



**LAPORAN LIPUTAN MEDIA HARIAN
JUMAAT 27 FEBRUARI 2026**

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2.	HASIL PADI PERLIS MEROSOT 40 PERATUS, DALAM NEGERI, UTUSAN MALAYSIA, M/S – 10	LAIN – LAIN
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UKK KPKM

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



Ahmad Zulkifli (second from left) netting fish at Kampung Mandah, Mancong in Kuala Kangsar.
— Photos: Bernama



Patin farmed under LKIM Perak State Contract Farming Project can fetch up to RM40 per kg.

PATIN fish, scientifically known as *Pangasianodon hypophthalmus*, is no stranger to Malaysian waters.

Along the stretch of Sungai Perak, this freshwater species takes on a character of its own.

A whiskered catfish from the Pangasidae family, *patin* is prized not only for the thrill it gives to fishermen hunting it, but also for the rich flavours it brings to the dining table.

Patin tempoyak is a prized dish made from the fish and fermented durian.

The abundant and relatively clean waters of Sungai Perak, the second longest river in the peninsula, serves as a natural "cage" for *patin* farming.

From these waters come *patin* that are widely regarded as firm, sweet and free from the muddy aftertaste often associated with river fish.

According to Perak Malaysian Fisheries Development Authority (LKIM) director Ahmad Zulkifli Ismail, the quality of *patin* from the river stands out for several reasons.

Its flesh is less fishy and noticeably firmer compared with *patin* farmed in other parts of the country.

"These are influenced by the river's water quality, feeding practices and even weather conditions.

"Because the water is unpolluted, the fish does not develop a muddy smell. That makes a big difference in taste," he told Bernama when met at the LKIM Perak State Contract Farming Project in Kampung Mandah of Manong, Kuala Kangsar.

Ahmad Zulkifli said these factors worked together to ensure consistent production of high-quality fish.

"When you eat it, you can taste the sweetness. It's a different kind of sweetness compared with *patin* from other areas."

Currently, seven *patin* cage farmers are involved in the LKIM Perak State Contract Farming Project across Kuala Kangsar and Perak.

In Kampung Mandah alone, four participants received nearly RM60,000 in funding last year.

Their efforts yielded 31.21 metric tonnes of *patin*, with a total value of RM149,400.

Ahmad Zulkifli said production recorded an increase of between 30% and 40% from 2024 to 2025, equivalent to an additional 15 to

Perfect conditions for patin

Sg Perak fish sweeter with no muddy aftertaste



(From left) Zun Kurnain, Mohd Nasir Imam Ibrahim and Ahmad Ibrahim attending to customers at the farm.

17 metric tonnes, depending on the operator.

In monetary terms, this translated into an increase of between RM40,000 and RM50,000.

"With the farmers' dedication and the guidance provided by agencies, the growth has been encouraging," he said, while urging more entrepreneurs and farmers to participate in the programme.

"The market for Sungai Perak *patin* is not limited to Perak or the Klang Valley.

"Demand comes from across the country, at the moment, it far exceeds supply," he said.

Some producers, he added, have even managed to export small quantities of *patin* to Singapore, demonstrating that the fish has potential beyond domestic markets.

The project, Ahmad Zulkifli explained, was designed not only to boost local *patin* production but also guarantee market access and provide farmers with a structured, lower-risk contract farming model that helped to raise income levels.

Patin farmed in the river comes



Fish farmer Mohd Nasir Imam Ibrahim doing maintenance work on the cages.

in four varieties – *patin buah*, *biasa*, *emas* and *lawang* – all of which are marketed nationwide.

Patin buah commands the highest retail price at RM40 per kg, while *patin emas* and *patin lawang* are sold at RM25 per kg.

Common *patin*, meanwhile, remains the most affordable at RM16 per kg.

Wholesale prices follow a similar pattern, with *patin buah* priced at RM38 per kg, common

patin at RM12 per kg, and *patin emas* and *patin lawang* at RM20 per kg.

According to Ahmad Zulkifli, the higher price of *patin buah* reflects the longer farming period required.

The fish takes nearly two years before it is ready for the market, compared with about a year for common *patin*, resulting in higher maintenance costs.

For farmer Zun Kurnain

Sahudin, who has been involved in fish farming for about a decade, *patin buah* is both the most prized and the most demanding.

"It is very sensitive. If it is disturbed, it eats less.

"Even people walking across the cages and causing them to shake can cause stress to the fish.

"When that happens, it refuses to eat, grows more slowly and takes longer before it can be sold."

He said demand for common *patin* remains consistently high, to the point where supply struggles to keep up.

Kampung Mandah farmers find monthly demand reaches about six metric tonnes.

Patin buah, however, sees seasonal demand, particularly during Chinese New Year.

During this period, buyers tend to prioritise quality over price.

"Every year, we rear *patin buah* specifically for Chinese New Year.

"Customers don't necessarily want very large fish, but bigger is generally better," said Zun Kurnain, who operates 15 *patin* cages, each capable of holding around 2,000 fish.

He believes stronger promotion of the fish can help reflect its true value, as prices in the state remain lower compared with other regions.

"Our retail price is RM16 per kg, while in other states it can reach RM22.

"Wholesale price here is RM12. With feed costs rising, better promotion could help justify a slight increase," he said.

Zun Kurnain claimed that research has shown fish from Manong and Kampung Mandah, whether cage-farmed or free-swimming, rank among the best in terms of taste.

Located along the middle stretch of the river, Kampung Mandah benefits from clean water free from upstream and downstream wastes, giving it ideal conditions for fish farming.

Since joining the project, Zun Kurnain's production has risen from 3.5 metric tonnes valued at RM35,000 to 16.65 metric tonnes worth RM146,195.

Today, *patin* accounts for about 70% of his income.

TARIKH	MEDIA	RUANGAN	MUKA SURAT
27/2/2026	THE STAR	STAR METRO	1

Bountiful harvest:
Fish farmer Ahmad Ibrahim showing patin fish reared along Sungai Perak, near Kampung Mandah in Manong. — Bernama



Prized catch

Patin fish reared in Sungai Perak, specifically near Kuala Kangsar, is finally getting its due. Farmers are unable to keep up with rising demand. >3

TARIKH	MEDIA	RUANGAN	MUKA SURAT
27/2/2026	UTUSAN MALAYSIA	DALAM NEGERI	10

Hasil padi Perlis merosot 40 peratus

KANGAR: Hasil padi Perlis dijangka merosot sehingga 40 peratus atau sehingga 3,240 tan metrik kesan daripada cuaca panas yang berlarutan hampir dua bulan lalu.

Pengerusi Jawatankuasa Pertanian negeri, Megat Hashirat Hassan berkata, sawah yang terjejas itu melibatkan kawasan seluas 770 hektar di luar kawasan Lembaga Kemajuan Pertanian Muda (MADA) di negeri ini.

Katanya, kawasan terjejas membabitkan 771 pesawah itu tidak dapat menerima bekalan air berikutan sumber dari empangan Timah Tasoh sudah tidak mampu melepaskan air.

“Ada kawasan yang kita dapat selamatkan melalui langkah-langkah yang dilaksanakan seperti penyediaan pam air dan sebagainya. Kawasan yang tidak dapat diselamatkan, pesawah yang terkesan itu boleh memohon skim takaful tanaman padi,” katanya kepada *Utusan Malaysia* di sini semalam.

Sebelum ini, media melapor-



HASIL padi di Perlis dijangka merosot sehingga 40 peratus atau sehingga 3,240 tan metrik kesan daripada cuaca panas yang berlarutan hampir dua bulan lalu. - UTUSAN/IZLIZAN OTHMAN

kan, sebanyak tujuh kawasan di semenanjung Malaysia kini berada pada tahap 1 (berjaga-jaga) susulan peningkatan suhu maksimum harian mencecah antara 35 hingga 37 darjah celsius sekurang-kurangnya selama tiga hari berturut-turut.

Jabatan Pertanian negeri dan agensi berkaitan sebelum ini telah mengambil langkah awal menggerakkan pegawai ka-

wasan ejen pengembangan tanaman antaranya menyediakan pam sebanyak 39 unit.

Perlis menjadi negeri yang merekodkan jumlah hari tanpa hujan tertinggi iaitu melebihi 40 hari dengan cuaca panas dan kering terus berlarutan dijangka sehingga Mac. Bagaimanapun, kebelakangan ini Perlis mula menerima taburan hujan dengan kelmarin antara paling lebat.

TARIKH	MEDIA	RUANGAN	MUKA SURAT
27/2/2026	UTUSAN MALAYSIA	DALAM NEGERI	29

Harga daging lembu segar naik di Kota Bharu

KOTA BHARU: Harga daging lembu segar di beberapa lokasi di sini didapati mencatatkan kenaikan antara RM1 hingga RM2 sekilogram.

Tinjauan *Utusan Malaysia* mendapati, walaupun harga daging mencecah sekitar RM28 sekilogram, permintaan terhadap bahan mentah itu tetap tinggi.

Peniaga, Ibrahim Wan Omar, 60, berkata, dia terpaksa menyelaraskan harga jualan daripada RM26 sekilogram kepada RM28 sekilogram berikutan harga bekalan yang lebih tinggi ketika Ramadan.

“Permintaan memang tidak pernah surut. Setiap hari seekor lembu habis dijual walaupun harga naik sedikit. Walaupun bekalan dari negara jiran, kual-

itinya tetap sama dan setanding daging kampung,” katanya ketika ditemui.

Bagi peniaga di Kampung Kedai Buluh, Wan Ibrahim Mohamed, 58, pula, dia memilih untuk mengekalkan harga jualan daging segar pada RM25 sekilogram.

Katanya, ini kerana lembu dipelihara sendiri, sekali gus menyebabkan harga ditawarkan menjadi sedikit murah, berbanding tempat lain.

Sementara itu, pengguna, Rahim Mat Hasan, 66, berpendapat, harga daging segar masih stabil ketika ini berbanding negeri-negeri lain.

“Harga masih stabil ketika ini walaupun daging segar pernah mencecah sehingga RM32 sekilogram,” ujarnya.

Jualan minuman D'Lekir cecah RM250,000 sebulan

MANJUNG - Baharu berumur 30 tahun, seorang usahawan mampu menjana hasil sehingga RM250,000 sebulan daripada jualan pelbagai varieti produk minuman berjenama D'Lekir.

Menurut Muhammad Ikmal Ahmad Zaki, dia memiliki kilang memproses produk dengan fasiliti moden, serta menggaji 20 orang pekerja tempatan.

"Setakat ini, jualan bulanan produk minuman epal, durian belanda, laici, lemon dan strawberi syarikat yang berharga sekitar RM2 hingga RM3 boleh mencecah RM250,000 sebulan.

"Produk saya ditawarkan di seluruh negara yang merangkumi lebih 500 pasar mini, kedai runcit, pasar raya dan 900 mesin layan diri," katanya kepada *Kosmo*/ di sini, kelmarin.

rusan daripada jabatan dan agensi kerajaan termasuk kerajaan negeri seperti Jabatan Pertanian Perak, Majlis Amanah Rakyat, Tekun dan Sekretariat Usahawan Negeri Perak (STeP) melibatkan geran berbentuk peralatan mesin serta latihan bernilai hampir setengah juta ringgit.

"Saya bercadang untuk mengapungkan syarikat di Bursa Malaysia dalam tempoh 10 tahun akan datang, dengan bantuan berterusan kerajaan negeri Perak.

"Produk saya telah mendapat pengiktirafan Kementerian Kesihatan iaitu Makanan Selamat Tanggungiawab Industri atau MeSTI dan Healthier Choice, Halal Malaysia dan Produk Malaysia oleh Kementerian Perdagangan Dalam Negeri dan Kos Sara Hidup," katanya.



Pemegang Diploma Instrumentasi Proses dan Kawalan dari German Malaysian Institute (GMI) dan Sarjana Muda Pentadbiran Perniagaan dengan Kepujian Universiti Kebangsaan Malaysia (UKM) ini berkata, produknya turut dipasarkan di Brunei dan Kemboja.

Dia menerima bantuan berte-



MUHAMMAD IKMAL menunjukkan antara produk minuman popular jenama D'Lekir.