



**UNIT KOMUNIKASI KORPORAT  
JABATAN PERIKANAN MALAYSIA  
BERITA PERIKANAN HARI INI**

**15 November 2021  
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SENARAI AKHBAR	TAJUK
Utusan Malaysia	
Berita Harian	
Harian Metro	<ul style="list-style-type: none"><li>Penyu tak jumpa jalan pulang</li></ul>
Kosmo !	<ul style="list-style-type: none"><li>Pesta kerang Pantai Pandak kembali</li></ul>
Sinar Harian	
The Star	<ul style="list-style-type: none"><li>S'wak empurau dearer than 11-year-old siakap</li></ul>
New Straits Time	<ul style="list-style-type: none"><li>Fancy the most expensive fish in Malaysia</li></ul>
Nanyang Siang Pau	
Malaysia Gazette	
Harakah	
Malaysia Dateline	
Bernama	
See Hua Daily News (Kuching)	
Guan Ming Daily	
Sin Chew Daily	

JENIS AKHBAR								MUKA SURAT	TARIKH
UTUSAN MALAYSIA		KOSMO !		THE STAR	/	NANYANG SIANG PAU			
BERITA HARIAN		SINAR HARIAN		THE SUN		ORIENTAL DAILY		8	15/11/2021
HARIAN METRO		NEW STRAITS TIMES		THE MALAY MAIL		PELBAGAI	.....		
KATEGORI LIPUTAN:		POSITIF		NEGATIF		NEUTRAL			

## S'wak empurau dearer than 11-year-old siakap

**KAPIT:** About a week ago, there was a shocking case of a seafood restaurant in Langkawi, Kedah charging a diner more than RM1,000 for a 11-year-old, 7.48kg siakap.

However, not many people know that in Sarawak, there is a more expensive fish species.

The *empurau* or *Tor tambroides*, which is known as the "King of the River", has a high commercial value and can fetch between RM800 and RM1,000 per kg.

It is expensive because it feeds on fruit found on the riverbank, such as *engkabang*, which is its staple, giving it a fatty taste as well as a distinctive fragrant aroma when cooked.

The wild fish, also called "emas Borneo" (Borneo gold), lives in cool and fast-flowing rivers with a rocky riverbed, and will migrate if its habitat becomes polluted.

Empurau trader Loh Hoe Hua told Bernama he usually gets his supply from fishermen who are lucky enough to catch the fish in rivers like Sungai Rajang, Sungai Baram and Sungai Baleh.

With more than 10 years' experience selling empurau and other Sarawak river fish – such as *semah*,



**Worth its weight in gold:** Loh holding up a frozen empurau aka emas Borneo, which is considered one of the most expensive fish you can eat in Malaysia.  
— Bernama

*baung, tapah and tengadak* – he said the emas Borneo was always in high demand from restaurant operators and dignitaries who come from Kuching and Kuala Lumpur to buy the fish because it was difficult to find, given its slow reproductive rate.

Loh said that usually empurau weighing more than three or four

kilos were sold at a higher price because the flesh was dense and chewy.

He also showed an 8.2kg frozen empurau that cost RM7,000 and was waiting for a buyer in Kuching.

Steamed, there is no denying that empurau tastes very different from other fish – it is chewy, fatty, slightly sweet and quite fragrant.

Currently, there are companies that have started breeding and conducting research on empurau with the assistance of the Sarawak Agriculture Department.

The Sarawak government has allocated RM265mil for the Agriculture Facilitation Fund to help improve skills in the agriculture, fisheries and livestock sectors.

**JENIS AKHBAR**

<b>UTUSAN MALAYSIA</b>		<b>KOSMO !</b>	/	<b>THE STAR</b>		<b>NANYANG SIANG PAU</b>		<b>MUKA SURAT</b> 18	<b>TARIKH</b> 15/11/2021
<b>BERITA HARIAN</b>		<b>SINAR HARIAN</b>		<b>THE SUN</b>		<b>ORIENTAL DAILY</b>			
<b>HARIAN METRO</b>		<b>NEW STRAITS TIMES</b>		<b>THE MALAY MAIL</b>		<b>PELBAGAI</b>	.....		
<b>KATEGORI LIPUTAN :</b>	<b>POSITIF</b>			<b>NEGATIF</b>		<b>NEUTRAL</b>			



SEBAHAGIAN penduduk mengutip kerang di Pantai Pandak, Chendering, Kuala Terengganu semalam.

Fenomena air pasang bawa rezeki kepada penduduk

## Pesta kerang Pantai Pandak kembali

Oleh MOHD. AZLI ADLAN

**KUALA TERENGGANU** – Sua-sana di Pantai Pandak, Chendering di sini bagaikan pesta apabila ramai penduduk datang mengutip kerang yang banyak terdampar di pantai itu akibat fenomena air pasang besar sejak tiga hari lalu.

Seorang penduduk Kampung Pantai Pandak, Amirrudin Othman, 26, berkata, kerang tersebut mula disedari naik ke pantai berkenaan selepas solat Jumaat lalu.

Menurutnya, kehadiran kerang dalam kuantiti banyak itu mendorong sebahagian penduduk kampung keluar ke pantai dengan membawa bakul, baldi dan plastik untuk mengutipnya. "Memang hampir setiap ta-

hun, kerang akan naik ke Pantai Pandak akibat ditolak ombak besar disebabkan fenomena air pasang besar sepanjang musim tengkujuh.

"Tanda mudah untuk mengetahui ialah kulit-kulit kerang akan memenuhi pesisir pantai tersebut," katanya ketika ditemui *Kosmo!* di Pantai Pandak di sini semalam.

Amirrudin berkata, dia sendiri sudah mengutip puluhan kilogram (kg) kerang yang terdampar sejak Jumaat lalu.

Seorang lagi penduduk, Roslan Mohammad, 32, pula berkata, bagi fasa awal fenomena air pasang besar yang hanya menghasilkan ombak yang kecil, kebanyak kerang yang naik ke darat adalah bersaiz kecil.

Berdasarkan pengalaman kami, semakin kuat ombak; semakin besar kerang yang naik. Memang fasa awal ini kerang yang naik bersaiz kecil, tetapi selepas ini mungkin saiznya akan lebih besar.

"Biasanya kerang akan mendar di Pantai Pandak pada setiap kali fenomena air pasang besar sepanjang musim tengkujuh sehingga bulan Mac depan," ujarnya.

Roslan berkata, kebanyakan kerang yang dikutip kali ini bukan untuk jualan, tetapi dimakan sendiri ekoran saiznya yang kecil.

"Kalau ada rezeki, fasa air pasang besar selepas ini akan membawa kerang bersaiz besar pula, barulah kami jual untuk tambah rezeki," katanya.

JENIS AKHBAR							MUKA SURAT	TARIKH
UTUSAN MALAYSIA		KOSMO !		THE STAR		NANYANG SIANG PAU		
BERITA HARIAN		SINAR HARIAN		THE SUN		ORIENTAL DAILY	12	15/11/2021
HARIAN METRO		NEW STRAITS TIMES	/	THE MALAY MAIL		PELBAGAI		
KATEGORI LIPUTAN:	POSITIF			NEGATIF		NEUTRAL		

NewStraitsTimes . MONDAY, NOVEMBER 15, 2021

12 | NEWS / Nation

FATTY TASTE

# FANCY THE MOST EXPENSIVE FISH IN MALAYSIA?

King of the River can fetch anything from RM800 to RM1,000 per kg in Sarawak

KAPIT

A RESTAURANT in Langkawi, Kedah, made headlines recently when it charged a customer more than RM1,000 for a 748kg *siakap* (seabass) dish.

However, the fish is far from being the most expensive in Malaysia.

That distinction belongs to the *empurau*, a special variety of which can be found only in Sarawak. The *empurau*, known as the King of the River in Sarawak, can fetch anything from RM800 to RM1,000 per kg.

While the fish can be found in many parts of Southeast Asia, the variety in Sarawak is acknowledged to be special as it feeds on fruits found on riverbanks, such as *engkabang*, which is native to the state.

This gives the fish a fatty taste as well as a distinctive fragrant aroma when cooked.

Wild *empurau*, also called *emas* Borneo (Borneo river gold), live in clean, cool, clear and fast-flowing river habitats with rocky riverbeds and will migrate if their habitats become polluted.

*Empurau* trader Loh Hoe Hua said he got his supply from those who caught the fish in Sungai Rajang, Sungai Baram and Sungai Baleh.

He has been selling *empurau* and other Sarawak river fish, such as *semah*, *baung*, *tapah* and *ten-gadak*, for more than 10 years.

He said *empurau* was always in high demand from restaurant operators and dignitaries who came from Kuching and Kuala Lumpur to buy the fish.

The fish, he said, was extremely difficult to find, given its slow-growing and seasonal reproductive rate.

Usually, *empurau* weighing more than three or four kg were sold at a higher price because the flesh was dense and chewy, he added.

He showed off an 8.2kg *empurau* with a price tag of almost RM7,000 that had been frozen and waiting to be sold to a buyer from Kuching.

There are companies breeding and conducting research on *empurau* with the assistance of the Sarawak Agriculture Department, in line with the state government's goal of transforming the agriculture, fisheries and livestock sectors to become more productive and modern.

The state government has allocated RM265 million for the Agriculture Facilitation Fund to boost these sectors. **Bernama**

Fish trader Loh Hoe Hua with *empurau* at his shop in Kapit, Sarawak, recently. He says *empurau* is a favourite of restaurant operators, as well as dignitaries who travel from Kuching and Kuala Lumpur to buy it. BERNAMA PIC

JENIS AKHBAR							MUKA SURAT	TARIKH	
UTUSAN MALAYSIA		KOSMO !		THE STAR		NANYANG SIANG PAU			
BERITA HARIAN		SINAR HARIAN		THE SUN		ORIENTAL DAILY		12	
HARIAN METRO	/	NEW STRAITS TIMES		THE MALAY MAIL		PELBAGAI		15/11/2021	
<b>KATEGORI LIPUTAN :</b>	<b>POSITIF</b>			<b>NEGATIF</b>		<b>NEUTRAL</b>			

