



**LAPORAN LIPUTAN MEDIA HARIAN
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BIL.	TAJUK KERATAN AKHBAR	KEMENTERIAN / JABATAN / AGENSI
1.	PERTANIAN HIDROPONIK BANTU AQIS JANA PENDAPATAN, DALAM NEGERI, UTUSAN MALAYSIA, M/S – 28	LAIN – LAIN
2.	THINK LOCAL FIRST, LIVING, THE STAR, M/S – 7	

UKK KPKM

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

TARIKH	MEDIA	RUANGAN	MUKA SURAT
24/2/2026	UTUSAN MALAYSIA	DALAM NEGERI	28

Pertanian hidroponik bantu AQIS jana pendapatan

ARAU: Inisiatif Akademi al-Quran Imam Al-Syafie (AQIS) mengusahakan tanaman sawi secara hidroponik membantu menjana pendapatan kepada pusat tahfiz itu tanpa bergantung kepada sumbangan semata-mata.

Projek tanaman sawi itu dijangka mampu menyumbang kira-kira 20 peratus keperluan kewangan dan kos operasi AQIS, selain membantu meningkatkan kemahiran para pelajar akademi berkenaan dalam bidang pertanian.

AQIS di Kampung Pida 3 Lama, Semut Gatal di sini bukan sahaja sebagai pusat melahirkan huffaz, malah kini mula mengorak langkah dalam sektor pertanian moden.

Pengasas merangkap Pengerusi AQIS, Ahmad Adnan Fadzil berkata, projek pertanian berkenaan adalah melalui kerjasama dengan Universiti Malaysia Perlis (Unimap) dan pada peringkat awal, ia melibatkan 672 lopak tanaman.

Katanya, tanaman dikendalikan penyelia projek pertanian AQIS, Iskandar Hussein bersama 20 pelajar pusat tahfiz itu yang memantau rapi perkembangan tanaman setiap hari.

Beliau berkata, usaha tersebut sudah mula membuah hasil dengan setakat ini, sawi berkenaan telah melalui 10 kali pusingan tuaian dan berjaya



PELAJAR Akademi al-Quran Imam Al-Syafie memetik sawi yang ditanam secara hidroponik di pusat tahfiz itu di Kampung Pida 3 Lama, Semut Gatal Arau, Perlis.

dipasarkan.

“Jualan tertumpu kepada komuniti setempat termasuk penduduk Kampung Pida 3 Lama, Semut Gatal, Kurung Anai dan Tambun Tulang. Hasil turut dijual ketika program daurah dan kuliah agama yang diadakan di sini.

“Harga sawi yang dijual berpatutan iaitu RM6 sekilogram bagi harga ladang dan RM7 sekilogram bagi harga borong. Sekali tuaian, kami mampu menjana pendapatan kira-kira RM1,000.

“Hasil itu, mampu menam-

bah pendapatan kepada AQIS, dan tidak terlalu bergantung kepada yuran atau sumbangan semata-mata untuk kos operasi dan kewangan pusat tahfiz berkenaan,” katanya kepada *Utusan Malaysia* di sini semalam.

Ahmad Adnan berkata, melihat kepada potensi besar projek berkenaan, pihak Unimap turut memilih AQIS sebagai tapak kajian khusus bagi projek pertanian digital yang mengangkat taraf pertanian komuniti ke peringkat lebih inovatif.



Tan makes sure local fruits are a regular part of her family's daily meals. — SHEELA CHANDRAN/The Star

By SHEELA CHANDRAN
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WHENEVER Cheryl Tan, 37, shops for her weekly groceries at the Old Klang Road market in Kuala Lumpur, she makes it a point to stop by the fruit stalls to pick up fresh produce for her family.

With four children aged between eight and 15, Tan, who works in human resource, ensures that there is always a good variety of fruits at home.

"We enjoy durian, mango, passion fruit, banana, watermelon, tarap (when the family goes back to her hometown in Kota Kinabalu, Sabah), grapes and Japanese strawberries," she said.

Tan is among many Malaysians who make it a point to include local fruits in their daily meals, stating freshness and affordability as key reasons.

"We usually consume one type of fruit per day, so roughly seven different types/baskets per week. We go by affordability — one basket of fruit wouldn't cost more than RM20," she shared.

In an article titled, "Eat more local fruits, public urged", published in *The Star* (Feb 4, 2026), Agriculture and Food Security Deputy Minister Datuk Chan Foong Hin called on Malaysians to support local farmers by choosing homegrown fruits.

He says eating local fruits promotes healthy eating habits and supports the rural economy.

With rising living costs, choosing locally-grown produce has become increasingly important, helping farmers earn sustainable incomes while strengthening the nation's food ecosystem.

Tan thinks local fruits are delicious and Malaysians should appreciate what our country has to offer.

"It not only contributes to the economy, it also helps reduce carbon emissions. A friend in the sustainability space once said that the best way for anyone to help the environment is to buy local."

Businesswoman Saphia Judin shares a similar view. She prefers to buy her fruits and vegetables from a farmers' market near her home in Kampung

Think local first

More Malaysian families are turning to local fruits, drawn by their health benefits and their role in supporting livelihoods and the wider economy.

Nangka, Kota Samarahan, Sarawak.

"The produce is cheaper and fresher, and it also provides income for farmers in the neighbourhood," said Saphia, a mother of two daughters aged seven and five.

Saphia, who operates a home-based nail studio, adds that the selection often includes jackfruit, banana and ciku, along with seasonal fruits native to Borneo such as dabal (Sarawak olive), isau (green longan), ucong and rambai.

"While we also consume grapes, apples and oranges, we prefer local fruits because each of them has a unique flavour," she said.

A healthier choice

Universiti Kebangsaan Malaysia associate professor Dr Wong Jyh Eiin says local fruits may offer nutritional advantages when they are fresher — with shorter storage times — and when they include tropical varieties that are naturally high in certain vitamins and protective plant compounds.

"Each fruit has its own characteristic nutrient profile, and some types are inherently richer in specific nutrients than others," said Wong, who is attached to the Nutrition Science Programme at the university's Faculty of Health Sciences.

"Vitamin C content is especially high in common tropical fruits such as guava, papaya and pineapple, as well as citrus fruits like



When we increase demand for seasonal local fruits, we help strengthen farm incomes, sustain jobs, encourage diverse crops and build a more resilient food system in the long run.

Assoc Prof Dr Wong
Jyh Eiin



Saphia brings her children, Eleanor (left) and Daisy to the market to expose them to a variety of local fruits. — SAPHIA JUDIN

oranges. Pro vitamin A carotenoids are abundant in orange-fleshed fruits such as papaya and mango."

Malaysia is blessed with access to a wide variety of both seasonal and year-round local fruits. Common non-seasonal fruits include papaya, guava, pineapple, starfruit, soursop and banana, which are available throughout the year.

Seasonal fruits such as durian, mango, rambutan, pomelo, langsat and mangosteen further contribute to the richness of the country's food supply.

Wong said that fibre content also varies widely by fruit type. "Guava is among the highest overall, while apples and pears — when eaten with the skin — as well as oranges and berries, can also be good sources of dietary fibre."

"For polyphenols, which are plant compounds with antioxidant properties, berries and citrus fruits are generally among the richer sources."

However, Wong said that differences in nutrient content are driven mainly by fruit type, ripeness at harvest and post-harvest handling and storage, rather than whether a fruit is local or imported.

She said eating locally-grown fruits can help families maintain healthy diets during periods of rising food prices — not because they are always cheaper, but because they often provide higher nutrient value per ringgit, introduce variety through seasonal eating, and may reduce household food waste due to greater freshness.

"Because some local fruits are nutrient-dense, a small portion can meaningfully contribute to daily nutrient needs. For example, one serving of guava — about 110g — can provide three times the daily vitamin C requirement and around 6g of dietary fibre, which is roughly one-quarter of daily fibre needs," she explained.

"Seasonal fruits are often more affordable during peak harvest periods, allowing consumers to take advantage of lower prices by choosing what is locally in season."

"Local markets also commonly sell fruits individually, which helps households stretch their budgets rather than purchasing fixed-weight packs."

Wong added that long storage periods are typical for some imported fruits, such as apples, which may be kept for months under refrigerated or controlled-atmosphere conditions before reaching consumers.

Research shows that extended storage, temperature control and post-harvest treatments may reduce certain health-promoting compounds, including Vitamin C, folate and antioxidants. "Locally harvested fruits typically reach markets more quickly, which means they are fresher at the point of purchase and may last longer at home before spoiling. Shorter harvest-to-plate times can help households retain more nutrients and reduce food waste," she explained.

Another advantage of choosing local fruits is the reduction in carbon footprint associated with "food miles". Wong said that fruits destined for long-distance transport are often harvested before peak maturity, which can compromise flavour, texture and nutrient content.

"Even if the fruit ripens later in storage, it may not achieve the same sweetness, aroma or nutrient levels as a fruit that had matured while still attached to the plant," she said.

"Choosing locally-grown fruits not only benefits our health but also supports local farmers and rural economies. Because imported fruits such as apples and oranges are often cheaper due to global supply chains, local produce can be overlooked, limiting opportunities for domestic growers."

"When we increase demand for seasonal local fruits, we help strengthen farm incomes, sustain jobs, encourage diverse crops and build a more resilient food system in the long run," said Wong, who encourages people to consume a variety of fruits because different fruits provide different combinations of vitamins, fibre and protective plant compounds.