

HARUM MANIS

WRITTEN BY

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A group of researchers from the Faculty of Hotel and Tourism Management and Faculty of Chemical Engineering University Technology MARA Pulau Pinang branch successfully developed and launched 11 foods and homecare products from harumanis. The initiative, a joint effort between the university and the Department of Agriculture Perlis aims to diversify the harumanis market potential, whilst exploring areas for harumanis farmers to increase their income. The group of researchers are Dr Azila Azmi, Dr Rafidah Aida Ramli, Mr Zamri Ahmad, Mr Mohamad Syazwan Osman and Mr Faizal Abdul Wahab.

Harumanis is an icon of Perlis, which is in season between March to June every year fetch higher price up to RM40/kg due to its aromatic, cooling and sweet fruits. The researchers, led by Dr Azila Azmi produced 4 food products – harumanis candy, tea, pickle and botanical drink; the rest are home care products such as hand washing liquid, dish washing liquid, facial serum, shower gel and car perfume. The products are produced from low grade fruits and mango leaves. This enables the farmers to use this produce, which are normally regarded without any economic value.



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The products were launch during the Harumanis Festival at the Bukit Bintang Harumanis Centre, was officiated by the Regent of Perlis Tuanku Syed Faizuddin Putra Tuanku Syed Sirajuddin Jamalullail and accompanied by the Raja Puan Muda of Perlis Tuanku Lailatul Shahreen Datuk Khalil Akashah.

