

**KERATAN AKHBAR-AKHBAR TEMPATAN
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Pameran SDSI Ke-10 Raih Nilai Jualan RM117.8 Juta

MELAKA, 6 Dis (Bernama) -- Pameran Satu Daerah Satu Industri (SDSI) Ke-10 berjaya meraih nilai jualan keseluruhan sebanyak RM117.8 juta yang berlangsung selama empat hari mulai Khamis lepas di Pusat Dagangan Antarabangsa Melaka di sini.

Timbalan Menteri Perdagangan Antarabangsa dan Industri Datuk Ahmad Maslan berkata daripada jualan tersebut, RM110 juta merupakan jualan kontrak melalui 'Meet Buyers Programme' yang melibatkan 21 syarikat antarabangsa, jualan kontrak tempatan (RM6.4 juta) dan jualan tunai (RM1.4 juta).

"Pencapaian hasil jualan Pameran SDSI ini membuktikan produk IKS tempatan mendapat permintaan yang tinggi daripada rakyat dalam dan luar negara dan ia dilihat berpotensi untuk dikembangkan ke peringkat antarabangsa.

"Justeru, kerajaan menyeru kepada pengusaha IKS tempatan supaya merebut peluang menaik taraf dan mengukuhkan jenama serta meningkatkan nilai tambah produk dan perkhidmatan mereka untuk terus bersaing dalam pasaran tempatan dan luar negara," katanya kepada pemberita selepas menutup Pameran SDSI peringkat kebangsaan di sini hari ini.

Turut hadir [Timbalan Menteri Sains, Teknologi dan Inovasi Datuk Dr Abu Bakar Mohamad Diah](#) dan Exco Pertanian dan Pembangunan Usahawan Melaka Datuk Hasan Abdul Rahman.

Ahmad berkata Pameran SDSI juga berjaya meraih nilai jualan tunai hampir RM107 juta dalam tempoh enam tahun yang turut menyaksikan peningkatan jumlah pengunjung dari semasa ke semasa.

Sementara itu, katanya kementerian bercadang untuk mewujudkan Program 1Keluarga 1Usahawan untuk melahirkan lebih ramai usahawan tempatan terutamanya golongan Bumiputera.

"Langkah ini juga untuk menggalakkan lebih ramai generasi muda menceburi bidang keusahawanan berbanding bekerja makan gaji yang dapat meningkatkan pendapatan mereka dari semasa ke semasa," katanya.

Bagaimanapun, katanya program itu masih dalam peringkat cadangan dan dijangka akan dikemukakan kepada kerajaan dalam masa terdekat.

Terdahulu, Ahmad menyampaikan hadiah kepada pemenang bagi kategori keseluruhan yang dimenangi negeri Kelantan dan menerima wang berjumlah RM125,000, tempat kedua negeri Kedah (RM75,000) dan tempat ketiga negeri Sarawak (RM50,000).

YAYASAN Inovasi Malaysia (YIM) tackles the disparities among the Malaysian population in terms of reward and access to basic needs such as health, education and financial resources through various programmes, including the High Impact Programme 6 (HIP6) – Inclusive Innovation.

"There is a long list of social and economic issues to be addressed but we are constrained by resources so we focus on what matters most.

"The innovators are solution-seekers who identify a dire need in their community and develop practical and cost-effective solutions using means that are available to them, including using recycled materials," says Abdul Razak Ahmad, YIM's HIP6 programme director.

Almost 1,400 grassroots innovators have since been identified and registered with YIM through its outreach efforts.

With close support from SMECorp and the Science, Technology and Innovation Ministry (Mosti), these initiatives are set to become the benchmark for innovation development in the country.

Here are two success stories that have created positive impact within the local communities.

Tuhau

Tuhau is a traditional delicacy of the ethnic Kadazan Dusun people

Bridging access to progress



High Impact Programme 6 (HIP6) programme director Abdul Razak Ahmad (fourth from left) presenting the certificate of enrolment in HIP6 to tuhau food product innovator Wasinah Kuntagil (second from left).

of Sabah. Prepared from the shoots of a wild ginger-like species *Etingera coccinea*, tuhau is mostly served pickled and relished with steamed rice and grilled or fried fish.

In 2012, YIM via its Jejak Inovasi programme scouted the unique food innovator Wasinah Kuntagil who was producing tuhau serunding (floss) and several new variations of tuhau sambal.

Her innovative idea came about as a response to her friends who had complained about the

difficulty of bringing tuhau into aeroplanes because of its strong aroma and taste.

She decided to address the problem by drying tuhau as a preservation method and began selling it in her village.

Now, Wasinah's food innovation is widely accepted in Sabah and peninsular Malaysia as well as in the Philippines, Singapore, Indonesia and Brunei.

After setting up her own halal kitchen, Wasinah hired neighbours and friends to gather raw material,

sought their assistance to prepare the dishes and in product packaging.

As a result of YIM's assistance and exposure through Jejak Inovasi, she has received funding from Mosti's InnoFund to scale up her kitchen. She now markets her product in at least five variations – pickles, sambal, belacan, serunding and fresh spring rolls.

Wasinah is also keen to diversify the product range to include tuhau sauce and instant noodles, which are in the process of research and development.

In the long term, she is interested to open her own processing factory to expand her enterprise and provide work opportunities for the women, single mothers and youth in her village. Tuhau is protected under the geographical indication intellectual property rights.

Paddy-threshing machine

Siteo Akang is a farmer and innovator from Keningau, Sabah. He has developed many useful agricultural products known all over Sabah especially in his hometown. The paddy-threshing

machine is one of his more developed and popular innovative products.

Siteo's paddy thresher requires only one person to operate, yet it is able to thresh paddy up to 10 times faster than four draft animals. It can also be used to thresh moist crop. One of the features of the paddy thresher is its ability to retain complete rice straws instead of chopping them.

The straw, chaff and grains are separated automatically using a blower, reducing labour and drudgery. The mechanism in the thresher also reduces paddy wastage.

Siteo has sold more than 100 units of paddy thresher in Sabah at between RM2,800 and RM3,200 (inclusive of the engine), depending on the cost of the raw materials. He is able to produce a unit in about a week.

With YIM's assistance in patenting his product, Siteo has achieved commercialisation of this product in the local market but he is continuously improving his design and production capacity to penetrate the national market.

■ For more information, visit www.inovasiinklusiif.my