



MALAYSIA PEPPER INDUSTRY *Bulletin*

Warta Industri Lada Malaysia

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CONTENTS

- 3 HI Europe & NI Europe 2014
- 5 Vibrant Market Oriented & Quality Pepper Cuttings Production - A Contemporary Lesson in Pepper Cutting Development
- 6 Role of Biocontrol Agents and Bio Chemical Fertilizer in Enhancing the Growth & Yield of Black Pepper
- 10 The 15th Malaysian Food & Beverage Trade Fair 2014 (MIFB)
- 11 FI Asia - China, Shanghai
- 12 2nd BIMP-EAGA & IMT GT
- 14 Fine Food Australia & Trade Mission in New Zealand
- 15 Pepper Promotion & Working Visit to Spices Board of India
- 16 Pepper Market Review July-Dec 2014
- 19 Visitors to MPB
- 20 Upcoming Events

Foreword

The Malaysian Pepper Industry Bulletin is published biannually by Malaysian Pepper Board since 1975. This bulletin is produced for the benefit of its individual and organization. Due to the increase in customer coverage as well as region, currently the circulation of this bulletin has been increased from 1,000 copies to 1,500 copies respectively. All the articles contained in this bulletin are pepper industrial related matters be it local and overseas for the benefit of its individuals and organizations. It is our intention to continually improve the quality of this publication so as to enhance its usefulness. Towards this end, we welcome suggestions and contribution of articles from our readers. All contributed articles, if published will be duly acknowledged.

The Honourable Dato' Henry Sum Agong
Chairman
Malaysian Pepper Board



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Entrance to HI Europe & NI Europe 2014



MPB's Booth (K94)

HI EUROPE AND NI EUROPE 2014



Micro-encapsulated minerals

Malaysian Pepper Board (MPB) participated in HI (Health Ingredients) Europe and NI (Natural Ingredients) Europe 2014 held on 2 - 4 December 2014 in Amsterdam RAI, Netherlands. The event which is being held in different countries each year attracted more than 400 exhibitors throughout the globe showcasing their product innovations and new commercialized products. In general, this is a premier event in Europe offering food and beverage manufacturers and producers the opportunity to find new suppliers and source health and natural ingredients.

The organizing of the event was in line with the growing trends of consumers who are more health-conscious seeking for beneficial, functional foods that provide solutions to their nutritional challenges. Sales in products with specific health benefits and those renowned for their health properties are driving the upward trend in health

and wellness. With an expected real term growth of 7% by 2017, the global health and wellness industry is on its way to hitting a record high of \$1 trillion dollars.

The participation of MPB as a new exhibitor in this major event is not just for promoting quality pepper from Malaysia but also to assist Malaysian SMEs to promote their products. MPB's booth attracted visitors with the display of pepper of different grades. Inquiries received from the visitors be it spice brokers, food ingredients suppliers or spice manufacturers mainly concerned purchasing price, packing type and the quality testing parameters implemented by MPB. It is interesting to note that pepper from Malaysia is well known among the Europeans spice traders or spice brokers as they have high praises for Malaysian pepper hence the premium price it commands.



Mdm. Jenny George (Director of Market Development & Commercialization Division) answering inquiries from visitors

In general, HI Europe and NI Europe 2014 concentrated on technology and product innovation derived from fruits or plants which are then value-added into health products or natural ingredients when added into food should increase the nutritional value of the final product. However, as far as spices are concerned, it can also be value-added into health ingredients as spices are generally known to possess medicinal and health properties. In India's Ayurvedic medicine, pepper is known to have antioxidant properties

that are able to neutralize free radicals in the body and enhance the action of other antioxidants such as catalase, glutathione, vitamin C, vitamin E, etc. Apart from this, pepper essential oil can be used in aromatherapy for its anti-spasmodic qualities to reduce aches and pains. Pepper is not only used as a seasoning or food ingredient but also can be value-added into a health ingredient in the future, given time, research allocation and expertise.



Deodorization technology



Exhibitor from Dutch Spices, Holland



Vibrant

Market Oriented and Quality Pepper Cuttings Productions

A Contemporary Lesson in Pepper Cutting Development

Seed is an essential input for crop production. Farmers' access to affordable quality seed of superior varieties is the key in increasing agricultural production and productivity. As for pepper industry, instead of planting from seeds it is propagated from cuttings taken from vigorous young plants. As such supporting the development of a system to produce pepper cuttings sufficient to meet the needs and requirements of a sustainable global pepper industry.

In May 2014, the Malaysian Pepper Board (MPB) conducted a three-day course on

Quality Pepper Cutting designed solely for its extension staff. The course was conducted at Sarikei in the state of Sarawak. Through this course, participants were exposed to various aspects on the production of quality pepper cuttings with the long term goal of producing pepper cutting for commercial purposes. The training was experience-based and task-oriented and highly interactive. It covered the subject of establishment and management of the stock plants nursery, preparation of stock plant for cuttings, production of rooted and un-rooted cutting, packing as well as delivery of viable cuttings.

Upon completion of the course
the participant should be able:

- to support farmer groups in taking an entrepreneurial approach towards pepper cuttings production and trade; and

- to know how to address the production of quality plantings material, good management and proper preparation of stock plant.

Role OF BIOCONTROL AGENTS AND BIO CHEMICAL FERTILIZER

IN ENHANCING THE GROWTH AND YIELD OF BLACK PEPPER

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Black pepper is one of the most important export agriculture crops in Malaysia and is considered as the king of the spices. One of the main problems faced by pepper farmers is the high cost of production due to increasing trends of using chemical agriculture inputs e.g. inorganic fertilizer, fungicides and pesticides. The problem becomes more complex, as pepper is a high disease susceptible crop. Hence, identification of potential biocontrol agent and development of crop specific readymade customized fertilizers as well as improving the soil health assumes top priority in enhancing the growth and yield of black pepper. Some of the potential biocontrol agents and newly developed fertilizer used in black pepper cultivation are discussed in this paper.

Biological control has been considered a viable alternative method to

manage pepper diseases. Biocontrol agent employs natural enemies of pests or pathogens to keep the inoculum density below economic threshold level. The most effective biocontrol agents appeared to be antagonizing plant pathogen employing several modes of actions. For example,



Pseudomonas fluorescens are used as biocontrol agent for preventing the disease in black pepper nursery as well as in the field. This genus knows to produce antibiotic, and induce host defenses. Additionally, these

bacterial can aggressively colonize root that contribute to suppression of pathogen activity through nutrient competition.

In addition to *Pseudomonas* antagonist, *Trichoderma viride* have also been used successfully in biological control of different pepper soil borne fungal. By applying this antagonist, various fungal pathogens including *Fusarium solani*, *Phytophthora capsici*, *Rigidoporus lignosus* and soil borne disease caused by them such as berries rot, damping-off, root rot, vascular wilt and take-all have been biologically controlled. The mechanism of disease control by *Trichoderma* is through hyperparasitization, production of volatile and non-volatile antibiotic as well as through starving the targeted pathogen by taking available nutrient and spaces.

Plant growth promoting rhizobacteria (PGPR), *Bacillus* spp is another potential biocontrol agent used in black pepper nursery with the twin objective of growth promotion and disease control. They are capable of producing certain chemical substances, which are inhibitory to the pathogens as antibiotic. Some PGPR produce siderophores that can absorb whole quantity of iron from the soil resulting in limited growth of microorganism. The chemical substances secreted by certain PGPR strengthens the plant cell wall, thus prevents the entry of pathogens. These bacteria are also capable of producing growth hormones, viz; indole acetic acid and gibberellins which increase root proliferation.

uptake of nutrient especially phosphorus, enable the pepper plant to protect itself against drought and save the vines against pathogens

pepper vines. Incorporation of asbuscular mycorrhizae fungus propagules in the nursery mixture enhanced the rooting, growth of cutting and biomass production.

Quality and Balanced Fertilizer
For high growth and high yield

RealStrong[®]
MPB
MALAYSIA PEPPER BOARD

3 in 1
Bio-Chemical Fertilizer
Chemical + Microorganism + Organic

N	P ₂ O ₅	K ₂ O	MgO
15	5	14	2

- Specially designed for pepper
- Consist of chemical, organic matters and beneficial microorganism
- Is a 3 in 1 control-release fertilizer
- Suitable for application on sloping terrain and problematic soil.

Formulated by:
Malaysian Pepper Board
and Manufactured By:
ALL COSMOS INDUSTRIES SDN BHD

Fertilizer is an essential key input for production and productivity of pepper. Fertilizer alone contributes towards 55% of additional food production. Since there is no scope for extending the cultivable area, more productivity per unit area is the only option and fertilizer is the main cart puller. In Malaysia, among the nutrients, NPK remain the major ones for increasing and sustaining productivity. However, the development of high yielding systems will likely exacerbate the problem of secondary and multi-nutrient deficiencies, not only because larger amounts are removed, but also because the application of large amounts of N, P and K to achieve higher yield targets. As a result

Among soil microorganisms, asbuscular mycorrhizae fungus has received much attention in pepper industries especially in India and Sri Lanka. The ability of this fungus to enhance the

infecting roots especially Phytophthora capsici and plant parasitic nematodes. Besides that, this fungus also are able to supply micro-nutrient (e.g. zinc, copper, magnesium and etc) to

in the intensive systems there is every possibility to build up of negative balance and deficiency of secondary and micronutrients. To attain higher future targets, balanced fertilization, site-

specific nutrient management and customized fertilizers will play a very important role in pepper industry. The development of site and crop specific readymade customized fertilizers based on scientific principles may prove to be more effective to meet the plant requirement and enhance nutrient use efficiency. Such an approach is also likely to boost pepper yield and arrest soil fertility decline in the long-run. Thus, the present article focuses towards the newly developed biochemical fertilizer. Biochemical fertilizer is a fertilizer not only contain balance nutrient that are able to enhance the growth and yield of black pepper, but also contain living cells of different types of microorganism that have an ability to mobilize nutritionally important elements from non-usable to usable form through the biological processes. So, they do not have any ill effect on root and cultivated soil. Besides their role in suppressing and preventing the disease occurrence, these microbes also help in stimulating the plant growth providing better nutrient uptake and increase tolerant towards drought and moisture stress. A small dose of biochemical fertilizer is sufficient to provide desirable

results because each gram of biochemical fertilizer contains balance nutrient and at least ten million viable cells of specific strains. Azobacter and Azospirillum are two most important non-symbiotic N-fixing bacteria in non-leguminous crops. Under appropriate condition, Azobacter and Azospirillum can enhance plant development and promote the yield of black pepper. According to research conducted by pepper scientist, Azobacter and Azospirillum are able to fix 20-25kg of nitrogen per hectare under ideal condition. The beneficial effect of these microbes are attributed mainly to improve in root development, an increase in the rate of water and mineral uptake by roots, displacement of fungi and plant pathogenic bacteria and to a lesser extent biological nitrogen fixation. Besides that, under field condition, the combination of all the beneficial microbes could increase the vigorous growth and high yield of pepper and on par with the recommended dose of inorganic fertilizer application.

In conclusion, plant diseases caused by pathogenic fungi may result in significant yield losses of black pepper.

Farmers, in general still rely on the use of synthetic fungicides, pesticides and inorganic fertilizer to increase the production of pepper. However, the misuse of these chemicals may cause serious environmental and health problems. Microbial antagonists are potential agent that can be explored to provide effective and safe

means to increase the production and at the same time to manage plant diseases. So, in order to get protection from hazardous chemical, and to enhance the yield, eco-friendly practices like application of biochemical fertilizer may be adopted. There is tremendous scope for application of biocontrol agents and biochemical fertilizer in the integrated nutrient management.



01

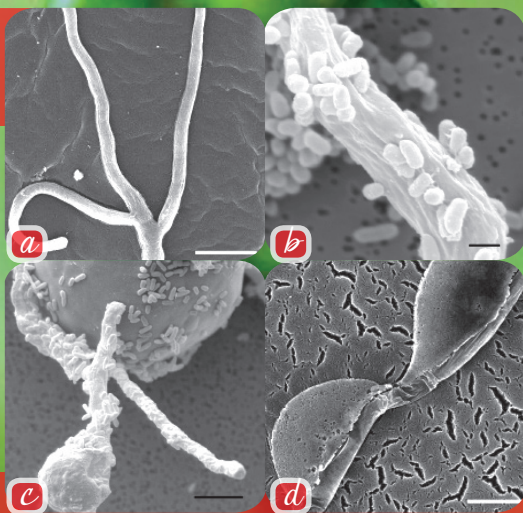


Figure 1: Scanning electron micrograph of *B. subtilis* interacting with *Fusarium solani* propagules induced to germinate in vitro. Micrographs were taken 24 h after inoculation. (a) Non-treated control showing mycelia branches in relatively uniform width (scale bar: 20µm). (B-D) Treated with *Bacillus subtilis* showing abnormal hyphae. (b) Hyphal was shrinking after bacterial treatment (Scale bar: 10µm), (c) The tip of the hyphal was irregular swelling (scale bar: 10µm) and (d) cytoplasm of hyphal was leaking (scale bar: 50µm).

03



Figure 3: Inhibition of *Fusarium solani* spore by *Bacillus subtilis*. Plate A (control plate with no inhibition zone were observed). Plate B, Inhibition of *Fusarium solani* spore with *Pseudomonas fluorescens*, and plate C: Inhibition of *Fusarium solani* spore with *Bacillus subtilis*

02

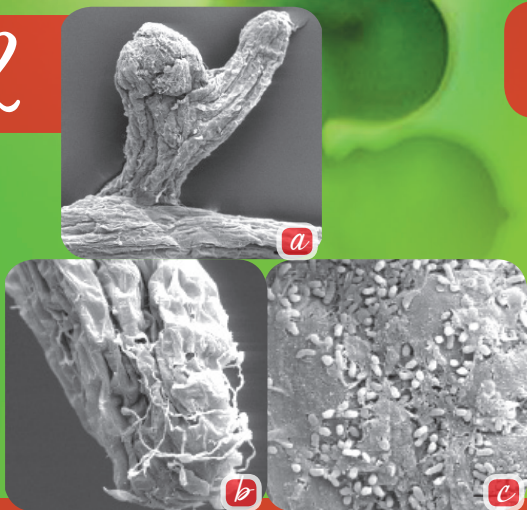


Figure 2: Scanning electron micrograph of nitrogen fixing bacteria attached to the root surface of black pepper. (a) : control with no bacteria cells were attached to the root surface); (b): roots treated with *Azospirillum*; (c): *Azospirillum* cells on the roots surface.

04

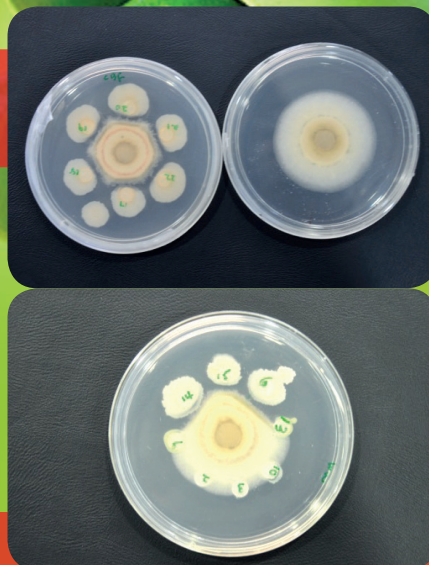


Figure 4: Antagonistic effect of *Pseudomonas fluorescens* against *Rigidoporus lignosus* (White root disease)

The 15th Malaysian Food & Beverage Trade Fair 2014

The 15th Malaysian Food & Beverage Trade Fair 2014 (MIFB 2014) held from 19 to 21 June 2014 at the Kuala Lumpur Convention Centre (KLCC) was officiated by the Honourable Dato' Sri Haji Tajuddin Bin Abdul Rahman, Deputy Minister of the Agriculture and Agro-Based Industry. The event was a good platform for MPB to augment its branding efforts. Besides that, it was also an opportunity for MPB to promote the usage of pepper in various food products. In addition to the static displays at the exhibition, MPB also carried out activities such as selling of Saraspice products, cooking demonstration, food tasting and trade discussion.

By participating in MIFB 2014, MPB had represented the pepper industry to improve prospect and opportunity to convince the potential buyers on local pepper industry offer.



Visitors at MPB Booth during MIFB 2014



FI ASIA-CHINA SHANGHAI

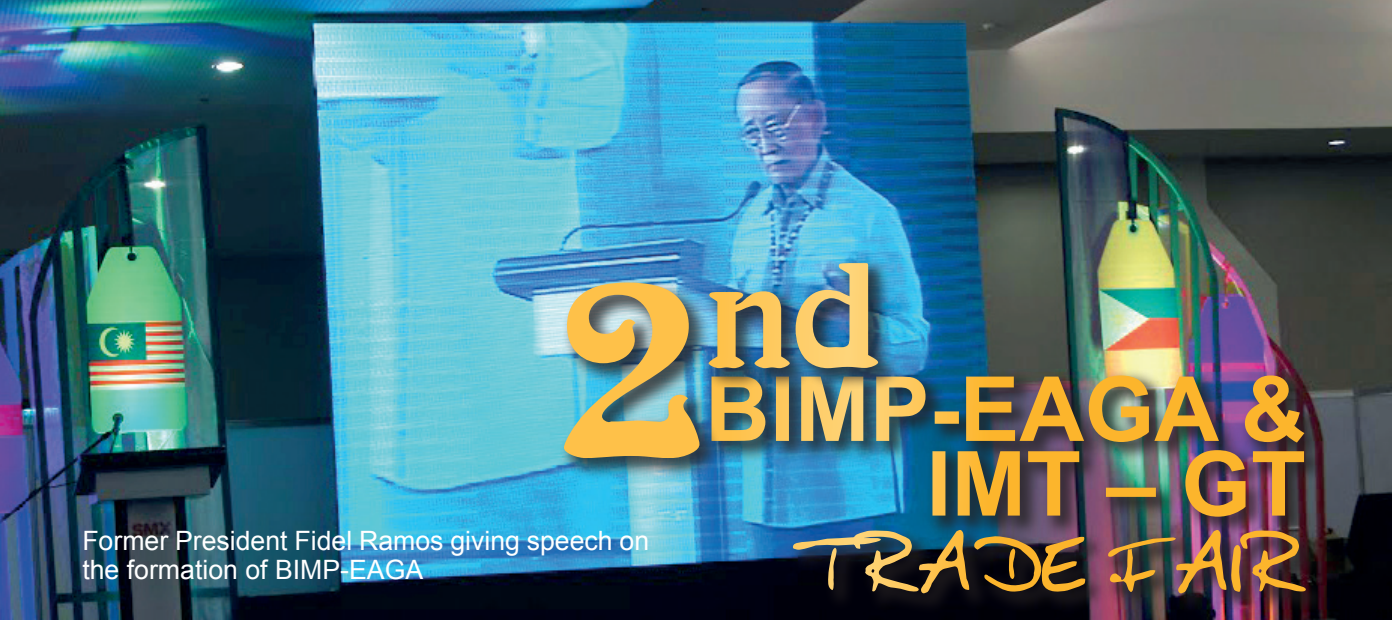


Food Ingredients Asia-China (FIAC), Health Ingredients (Hi) and Natural Ingredients (Ni) 2014 was held from 26 to 28 June 2014 in Shanghai, China. Malaysian Pepper Board (MPB) was represented by two officers, namely, Mr. Fu Siang Lee and Mr. Haizora Ridis. Besides that, local small and medium entrepreneur (SME), Mui Hiong Foodstuff Sdn. Bhd. also participated in this event.

MPB used the opportunity to promote value-added products such as sterilized MIKROKLEEN pepper to countries across the region. The event was a perfect ground of opportunities to strengthen business ties with buyers across Asia and to develop trade partnership as well as trade discourse among the participating countries. It also provided opportunities to gauge market demands and consumption pattern in the region.



Mr. Fu Siang Lee in a discussion with Mr. Teng Gang, Mdm. Ikumi Nakajima and Mr. MaXiao Ming of Uchida Wakanyaku Ltd. Japan



Former President Fidel Ramos giving speech on the formation of BIMP-EAGA



The Brunei Darussalam-Indonesia-Malaysia-Philippines East ASEAN Growth Area (BIMP-EAGA) was launched in 1994 as a cooperation initiative by the four national governments to close the development gap across and within the EAGA member countries as well as across the regional Association of Southeast Asian Nations (ASEAN) six-member states.



Miss Catherine Anak Umbit discussing with a potential buyer

The objective behind the creation of BIMP-EAGA is to accelerate economic development in the four countries' focus areas which, although geographically distant from their national capitals, are in strategic proximity to each other, in one of the world's most resource-rich regions. The BIMP-EAGA initiative is market-driven and operates through a decentralized organization structure involving the four governments and also the private sector.



A visitor is being briefed about pepper products from Malaysia



The Malaysian Pavilion during the exhibition

BIMP-EAGA cooperation aims to increase trade, tourism and investments inside and outside the subregion by:

02

- making the best use of common infrastructure and natural resources, and

- facilitating the free movement of people, goods and services,

01

- taking the fullest advantage of economic complementation.

03

The Indonesia-Malaysia-Thailand Growth Triangle (IMT-GT) is a subregional cooperation initiative formed in 1993 by the governments of Indonesia, Malaysia, and Thailand to accelerate economic transformation in less developed provinces. The private sector has played and continues to play a key role in promoting economic cooperation in IMT-GT.

Since its formation, the IMT-GT has grown in its geographical scope and activities to encompass more than 70 million people. It is now comprised of 14 provinces in Southern Thailand, eight states of Peninsular Malaysia, and the ten provinces of Sumatra in Indonesia.

Hosted by the Philippines government, the 2nd BIMP-EAGA and IMT-GT 2014 was held from 23 - 26 October 2014 at the SMX Convention Centre, SM Lanang Premier, Davao City, and Mindanao. Over 200 exhibitors from Brunei, Malaysia, Indonesia and the Philippines took part in the exhibition. In line with its aspiration to become a leading entity to promote pepper products from Malaysia, Malaysian Pepper Board sent a team led by Miss Catherine Umbit, Director of Trading Division as part of the efforts to increase the promotion of Malaysian pepper products, strengthening trade partnership with member countries and at the same time to gauge the pepper market in the Philippines.



FINE FOOD AUSTRALIA & TRADE MISSION IN NEW ZEALAND

Fine Food Australia 2014 (FFA 2014) was held at the Melbourne Convention and Exhibition Centre from 15 to 18 September 2014. Malaysian Pepper Board (MPB) was represented by Dato Grunsin Ayom, MPB Director General, Mr. Nelson Fu from Market Development and Commercialization Division and Mdm. Joyce Anne Then Fui Yun from Trading Division.

FFA 2014 had been a major event for food based traders to explore new markets and stronger trade route. Through FFA 2014, exhibitors could directly meet the needs of decision-maker, develop opportunities for import and export goods, showcase their products, increase their business prospects, seek publicity and bridge their ties with their business partners.

MPB took this opportunity to promote its value-added products such as sterilized pepper (MIKROKLEEN) and pepper powder to traders from Australia and other countries as well. It was also a chance to foster closer ties with the existing buyers by acknowledging current market, demands and usage of pepper in Australia.

FFA 2014 drew its curtain on 18 September 2014 and MPB's delegates continued with a visit to its buyer, GS Hall & Co. Ltd in Auckland, New Zealand on 22 September 2014. The visit was arranged to discuss in details the requirements of quality and quantity. GS Hall & Co. Ltd also updated MPB delegation on the latest development in the food sector generally and spice industry in New Zealand specifically.



Dato Grunsin Ayom with Mr. David Clapin and Mr Andrew Hardy of Anchor Food



PEPPER PROMOTION & WORKING VISIT TO SPICES BOARD OF INDIA

On 29 June - 1 July 2014, Malaysian Pepper Board (MPB) conducted a pepper promotion and working visit to the Spices Board of India. The visit was graced by the Minister of Plantation Industries and Commodities (MPIC), the Honourable Datuk Amar Douglas Uggah Embas and MPB delegation comprised MPB Chairman, Dato' Henry Sum Agong, MPB Director-General, Dato Grunsin Ayom, Southern Region Director cum the Principal of MPB Training and Extension Unit (PENLada), Mr. Anyi Wan Luhath and Economic Affairs Officer, Mr. Jekim Jirap. The delegates were received by Mr. Subramaniam Kannan, Director (Finance) of the Spices Board of India.

The objectives of this working visit were to forge a closer cooperation with India and to gain an insight into the pepper cultivation in India. Apart from this, the visit also provided a valuable opportunity for the delegates to get a first-hand look at the role of the Spices Board and the various downstream activities and marketing initiatives implemented by The Indian Spices Board.



PEPPER MARKET REVIEW

JULY- DECEMBER 2014

LOCAL MARKET

Prices for both black and white pepper continued the bullish trend as harvesting ended in August. Limited arrivals in the local market forced local traders to offer higher prices in order to release stocks from farmers. Opening prices were quoted at RM21,300/tonne for black pepper and RM31,300/tonne for white pepper in early July. Local market however turned bearish by middle of September hampered by the weakening of local currency against the US Dollar. In the fourth quarter, generally market was quiet but continued stable with consistent demand from end users despite the scarcity of supplies. No hefty purchasing were recorded as buyers had bought sufficient stocks to meet year-end demand. Prices for both black pepper and white pepper closed higher at RM28,000/tonne and RM38,000/tonne respectively in late December.

In 2014, Malaysia has exported a total of 13,429 tonnes of pepper. This is an increase of 11% from 2013 export.

OVERSEAS MARKET

Pepper market for the second half of 2014 was actually showing a tremendous trend. Opening price of black pepper was quoted at US\$9,700/tonne C&F New York and for white pepper was US\$12,000/tonne C&F Rotterdam in early July. Prices surged to their highest level in response to a clear indication of the global supply shortages. Vietnam reported tight stocks at farm level and were held at strong hands. They had been exporting a large quantity earlier leaving a small volume until next harvest.

In September, Brazil was the 'key player' as they were in the midst of harvesting and the cheapest

source available. Many US and European buyers had switched to Brazil to cover their immediate needs. Supplies in producing countries such as Indonesia, Malaysia, India and Vietnam were tight due to off season period. Pepper market softened slightly in early November 2014 due to speculations by traders that there would be some downturn in prices. However, the market recovered by end of November propelled by continuous demands despite tight stocks levels. Although local prices in main producing countries reported stable but in dollar terms the prices were actually decreased due to weakening of local currencies against US dollar.

Coming to the end of the year, no active buying manifested as most overseas buyers had replenished their stocks earlier particularly for US and European markets and many were away for long year-end holidays. Others had adopted "wait and see" approach until the next harvest in 2015. The closing price for black pepper was fetched at US\$11,350/tonne C&F New York and for white pepper at US\$12,000/tonne C&F Rotterdam in late December.

MARKET OUTLOOK

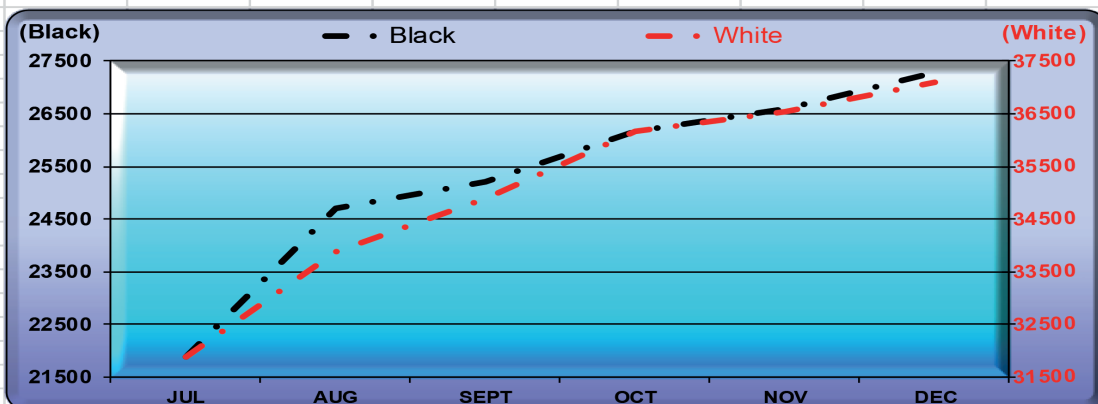
The first quarter of 2015 is expected to soften slightly in anticipation of upcoming crop from Vietnam. However, with the current strong market and demand, farmers are now financially secured and able to hold on to their stocks while waiting for further increase in prices. Thus, pepper market is set to remain firm. Any expectation of a drastic price downturn should be reviewed carefully and if does happen it would provide a window of opportunity to cover in what is considered a tight supply situation.

PEPPER PRICES FOR LOCAL AND OVERSEAS MARKET

LOCAL MARKET

Pepper Prices in Kuching, Sarawak, Malaysia

Monthly Average in Ringgit Malaysia per Tonne (July - December 2014)

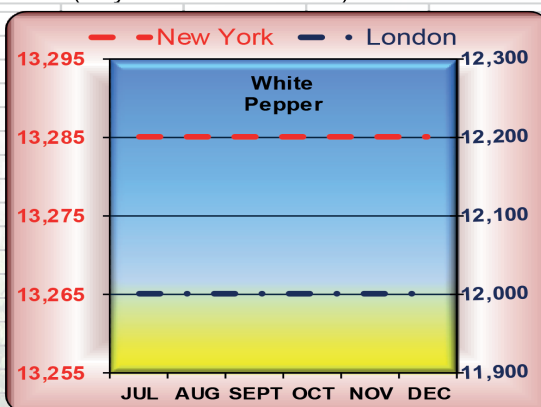
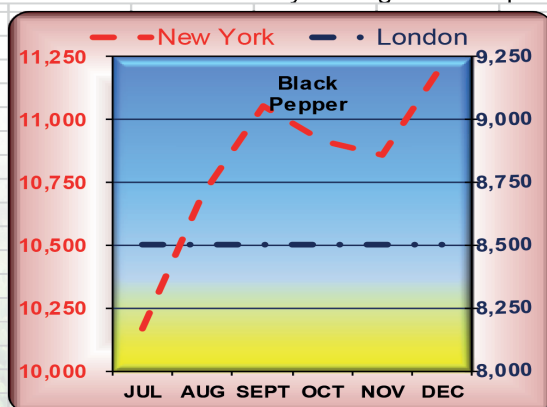


Price	July - December 2014		July - December 2013	
	Black	White	Black	White
Opening	21,300	31,300	16,100	25,630
Closing	28,000	38,000	19,600	29,000
Highest	28,000	38,000	19,600	29,000
Lowest	21,300	31,300	15,700	25,630
Average	25,318	35,091	17,058	27,073
Trend	Up	Up	Up	Up

OVERSEAS MARKET

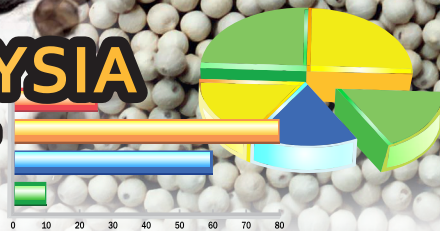
Sarawak Pepper Prices in New York and London

Monthly Average in USD per Tonne (July - December 2014)



Prices	July - December 2014				July - December 2013			
	New York		London		New York		London	
	Black	White	Black	White	Black	White	Black	White
Opening	9,700	13,780	8,500	12,000	9700	9,810	6,700	9,400
Closing	11,350	14,884	8,500	12,000	8600	11,355	8,950	12,000
Highest	11,350	15,435	8,500	12,000	10695	14,775	8,950	12,000
Lowest	9,700	13,780	8,500	12,000	6835	9,500	6,700	9,200
Average	10,817	14,892	8,500	12,000	8,008	10,787	7,445	9,925
Trend	Up	Up	Stable	Stable	Down	Up	Up	Up

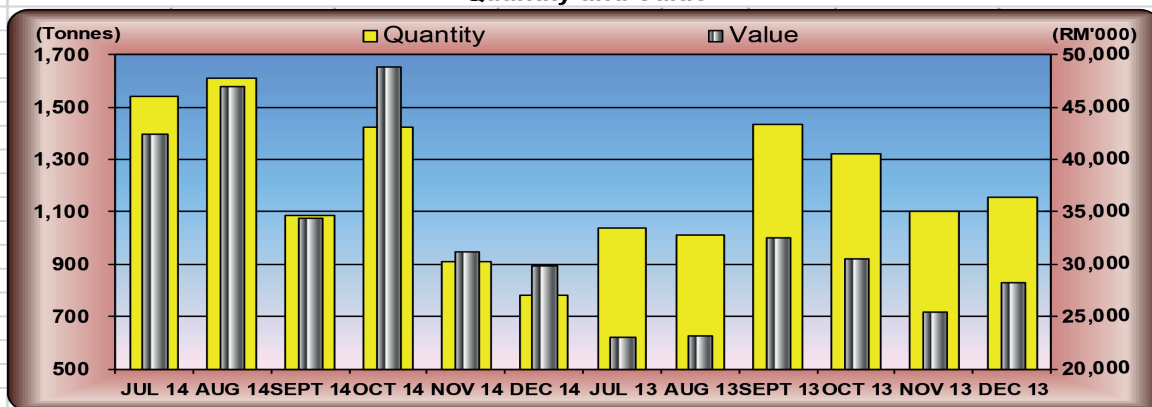
HIGHLIGHT OF MALAYSIA PEPPER EXPORT



LOCAL MARKET

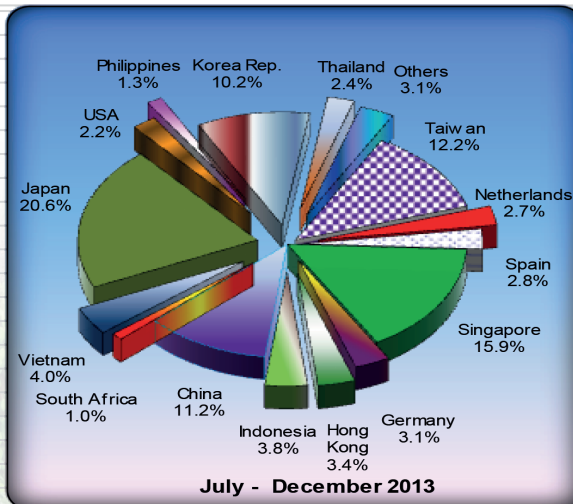
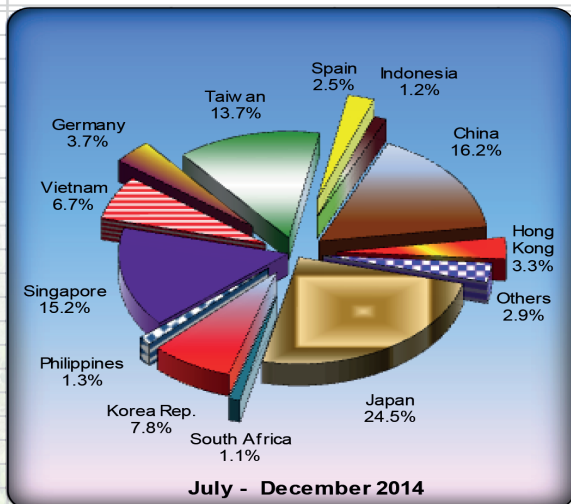
Highlights of Malaysia Pepper Export (July - December 2014 and July - December 2013)

Quantity and Value



Pepper	July - December 2014			July - December 2013		
	Quantity (Tonnes)	Value (RM'000)	Average FOB (RM'000/Tonne)	Quantity (Tonnes)	Value (RM'000)	Average FOB (RM'000/Tonne)
Black Pepper	6,057	179,708	29,669	5,749	122,825	21,365
White Pepper	1,265	53,799	42,529	1,287	1,287	39,804
Green Pepper	31	504	16,258	26	26	624
Total	7,353	234,011	31,825	7,062	124,138	17,578

Countries of Destination and Market Share



Top 3 Largest Market Share	July - December 2014			July - December 2013		
	Black	White	Green	Black	White	Green
Largest	Japan	China	Sri Lanka	Japan	Japan	Australia
Second	China	Japan	USA	Singapore	Singapore	USA
Third	Singapore	Singapore	Taiwan	Taiwan	Taiwan	Italy
Overall	Largest	Second	Third	Largest	Second	Third
	Japan	China	Singapore	Japan	Singapore	Taiwan

MALAYSIA PEPPER EXPORT

Malaysia Pepper Export (July - December 2014)												
Country Of Destination	Black				White				Green Pepper		Total	
	Whole		Ground		Whole		Ground		Tonnes	RM'000	Tonnes	RM'000
	Tonnes	RM'000	Tonnes	RM'000	Tonnes	RM'000	Tonnes	RM'000				
Australia	15.10	540.11	0.14	5.35	0.11	4.85	-	-	1.74	31.59	17.09	581.90
Bahrain	-	-	0.01	0.42	-	-	-	-	-	-	0.01	0.42
Brunei Darussalam	-	-	0.06	3.49	-	-	0.06	3.75	-	-	0.12	7.24
China Rep. Of	950.00	28,605.65	1.15	43.93	225.00	9,970.22	12.45	591.84	-	-	1,188.59	39,211.65
Germany	120.00	3,740.95	-	-	152.40	6,503.60	-	-	-	-	272.40	10,244.55
Hong Kong	217.00	7,489.18	1.59	52.29	18.90	929.05	1.74	91.05	-	-	239.24	8,561.56
Indonesia	90.00	3,087.48	-	-	-	-	-	-	-	-	90.00	3,087.48
Italy	-	-	-	-	-	-	-	-	3.18	142.06	3.18	142.06
Japan	1,307.56	41,942.38	281.81	10,887.44	121.92	5,568.56	90.22	4,802.39	-	-	1,801.51	63,200.77
Korea Rep. Of	528.40	16,617.97	0.96	47.28	46.00	2,037.01	0.30	16.33	-	-	575.66	18,718.59
Mauritius	14.00	207.04	-	-	-	-	-	-	-	-	14.00	207.04
Myanmar Union of	1.30	35.31	-	-	-	-	0.24	3.97	-	-	1.54	39.28
Netherlands	-	-	-	-	14.00	649.19	-	-	-	-	14.00	649.19
New Zealand	1.64	40.54	7.62	200.94	0.32	15.75	2.69	95.06	-	-	12.27	352.28
Pakistan	9.60	197.53	-	-	-	-	-	-	-	-	9.60	197.53
Peru	-	-	3.22	107.66	-	-	-	-	-	-	3.22	107.66
Philippines	80.41	1,793.67	0.01	0.30	15.62	684.72	0.10	2.20	-	-	96.14	2,480.89
Singapore	893.92	23,945.12	24.90	594.91	146.74	5,946.85	49.46	906.76	1.06	22.96	1,116.09	31,416.60
South Africa	70.76	1,041.76	-	-	8.16	311.99	-	-	-	-	78.92	1,353.75
Spain	150.00	4,493.35	-	-	36.00	1,371.85	-	-	-	-	186.00	5,865.20
Sri Lanka	-	-	-	-	-	-	-	-	11.37	23.59	11.37	23.59
Sweden	-	-	-	-	15.00	675.64	15.00	675.41	-	-	30.00	1,351.05
Switzerland	-	-	-	-	-	-	-	-	0.78	28.99	0.78	28.99
Taiwan	889.03	22,461.43	3.33	102.01	108.00	4,056.56	0.66	28.55	4.04	77.74	1,005.06	26,726.28
Thailand	-	-	12.21	459.70	18.00	742.14	28.37	1,102.65	-	-	58.58	2,304.49
UAE	10.00	229.90	-	-	-	-	-	-	-	-	10.00	229.90
UK	-	-	-	-	0.86	64.66	0.50	28.02	-	-	1.36	92.68
USA	15.00	407.01	0.08	3.58	1.01	67.17	-	-	8.80	176.87	24.88	654.62
Vietnam	356.26	10,317.40	0.10	4.69	133.60	5,791.45	1.07	59.58	-	-	491.03	16,173.12
Total	5,719.98	167,193.78	337.19	12,513.99	1,061.64	45,391.26	202.86	8,407.56	30.97	503.80	7,352.63	234,010.35

Source: Department of Statistic, Malaysia

MPB VISITORS (JULY - DECEMBER 2014)

Date	Visitor
21 July 2014	Silantek Resources Sdn. Bhd.
3 September 2014	Malaysian Cocoa Board
1 October 2014	Faculty of Computer Science and Information Technology, UNIMAS
20 October 2014	Department of Agriculture Sarawak

Upcoming Events

12TH EDITION



1 - 4 APRIL 2015
10A.M. - 7P.M.

Entry for 18 years old and above only

KUALA LUMPUR
CONVENTION CENTRE,
KLCC, MALAYSIA

Malaysia's central position in Asia makes it an ideal trading platform to draw the world's Halal players in facilitating the sourcing and selling of global quality Halal products through THE 12th INTERNATIONAL HALAL SHOWCASE (MIHAS).

It embraces the Halal concept in all its dimensions from pharmaceuticals and herbal products, cosmetics and health care to Islamic investment, banking and takaful. Every year since its inception, MIHAS hosts over 500 buyers and matches them with participants of MIHAS from Malaysia. During MIHAS 2013, this programme resulted in total immediate and negotiated sales of over RM411.32 million.

This has equipped MIHAS with the extra edge to break through barriers to enter young developing markets committed to serving the needs of the Halal consumers and to reach a quality-conscious generation seeking quality Halal food products.

Source : www.mihhas.com.my



Mega Food Festival 2015 (MFF2015) will feature the latest foods, beverage products and services. It Include Seafood, Canned, Frozen, Sauces & Seasonings, Noodles & Pastas, Organic, Bakery, Sweet & Confectionery, Tea & Coffee, Meat & Poultry, Instant Food and many more.

Many activities have been lined up for general public to check-out. Visitors can take part in the Buy & Win, Lucky Draw, Cooking Demo, Eating Competition, Barista Coffee Art Competition activities and many more. MFF2015 will be held from 22-24 May 2015 at the Mines International Exhibition Centre (Miecc), Kuala Lumpur, Malaysia. In conjunction with the Megahome Electrical & Home Fair

This is an unbeatable opportunity for you to reach out to your target prospects, all under one roof. It is the event of choice that can propel your business to new heights of excellence. The MFF2015 seeks to put together business and aspiring entrepreneurs, in an effort to create value and drive the entrepreneurship spirit.

Source: www.khevent.com.my

The Malaysian International Food & Beverage Trade Fair (MIFB) has been serving the food industry as the F&B business hub for 15 years. MIFB continues to play its role as a platform for the F&B industry players to introduce, exchange, and learn about the latest innovation and technologies from around the world. Moving towards the 16th year, MIFB, the tantalizing world of food business, aims to bridge the business connection between Malaysia and the world, the world and Asia. As the complete business suite for the F&B players, MIFB is to assist in the growth of F&B industry by providing products, service, valuable insights and knowledge for business venturing, from the inception to the growth phase, to international development.

Source: www.mifb.com.my

