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DIPLOMA IN PLANTATION AND AGROTECHNOLOGY

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LOCATION: AGRICULTURE RESEARCH CENTRE (POST HARVEST)

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1. INTRODUCTION OF AGRICULTURE RESEARCH CENTRE, SEMENGOK

MISSION

Strive for excellence in Research and Development and support services to support commercialization of agriculture and improve income of agriculture community.

OBJECTIVE

To acquire, generate and transfer relevant technologies, and to provide others necessary technical support in modernizing agriculture industry in Sarawak.

2. POSTHARVEST RESEARCH

The main objective of the post harvest research program is to improve pre-harvest practices, post-harvest handling, cold storage management and quality assurance system of local fresh horticultural produce and products. Research mainly focuses on post-harvest biology, product development and processing.

A number of dabai products such as dabai cakes, dabai cookies, pitted dabai, dabai paste and dabai soap, and terung asam products such as dehydrated terung asam, terung asam juice, Tiung delite, terung asam crackers, terung asam ice cream, cakes and cookies have been developed for commercialization.

3 Introduction of fruits and bamboo pickles project.

Pickling is the process of preserving or expanding the lifespan of food by either anaerobic fermentation in brine or immersion in vinegar. The resulting food is called a pickle, or, to ambiguity, prefaced with the adjective pickled. The pickling procedure will typically affect the food's texture and flavor. Foods that are pickled include meats, fruits, eggs, and vegetables. Another distinguishing characteristic is a pH 4.6 or lower, which is sufficient to kill most bacteria. Pickling can preserve perishable foods for months. If food content sufficient moisture, a pickling brine may be produced simply by adding dry salt. When both salt concentration and temperature are low, *Leuconostoc mesenteroids* dominates, producing a mix of alcohol, acids, and aroma compounds. At higher temperature, *Lactobacillus plantarum* dominates, which produces primarily lactic acid. Many pickles start with *Leuconostoc*, and change to *Lactobacillus* with higher acidity.

These are the types of fruits suitable for pickles:

Guava

