



**LAPORAN LIPUTAN MEDIA HARIAN
JUMAAT 15 MEI 2026**

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2.	AGROBANK PERKUKUH EKOSISTEM PENJAJA MENERUSI AGRO PENJAJA-I, DALAM NEGERI, UTUSAN MALAYSIA, M/S – 7	AGROBANK
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UKK KPKM

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

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15/5/2026	THE SUN	NATIONAL	4

Fisheries Dept monitors Sungai Juru pollution

GEORGE TOWN: The Penang Fisheries Department conducted resampling at Sungai Kuala Juru in Bukit Mertajam to monitor critical parameters, including biotoxins, heavy metals and water quality.

In a statement, the department said the immediate action on Wednesday followed reports of pollution and water quality disruption that could threaten local fisheries and aquaculture.

"This resampling aims to ensure the safety of fisheries products and support more comprehensive, data-driven pollution trend analysis.

"Sungai Kuala Juru is a key seafood production zone in Penang, with a 567ha cockle farming area spanning 27 active lots," the statement read.

The department also noted that the disruption has affected the welfare of 209

marine fishermen and aquaculture operators.

It added that monitoring is also underway at seven *siakap* fish and white prawn farms covering 72.69ha, along with a detailed assessment to determine the economic impact and estimated losses for follow-up action.

Meanwhile, Penang Fisheries director Azimah Jumatli said the department is focusing on field monitoring, technical assessments and ongoing support to minimise the impact on fishermen's and farmers' incomes.

"We are carrying out further analysis to distinguish potential sources of organic pollution. Joint lab tests are also being conducted with the Fisheries Research Institute in Batu Maung and the Selangor Fisheries Biosecurity Centre." – Bernama

Agrobank perkukuh ekosistem penjaja menerusi Agro Penjaja-i

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PUTRAJAYA: Agrobank menawarkan inisiatif komprehensif khusus bagi memperkasa komuniti penjaja dan usahawan mikro di seluruh negara menerusi produk terbaharunya, Agro Penjaja-i.

Agro Penjaja-i bukan sahaja menyediakan akses pembiayaan inklusif, latihan keusahawanan dan literasi kewangan sebaliknya turut menawarkan kemudahan digital bagi memperkukuh daya tahan ekonomi komuniti berkenaan.

Presiden dan Ketua Pegawai Eksekutif Kumpulan Agrobank Datuk Tengku Ahmad Badli Shah Raja Hussin berkata, Agro Penjaja-i direka selari dengan usaha kerajaan memperkasa sektor penjaja yang kini menjadi antara penyumbang penting rantaian bekalan makanan negara.

Belau berkata, pihaknya percaya produk itu mampu membimbing komuniti berkenaan supaya lebih bersedia menghadapi



MOHAMAD SABU (tengah) ketika gimik merasmikan pelancaran AGRO Penjaja-i di Kementerian Pertanian dan Keterjaminan Makanan, Kelmarin. Turut sama, Presiden dan Ketua Pegawai Eksekutif Kumpulan Agrobank, Datuk Tengku Ahmad Badli Shah Raja Hussin (dua kiri). - UTUSAN/FAISOL MUSTAFA

cabaran ekonomi semasa. "Kita mahu membantu penjaja bukan sahaja dari segi modal, tetapi juga memastikan mereka mempunyai ilmu pengurusan dan strategi pemasaran yang lebih baik.

"Pelaksanaan Agro Penjaja-i dijangka memberi manfaat besar kepada komuniti penjaja tempatan khususnya dalam

Seri Mohamad Sabu, Tengku Ahmad Badli Shah berkata, pengenalan Agro Penjaja-i turut menyokong aspirasi kerajaan dalam memperkasa perusahaan mikro yang lebih berstruktur, mampan dan berdaya tahan.

Katanya ketika ini, seramai 700,000 penjaja dan usahawan mikro direkodkan di seluruh negara berdasarkan data dikongsi gabungan penjaja dan pihak berkuasa tempatan (PBT).

"Kami menyasarkan produk ini dapat menarik minat lebih 700,000 komuniti berkenaan," katanya.

Agro Penjaja-i menawarkan pelbagai manfaat termasuk skim pembiayaan mikro sehingga RM100,000 serta kemudahan kredit Cashline-i sehingga RM5,000.

Selain itu, program tersebut turut menawarkan pembiayaan Ar-Rahmu sehingga RM300,000 dengan kadar keuntungan istimewa serendah RM0.50 sebulan beserta laluan khas atau 'Green Lane'. Peserta juga berpeluang

mengikuti latihan percuma secara dalam talian dan fizikal menerusi program celik kewangan dan celik usahawan selain menerima latihan bimbingan serta pemantauan selama tiga bulan.

Dalam masa sama, Agro Penjaja-i turut menyediakan khidmat nasihat dan pembiayaan bagi pensijilan halal mengikut garis panduan syarah serta pakej DuitNow QR SoundBox pada harga serendah RM114.

Lebih menarik, Agrobank turut menawarkan hibah ataupun keuntungan kepada simpanan dalam akaun Agro Penjaja-i serta dilindungi oleh takaful serendah RM10 setahun.

Antara syarat utama untuk menyertai program itu ialah penjaja perlu berdaftar dengan PBT atau gabungan penjaja yang diiktiraf.

Penjaja yang telah menerima bantuan daripada agensi lain seperti TEKUN Nasional juga masih berpeluang memohon kemudahan di bawah Agro Penjaja-i tertakluk kepada kemampuan bayaran dan keperluan pembiayaan masing-masing.

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Kekurangan bekalan baja punca harga sayur naik sekali ganda

Pekebun di Cameron Highlands hadkan penggunaan bahan pastikan bahan tidak kehabisan

berkata kubis antara paling teruk terjejas dan kini dijual RMI sekilogram berbanding 50 sen sebelum ini.

"Tomato mencecah harga RMI.30 sekilogram berbanding kira-kira 80 sen sebelum ini.

"Bagaimanapun, sayur jenis berdaun agak stabil sekitar RMI sekilogram pada peringkat ladang," katanya kepada BH, semalam.

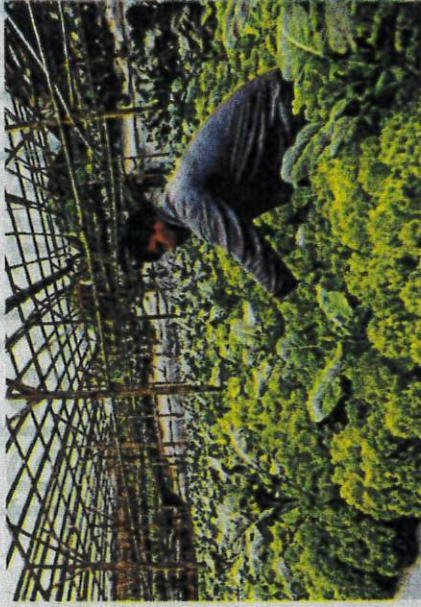
Sebelum ini, Ketua Sekretariat Pasukan Petugas Pengurusan Krisis Majlis Tindakan Ekonomi Negara, Nurhisham Hussein, memaklumkan petani tempatan dijangka berdepan risiko terlepas musim penanaman lewat tahun ini susulan kekurangan bekalan baja pada peringkat global.

Jejas perancangan tanaman
Katanya, situasi itu boleh menjelaskan perancangan tanaman sekiranya isu kekurangan bekalan tidak ditangani segera.

Mengenai kekurangan baja ketika ini, Syed Abd Rahman berkata, ia memaksa petani mengubah kaedah pengurusan tanah dengan menggunakan baja pada kadar minimum bagi memastikan bekalan tidak kehabisan dalam tempoh terdekat.

Katanya, kekurangan itu ketara dihapuskan apabila bekalan dalam pasaran semakin susut, malah ada pembekal memaklumkan baja cuma mampu bertahan sehingga hujung bulan ini.

"Sebelum ini kita beriklan baja setiap hari, sekarang kita hanya



Pekebun di Cameron Highlands terpaksa mengurangkan penggunaan baja susulan bekalan terhad.

beriklan selang sehari. Hari pertama baja, hari berikutnya cuma siram. Kita jimatkan penggunaan sebab bekalan tak banyak.

"Ada pembekal kata kena tunggu bekalan baharu, tapi mereka pun tak pasti bila boleh sampai ke rana bergantung kepada import. "Untuk membanding masalah ini, kita cuba mendapatkan baja dari kalangan negara Asia seperti China, Jepun dan Korea," katanya.



Syed Abd Rahman

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Kuala Lumpur: Kekurangan bekalan baja di Cameron Highlands mula menyebabkan harga sayur kebun turut mengurangkan penggunaannya.

Pengerusi Persatuan Pekebun Pekebun Sayur Melayu Cameron Highlands (PPPMCH), Datuk Syed Abd Rahman Syed Abd Rashid,



1Razak Mansion residents observing as Chua (left) harvests fresh herbs from the community garden in Salak South.



Above: Fresh herbs, edible flowers and vegetables used for a healthy meal.



Left: Long beans growing on a trellis at Razak Mansion Food Forest.

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 Photos: MUHAMAD SHAHRIL ROSLI/The Star

Food forest thrives in KL

Urban farming project empowers seniors, boosts food security

THE morning air at 1Razak Mansion in Salak South, Kuala Lumpur, carried the scent of freshly cut herbs.

Senior citizens gathered around tables filled with *daun kaduk* (wild betel leaf) and *pegaga* (pennywort) harvested just steps from their flats.

Some carefully picked leaves from assorted edible greenery still damp from washing, while others chopped ingredients and exchanged stories about *kampung* meals they grew up with.

The group had gathered in a thriving space within the urban housing landscape, which has transformed what was once an underutilised common area into a flourishing "food forest".

The *nasi ulam* cooking class at Razak Mansion Food Forest brought together some 20 residents aged 60 to 86 in a session blending food, memories and community spirit.

Conducted by permaculturist Judy Chua, the class used five varieties of *ulam* grown entirely within the flats' premises under



Tan (left) and agriculturalist and social entrepreneur Dr Billy Tang Chee Seng adding fish to the community garden aquaponics system.

the Soil-U-Tion Regenerative Ecosystem.

1Razak Mansion Management Corporation (MC) chairman Anthony Tan said the food forest

was a previously underutilised 560sqm site.

"It is helping to restore biodiversity by using forest-style planting methods to grow

food naturally.

"More than 80 species of plants, vegetables and *ulam* are currently grown here," he said.

Tan explained that the Soil-U-tion Regenerative Ecosystem was a community farming project that turned unused urban spaces into gardens producing healthy, chemical-free food while restoring soil health, improving food security and empowering persons with disabilities and local communities.

"The site is also being developed into a learning centre for environmental, social and governance (ESG) practices, where communities can learn and share knowledge about these principles.

"The next phase of the initiative will focus on improving waste management at 1Razak Mansion, including composting organic kitchen waste to support the food forest ecosystem," he said.

During the cooking class, participants learned to identify the herbs, understand their health benefits and prepare the ingredients before sharing the meal they had created.

Azni Saharin said the session reminded her of the food she enjoyed growing up.

"I am so happy 1Razak Mansion's MC has given us space to learn how to grow our own food and cook *ulam* the traditional way, just like how I enjoyed them during my *kampung* days.

"Now I see my Chinese neighbours learning about local *ulam*."

"I feel proud and touched," she said, adding that the project also allowed her to enjoy gardening.

For resident Foong Mun Lai, it was an entirely new experience.

"This is my first time tasting *ulam*."

"It is not our usual food, but I learned to appreciate the original flavour of the greens and their health benefits," she said.

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A helping
hand for
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Planting the seeds of change

These Malaysian teachers are going beyond books to nurture a more caring and environmentally responsible generation. 2&3



Nur Shafura (left) says her students are more responsible after implementing the project. — NUR SHAFURA RAMLI

Equipping students to go green

Stories by NATASHA A.
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Photos: SUHAIMI RAMLI

ON a typical school day at SK Sungai Lui, Negri Sembilan, Nur Shafura Ramli can be found outside the classroom with her students.

Somewhere between science and design technology lessons, she checks on the hydroponic plants, tends to strawberry shrubs alongside her students and oversees food waste collected from the canteen to be turned into compost.

This has become an everyday routine for the students and the teacher over time.

For educators in Malaysia, sustainability education is no longer confined to what is taught within classroom walls.

Through Zero Waste Malaysia's Green Wira Programme (GWP), they are finding ways to turn environmental care into something students can touch, build, grow and carry with them beyond school grounds.

For Nur Shafura, it all begins by teaching her students how to care for plants, starting with crops grown within the school compound using hydroponics — a method of growing plants that relies on water as the main nutrient source instead of soil.

Crops grown include chilli, pak choy, kailan, local spinach and strawberries.

The strawberries themselves, she notes, began as an experiment.

"I used to teach in Cameron Highlands, Pahang. There were strawberries growing all around due to the cold temperatures, so I thought, why not try to plant it here?" she says.

After receiving strawberry seeds of a variant that can grow well in warm areas, what began as a small project done out of curiosity slowly came to fruition.

"I didn't expect it to grow well but it did, and they even bore fruit! The students really enjoyed



Students of SMK Pulau Indah turn fabric waste into functional items like tote bags and tumbler carriers. — NURUL SYAMIL MOHD YUSOF



During special events, SMK Pulau Indah students would sell products made from discarded textiles. — NURUL SYAMIL MOHD YUSOF

picking it themselves and they were amazed when they got to taste it fresh."

These crops are able to produce healthy fruits and vegetables thanks to compost fertiliser made from food waste collected.

"All the food scraps are separated by students after they finish eating in the canteen. Our school workers will help process it into compost to be used for plants around the school," she explains.



Students of SMK Bandar Damai Perdana share responsibility over caring for the school's aquaponics garden.



After the project started, SMK Bandar Damai Perdana students are more excited to be in school.



Suhaimi (left) wants to produce students who are environmentally-conscious and equipped with practical knowledge.

The impact, Nur Shafura shares, can be seen not only in the growth of the plants and reduction of food waste, but also in the students themselves.

"Since this project started, the students now have a stronger sense of responsibility," she says.

"Early in the morning, they will first go to the garden area to tend to the plants. They are also more disciplined especially after eating as they would separate their food waste into specific bins."

They also take turns caring for the hydroponic plants through weekly duty roster.

Training sessions for GWP have also reshaped her own understanding of sustainability and her role in being a guiding light to the students.

"I understand more about the environment and what it takes to care for it, which I then teach my students when I return to school.

"They are more aware of what to do and I'm proud to see the changes in their behaviours and mindset — this definitely drives me to keep this going."

Stitching the future

At SMK Pulau Indah, Selangor, sustainability threads itself between fabric scraps and student creativity.

Outside the school sits a fabric waste collection bin that frequently overflows before its contents can be collected.

A concern for an unpleasant sight turned into a silver lining for teacher Nurul Syamil Mohd Yusof and her environmental club students.

"We took the opportunity to collect the overflowing discarded fabrics and upcycle them by producing new products," she explains.

Among the items they have produced are tote bags, tumbler carriers, bookmarks and pouches.

"At first, the students couldn't grasp the idea of turning what is essentially considered rubbish into something useful. All this while, they're so used to recycling materials like paper, plastic and aluminium. Now, they have to work with textiles. They