



Kerapu breakthru'

KOTA KINABALU: Universiti Malaysia Sabah's Borneo Marine Research Unit, in collaboration with the Fishery Department and Aqua-Vision (M) Sdn Bhd have successfully produced fish fries of the Kerapu Kubing species (Mouse Grouper, *Cromileptes Altivelis*) in mariculture at the Aqua-Vision breeding centre in Kinarut, near here.

The joint research since 1996 also produced fries under captivity like the Siakap fish (seabass, *lates, calcarifer*), Sunoh (coral trout, *Plectropomus spp*), Kertang (grouper species, *Piperphelus lanceolatus*), Ikan Merah (red snapper, *Lutjanus argentimaculatus*) and Ikan Mamin (Marori warasse, *Chelinus undulatus*).

Aqua-Vision general manager Tang Twen Poh said the production of Kerapu kubing fries was made in March this year, making it a major success since the joint mariculture research was implemented.

According to him, the Kerapu kubing was the most sought after fish by seafood restaurants, prized at RM300 a kilogramme.

Picture shows UMS aquaculture researcher Dr Shigerharu Senoo with the Kerapu kubing produced by the breeding centre.