

Faculty of Hotel & Tourism Management Universiti Teknologi MARA Cawangan Pulau Pinang Permatang Pauh Campus 13500 Permatang Pauh PENANG

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Noraini Binti Rahim, Irina Mohd Akhir, Noosa Riza Johari & Siti Rohimi Mohamed Apandl

Recently, I had the pleasure of visiting a renowned spice factory located in the scenic town of Balik Pulau, Penang. This visit was not just a journey into the world of nutmeg but also an enriching experience that deepened my appreciation for this aromatic spice and the dedication behind its production. Upon arriving at the factory, I was immediately enchanted by the lush greenery of nutmeg trees surrounding the area. The air was filled with the pleasant scent of nutmeg, creating a perfect atmosphere for a memorable tour. The factory, operating since 1953, showed the long history and lasting tradition of nutmeg farming in Penang.



The tour began with a warm welcome from the factory staff, who provided a fascinating overview of nutmeg's history in Penang. They explained how nutmeg was introduced during British colonial era and has since become a

significant part of the local economy and culture. It was interesting to discover that nutmeg is used for more than just pickles. It's also found in medicinal oils, balms, teas, syrups, cooking powders, and refreshing juice.

One of the highlights of the visit was seeing how nutmeg is processed. Skilled workers cut open the nutmeg fruits to reveal the seeds and bright red mace. Although most of the work happens behind the scenes, they gave a clear demonstration of each step, from drying to grinding and packaging.

This careful process ensures top-quality products. During the visit, I also had the chance to sample a variety of nutmeg-based products. The nutmeg juice, with its tangy and refreshing flavor, was a delightful highlight. I couldn't resist purchasing a few bottles to take home, along with some nutmeg oil and balm, knowing they would serve as wonderful reminders of this memorable experience.

The heart and soul of the factory are its people. Meeting the founder's daughter and hearing her stories was the highlight of the visit. Although the founder, Mr. Chang Kun Min, is very old and mostly stays in the back, I was fortunate to say hello.



His daughter's enthusiasm and deep knowledge about the factory and its history added a personal touch to the

Before leaving, I explored the factory's shop, which offered a range of nutmeg-based products perfect for souvenirs or personal use.

> Each product are crafted with care, steeped in tradition which promises health benefits and the essence of Penang's agricultural heritage...

My visit to the factory was an eye-opening experience that I would highly recommend to anyone visiting Penang. The visit gave me a detailed look at nutmeg, showing the steps and history behind this popular spice. The friendly and dedicated staff made the visit even more memorable, leaving me with great memories and a deeper appreciation for Penang's nutmeg heritage.



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