

CM launches black garlic, fungus produced by UMS

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SANDAKAN: Black Garlic and Black Fungus are two products that have been successfully produced by Universiti Malaysia Sabah (UMS) through its subsidiary, UMS Investment Holding Sdn Bhd (UInvest) in cooperation with the Heilongjiang Academy of Science, China.

Both of these products were launched by Chief Minister Datuk Seri Panglima Musa Haji Aman during the Agriculture Carnival held at Faculty of Sustainable Agriculture (FSA), UMS off Jalan Sungai Batang here, yesterday.

Product processing is carried out in China and will be commercialised by UINVEST to be marketed throughout the country.

Black Garlic can help to boost blood circulation, increase

antioxidants, lower the antimicrobial cholesterol level, and is anti-fungal among various benefits.

Black Fungus is used as an ingredient in cooking and can improve blood circulation and lower cholesterol besides containing antioxidants.

Speaking at the ceremony, Musa said these two products marked the achievement of UMS in the research and development field, thus making agriculture a business opportunity.

Commenting on the Agriculture Carnival organised by UMS, Musa said the carnival proved that UMS has always emphasized the development of human capital and the focus on dissemination of knowledge.

"The carnival is timely in our efforts to nurture and foster interest in agriculture business among the



Musa (centre) launching the Black Garlic and Black Fungus products, yesterday.

graduates, thus creating educated and professional farmers.

"It also allows farmers to market their agricultural products," he added.

Also present at the ceremony were Vice-Chancellor of UMS, Prof. Datuk Dr Mohd Harun Abdullah, Chairman of UMS Board Director, Tun Dato' Seri Zaki Tun

Azmi, Dean of FSA UMS, Dr Wan Mohamad Wan Othman and Chairman Agriculture Carnival 2016 Organising Committee, Dr Jupikely James Silip.