UMS and Heilongjiang Academy of Science, China to Produce Two Halal **Food Products**

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Cooperation between Universiti Malaysia Sabah (UMS) and a research centre in China, Heilongjiang Academy of Science (HAS) has resulted in the production of two products namely Black Garlic and Black Fungus.

Vice-Chancellor of UMS, Prof. Datuk Dr Mohd Harun Abdullah said, the cooperation made history for the university when it named UMS as the first university to be recognised by the Malaysian Halal Certificate from the Department of Islamic Development Malaysia (JAKIM) through its subsidiary,

UMS Investment Holdings Sdn. Bhd. (UiNVEST) for the two products.

"We are grateful with the results of this joint research between the Faculty of Food Science and Nutrition (FSMP) UMS and Heilongjiang Academy of Science, which is seen to contribute great benefits in meeting the needs of the market and in the halal food industry.

"I believe this is a catalyst for the production of various products through smart partnership," he said when contacted by the media.

According to Datuk Harun, both products contain high nutrition and good for health.

"Based on our studies, Black Garlic could help with blood circulation, high antioxidants, lowers antimicrobial cholesterol, anti-fungus and many others.

"Whereas, the Black Fungus is also used as an ingredient in cooking and can improve blood circulation, lowers cholesterol, contain antioxidants and helps the user to be more positive and stable," he said, adding that the processing of the product would be carried out in China and would be commercialised by UiNVEST in Sabah, Sarawak and Peninsular Malaysia.

The launching of these two products was officiated by the Sabah Chief Minister, Yang Amat Berhormat Datuk Seri Panglima Musa Hj. Aman at the Agriculture Festival, Faculty of Sustainable Agriculture UMS on 29 October 2016. - (fl)