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Current Status and Future Effective Use of Marine Products in Malaysia

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[Background & Purpose]

JICA's grass-root technical cooperation project "Promotion of community-based management of coastal fisheries in Malaysia" was conducted for 3 years starting from 2011. A stationary net has been implemented, which was the 1st trial in Malaysia and was successfully evaluated by local stakeholders. Together, another project was proposed called "Development and promotion of fisheries community enhancement model in Malaysia", which aims at improving the regional base of living by effective utilization of marine products caught by this net. In this project, the current status of the utilization of marine products in Malaysia and the possibility of implementation of Japanese marine products utilization, which are necessary information for the workshop planned for developing unique effective utilization methods of the products in cooperation with local residents, were clarified.

[Activities]

Activities to clarify the marine products present and their cooking, processing and marketing methods were carried out for about 5 weeks in July and October 2018 in Kuala Terengganu, eastern coast of Malaysia, with the advice and cooperation of professors and students from University of Malaysia Terengganu. The marine products sold were observed and data was collected. In restaurants, cooking methods were investigated by interviewing owners and cooks. These restaurants were selected in advance based on recommendations from professors, students and staff in that university. After the interviews, the processing methods in the factories were investigated by conducting tours of the facilities. In addition, Japanese marine processed products and processing methods were introduced and the problems to implement in Malaysia were discussed in that university.

[Achievement]

Kuala Terengganu is the region where fishery products are most popular in Malaysia as marine products are consumed in various forms. In this area, marketing of products through wet markets managed by the Fisheries Development Authority of Malaysia, night markets, fish stores, and supermarkets; and processed products such as "keropok lekor" and "fish sata" made of "Otoshimi" were observed. Many restaurants cook by Frying, Grilling and Steaming, and season with Spicy, Sweet and Sour flavors that are preferred. In addition, religious restrictions must be considered for implementation of the Japanese utilization methods in Malaysia. Results of this project will be used for the grassroots project.