



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

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## Air pasang merah

# Penduduk Labuan dinasihati elak makan kerang

**Labuan:** Jabatan Perikanan Labuan menasihati penduduk di pulau bebas cukai ini supaya mengelak daripada memakan kerang-kerangan dari tanah besar Sabah, berkuat kuasa serta-merta.

Pengaruhnya, Faizal Ibrahim Suhaili, berkata langkah itu susulan pengesanan fenomena air pasang merah berhampiran perairan Sepanggar.

"Kami akan memantau kemasukan kerang-kerangan dari Sabah melalui terminal feri kami, bagi mengelak kes keracunan kerang-kerangan paralitik (PSP).

"Memandangkan Jabatan Perikanan Sabah telah mengeluarkan amaran fenomena air pasang ini, maka fenomena ini juga berlaku di Labuan disebabkan perairan Labuan termasuk dalam perairan Sabah," katanya kepada *BERNAMA* semalam.

Faizal Ibrahim berkata, keracunan kerang-kerangan paralitik adalah sindrom yang boleh dialami sesiapa sahaja jika makan makanan laut yang tercemar disebabkan fenomena air pasang.

Sementara itu, Jabatan Perikanan Sabah memberi amaran kepada orang ramai supaya tidak memakan kerang dari perairan Kota Kinabalu dan Tuaran selepas air pasang dikesan berhampiran Pulau Sepanggar pada Jumaat lalu.

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10 [www.hmetro.com.my](http://www.hmetro.com.my) [@hmetromy](https://www.facebook.com/hmetromy) [@hmetromy](https://www.instagram.com/hmetromy)**lokal**

Isnin 20.02.2023 | Harian Metro

## Suara Anda, Kami Dengar



# Ikan loma makin berkurangan

*Sungai Rui didakwa tercemar dengan sisa perlombongan bijih hingga sumber ikan berkurangan*

Oleh Muhammad Zulsyamini Sufian Suri  
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### Gerik

**S**ungai Rui yang juga cabang hulu Sungai Perak antara sumber penting buat penduduk di sini, khususnya Kampung Bandariang yang masih bergantung kepadaannya untuk sumber ikan loma ini.

Istimewanya sungai itu apabila ia dikatakan satu-satunya lahan ikan loma untuk melepasan telur di hulu sungai terutama pada Ogos hingga November setiap tahun, sekaligus dimanfaatkan penduduk untuk pelancongan festival menyauk ikan loma selain makan sendiri dan dijual.

Bagaimanapun, acara tahunan sejak 2016 itu berubah suram sejak dua tahun lalu apabila Sungai Rui didakwa tercemar dengan sisa aktiviti perlombongan yang turut mengakibatkan pengurangan drastik ikan loma.

Bahkan, Pesta Loma 2022 yang diadakan 25 September tahun lalu sekadar menobatkan pemenang yang memperoleh ikan loma de-

ngan berat 100 gram (gm) berbanding sebelum ini antara 150 gm hingga 200 gm.

Penduduk turut berkongsi haritar di Facebook mengenai sungai itu yang didakwa tercemar dengan air lombongan bijih berhampiran hingga mengakibatkan ikan mati, baru-baru ini.

Pengurangan jumlah ikan sungai itu turut dimaklum Jabatan Perikanan Negeri Perak menerusi nota pada papan tanda di Dataran Loma yang melarang kegiatan memangkap ikan menjelang musim pelepasan telur.

Menurut penduduk Kampung Bandariang, Melur Iskak, 62, dia sudah mula

mengesan pengurangan ikan loma sejak tiga tahun lalu berdasarkan hasil tangkapan ikan berkenaan yang dijadikan sumber makanan dan jualan termasuk dibuat ikan pecas.

"Kalau dahulu saya mampu mengaut lebih 100 kilogram (kg) ikan loma sebulan namun kini nak peroleh satu kg sehar pun agak sukar. Dahulu, sauk bagaimana sekali pun atau di mana-mana sepanjang sungai, tetapi akan ada hasil, telapi sekarang tidak lagi," katanya yang lebih 20 tahun menyauk ikan loma di Sungai Rui.

Melur berkata, dia dimak-



NOTIS musim tertutup atau larangan merangkap ikan loma yang dikeluarkan pada minggu kedua dan ketiga September tahun lalu dipasang oleh jabatan Perikanan Negeri Perak.

lukan yang "kekotoran" pada sungai itu akibat aktiviti perlombongan bijih di kawasan hulu dan keadaan lebur buruk apabila hujan lebat.

Perkara sama turut diakui penduduk mahu dikenali Karman, 60-an, yang memberitahu bangkai ikan lebih banyak timbul dan hanya sekawal air sungai berlumpur selepas hujan lebat.

"Kalau dahulu, ikan loma di sini dianggap ikan yang 'tiada harga' kerana terlalu mudah untuk diperoleh namun sekarang, keadaan berbeza memandangkan ia kuat dan agak sukar ditang-

kap," katanya.

Sementara itu, Pengurus Persatuan Anak-Anak Gerik di Perantauan, Tajuddin M Ali berkata, selain keramat ikan loma, sati spesies itu yang agak kecil menjadi buatan penduduk kerana perubahan di perairan selepas berlakunya pencemaran.

Katanya, difahamkan, pencemaran itu adu kaitan dengan aktiviti perlombongan bijih berhampiran sungai sepanjang kira-kira 20 kilometer, malah mendakwa enam syarikat mengusahakan lombong berkenaan.

Terdapat visual tulur me-

ngan banyak ikan mati terapung di Sungai Rui dan bagi kami orang Gerik, mustahil perkara itu berlaku secara kebetulan...ikan takkan tiba-tiba mati, mestilah ada sebabnya," katanya.

Beliau khawatir sekiranya tiada tindakaf diambil dan pencemaran berterusan, akan menyebabkan hidupan Sungai Rui diancam kepususan terutama ikan loma yang sinonim di situ.

Iklan penjelasan pihak berkuasa berhubung isu ini dalam terbitan Harian Metro esok.



Kalau dahulu saya mampu mengaut lebih 100 kilogram (kg) ikan loma sebulan namun kini nak peroleh satu kg sehar pun agak sukar. Dahulu, sauk bagaimana sekali pun atau di mana-mana sepanjang sungai, tetapi akan ada hasil, telapi sekarang tidak lagi!"

Melur Iskak



KEADAAN air Sungai Rui yang berkaitan didakwa tercemar hingga mengakibatkan hidupan sungai terutama ikan mati.



MELUR melakukan aktiviti menyauk ikan loma di Sungai Rui, Gerik - Gambar NSTP/MUHAMMAD ZULSYAMINI SUPIAN SURI

2023.02.21 | 16/3

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THE STAR, MONDAY 20 FEBRUARY 2023

Nation 1

THE STAR M/S 11 20/2/2023

# Red tide hits Sabah's west coast

## Public told to avoid shellfish from affected waters or risk food poisoning

By STEPHANIE LEE  
stephanielee@thestar.com.my

**KOTA KINABALU:** The Sabah government, through the Fisheries Department, has taken several measures to temporarily ban the harvesting, sale and consumption of shellfish from certain regions in the state.

Deputy Chief Minister cum Agriculture, Fisheries and Food Industry Minister Datuk Seri Dr Jeffrey Kitingan said this came following the discovery of red tide algae in several coastal waters around Kota Kinabalu and Tuaran recently.

He said the Sabah Fisheries Department (SFD) had issued a Red Tide Explosion Warning Notice in the area, indicating that a red tide explosion was currently happening in Kota Kinabalu waters and it was expected to spread to the waters around Tuaran.

"The public is also advised to refrain from swimming in the waters around Kota Kinabalu and Tuaran until further notice. The government is closely monitoring the situation and will provide updates as necessary," Kitingan said in a statement yesterday.

He said while the red tide phenomenon was a natural occurrence – exacerbated by factors such as climate change and human activities such as pollution and overfishing – there were health and environmental risks too.

"It is important for the public to be aware of the risks associated with red tides and to take the necessary precautions to protect their health

and the environment," he said.

The red tide phenomenon, which is caused by an increase in the population of *Margalefidinium polykrikoides* (*Cochlodinium*) and *Pyrodinium bahamense* algae, could produce harmful toxins that affect marine life and human health, Kitingan said.

He said while *Margalefidinium polykrikoides* algae was not harmful to humans, it was dangerous to fish, especially those raised in cages.

A red tide explosion with a high cell density in such conditions could cause high fish mortality, thus causing huge losses to fish farmers.

On the other hand, *Pyrodinium bahamense* algae posed a danger to humans, with the toxins produced accumulating in shellfish such as cockles, clams, mussels and oysters that when consumed by humans can cause paralytic shellfish poisoning (PSP), he said.

Kitingan said the symptoms of PSP included tingling, numbness and burning sensations in the mouth, lips and tongue, followed by headaches, dizziness, nausea and vomiting. In severe cases, it can lead to respiratory paralysis, coma and even death.

He explained that the presence of *Margalefidinium polykrikoides* and *Pyrodinium bahamense* algae was identified through water samples taken at several spots locations around Kota Kinabalu and other areas on Feb 16.

"Red tide blooms often occur in the west coast Sabah waters, especially from Sipitang, Kuala Penyu to Tuaran or Kota Belud," he said.

Red tide occurrences in east coast

Sabah waters were rare and had not been reported for more than 20 years, he added.

He said the density rate of cells per litre for each sample was different at each location and the danger threshold was considered when the number of cells exceeded 2,000 per litre for *Margalefidinium polykrikoides* algae and 800 per litre for *Pyrodinium bahamense* algae.

"Therefore, the public is advised not to consume any shellfish from the affected areas until further notice," he warned.

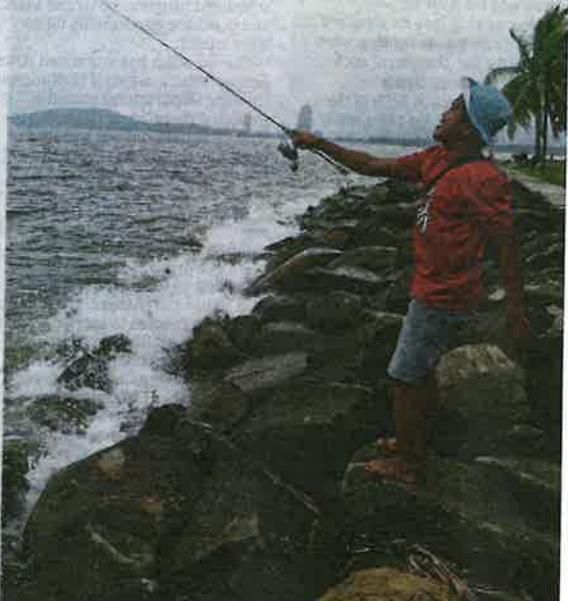
The SFD, in the meantime, has also issued a warning advising the public not to consume shellfish from Kota Kinabalu and Tuaran waters.

Its director Azhar Kassim said its Biosecurity Department found *Pyrodinium bahamense* and *Margalefidinium polykrikoides* cells in one litre of samples that exceeded the danger level.

"The cells spread fast and have reached Sutera Harbour and the Jesselton Jetty waters, Likas Bay and Gaya Islands, with the highest reading coming from near the Sabah International Convention Centre," he said when contacted by Bernama yesterday.

The Labuan Fisheries Department echoed the call and reminded the people on the duty-free island to avoid consuming shellfish from mainland Sabah with immediate effect.

In April 2015, Labuan reported two cases of PSP involving two local fishermen from Kampung Sungai Miri following a red tide phenomenon in the waters off the island.



**Catching up a storm:** An angler casting a fishing line on the shore of Tanjung Lipat Lekas in Kota Kinabalu, Sabah. — Bernama

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THE STAR 20/2/2023 MIS II

## Starting a laktud seaweed trend on Langkawi island

LANGKAWI-BORN businessman, Rusasmizal Mohamad Ghazali, 35, is starting a new trend of selling a rather obscure local delicacy on the duty-free island – laktud seaweed.

"I manage a laktud seaweed farm, also known as latok, in Kubang Badak to attract visiting tourists who would like to bring home nacks other than chocolates," Rusasmizal told *Kosmo! Ahad*.

"Me and my business partners,

Mohd Rashid Hasan, 51, Abu Ramli, 62, and Sabri Musa, 44, learnt how to farm them three years ago via the Internet and started with only three farming tanks," he said.

Rusasmizal would usually sell laktud, scientifically named *caulerpa lentillifera*, as Japanese snacks or serve them as complimentary food in hotel buffets.

"We used to plant laktud seeds from Japan purchased through an

agent but now we use those from Thailand," he said. "We sell them at about RM70 per kilo."

> A fisherman out fishing for lobsters on the Pahang River one day was caught by surprise when he instead got hold of a 10.8kg stingray.

Muhamad Kuhairi Ahmad, 51, said he was only using a RM30 fishing set when he caught the fish, which took about an hour to rail in.

"I was pulled forward when my

fishing hook got hold of something fast and strong, and I was afraid it would get away," he told *Kosmo! Ahad*.

"Once I saw the fish appearing on the surface, I immediately dived into the river, pummeled it with my boat oar and pulled it into the boat."

Originally hailing from Selangor, Muhamad Kuhairi said he is grateful for the catch as he usually goes to the Pahang River to look for lobsters.