of 100 student volunteers

during the programme.

The search-and-destroy mission was

done with help from members of Squad

who caught the fish by casting nets in the

an angler would have to wait at least an

hour to land a catch.

The farthest would be 30 minutes, if the

angler was very lucky.

Department has caught about 20,946

'ikan bandaraya'.

At the event, department staff said the

fish would be turned into compost.

The village head Mohd Ridwan Awang,

who is an eatery owner, cooked 'ikan

help from student volunteers and three

SPIA members, Mohd Hafiz said.

Since last year, the Selangor Fisheries

Department has caught about 20,946

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TARIKH	MEDIA	RUANGAN	MUKA SURAT
23/5/2025	THE STAR	NEWS	2 & 3

'Ensure clean source before consuming suckermouth catfish'

By MEGAT SYAHAR
megatsyhar@thestar.com.my

SUCKERMOUTH catfish or *ikan bandaraya* can only be consumed if its habitat is free from pollution.

Otherwise, steer clear, says an expert in native fish species and aquaculture.

Universiti Selangor Faculty of Engineering and Life Sciences senior lecturer Dr Intan Farha A. Ghani said heavy metals could be present in *ikan bandaraya* due to contamination in rivers.

"*Ikan bandaraya* is safe to eat if the surrounding area is clean and free from pollution.

"However, the river's condition itself often leads to contamination," she added.

Intan said that in polluted waters, all types of fish were unsafe for consumption.

"The feeding habit of *ikan bandaraya* is the same as *ikan keli* (from the catfish family).

"In a river, within the same ecosystem, there are tilapia, catfish and *ikan bandaraya* consuming the same food.

"So, why single out *ikan bandaraya* as the only fish that is unsafe to eat?"

Intan referred to a programme to eradicate *ikan bandaraya* along Sungai Damansara in Petaling Jaya, Selangor, where some of the catch were eaten and

others processed into fish feed.

"Before processing into fish feed, we conducted tests to ensure the *ikan bandaraya* was safe for consumption.

"The fish was tested for harmful heavy metals such as mercury, lead and chromium, which are dangerous to humans."

Intan is among key collaborators working with the state government to reduce invasive fish population in Selangor's rivers.

Together, studies are being carried out to assess the commercial potential of *ikan bandaraya* while working to remove the alien species from Selangor's waterways.

Intan also highlighted the nutritional value of *ikan bandaraya*, stating that it was high in protein.

"*Ikan bandaraya* typically contains around 18g of protein per 100g, which is higher than the 12g of protein per 100g in *ikan keli*."

"Some *ikan bandaraya* samples show protein levels as high as 18g per 100g, which is comparable to tilapia," she said, adding that this made the species an attractive option for fish farmers.

"We encourage fish farmers to consider *ikan bandaraya* as an alternative ingredient for fish feed due to the high protein content.

"We have even developed a formula for this," she said.



Intan says river contamination affects all fish species such as 'tilapia' and 'ikan keli', not just 'ikan bandaraya'.

However, Intan cautioned that there were risks.

"When we carried out tests, we found that some samples contained mercury."

She also cautioned about promotion of the fish's consumption, and advised those

carrying out cooking events featuring *ikan bandaraya* to ensure the fish was safe to eat.

"The most effective solution to the *ikan bandaraya* problem is to process the fish into landscape fertiliser.

"Using it for landscaping is appropriate



'Ikan bandaraya' satay at a cookout in Sungai Langat, Selangor. — Courtesy of Foreign Fish Hunter squad's (formerly known as Ikan Bandaraya Hunters) Facebook page.

but it should not be used for growing vegetables, as the produce will ultimately be consumed by humans," she stressed.

Intan said *ikan bandaraya* was suitable as pet food too, such as fish feed.

Findings on metal content, she said, varied from one river to another.

"For instance in Sungai Damansara, tests detected chromium and zinc in *ikan bandaraya* while in Sungai Langat, mercury and arsenic were found.

"In Sungai Langat, we found mercury

content in *ikan bandaraya* but not in Sungai Damansara," she said.

"When we conducted sampling tests in 2022 at Sungai Langat, no heavy metals were detected in *ikan bandaraya*."

"However, we cannot claim that *ikan bandaraya* is the only fish affected by heavy metals."

"Other fish species such as *keli*, *siakap*, *baung* and *pain* living in the same river can also be affected, so it boils down to the river's condition," Intan pointed out.