

# malaysia insights

Oktober 2017 #9



- Time Out on Pulau Tinggi
- Goethe-Institut in Malaysia
- Best Beef Rendang



## The Taste of Malaysia

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Please note:  
part of the print run contains the advertorial **MALAYSIA at ANUGA 2017** by MATRADE (included between pages 10 and 11)

## IN SHORT

### New tourism tax in Malaysia

A tourism tax has been levied in Malaysia since 1 September 2017. It is 10 ringgit per person/night. The tax will be collected at the checkout. Local residents are exempt from the tax, as are guests in homestays.

The tourist tax in Malaysia had previously been postponed twice after fierce protests by the industry. Originally, a complex staggered model was planned.

### Modern Malaysia

A new free brochure introduces German investors to Malaysia. The bilingual manual was commissioned by MIDA Frankfurt and produced by Cross Culture Publishing. Potential investors will find valuable information, contacts, interviews and case studies. The volume is rounded off by a selection of photographs depicting modern Malaysia. The brochure is available at MIDA Frankfurt.

Contact: frankfurt@mida.gov.my

### German website promotes Johor

Tourism Johor is now also present in Germany, at least virtually: the official German website [www.xplorejohor.de](http://www.xplorejohor.de) was launched in September.

The website offers a basic but profound overview for tourists. Especially the idyllic islands of Johor, which are hardly known to German tourists, are presented here. In addition to valuable information, the website provides links to other online sources and youtube videos. Soon the domain will also be offering specific travel offers.

On top, Johor also introduced a new fanpage for Germans on facebook: **TourismJohorDeutschland**

### 9<sup>th</sup> World Para Swimming Championships in Malaysia

For the very first time, the World Para Swimming Championships will be held in an Asian city. Kuching, the capital of the Malaysian State of Sarawak, will

host over 600 swimmers from 70 countries to compete with each other.

The championships event for disabled athletes was first held in 1994. The 9<sup>th</sup> edition will take place from 29 July to 4 August 2019.

### Business trip to Malaysia

As part of the Civilian Security Technologies and Services export initiative of the Federal Ministry of Economics and Energy (BMWi), AHP International, in cooperation with the Southeast Asian consulting partner Orissa International, is organising a business development trip for German companies providing civil security technologies and services to Malaysia from 12. to 17. November 2017.

Further information and registration: <http://www.ahp-international.de/aktuelle-termine-und-projekte/12-17-november-2017/>

### Best young chef worldwide

The winner of the International Jeunes



Chefs Rôtisseurs Competition 2017 comes from Malaysia: Amelia Mei Vern Ng won against 20 young chefs from all over the world. The World Championship and the award ceremony took place in September in Frankfurt am Main, Germany.

### Deutsche Bank invests in Malaysia

The economic relations between Malaysia and China are to be further strengthened through a billion-dollar railway project: China wants to revive the old Silk Road. Approximately 13 bil-

## IMPRESSUM/IMPRINT

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lion euros will be invested in Malaysia. Deutsche Bank also provides funds especially to finance projects of German companies.

**German soccer coach in Malaysia**

Sven Gartung, the former head of Eintracht Braunschweig's youth training centre, is the new head coach of PKNS FC in Selangor. The team plays in the Malaysian Super League. Gartung's contract runs for two years with an optional one-year extension.

**New Ambassador**

Malaysia has sent a new ambassador to Berlin: Ms Sarah Nava Rani Al Bakri Devadason received her credentials from the Malaysian king on 17 August. Her predecessor in Germany, Dato' Zulkifli Adnan, was at the same time appointed High Commissioner of Singapore. Both start their new terms in October.

**New Consul General**

The Malaysian Consulate General in Frankfurt is also headed by a new representative: Ms Adina Kamarudin is being succeeded by the new Consul General Mr M. Mukundan.

**Neue Tourismussteuer in Kraft**

Seit 1. September 2017 wird in Malaysia eine Tourismussteuer erhoben. Sie beträgt 10 Ringgit pro Person und Übernachtung. Beglichen wird sie beim Checkout. Einheimische sind von der Steuer ausgenommen, ebenso Übernachtungen in Homestays. Die Touristensteuer in Malaysia war zuvor nach heftigen Protesten der Branche zwei mal verschoben worden. Ursprünglich war ein kompliziertes Staffelmmodell vorgesehen.

**Modernes Malaysia**

Eine neue kostenlose Broschüre stellt deutsche Investoren in Malaysia vor. Das zweisprachige Handbuch wurde von MIDA Frankfurt in Auftrag gegeben und von Cross Culture Publishing produziert. Potenzielle Investoren finden darin wertvolle Informationen, Ansprechpartner, Interviews und Fallbeispiele. Abgerundet wird der Band durch eine gelungene Auswahl an Fotografien, die das moderne Malaysia abbilden. Die Broschüre ist erhältlich bei MIDA Frankfurt. Kontakt: frankfurt@mida.gov.my

<http://www.ahp-international.de/aktuelle-termin-und-projekte/12-17-november-2017/>

**Deutsche Bank investiert in Malaysia**

Die Wirtschaftsbeziehungen zwischen Malaysia und China sollen durch ein milliardenschweres Bahnprojekt weiter ausgebaut werden: China will die alte Seidenstraße wiederaufleben lassen. Etwa 13 Milliarden Euro sollen nach Malaysia fließen. Die Deutsche Bank gibt ebenfalls Gelder. Damit sollen unter anderem Vorhaben deutscher Unternehmen finanziert werden.



Sarah Al Bakri Devadason and Dato' Zulkifli Adnan after receiving their credentials

**Deutsche Website bewirbt Johor**

Seit kurzem ist Johors Tourismusbehörde auch in Deutschland vertreten, zumindest virtuell: Im September wurden die offizielle deutsche Website [www.xplorejohor.de](http://www.xplorejohor.de) vorgestellt. Die Website bietet einen ersten Anlaufpunkt für Touristen. Vor allem die idyllischen Inseln Johors, die deutschen Urlaubern kaum bekannt sind, werden hier vorgestellt. Neben grundlegenden Informationen bietet die Website Links zu weiteren Online-Quellen und youtube-Videos. Schon bald soll die Domain auch mit konkreten Reiseangeboten aufwarten. Auch auf Facebook wendet sich Johor an das deutschsprachige Publikum mit der Fanpage **TourismJohor-Deutschland**.

**Deutscher Fußballtrainer in Malaysia**

Sven Gartung, der ehemalige Leiter des Nachwuchsleistungszentrums von Eintracht Braunschweig, ist neuer Cheftrainer des PKNS FC in Selangor. Die Mannschaft spielt in der malaysischen Super League. Gartungs Vertrag läuft zwei Jahre mit einer einjährigen optionalen Verlängerung.

**ADA übernimmt RDI**

Das Kieler Unternehmen ADA Cosmetics International übernimmt RDI Malaysia. ADA ist nach eigenen Angaben europäischer Marktführer bei Hotelkosmetik und zählt sich auch darüber hinaus zu den Top-Anbietern in der Branche. RDI Malaysia hat sich auf die Produktion und Abfüllung von Körperpflegeprodukte und Seifen spezialisiert. Das Unternehmen beschäftigt 110 Mitarbeiter in Kuala Lumpur.

**Business seminar in Hamburg**

The Malaysian Minister for International Trade & Industry holds a business seminar on 18. October 2017 in Hamburg on the topics of Trade & Investment Opportunities in Malaysia. In addition to the minister, two German companies already operating in Malaysia will report on their experiences and answer questions. The location is Sofitel Alter Wall in Hamburg, participation is free. Further information and registration: [http://mida-frankfurt.de/Geschaefts-moeglichkeiten\\_in\\_Malaysia.pdf](http://mida-frankfurt.de/Geschaefts-moeglichkeiten_in_Malaysia.pdf)

**Neue Botschafterin**

Malaysia wird seit Oktober von einer neuen Botschafterin in Berlin vertreten. Frau Sarah Nava Rani Al Bakri Devadason erhielt ihr Beglaubigungsschreiben aus den Händen des malaysischen Königs am 17. August. Ihr Vorgänger in Deutschland, Dato' Zulkifli Adnan, wurde zum High Commissioner von Singapur berufen. Beide bekleiden ihr neues Amt ab Oktober.

**9. World Para Swimming Championships in Malaysia**

Erstmalig werden die World Para Swimming Championships in einer asiatischen Stadt ausgetragen. In Kuching, der Hauptstadt des malaysischen Bundesstaates Sarawak, werden 2019 über 600 Schwimmer aus 70 Ländern ihre Kräfte messen. Der Wettbewerb für behinderte Athleten wurde 1994 erstmalig ausgetragen. Die 9. Edition findet vom 29 Juli bis 4 August 2019 statt.

**Beste Nachwuchsköchin weltweit**

Die Gewinnerin des Kochwettkampfes International Jeunes Chefs Rôtisseurs Competition 2017 kommt aus Malaysia: Amelia Mei Vern Ng setzte sich gegen 20 Jungköche aus aller Welt durch. Die Weltmeisterschaft und anschließende Siegerehrung fanden im September in Frankfurt am Main statt.

**ADA takes over RDI**

The Kiel-based company ADA Cosmetics International takes over RDI Malaysia. ADA describes itself as the European market leader in hotel cosmetics and ranks among the top suppliers in the industry. RDI Malaysia specializes in the production and bottling of personal care products and soaps. The company employs 110 people in Kuala Lumpur.

**Neuer Generalkonsul**

Auch das malaysische Generalkonsulat in Frankfurt hat einen neuen Chef bekommen: Auf Adina Kamarudin folgt Generalkonsul M. Mukundan.

**Geschäftsanhörungen mit Malaysia**

Im Rahmen der Exportinitiative „Zivile Sicherheitstechnologien und -dienstleistungen“ des Bundesministeriums für Wirtschaft und Energie (BMWi) organisiert AHP International in Kooperation mit dem südostasiatischen Beratungspartner Orissa International vom 12. bis 17. November 2017 eine Geschäftsanhörungsreise für deutsche Unternehmen der zivilen Sicherheitstechnologien & -dienstleistungen nach Malaysia. Weitere Infos und Anmelde-möglichkeiten:

**Geschäftsseminar in Hamburg**

Der malaysische Minister für Internationalen Handel & Industrie wird am 18. Oktober 2017 in Hamburg ein Geschäftsseminar rund um die Themen Handels- & Investitionsmöglichkeiten in Malaysia halten. Neben dem Minister werden unter anderem auch zwei deutsche Unternehmen, die in Malaysia bereits tätig sind, von ihren Erfahrungen berichten und Fragen beantworten. Veranstaltungsort ist das Sofitel Alter Wall in Hamburg, die Teilnahme am Seminar ist kostenlos. Weitere Infos: [http://mida-frankfurt.de/Geschaefts-moeglichkeiten\\_in\\_Malaysia.pdf](http://mida-frankfurt.de/Geschaefts-moeglichkeiten_in_Malaysia.pdf)

**MALAYSIA INSIGHTS on Tumblr!**

With [malaysiainsights.tumblr.com](http://malaysiainsights.tumblr.com), MALAYSIA INSIGHTS has created another platform that compiles up-to-date information on Malaysia from all over the internet. The new domain complements our websites [malaysia-insights.com](http://malaysia-insights.com) for English and [www.malaysia-insights.de](http://www.malaysia-insights.de) for German content. In addition, you can also find us on Facebook, Twitter and YouTube:

- [facebook.com/MalaysiaInsights](https://www.facebook.com/MalaysiaInsights)
- [twitter.com/MalaysiaInsigh](https://twitter.com/MalaysiaInsigh)
- [youtube.com/c/MalaysiaInsights](https://www.youtube.com/c/MalaysiaInsights)



**MALAYSIA INSIGHTS auf Tumblr!**

Mit [malaysiainsights.tumblr.com](http://malaysiainsights.tumblr.com) hat MALAYSIA INSIGHTS eine weitere Plattform geschaffen, die aktuelle Infos über Malaysia zur Verfügung stellt. Die neue Präsenz ergänzt [malaysia-insights.com](http://malaysia-insights.com), unsere Webseiten für englische Inhalte sowie ihr deutsches Pendant [www.malaysia-insights.de](http://www.malaysia-insights.de). Darüber hinaus finden Sie uns auch auf Facebook, Twitter und YouTube:

- [facebook.com/MalaysiaInsights](https://www.facebook.com/MalaysiaInsights)
- [twitter.com/MalaysiaInsigh](https://twitter.com/MalaysiaInsigh)
- [youtube.com/c/MalaysiaInsights](https://www.youtube.com/c/MalaysiaInsights)

A chef with glasses, wearing a white chef's coat and a striped apron, is smiling and holding a white bowl filled with beef rendang. The background shows a restaurant kitchen with stacks of bamboo steamers and a dining area with tables and chairs. The text 'BEEF RENDANG' is overlaid on the image in a large, bold font, with 'BEEF' in white and 'RENDANG' in yellow. Below it, the text 'by Dr. Shahrim Karim, Universiti Putra Malaysia' is written in white.

# BEEF RENDANG

by Dr. Shahrim Karim, Universiti Putra Malaysia

## Dr Shahrim Karim

is one of the famous chefs in Southeast Asia and a Malaysian heritage food authority & specialist. He has been guest in numerous TV programs such as Masterchef Malaysia and has published various cookbooks as well as more than 70 scientific papers on the importance of food as a cultural heritage. Currently, he is an Associate Professor at the Universiti Putra in Selangor. He can be contacted at [shahrimkarim2@gmail.com](mailto:shahrimkarim2@gmail.com) or Instagram [@shahrimkarim](https://www.instagram.com/shahrimkarim)

# MALAYSIA'S BEST BEEF RENDANG

Rendang is Malaysia's most popular dish in the country. It is typically a thick or dry stew made mainly from beef, lamb and chicken, cooked with selected spices including chilli paste, coconut milk, onions, lemon grass and galangal. It also can be made from shrimp, fish, cockles and tapioca shoots. There are many varieties of rendang from various part of Malaysia, that have different taste, colour and texture. Of course rendang is always hot and spicy.

It originated in Indonesia, and was brought to the Malay Peninsular during the immigration of people from Indonesia 500 to 600 years ago. Today, Malaysian rendang has become one of our national dishes and the flavor is uniquely Malaysia. Rendang has to be cooked for several hours, so that all of the flavours will be immersed into the meat.

The nutty and caramelized flavor partly contributed by the sugar content in the onions and other ingredients made rendang preparation a complex one. Cooking rendang itself is an art, from mixing the various spices to determining the final colour of rendang needs a lot of experience. In cooking, one could have the same ingredients, but the final taste of the rendang could be totally different. We believe in a saying "air tangan", which literally means water of the hands, everyone cooking has a unique taste, although the recipe is the same.

Certain types of rendang is served during major festivals, therefore it is not a daily food that will be on the table. However, it is more of a celebration food found in wedding receptions, festivals, and special occasions. Chicken rendang could be served at a typical restaurant, however beef rendang is not easy to be found because it takes several hours to cook them. Yet rendang is a favourite food among Malaysians. Having the right thickness of the sauce, and when to stop the cooking process is crucial in order to have a flavorful rendang.

Beef rendang can be kept for months in a frozen form and can be reheated and served. In these recipes, I am preparing the rendang sauce and meat separately. First, the meat has to be marinated, and later seared and roasted. The sauce is prepared separately and served with the beef. Traditionally, the meat is cooked together with the gravy for several hours until it gets very thick and dry and the meat becomes very tender. Chicken rendang takes less time.

I hope you enjoy the recipe. Enjoy your meal or, as we say:  
**Selamat menjamu selera!**

# TENDERLOIN BEEF RENDANG

(YIELD: 4-5) DEPENDING ON THE WEIGHT FOR EACH PORTION OF THE BEEF RENDANG



## BEEF MARINATE

1 kg Beef Tenderloin  
6 nos Red Onions/shallots – grounded  
3 cloves garlic – grounded  
3 inch ginger – grounded  
2 inch galangal – grounded  
½ cup vegetable oil  
Salt – Season to taste

### Method

1. In a medium bowl, combine the grounded ingredients to make a spice paste, add 2 table spoon of oil, mix it well and season with salt
2. Rub the spice paste onto the beef tenderloin, and let marinade for 2 hours or if possible leave it over-night
3. To sear, heat the oil in an oven-proof skillet over medium to high heat until almost smoking. Cook the meat quickly, turning with tongs, until nicely brown on all sides and transfer to oven, 200°C
4. Roast until done to your liking
5. Allow tenderloin to rest 5 to 10 minutes before cutting the meat
6. Cut the meat into required size and serve with the rendang sauce

## RENDANG SAUCE /GRAVY (10 -15 PORTION)

6 tbsp Red Chilly paste  
10 nos Bombay Onions /Red onions - grounded  
8 cloves Garlic –grounded  
2 inch Ginger –grounded  
1 inch Tumeric –grounded ( or ½ tbsp. turmeric powder)  
4 stalks Lemon Grass – grounded  
2.5 inch Galangal – grounded  
4-5 pieces Kaffir Lime Leaves  
Mix spices 5 pcs Cardamon, 4-5 Cloves, 1 stick Cinnamon and 3 Star Anise  
4 cups Coconut Milk  
2 tbsp Brown Sugar  
1tbsp Cumin powder  
½ tbsp. Black Pepper (ground)  
2tbsp Coriander (ground)  
1 tbsp Fennel Seed (ground)  
½ cup Pounded Roasted Grated coconut  
Salt to taste

### Method

1. Combine all ingredients for the spice paste in a food processor and blend until smooth
2. In a wok, add some oil and the mix spices, stir until it is aromatic and add the spice paste, and other powdered spices, stir well
3. Add in the coconut milk, bring to a boil and simmer until the sauce is cooked and thickened ( the colour should be dark brown)
4. Seasoned to taste and finally add in the roasted coconut paste.
5. If it is too thick, add some coconut milk or liquid to thin it.



## RENDANG – DAS BELIEBTESTE GERICHT MALAYSIAS

*Dr. Shahrim Karim zählt zu den bekanntesten Köchen Südostasiens und ist ein Spezialist für authentische traditionelle Gerichte. Er war in zahlreichen TV-Sendungen wie beispielsweise „Masterchef Malaysia“ zu Gast und hat diverse Kochbücher sowie mehr als 70 wissenschaftliche Arbeiten über die Bedeutung der Nahrung als kulturelles Erbe veröffentlicht. Derzeit ist er außerordentlicher Professor an der Universiti Putra in Selangor/Malaysia.  
Kontakt: shahrimkarim2@gmail.com  
Instagram: @shahrimkarim*

## HERBAL RICE ( 8 – 10 PORTION)

*500 gm White Rice  
3 tbsp Oil  
30 gm Dried shrimps or small tiny dried baby shrimps – pan roasted  
50 gm Fried shallots  
Salt to Taste  
1 stalk Lemon grass – slice thinly  
1 nos Torch Ginger – slice thinly  
5 pcs Betel leaves – slice thinly  
5 pcs kaffir lime leaves – slice thinly  
2 sprins mint leaf – slice thinly  
2 sprins basil leaves  
2 sprins laksa leaves or polygonum leaves*

**Method**

1. In a wok over medium heat, add some oil and stir in lemon grass and kaffir lime and sautéed for 20 to 30 seconds, and add in the rice
2. Add in other herbs, fried onions, roasted shrimps and mixed well
3. Season to taste and serve with the beef tenderloin



*Rendang ist in der Regel ein dicker oder recht trockener Eintopf, der vor allem aus Rindfleisch, Lamm und Huhn besteht und mit ausgewählten Gewürzen einschließlich Chili-Paste, Kokosmilch, Zwiebeln, Zitronengras und Galgant zubereitet wird. Alternativ kommen auch Garnelen, Fisch, Herzmuscheln und Tapioka-Triebe zum Einsatz. Es gibt unzählige regionale Rendang-Variationen, die sich in Geschmack, Farbe und Textur unterscheiden. Gemeinsam ist ihnen, dass sie immer würzig und scharf zubereitet werden.*

*Rendang stammt ursprünglich aus Indonesien, und kam mit den indonesischen Einwanderern vor etwa 500 Jahren auch auf die malaysische Halbinsel. Heute ist Rendang unbestritten eines unserer Nationalgerichte, das nirgendwo anders so einzigartig schmeckt. Rendang muss mehrere Stunden lang gekocht werden, damit alle Aromen auf das Fleisch einwirken können.*

*Der nussige und karamellisierte Geschmack, der zum Teil durch den Zuckergehalt in den Zwiebeln und anderer Zutaten entsteht, macht die Vorbereitung sehr aufwändig. Die Zubereitung von gutem Rendang ist eine Kunst, die zu erlangen eine gewisse Erfahrung benötigt: vom Mischen der verschiedenen Gewürze bis zur Bestimmung der endgültigen Farbe des Rendangs. Dabei kann es leicht passieren, dass selbst bei identischen Zutaten der Geschmack des Rendangs völlig unterschiedlich ausfällt. Wir haben ein Sprichwort namens "Air Tangan", das wörtlich übersetzt "Wasser der Hände" bedeutet und besagt, dass jeder Koch seinen eigenen einzigartigen Geschmack kreiert, obwohl das Rezept das Gleiche ist. Entscheidend für ein würziges Rendang sind die richtige Konsistenz der Sauce und die Kochdauer.*

*Bestimmte Arten von Rendang werden vornehmlich oder ausschließlich an hohen Feiertagen und zu Festlichkeiten serviert. Zwar findet sich Hähnchen-Rendang durchaus auch auf der Speisekarte eines typischen malaysischen Restaurants, aber Rindfleisch-Rendang ist sehr selten, auch weil die Zubereitung mehrere Stunden dauert. Dennoch ist Rendang ein Lieblingsessen der Malaysier. In gefrorenem Zustand hält es sich einige Monate.*

*In dem Rezept, das ich Ihnen heute vorstelle, werden Rendang-Sauce und Fleisch separat vorbereitet. Zunächst muss das Fleisch mariniert und später im Ofen gebraten werden. Währenddessen kann man die Sauce zubereiten. Dies unterscheidet sich von der traditionellen Zubereitung, in der Fleisch und Sauce zusammen für mehrere Stunden schmoren, bis die Sauce dick und sämig und das Fleisch sehr zart ist. Hähnchen-Rendang geht jedoch um einiges schneller.*

*Viel Spaß mit diesem Rezept und guten Appetit oder, wie wir sagen: Selamat selera!*



# Time Out on Pulau Tinggi

von Uwe Fischer

**It is holiday, I am splashing in the pool...from the loudspeakers, Klaus Meine is screaming at me "Still Loving You", albeit in a decent volume. The group Nazareth takes over with their classic "Love Hurts" describing the pains of love in full agreement. But not only love hurts, the acoustic wallpaper on the pool is not quite painless to bear, either.**

Apart from the muzak rock, this place is really paradise. I am taking a break in the TAd Resort on Pulau Tinggi. The small island belongs to the state of Johor and is hardly known even to the locals, and foreigners, especially Europeans, rarely get lost here.

The TAd Marine Resort has 88 rooms and is currently the only operating hotel on the island, but other than me there are only 10 guests here. This may also be due to the fact that the fasting month of Ramadan has just begun. According to resort manager Nizam Bin Ibrahim, at the end of Ramadan all the chalets and villas will be fully booked.

Pulau Tinggi is not necessarily suitable for guests who expect everything to be similar to Western standards. The TAd Marine Resort is recommended for those who love quietness and are happy with a simple clean room

providing refrigerator, air conditioning and TV, but lacking a safe and internet connection. It is a place for people who don't mind lying on an wooden deck chair without a mattress. This lack of coziness is compensated by a dreamlike white sand beach, crystal clear water, coral reefs, a hidden jungle path leading to a waterfall and, last but not least, an absolutely fantastic kitchen. But even this might turn out as another obstacle for some guests: if you have problems getting served food you did not select yourself you will be in trouble. At times, when only a few guests are present, kitchen chef Alex Boh takes over proofing his extra class by composing absolutely delicious 5-course menus. No need to struggle with a menu card; simply sit down and wait what you'll get served. It is a culinary adventure you will not regret.

I am at Pulau Tinggi for 2 nights, and the first afternoon is reserved for doing nothing. Only on my second day I feel it is time for some activities. In the morning, I join the group of other guests who are taking a motorboat for a snorkelling trip. The destination is a tiny island, only a few minutes away from Pulau Tinggi. It has a coral reef and many fishes, lured by white bread brought along by my new acquaintances. As it turns out, they are all Chinese Malaysians taking a few days off.





*Auszeit auf der Insel Pulau Tinggi: Sanft rauscht das Meer, der Sandstrand ist menschenleer, ich aber plansche im Pool. Aus den Lautsprechern kreischt mir, wenn auch in dezenter Lautstärke, Klaus Meine sein „Still Loving You“ entgegen. Die Gruppe Nazareth stößt ins gleiche Horn, hadert mit der Liebe – „Love Hurts“ – aber nicht nur die Liebe tut weh, auch die Akustiktapete am Pool ist nicht ganz schmerzfrei zu ertragen.*

Abgesehen vom Kuschelrock ist es hier aber wirklich paradiesisch. Die kleine Insel ist selbst Einheimischen kaum bekannt, und Ausländer, gar Europäer, verirren sich nur selten hierher. 88 Zimmer hat das TAd Marine Resort, derzeit das einzige geöffnete Hotel der Insel, aber außer mir sind gerade mal 10 Gäste hier. Das allerdings liegt auch daran, dass gerade der Fastenmonat Ramadan begonnen hat. Resortmanager Nizam Bin Ibrahim zufolge werden nach Ramadan sämtliche Chalets und Villen komplett ausgebucht sein.

Pulau Tinggi ist nicht unbedingt geeignet für Gäste, die am Urlaubsort am liebsten alles so vorfinden wie zu Hause. Wer jedoch die Ruhe liebt, wem ein einfaches sauberes Zimmer mit Kühlschrank, Klimaanlage und TV, aber ohne Safe und Internet genügt, wer am Pool auch mal mit einer harten Holzliege ohne Auflage vorlieb nehmen kann, für den ist das TAd Marine Resort empfehlenswert. Auf der Habenseite stehen nämlich ein traumhafter weißer Sandstrand, glasklares Wasser, Korallenriffe, ein versteckter Dschungelpfad, der zu einem Wasserfall führt und, last but not least, eine absolut traumhafte Küche. Allerdings – noch so ein Haken – sollte man keine Probleme damit haben, seine Speisen nicht selbst auswählen zu können. Zumindest dann nicht, wenn nur wenige Gäste anwesend sind. Dann verzichtet man hier kurzerhand auf Speisekarte und Buffet und überlässt es Küchenchef Alex Boh, was auf den Tisch kommt. Wer sich darauf einlässt, wird mit absolut leckeren 5-gängigen Menüs belohnt.

2 Nächte bleibe ich hier, aber der erste Nachmittag nach Ankunft ist erst mal vollumfänglich reserviert für Nichts



## Continued from page 8

The small island we have been taken to is apt especially for snorkelling. Our boatmen tell us, for divers there are many other nice places around here as well, and most of Johor's island world is easily accessible by motorboat within a few minutes.

In the afternoon, jungle trekking is on the agenda. The cool shady jungle is just the right thing now, I suppose, but as it turns out I am still all sweat, thanks to the path cheerfully going up and down. Luckily, it is equipped with ropes along the route, so that you have a secure hold at any time. Our guide is patiently waiting for the untrained tourists, many of them in flip-flops, and even offers to carry the children brought along on particularly steep sections on his back. The destination of our little tour is a nice waterfall in the midst of the jungle, which flows into a small natural pool. The cool water invites to splashing and a few swimming strokes, and of course the obligatory photos have to be taken, too.



After the almost one-hour tour I am happy to relax again at the pool, where Klaus Meine welcomes me back. This time, however, he laments his "Winds of Change", and I wish he was actually taken literally, because a few changes in the playlist would surely improve the paradise's soundtrack.

Pulau Tinggi can be reached by motorboat from the coastal town of Mersing, the crossing takes about 40 minutes. There is also a second jetty somewhat closer which was built by the Tad Marine Resort, but it is quite far outside of Mersing and not reachable by public transport. The crossing from here takes about 15 to 20 minutes. Best season for visiting is between May and September (during monsoon the resort will temporarily close).

## Fortsetzung von Seite 9

*tun. Erst an meinem zweiten Tag sind Aktivitäten angesagt. Am Vormittag schließe ich mich den anderen Gästen an, und los geht es mit dem Motorboot zum Schnorcheln. Ziel ist eine klitzekleine Insel, nur ein paar Minuten von Pulau Tinggi entfernt. Dort gibt es ein Korallenriff und viele Fische, die sich gerne vom mitgebrachten Toastbrot anlocken lassen. Auch für Taucher soll es hier sehenswerte Areale geben, so beteuert man mir, und wenn man Johor komplette Inselwelt einbezieht, dann dürfte hier sicherlich so schnell keine Langeweile aufkommen.*

*Am Nachmittag steht Jungle Trekking auf dem Programm. Der Schatten spendende Dschungel ist jetzt genau das Richtige, denke ich mir, allerdings bin ich dann doch nur am Schwitzen, den der Pfad geht munter rauf und runter. Zum Glück ist er mit Seilen entlang der Strecke ausgestattet, so dass man zu jeder Zeit Halt bekommt. Der Treckingleiter wartet geduldig auf die ungeübten Touristen, viele von ihnen in Flip-Flops, und bietet sich sogar an, die mitgebrachten Kinder auf besonders steilen Abschnitten auf dem Rücken zu tragen. Ziel ist ein netter Wasserfall inmitten des Dschungels, der sich in einen kleinen Naturpool ergießt. Das kühle Wasser lädt zum Plantschen und ein paar Schwimmszüge ein, und natürlich dürfen auch die obligatorischen Fotos nicht fehlen.*

*Nach der knapp einstündigen Tour bin ich dann wieder reif für den Pool, wo mich einmal mehr Klaus Meine erwartet. Diesmal allerdings schmachtet er „Winds of Change“, und ich wünschte mir, man würde ihn tatsächlich wörtlich nehmen, denn ein paar Änderungen würden der paradiesischen Playlist sicherlich nicht schaden.*

*Pulau Tinggi erreicht man mit einem Motorboot von der Küstenstadt Mersing aus, die Überfahrt dauert etwa 40 Minuten. Es gibt aber auch noch einen zweiten näher gelegenen Jetty, der vom Tad Marine Resort errichtet wurde, aber ziemlich weit außerhalb liegt und nur mit dem Auto erreichbar ist. Die Überfahrt von hier dauert etwa 15 bis 20 Minuten. Am besten besucht man Pulau Tinggi zwischen Mai und September (während der Monsun-Zeit bleibt das Resort zeitweise geschlossen).*

Traumurlaub in Malaysia  
Entdecke Johor!

Pulau Tengah, Johor/Malaysia



[www.xplorejohor.de](http://www.xplorejohor.de)  
[www.facebook.com/TourismJohorDeutschland](https://www.facebook.com/TourismJohorDeutschland)

# MALAYSIA

THE FOODIES' PARADISE



**Hall 1.1 C057**  
**Hall 4.2 E098c**

**35 Exhibitors**

Fine Food, Frozen Food, Drinks,  
Spices & Herbs, Health Food & more

**ANUGA 2017**

7.-11. October, Cologne, Germany



[www.matrade.gov.my](http://www.matrade.gov.my)

## ANUGA 2017:

### Malaysia F&B Industry Shows Strong Presence

56 Malaysian exhibitors at ANUGA 2017 – this marks a record participation. In order to support Malaysia's efforts to strengthen its presence in global markets, the National External Trade Development Corporation MATRADE organises two Malaysian Pavilions at ANUGA in hall 1.1 and hall 4.2.

"The Malaysian F&B industry is a fast-growing industry characterised by a large export market. Malaysia's most significant F&B exports are in the oils and fats category, particularly palm-oil based products, for which the country is one of the two largest exporters in the world," says Badrul Hisham, Trade Commissioner of Matrade Frankfurt.

Malaysian companies have extensive experience in supporting major multinational companies involved in manufacturing food products such as Nestlé, Ajinomoto, Campbell, Cargill, Mafipro, Dutch Lady, Kerry Ingredients, Yakult and Coca-Cola. Among others, the Malaysian exhibitors at ANUGA 2017 will include manufacturers of frozen food, confectionery, sauces and pastes, beverages, flavouring and fragrances. Many exhibitors have already participated in international trade fairs before. But most of the companies selected by MATRADE will be presenting their products for the very first time in Europe.

The food processing industry is one of the oldest industries in Malaysia and accounts for about 10% of the country's industrial output. "Malaysia cur-

rently exports food and beverages to more than 200 countries worldwide. The sectors' exports exceeded USD 4.8 billion in 2016 while the total F&B expenditure was USD 32.6 billion," explains Badrul Hisham.

Malaysia's total trade for the month of June 2017 increased by 7% to RM136.26 billion, up from RM127.38 billion recorded in June 2016. Expansion was mainly generated from trade with China, India, Japan, EU, ASEAN, USA, Taiwan and Korea.

"Malaysia Pavilions are located in Hall 1.1 and 4.2 showcasing the best of Malaysian F&B products" adds Badrul Hisham. The Pavilions are organised by MATRADE, Malaysia's External Trade Development Corporation.



MATRADE FRANKFURT  
Consulate General of Malaysia  
Platz der Einheit 1, Kastor-Hochhaus, 17th Floor  
D-60327 Frankfurt am Main

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e-mail frankfurt@matrade.gov.my  
web www.matrade.gov.my

**Table 1 : Malaysia's External Trade**

Year	TOTAL EXPORTS		TOTAL IMPORTS		TRADE BALANCE		TOTAL TRADE	
	RM Mil	Growth Rate %	RM Mil	Growth Rate %	RM Mil	Growth Rate %	RM Mil	Growth Rate %
2016	785,934.80	1.1	698,662.30	1.9	87,272.50	-4.7	1,484,597.20	1.5
2017 (Jan-Jun)	451,061.00	21.0	408,121.10	23.3	42,939.80	2.7	859,182.10	22.0

**Table 2 : Malaysia's Trade with Germany**

Year	TOTAL EXPORTS		TOTAL IMPORTS		TRADE BALANCE		TOTAL TRADE	
	RM Mil	Growth Rate %	RM Mil	Growth Rate %	RM Mil	Growth Rate %	RM Mil	Growth Rate %
2016	22,295.90	13.5	23,784.00	1.8	-1,488.00	60.2	46,079.90	7.1
2017 (Jan-Jun)	13,147.30	23.1	12,273.30	6.0	874.00	197.6	25,420.50	14.2

## Malaysian Pavilions in Hall 1.1 & Hall 4.2

Hall 1.1 D055b	<b>Al-Khaleej Industries Sdn Bhd</b>	Cooking Oil
Hall 1.1 D055a	<b>Coffeeland Sdn Bhd</b>	Coffee, Tea And Cocoa
Hall 1.1 C053a	<b>Dewina Trading Sdn Bhd</b>	Sauces And Paste, Business Consulting, Services Including Marketing Consulting
Hall 1.1 C056b	<b>Dong Sin Food Sdn Bhd</b>	"Ready To Eat" Meals
Hall 1.1 C056a	<b>Eezdee Intrade Sdn Bhd</b>	Cooking Oil, Palm Oil Based Industrial Product
Hall 1.1 C055a	<b>Ever Delicious Food Industries Sdn Bhd</b>	Confectionary & Cookies
Hall 1.1 C058	<b>F&amp;N Dairies Manufacturing Sdn Bhd</b>	Carbonated Drinks, Dairy Products
Hall 1.1 C055b	<b>Foodvest Industries (M) Sdn Bhd</b>	Jam, Jelly And Puddings, Snacks, Health Drinks
Hall 1.1 D059	<b>Ganda Kota Sdn Bhd</b>	Coconut Products
Hall 1.1 D053c	<b>Green House Ingredient Sdn Bhd</b>	Flavouring, Colouring And Fragrances
Hall 1.1 D057a	<b>Gunung Rapat Hiong Piah Sdn Bhd</b>	Confectionery - Biscuits
Hall 1.1 B054b	<b>HOTSB Marketing Sdn Bhd</b>	Sauces And Paste
Hall 1.1 B056b	<b>Inno-Wangsa Oils &amp; Fats Sdn Bhd</b>	Palm Oil Products
Hall 1.1 B058a	<b>Kimanis Food Industries Sdn Bhd</b>	Snacks
Hall 1.1 D053b, Hall 1.1 F053	<b>Koon Brother Sdn Bhd</b>	Confectionery - Biscuits
Hall 1.1 C054a	<b>Linaco Manufacturing (M) Sdn Bhd</b>	Coconut Products, Juices And Cordials
Hall 1.1 B058b	<b>Malaysian Pepper Board(MPB)</b>	Spices And Condiments
Hall 1.1 C057	<b>MATRADE</b>	Trade Promotion
Hall 1.1 C050a	<b>Miaow Miaow Food Products Sdn Bhd</b>	Snacks
Hall 1.1 C053b	<b>Nutrix Plantations Sdn Bhd</b>	
Hall 1.1 B054a	<b>PS Food And Beverage Sdn Bhd</b>	Juices And Cordials, Milk, Health Drinks
Hall 1.1 C052c, Passage 2 - 4 002	<b>Ricca Peacock Asia Sdn Bhd</b>	Flavouring & Fragrances manufacturer, product certified by HALAL, Kosher, SGS 22000/9001/HACCP/GMP
Hall 1.1 D057b	<b>Rico Food Industries Sdn Bhd</b>	Juices And Cordials
Hall 1.1 D053a	<b>Sime Darby Plantation Sdn Bhd</b>	Cooking Oil, Margarine And Shortening,
Hall 1.1 C052a	<b>Stancodex Sdn Bhd</b>	Coconut Cream Powder, Coconut Spread, Coconut Milk Drink Powder
Hall 1.1 C052b	<b>Syarikat Thong Guan Trading Sdn Bhd</b>	Coffee, Tea, Cereal, Organic Baby Noodle, Organic Stick Noodle & Organic Steam Noodle
Hall 1.1 C057b	<b>Tatawa Industries (M) Sdn Bhd</b>	Confectionery - Biscuits
Hall 1.1 D051a	<b>The Original Beverage Sdn Bhd</b>	Carbonated Drinks
Hall 1.1 C057a	<b>Thong Thye Trading Sdn Bhd</b>	Snacks
Hall 1.1 B056a	<b>Vegeta Manufacturing Sdn Bhd</b>	Juices And Cordials
Hall 1.1 C054b	<b>Vishesha Manufacturing Sdn Bhd</b>	Coconut Products

Hall 4.2 E096b	<b>Foodswise Network Sdn Bhd</b>	Vegetables And Fruits (Processed)
Hall 4.2 E096a	<b>Golden Fresh Sdn Bhd</b>	Processed Meat, Poultry And Seafood
Hall 4.2 E098a	<b>Kellyfresh Food Manufacturing Sdn Bhd</b>	Pastries, Bakery Products, Pancakes
Hall 4.2 E096c	<b>Kim Yam Trading &amp; Cold Storage Products Sdn Bhd</b>	Roti Pratha, Spring Roll Pastry, Chapatti, Sweet Corn, Bun
Hall 1.1 C057	<b>MATRADE</b>	Trade Promotion
Hall 4.2 E098b	<b>Tilapia House Sdn Bhd</b>	Processed Meat, Poultry And Seafood

# MALAYSIAN EXHIBITORS AT ANUGA 2017

## Al-Khaleej Industries Hall 1.1 D055b

### Featured products at ANUGA:

- Red Palm Olein

### Contact:

www.al-khaleej.com.my  
noorazwa@al-khaleej.com.my

**AL-KHALEEJ**  
INDUSTRIES SDN BHD

## Coffeeland

Hall 1.1 D055a



We are a leading manufacturing company of Premium Ice-Blended Beverages and Smoothies in Asia. Our factory is Halal, GMP, HACCP and ISO22000 certified. With passion for innovation and excellence, our product line has increased to hundred gourmet flavors, ranging from coffee to non-coffee products. Our brands comprises of Java Blenz®, Tropicaland®, Teazane® Coffeeland® and VeLife. Our products are a popular choice among the young and matured generation of beverage lovers, serving across the HORECA industry and export market worldwide.

We provide OEM / ODM services as well. Owing to our strong partnership with international companies, Coffeeland is currently gearing towards creating new market segments through partnership with distributors based on good business integrity and ethical practice. Partner with us, leverage on our experience and we believe we could add value in you.

### Featured products at ANUGA:

- Ice Blended Beverages and Healthy Drinks

### Contact:

info@coffeeland.com.my  
www.coffeeland.com.my

## Dewina Trading Hall 1.1 D053a

### Featured products at ANUGA:

- Brahims Sauces & Paste

### Contact:

fazil@brahimsfood.com  
www.brahimsfood.com

## Dong Sin Food

Hall 1.1 D056b

### Featured products at ANUGA:

- 'Ready to Eat' Meals

### Contact:

info@dongsin.com.my  
www.dongsin.com.my



## Eezdee Intrade

Hall 1.1 C056a

EEZDEE mainly involve in the export of consumer and industrial food products to overseas market with the determined VISION of bringing excellent Malaysian made products to users all over the world. To secure a more constant revenue stream and ensure a sustainable growth, we have been designing and developing our own brands for the olein and dairy products such as: Aewa, Admiral, Two Spoon, E.B.C., BCC, Royal Chef, Nutri Mex, Crown, Taza

### Featured products at ANUGA:

- RBD Palm Olein - Vegetable Cooking Oil
- RBD Soft Oils - Soybean Oil, Canola Oil and Sunflower Oil
- Vegetable Fats - Shortening, Vegetable Ghee, Speciality Fats
- Dairy Products - Milk Powder, Sweetened Condensed Milk, Evaporated Milk, Coconut Milk Powder

### Contact:

marketing@eezdee.intrade.com.my  
www.eezdee.intrade.com.my

## Ever Delicious Food Industries Hall 1.1 C055a

**EVER DELICIOUS**®

Ever Delicious was established in 1992. Today, we are one of the leading manufacturers and exporters of cookies in Malaysia. Our products are focusing on quality, variety and sustainability. We are a Halal, ISO 9001:2008 and HACCP certified company.



### Featured products at ANUGA:

- Chocotime
- Just U
- Berrytime & Chocotime

### Contact:

everdelicious.pa@gmail.com  
www.everdelicious.com.my



coffeeland



**F&N Dairies Manufacturing**  
Hall 1.1 C058



Fraser & Neave is a Malaysian company listed on Bursa Malaysia's Main Board with expertise and a prominent standing in the food and beverages business. F&N is amongst the region's oldest company and has resonated with Malaysians for over 130 years and established itself as regional player in beverages and dairy product categories.



F&N is one of the largest carbonated soft drinks and dairy condensery producer in the region with six manufacturing plants in Malaysia and two in Thailand. Today, F&N has spread its wings to more than 49 countries worldwide namely Greater China, Middle East and Africa.

F&N strives to constantly enhance its competitiveness and the relevance of its product portfolio in meeting the tastes, preference, lifestyles and aspirations of our consumers. F&N will continue to deepen the connection with business partners and consumers to offer excitement and enjoyment in tandem with F&N's promise of 'Pure Enjoyment, Pure Goodness'

'TEAPOT' is the undisputed leader in Sweetened Condensed Milk and Evaporated Milk categories and committed to delivery rich creamy goodness and taste to consumer for their tea, coffee, cakes, confectionery, and a whole range of delectable culinary preparations.

**Featured products at ANUGA:**

- TEAPOT Sweetened Condensed Milk
- TEAPOT Evaporated Milk

**Contact:**

export@fn.com.my  
www.fn.com.my

**Foodwise Network**  
Hall 4.2 E096b

Foodwise specialises in Malaysian Durian and durian dessert products, ranging from Durian pulp for direct consumption, to durian paste for businesses to make durian desserts. We also manufacture other products such as durian steamed bun, durian bao, durian mochi, and durian ice cream.

Another major product is our Sweet Potato fries. Sweet Potatoes are healthier, tastier and more nutritious than traditional fries, making it a highly demanded product!

Foodwise also offers various frozen tropical fruit, such as mango, dragon fruit, banana, and passion fruit.



**Featured products at ANUGA:**

- Frozen Durian and products, Frozen Tropical fruit
- Sweet Potato Fries

**Contact:**

enquiry.foodwise@gmail.com  
www.foodwise.com

**Foodvest Industries**  
Hall 1.1 C055b



FOODVEST manufactures premium quality food products and distributes to international markets only.



**Featured products at ANUGA:**

- Jelly, pudding, desserts, snacks, nuts, flavoured drinks

**Contact:**

sales@foodvest.com  
www.foodvest.com

**Ganda Kota**  
Hall 1.1 D059

GANDA KOTA SDN BHD is the pioneer in Malaysia to introduce, distribute and export unique world first coconut chunks under the name Deli Coco to local and foreign markets.

DELICOCO is the world's first great tasting coconut Chunks! Apart from it being a mouth-watering snack, it is high in nutrients and zero in cholesterol. These unique products have long shelf life and no rancidity. These irresistible coconut chunks can be consumed in its original form as snack, packed in beautiful coconut-shaped container or in any form of foil packing and bottle. It is good as a before-dinner snack in restaurants or as tit-bits in pubs, bar and karaoke.



# MALAYSIAN EXHIBITORS AT ANUGA 2017

The principal activity of the company is to venture into manufacturing of all coconuts related products for local and global markets. Besides coconut chunks, we have coconut cookies, coconut candy, coconut poppers, coconut flakes roll, coconut crumbles, coconut flakes, coconut fine and coconut slice (chips).

Our coconut products are use in raw materials industries likes chocolates, ingredients, baking, snack and ice cream topping industries etc.

Currently we are exporting to Australia, China, Korea, Japan, UK, Holland, Thailand and Dubai.

Our Certifications: ISO22K, FSSC22K, HALAL AND KOSHER.

#### Featured products at ANUGA:

- Coconut Chunks
- Coconut Candy
- Coconut Cookies
- Coconut Flakes Roll
- Coconut Crumbles
- Coconut Flakes
- Coconut Fine
- Coconut Slice(Chips)

#### Contact:

amy@gandakota.com  
www.gandakota.com

#### Golden Fresh Hall 4.2 E096a

Golden Fresh has been at the forefront of quality and innovation in the frozen seafood industry since 1989. Combining an uncompromising commitment to innovative value-added seafood with continuous product development using advanced manufacturing facilities, Golden Fresh has grown from being one of the largest seafood processors in Malaysia and a global supplier of premium value-added seafood.



In 2005, Golden Fresh became the first seafood company in Malaysia to be awarded the Marine Stewardship Council (MSC)'s Chain of Custody certification.

We are always exploring new and original product lines as well as, charting the next phase of growth with our premium seafood products that are now enjoyed all over the world.

Presently, our global market covers Australia, Brunei, Canada, Cyprus, Denmark, France, Germany, Hong Kong, Iran, Japan, Korea, Lebanon, Mauritius, New Zealand, Philippines, Singapore, South Africa, Taiwan, UAE, USA, United Kingdom.

Global certifications: HACCP, HALAL, BRC, IFS, MSC and ASC.

#### Featured products at ANUGA:

- Kuro Prawns

#### Contact:

cstang@fresh.com.my  
www.fresh.com.my

#### Green House Ingredient Hall 1.1 D053c



#### Featured products at ANUGA:

- Food Flavouring, Colouring & Fragrances

#### Contact:

greenhouseflavour@gmail.com  
www.greenhouseflavour.com

#### Gunung Rapat Hiong Piah Hall 1.1 D057a

#### Featured products at ANUGA:

- Biscuits
- Confectionary

#### Contact:

inquiry@grhp32.com  
www.grhp32.com

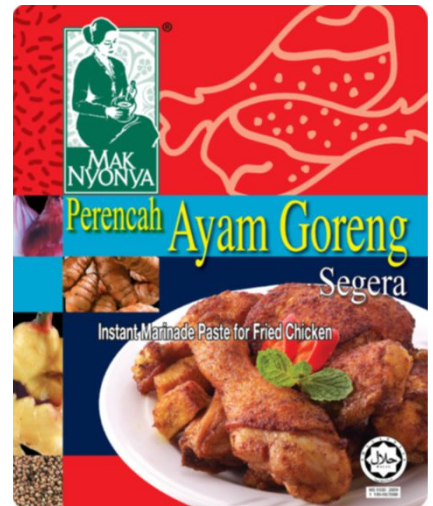


#### HOTSB Marketing Hall 1.1 B054b



HOTS B MARKETING Sdn. Bhd. specialises in the production of authentic Asian ethnic pastes and curry mixes.

Our products are non-colouring, cholesterol free and made from finest & freshest natural ingredients. We are certified ISO 22000, HACCP, GMP and Halal.



#### Featured products at ANUGA:

- Instant Cooking Pastes (Chicken Curry, Fish Curry, Rendang, Fried Chicken Marinade, Chicken Rice, Vegetarian Curry, Nyonya Curry Laksa, Asam Fish, Tom Yam, Portuguese-Style)

#### Contact:

hotsb@maknyonya.com  
www.maknyonya.com



**Inno-Wangsa Oils & Fats**  
Hall 1.1 B056b

Soaps have been more of a NEED than a WANT in everyone's life. Its usage has varied from beauty to laundry and all the fragrance. INNO-WANGSA OILS & FATS SDN.BHD are among the top producers of soap noodles to cater the demand in the market, hence we are delighted to introduce our new beauty and laundry soap products. Our beauty soaps contain glycerin and natural vegetable oil that's moisturizing also mild and gentle to the skin. Moreover, the laundry soap contains effective cleaning agent and is gentle to the hand. Our multipurpose soaps are currently the best sellers and its feedbacks from our customers have been splendid.

# INN Wangsa

**Featured products at ANUGA:**

- Palm-Based Edible Oils (Vegetable Cooking Oil, Vegetable Ghee, Margarine, Shortening and Speciality Fats)
- RBD Soft Oils - Soybean Oil, Sunflower Oil, Canola Oil, Corn Oil and Cotton Oil
- Lauric Acid - RBD Coconut Oil
- Non-Edible Palm-Based By-Products (Laundry Soaps, Multipurpose Soaps, Beauty Soaps, Soap Noodles and Fatty Acid)

**Contact:**  
tradingdesk@innowangsa.com  
iwsb@innowangsa.com  
www.innowangsa.com



**Kellyfresh Food Manufacturing**  
Hall 4.2 E098a



Kellyfresh Food Manufacturing Sdn Bhd offers delicious oriental spring roll pastry and puff paratha to retailers and wholesalers worldwide.

Our products are produced under strict quality control over the ingredients and hygienically manufactured by automatic machines to preserve their quality.

We are a HACCP certified manufacturer for spring roll pastry and puff paratha since 2002. Our products are HALAL and suitable for vegetarians.

**Featured products at ANUGA:**

- Frozen Spring Roll Pastry
- Frozen Puff Paratha

**Contact:**  
kellyfreshmfg@gmail.com

**Kim Yam Trading & Cold Storage Products**  
Hall 4.2 E096c

Kim Yam Trading & Cold Storage Products Sdn. Bhd. (KYT) was established in 1998. The company specializes in the supply cold storage products & dry food products. KYT distribution and marketing of temperature controlled Halal frozen food products such as meat, seafood, poultry, fruits and vegetables as well as chilled dairy and non-dairy products to domestic markets throughout Malaysia.

All products are certified as Halal by the Islamic Development of Malaysia, which meets the Islamic World Body Requirements.

**Featured products at ANUGA:**

- Roti Pratha
- Spring Roll Pastry
- Chapatti
- Sweet Corn
- Bun



Roti Pratha (Asian Pancake) is one of the renowned traditional recipes in Malaysia. Our BUMIMAS'S roti pratha is well-accepted by all kind of religions and cultures. It has now become trendy, serving more hearty Malaysian fare due to its distinctive taste. Besides, it is known as Asian version of flat crispy yet soft pancakes and serves best with curry or just dip in sugar. Asian pancakes can be considered as main dishes or desserts. Roti Paratha is commonly sold in Malaysia Indian shops (mamak), hawker centres, restaurants and cafés. It has evolved over years. Nowadays, you can spot roti pratha in different flavour with different fillings.

**Contact:**  
enquiry@kimyam.com.my  
www.kimyam.com.my

# MALAYSIAN EXHIBITORS AT ANUGA 2017



Linaco's manufacturing plant in Johor, Malaysia

## Linaco Manufacturing Hall 1.1 C054a

Linaco Manufacturing (M) Sdn Bhd was established in 1992. Linaco Manufacturing (M) Sdn Bhd has forged a reputation as a renowned producer and supplier of high-quality coconut products worldwide.

We produce UHT coconut cream and milk in Tetra Pak and cans, coconut water, coconut milk powder and low fat desiccated coconut; and customised OEM services to our customers.



## Kimanis Food Industries Hall 1.1 B058b

Featured products at ANUGA:

- Snacks & Crackers

Contact:

sonia-huang@kimanisfood.com.my  
www.kimanisfood.com.my



## Koon Brother Hall 1.1 D053b, F053

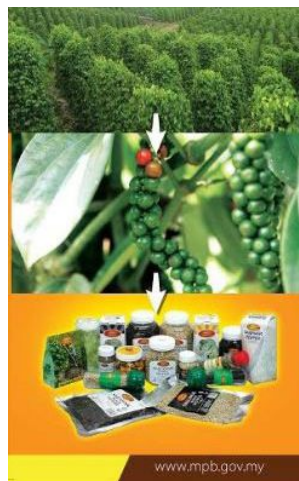
Featured products at ANUGA:

- Biscuits
- Confectionary



Contact:

export@koonbrothers.com  
www.koonbrothers.com



Our products are natural, non-GMO and free from bleaching agents, artificial colourings, flavourings and preservatives.

Featured products at ANUGA:

- UHT Tetrapak Coconut Milk
- Coconut Cream/Milk Powder
- Low Fat Desiccated Coconut
- UHT Tetrapak Coconut Water

Contact:

linaco@linaco.com.my  
www.linaco.com.my

## Malaysian Pepper Board (MPB) Hall 1.1 B058a

Malaysian Pepper Board is a government agency with its objectives to promote pepper planting, research on pepper and pepper products and to develop and promote pepper industry in Malaysia. The Board also involves in pepper trades.



Featured products at ANUGA:

- Pepper, Pepper Products and Spice/Herbs based Products

Contact:

info@mpb.gov.my  
www.mpb.gov.my

**Miaow Miaow Food Products**  
Hall 1.1 C050a



Since 1989, Miaow Miaow has been well penetrated into the domestic market and our products have been distributed to all over Malaysia. Apart from the local wholesalers and retailers, the company business coverage was concentrated in the high traffic outlets such as hypermarkets, supermarkets, petrol kiosks, as well as the chain convenient stores. Our products have been well recognized by a few hypermarkets by contracted for house-branding.

In 1999, we took our first step onto the global stage. To date, our core markets are Middle East Countries, Asia Pacific and Africa. Currently, we are moving toward United States of America and European Countries.

Miaow Miaow products ranged from the extrusion snack to roasting puffed snack, frying puffed snack, deep fried pillow snack and potato chips. Our product groups will be continuously expanded and diversified in order to meet customers' demand and to maintain sustainable growth in our business development.

Certifications: ISO 9001:2000, HACCP



**Featured products at ANUGA:**

- Prawn Crackers, Cuttlefish Crackers, Chicken Crackers, Cheese Rings, Green Peas Snack, Hot & Spicy Flavoured Snack and Pizza Flavoured Snack

**Contact:**  
info@miaow.com.my  
www.miaow.com.my

**Nutrix Plantations**  
Hall 1.1 C053b

Our business activities include edible oils packing, energy drink, fruit juice and other palm based products such as vegetable ghee, shortening, as well as multipurpose soap. We also have good relationship with our partners around the world to provide you other commodities products such as rice, sugar, flour and milk powder. Apart from our own brand, we also provide private labeling service with minimum order quantity.



Nutrix Plantations Sdn. Bhd. was established in 2001 and has become one

of the leading palm oil based products exporter in Malaysia.

Our portfolio of exports includes RBD Palm Olein (Cooking Oil), Vegetable Ghee, Shortening, Margarine Dough Fats and other specialty fats. All products are available in consumer packing and are manufactured to parameters to surpass international food quality and packaging standard.



We export our products to several countries across diverse cultures and form a vital ingredient in a wide spectrum of hygiene, food, pastry and confectionary.

Our clients are free to choose their products preferences from our extensive range of products with customized crystal structures and solid fats whereby from this, they will manage to obtain the standard and quality that they have desired in their food and products.

**Featured products at ANUGA:**

- Palm Olein (Vegetable Cooking Oil)

**Contact:**  
marketing@nutrix.com.my  
www.nutrix.com.my

**PS Food And Beverage**  
Hall 1.1 B054a

PS Food & Beverage Sdn Bhd. is a food & beverage company, which engages in the manufacture and sale of fruit drinks, dairy-based beverages, and the provision of contact manufacturing services (OEM).

The company was established in June 2013 by Mohd Zain Harun, who diversified from his flexible packaging and printing business (PS Poly Pack Sdn Bhd), the "No. 1 Liquid Pouch Manufacturer" in Malaysia to pioneer the Ready-to-Drink beverage business packed in flexible pouches in Malaysia in 2014.

The Fruit Drinks segment is developed under the "Origina" brand, which comprise of fruit drinks and fruit with tea range. Meanwhile "Origina Dairy" carries dairy-based beverages include our flavoured milk range.

Leveraging its strengths in manufacturing beverages; research and development; as well as years of manufacturing flexible packaging experience, PS Poly Plastic provides key resources and sets strategic directions for its subsidiary company, PS Food & Beverage across both industries.

**Featured products at ANUGA:**

- Origina Apple Juice
- Origina Blackcurrant Juice
- Origina Pomegranate Juice
- Origina Black Tea With Apple Juice
- Origina Black Tea With Lemon Juice
- Origina Green Tea With Peach Juice
- Origina Green Tea With Pomegranate Juice
- Origina Dairy – Chocolate Milk
- Origina Dairy – Dates Milk
- Origina Dairy – Coffee Latte

**Contact:**  
info@psfood.com.my  
www.psfood.com.my



# MALAYSIAN EXHIBITORS AT ANUGA 2017

Ricca Peacock Asia

Hall 1.1 C052c

Passage Hall 2 Hall 4 002

Ricca Peacock Asia Sdn Bhd with our REKA Brand® is a Malaysia top leading and premium Food Flavours, Fragrances and Essential Oil manufacturer with factory headquartered in capital Kuala Lumpur.

## Reka SensoRich™

We have our own in-house UK Flavourists to do R&D on Liquid Flavours (Sweet & Savoury), Cloudifying Agent for beverages, Flavour Paste & Emulsions, Micro-Encapsulated Flavour Powders, Seasoning Powders and Savoury Concentrates.

Our factory facility, processes and products are certified by SGS UKAS certified ISO22000, ISO9001, CODEX Alimentarius HACCP, WHO GMP, Kosher and under Malaysia Government HALAL authority.

We have been specially awarded by Malaysia Government to be "BioNexus Status" Biotechnology company to focus on R&D, creative and innovation centre for:

- (1) Food Flavouring for F&B & animal feed industries, and
- (2) Perfumery Fragrances for various FMCG industries and sectors.

**Featured products at ANUGA:**

- Reka SensoRich (Flavouring)

**Contact:**

enquiry@reka-n.com  
www.reka-n.com

Rico Food Industries

Hall 1.1 C057b



RICO FOOD INDUSTRIES SDN BHD was incorporated in 1995 as a manufacturing company. The company is operating in 5 units of semi-detached factory building covering a total of 80,000 square feet with workforce of about 150 employees. We are a manufacturer & exporter of Snack & Cereal, Jelly & Pudding, Sweets, Chocolates & Beans, Novelty Toys Candies, Wafer Roll & Pillow.



Currently our products are not only marketed in Malaysia, Sabah, Sarawak but also exported to Australia, Korea, China, UAE, Saudi Arabia, Oman, Yemen, Africa etc.

**Featured products at ANUGA:**

- Jelly, Pudding
- Cereals, Jelly Drinks, Flavoured Drinks
- Snacks
- Candy Toys

**Contact:**

ricofood.ong@ricofood.com.my  
www.ricofood.com.my

Sime Darby Plantation

Hall 1.1 D053a

Sime Darby Plantation (SDP) is the world's largest oil palm plantation company by planted area, accounting for about 4% of total global production of CPO in 2016, with a strong focus on operational excellence, research, innovation and sustainability. As a globally integrated plantation company, it is involved in the entire span of the palm oil value chain, from upstream to downstream



activities, R&D, renewables and agribusiness. In Upstream, SDP operates and manages plantation estates and palm oil mills located in Malaysia, Indonesia, PNG, the Solomon Islands and Liberia.

Its Downstream operations are spread across 16 countries, with business activities comprising production of oils and fats, oleochemicals, biodiesel, other palm oil derivatives as well as the sales and marketing of these products. SDP is also involved in rubber and sugarcane plantations as well as cattle rearing. In line with its commitment to be a leader in sustainability, Sime Darby Plantation is also the world's largest producer of Certified Sustainable Palm oil (CSPO), with an annual production capacity of 2.43 million tonnes, representing approximately 20% of total Global CSPO production.

**Featured products at ANUGA:**

- Premium Quality Products (Certio Premium Frying Oil, Certio Premium Red Olein, Certio Premium Dairy Fat Replacer, Certio Premium Animal Fat Replacer, Certio Premium Shortening)
- Consumer Products (Leila, Spoons Brand, Cook Pure Ghee, CBC Brand)
- Other Quality Products (Bakery, Frying, Non-Lauric Cocoa Butter Replacer, Cocoa Butter Substitute, Cocoa Butter Equivalents, Nutritional Lipids, Lecithin)

**Contact:**

plantationccd@simedarby.com  
www.simedarbyplantation.com

Stancodex

Hall 1.1 C052a

From a core business of manufacturing coconut cream powder, Stancodex has diversified



Stancodex' production site  
in Bagan Datoh, Perak, Malaysia

and expanded into producing and marketing coconut-related products, FMCG products and industrial-based products. At Stancodex, we are committed to provide products that are of consistent quality. Hence, Stancodex has developed a distinctive reputation in achieving recognition from food manufacturer as a consistent and reliable supplier of quality products.

#### Featured products at ANUGA:

- Coconut Cream Powder – Food Ingredient
- Dairy Free Coconut Cream Powder – Food Ingredients
- Coconut Spread – Confectionery
- Coconut Milk Drink Powder – Food Ingredient
- Low Fat Desiccated Coconut – Food Ingredient

#### Contact:

info@stancodex.com  
www.stancodex.com

### Syarikat Thong Guan Trading

Hall 1.1 C052b

Thong Guan's operation was established in 1942 as a small family oriented tea merchant. Today, we are one of the largest manufacturers and distributors of Tea and Coffee in Malaysia.

Certifications: HACCP, GMP, Halal (JAKIM)

#### Featured products at ANUGA:

- Organic baby noodle, Organic stick noodle & Organic steam noodle (Flavor: Spinach, Carrot, Beetroot, Pumpkin, Corn, Green Tea, Charcoal etc)
- Black Tea, Coffee Mixture
- 3 in 1 Instant Teh Tarik, 3 in 1 Instant White Coffee, 3 in 1 Instant Cereal

#### Contact:

wwtan@thongguan.com  
everprosper@yahoo.com  
www.888teacoffee.com.my

### Tatawa Industries

Hall 1.1 C057b

#### Featured products at ANUGA:

- Center filling Cookies & Butter Cookies
- Crispy Roll & Langue de Chat Roll
- Moon Cake
- Granolar Bar



#### Contact:

tatawa@tatawa.com  
www.tatawa.com

### The Original Beverage

Hall 1.1 D051a



We are a 100% Malaysian owned

company focusing on creating innovative healthy beverage for the mass consumers. As a young and dynamic company, we aim to be the first mover and category leader to offer refreshing health-drink within the soft drinks market in the world.



Our beverage innovation, honeyB™ is the world's first halal-certified sparkling honey drink, developed with the purest intention to offer consumers a healthy alternative to the coloured, flavoured and high sugar soft drinks in the market.

honeyB™ is currently available in Malaysia, China, Korea, Kuwait, Saudi Arabia & Singapore.

#### Featured products at ANUGA:

- Honey B - Sparkling Honey Drink
- Carbonated Drinks

#### Contact:

wstiow@honeyb.com.my  
www.honeyb.com.my

### Thong Thye Trading

Hall 1.1 C057a

Thong Thye Trading Sdn Bhd is the holding company for Pagoda Foods (Malaysia) Sdn Bhd, one of the leading nuts manufacturers in Malaysia established since 1945 with its renowned PAGODA trademark for marketing its products.

All our products are Halal certified, free from trans-fat and cholesterol and suitable for vegetarians. No preservatives, artificial colouring and flavouring are used in processing.

#### Featured products at ANUGA:

Snacks

#### Contact:

csliew@pagoda.com.my  
www.pagoda.com.my

### Tilapia House

Hall 4.2 E098b

#### Featured products at ANUGA:

- Processed Meat, Poultry & Seafood
- Premier Tilapia Fish Fillet

#### Contact:

tilapia.house@gmail.com

### Vegeta Manufacturing

Hall 1.1 B056a



Vegeta Manufacturing has been a juice manufacturer for the past 18 years and is officially accredited with HACCP and HALAL certificate from the Malaysian Government.

#### Featured products at ANUGA:

- B2 Energy Drink
- Tetra Pak UHT Juices
- Coffee and Hot Chocolate in Can
- Can Juices
- Sparkling Juices

#### Contact:

leehoysun@vegetacollagen.com  
www.vegetacollagen.com

### Visesha Manufacturing

Hall 1.1 C054b

#### Featured products at ANUGA:

- Coconut Products

#### Contact:

viseshazu@hotmail.com



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# Carl Duisberg Centren and Malaysia — 25 Years of Trustful Cooperation



Guest article by Dr. Hanns-Georg Löber  
Carl Duisberg Centren  
Senior Executive Advisor to the Management

**Carl Duisberg Centren looks back on 55 years of international human resources training programs and a period of 25 years of fruitful cooperation with Malaysian ministries, government organisations and the private industry, based on mutual trust and friendship.**

Based in Cologne, Germany, we describe ourselves as one of the leading European non-profit service providers in the field of further education, personal development and study programs.

The wide range of services of Carl Duisberg Centren comprises management, vocational and advanced training programs, as well as German courses for foreigners, university programs, consulting services for international professional education and the preparation of staff of international companies for projects related to foreign countries.

We aim for know-how transfer and exchange of experience, encouragement of development processes, personality development through experience gained abroad, and for worldwide cooperation.

Carl Duisberg Centren has eight management and language training centres in Germany and an extensive network of representatives and partners around the globe. And we are happy to mention that our Malaysian representative office is celebrating its 25th anniversary very soon. It is also good to note that, most of Carl Duisberg Centren services are certified according to DIN EN ISO 9001.

Our more than 55 years of experience in adult education and many success stories are owed to our highly dedicated personnel - professionals in the field of global communication.

Our permanent employees are trained internationally and enjoy discussions that demand patience and sensitivity. Open-mindedness to us is a quality without which our job would be unthinkable.

Sensitivity to the vagaries of multicultural societies, and experienced in discerning shades of meaning and building spiritual bridges – this is what we expect from our colleagues and from ourselves. This is how we have contributed in paving the way between both of our countries, in building bridges between Malaysian and German universi-

ties and other organisations and in establishing networks between German and Malaysian industries.

It goes without saying that developing our activities in Malaysia the way we did, would not have been possible without a reliable partner with deep roots in the Malaysian society.

We met Tan Sri Dató Seri DrYahaya Ibrahim first in the early nineties, and he became a friend from the very beginning. Tan Sri Yahaya started representing Carl Duisberg Centren in 1992 and his contributions to our work have given



a tremendous boost to bilateral relations and our networking capacity. There is no doubt that in Tan Sri Yahaya, we have found an ideal partner and representative. It is due to his tireless efforts that Malaysia became and will remain one of the most interesting

partners for Carl Duisberg Centren. Over the last years, we have further strengthened our team through Dr. Mohamed Rashid Bin Navi Bax whom we got to know many years before while he was still in the Ministry of Education. We feel very lucky to have him "on board" as an internationally recognised expert in higher and vocational education.

The scope of our activities in and with Malaysia has become broader and broader over the last 25 years. Following are some of the highlights:

- Professional qualification programs for Malaysian instructors and executives from Polytechnics, Vocational Training Centres and Industrial Training Centres. These advanced programs provide powerful impetus for personal achievement – and drive for the success of training institutions and their students. The topics include: advanced welding, maintenance and repair of electrical automobile systems, industrial automation, mechatronics, plastic production etc. The duration of these programs is approx. 3 months, the language of instruction is English and participants are carefully guided throughout the course up to their return to Malaysia. Parts of the training are also organised in Malaysia. The participants of these programs benefit from the diverse educational institutions in Germany: to become acquainted with the dual system of vocational education, to complete advanced

vocational and management training courses, to acquire specialist knowledge in a scientific discipline. You may sum it up by saying: Training - Made in Germany. Approx. 25 courses have been completed since 1995.

- Attachment programs for Malaysian senior government officers from various Malaysian ministries and government agencies have bridged the gap between approx. 200 Malaysian representatives and Germany. It has successfully taken place eleven times since 1996. The participants first take part in a seminar about German economy, politics, business practices, and culture. Then they come to Germany and get to know various aspects of doing business in Germany and the EU, human resources and the European Community in general. After that, the participants are attached to German companies for two weeks. The evaluation of this program shows that the participants return to their work places with a big choice of fresh ideas and with new motivation. This is more proof of the importance of personality development through experience gained abroad. The programs are conducted on behalf of Public Service Department.
- Benchmarking visits to German industries and to institutions of higher learning. Since the very beginning of our activities in Malaysia we have been organising benchmarking visits for Malaysian decision makers to Germany. On behalf of the Ministry of Education, the Ministry of Human Resources, the Malaysian TELEKOM, the Federation of JPK Accredited Centers and others, Carl Duisberg Centren designed, prepared and conducted programs like "Special Education in Germany", "Technical and Vocational Education in Germany", "The dual system of vocational education and training in Germany" and "The German system of higher education" etc.
- Staff development training programs for the Ministry of Education and for the Ministry of Higher Education. To-

pics such as "Policy for the future of vocational education", "Curriculum development policy" or "Strategic and critical thinking" were covered as well as others such as "Educational management information systems". These programs were conducted in English and their duration varied between two and eight weeks.

- Development of the "Long term Masterplan 2001 – 2010 for the Polytechnic Education". This long term Polytechnic Development Plan included many different aspects such as: needs analysis, academic planning, physical planning as well as cost and financing for the six first Polytechnics and for the fast expanding system as a whole. Our international team of experts has successfully completed this important task in close cooperation with the Ministry of Education.
- Intensive language courses "German as a foreign language" and preparation for the DSH examination (Language Entrance Examination for foreigners who want to study in Germany). These were held at UiTM, followed by two to eight months bridging courses for the students in Carl Duisberg Centren in Cologne and Dortmund. Finally, study counselling and study placement at Universities of Applied Sciences all over Germany. Within these programs, Carl Duisberg Centren provides comprehensive assistance and advice with all formalities, choice of study courses, accommodation, insurance, language courses, industrial trainings etc.
- German program to prepare O-level students for German Universities of Applied Sciences. This modular program prepares students for a period of 18 months in Malaysia and another 8 months in Germany. For the intensive German language courses, we bring our highly experienced senior lecturers from Germany to teach at First City University College / FCUC, our partner in this program. It lasts six months, and then the AUSMAT program (12

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**GERMANY**



months) starts. Those students who pass the final examinations of the AUSMAT course are eligible to further their studies in Germany. They first take part in another bridging course which includes German, Physics, Mathematics, Chemistry and others. Then they have to complete a pre-practical training in industry, and finally start to study at the University of Applied Sciences of their choice. All services within this program are provided by Carl Duisberg Centren and its partner First City University College. After completing more than ten programs during recent years we have many reasons to be proud of this "product". All groups who have meanwhile finished their preparation and who started to study in Germany have proved to be among the best, compared to many generations of foreign students who sat for comparable examinations. In June 2016 we have welcomed the thirteenth intake.

These are examples for some of Carl Duisberg Centren's most important activities in Malaysia in the last twentyfive years. Looking back, we ask ourselves: what are the unforgettable memories? The answer is easy: it was the friendliness of the people from the very start, the cordial, overwhelming hospitality and the feeling that we can rely on what we have agreed upon. This was and is a perfect basis for a trustful cooperation and this has led to warm feelings between those colleagues who regularly travel to this beautiful country and have come to regard Malaysia as their second home.

Carl Duisberg Centren has become an integral part of Malaysian-German bilateral relations. Many well established programs go back to activities which we initiated. The most important example in this regard was the "Workshop on the planning of programmes for Malaysian-German cooperation in education and training" which was held in March 1995 at the Universiti Teknologi Malaysia in cooperation with the Ministry of Education Malaysia. Three German states (Bavaria, Baden-Wuerttemberg and North Rhine-Westphalia), their government representatives and Universities of Applied Sciences staff were present and laid the cornerstones for future common programs. Carl Duisberg Centren was the initiator and organiser of this important event.

Last but not least, we would like to thank all individuals, ministries and organisations that have helped us to make our contributions possible. Without the support of the Public Service Department, the Ministry of Education, Telekom Malaysia, First City University College, the Malaysia-German Chamber of Commerce and Industry (MGCC), the Malaysian Embassy in Berlin and finally the German Embassy in Kuala Lumpur, we would not have had the chance to contribute the way we did.

Carl Duisberg Centren is happy to be able to continue its contribution in paving the way between both of our countries and in fastening the ties between our people. Thus, we will do our part in supporting Malaysia to reach the ambitious goal of "Vision 2020".

## Do you want to become a German engineer?

Engineering study preparation course with Carl Duisberg Centren / Germany and its partner First City University College / FCUC, Petaling Jaya

Are you a SPM holder and think of engineering studies at a University of Applied Sciences / Fachhochschule in Germany?

### Come and see what we can do for you:

- Extensive educational counseling and personal mentoring for Malaysian students since more than 20 years
- Senior German mother tongue lecturers teach you how much fun it is to learn German
- Be well prepared in Malaysia for a period of 18 months (German language and AUSMAT)
- Go on with bridging courses in Germany and an internship at German companies
- Feel at home in our accommodation throughout the whole programme
- Take part in our intercultural training and our cultural activities
- Feel safe as we take care of your insurances in Germany
- Enjoy our individual personal, educational counseling and be admitted to the University of Applied Sciences of your first choice
- In short: for your smooth pathway to a German Fachhochschule come to CDC / FCUC, the one-stop service provider with one of the best programmes !

For more information please look at our website: [www.studying-in-germany.net](http://www.studying-in-germany.net)



Contact:  
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malaysia@cdc.de  
**First City University College**  
boonhan.lye@firstcity.edu.my

# Germany's Cultural Flagship

Goethe Institute in Malaysia has been active in Malaysia for 55 years



Guest Article by  
**Rolf Stehle**  
Director, Goethe-Institut Malaysia

**The Goethe-Institut is the cultural institute of the Federal Republic of Germany operating worldwide since 1951. The Goethe-Institut Malaysia has been in Kuala Lumpur since 1962 and active nationwide with more than 20 employees.**

Right from the start the institute's main objectives have been to promote knowledge of the German language in Malaysia, to encourage cooperation in culture and to convey an image of an open and contemporary Germany.

## Our Work

The Goethe-Institut intends to build bridges across cultural and political boundaries. We trust in the power of the arts to ask questions and unsettle the status quo. We seek answers to future issues of a globalized world. The Goethe-Institut also promotes an understanding of Europe and develops shared European perspectives.

## Our Methods

We realize interdisciplinary projects in a spirit of partnership in Malaysia. Our institute stands for direct contact and aims at high quality.



## Language and Educational Cooperation Service

The Goethe-Institut Malaysia promotes and conveys the German language as a key qualification for education, vocation and understanding. Annually we have

- 950 students of German in Malaysia, most of them aiming at studying in Germany, and 1200 language examinations
- 10 training programs for Malaysian teachers of German and cultural programs for students of German in secondary schools
- Scholarships for 12 Malaysian teachers of German to attend seminars in Germany and for 25 students of German to attend language courses in Germany

## Cultural programs

The programs are created in a dialogue with local arts scenes and as co-productions with partners. They deal with current artistic and social issues.

Annually we organise

- More than 80 cultural events in all the fields of the arts, education, science and research, the media and education together with our partner institutions reaching out to more than 50.000 people in Malaysia
- About 10 artist residencies in Malaysia
- Scholarships for 8 Malaysian artists and cultural practitioners to attend festivals, seminars, residencies in Germany

## Library

We have a still growing library for German language teachers, students and a reference section for the general public of some 2500 media (books, DVDs, CDs, weekly magazines).

Furthermore, our e-library is a virtual library with more than 40.000 titles to choose from, free of charge. Simply follow this link to register with our e-library service: <https://www.goethe.de/ins/my/en/kul/ser/onl.html>

## Programs October to December 2017

In the next few months we cooperate with the following partners and bring guests from Germany to the following events across Malaysia:

**6.-7.10.17:**

SoundBridge Festival for New Music with German musicians

**12.10.-19.11.17:**

Science Film Festival for schools and universities

**24.-29.10:**

Performances and Workshop Conference for Children for secondary schools with the Papiertheater Nürnberg

**3.-8.11.17:**

Masterclass and piano concerts with Simon Nabatov

**9.10-6.12.17:**

European Union Film Festival in Kuala Lumpur, George Town, Kota Kinabalu, Kuching

**26.-29.10.17:**

Johor Bahru Film Festival

**24.-26.11.17:**

Kuala Lumpur Experimental Film and Video Festival

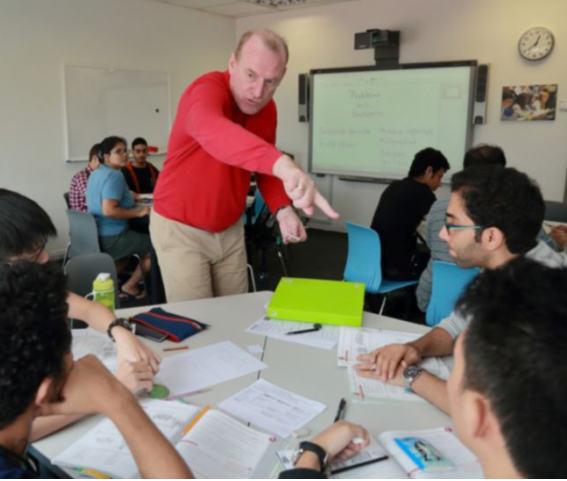
**24.-26.11.17:**

Georgetown Literary Festival with Ulrike Draesner

**1.-3.12.17:**

Penang Island Jazz Festival with the Eva Klesse Quartett

[www.goethe.de/malaysia](http://www.goethe.de/malaysia)



# Deutschlands kulturelles Flaggschiff

Goethe-Institut ist seit 55 Jahren in Malaysia aktiv

Gastartikel von Rolf Stehle  
Direktor Goethe-Institut Malaysia

**Das Goethe-Institut ist das seit 1951 weltweit tätige Kulturinstitut der Bundesrepublik Deutschland. Das Goethe-Institut Malaysia mit seinen 25 Mitarbeiterinnen und Mitarbeitern ist schon seit 1962 in Kuala Lumpur und landesweit aktiv.**

Von Beginn an waren die Hauptaufgaben des Instituts die Förderung der deutschen Sprache in Malaysia, die Pflege der kulturellen Zusammenarbeit zwischen unseren Ländern sowie die Vermittlung aktueller Informationen über Deutschland.

## Unsere Arbeit

Das Goethe-Institut möchte über kulturelle und politische Grenzen hinweg Brücken bauen. Wir öffnen Grenzen zwischen Kultur, Bildung, Wissenschaft und Entwicklung und vertrauen auf die Kraft der Kunst, die Fragen stellt und auch verstören darf. Wir suchen Antworten auf Zukunftsfragen einer globalisierten Welt. Das Goethe-Institut fördert außerdem weltweit das Verständnis für Europa und entwickelt gemeinsame europäische Perspektiven.

## Unsere Arbeitsweise

Wir verwirklichen in partnerschaftlichem Dialog mit Malaysia interdisziplinäre Projekte. Unser Institut steht für direkten Kontakt und zielt auf hohe Qualität.

## Sprache und Bildungskooperation

Das Goethe-Institut Malaysia fördert und vermittelt die deutsche Sprache als Schlüsselqualifikation für Bildung, Beruf und Verständigung mit jährlich

- 950 Deutschlerinnen und -lernern in Malaysia, von denen die meisten in Deutschland studieren möchten, sowie 1200 Sprachprüfungen
- 10 Trainingsprogrammen für malaysische Deutschlehrerinnen und -lehrer und Kulturprogrammen für Sekundarschüler, die Deutsch lernen
- 12 Stipendien für malaysische Deutschlehrerinnen und -lehrer zur Teilnahme an Seminaren in Deutschland und 25 Stipendien für Schüler und Studenten zum Besuch von Deutschkursen in Deutschland

## Kulturprogramme

Die Programme werden zusammen mit der lokalen Kunstszene und als Ko-Produktionen mit Partnern organisiert. Sie greifen aktuelle künstlerische und soziale Themen auf.

Jährlich organisieren wir

- Mehr als 80 kulturelle Veranstaltungen in allen Bereichen der Künste, Bildung, Wissenschaft und Forschung sowie Medienerziehung in Zusammenarbeit mit unseren Partnern, die mehr als 50.000 Menschen erreichen
- 10 Künstlerresidenzen in Malaysia
- Stipendien für 8 malaysische Künstler und Kulturschaffende zum Besuch von Festivals und Seminaren sowie für Residenzaufenthalte in Deutschland

## Bibliothek

Unsere Bibliothek für Deutschlehrer, Studenten und die Öffentlichkeit umfasst ca. 2500 Medien (Bücher, DVDs, CDs, Nachrichtenmagazine). Außerdem bietet unser ONLINE-Service 40.000 Titel zum kostenlosen Download: <https://www.goethe.de/ins/my/en/kul/ser/onl.html>

## Programme von Oktober bis Dezember 2017

In den nächsten Monaten kooperieren wir mit folgenden Partnern und laden Gäste zu folgenden Programmen ein:

6.-7.10.17:

SoundBridge Festival für Neue Musik

9.-30.10.17:

Filmreihe Stummfilme des Expressionismus

12.10.-19.11.17:

Wissenschaftsfilmfestival für Schulen und Universitäten

24.-29.10:

Vorführungen und Workshop Konferenz der Kinder für Sekundarschulen mit dem Papiertheater Nürnberg

3.-8.11.17:

Meisterklasse und Klavierkonzerte mit Simon Nabatov

9.10-6.12.17:

EU Film-Festival in Kuala Lumpur, George Town, Kota Kinabalu, Kuching

26.-29.10.17:

Johor Bahru Film Festival

24.-26.11.17:

Kuala Lumpur Experimental-Film und -Video-Festival mit Max Hattler

24.-26.11.17:

Georgetown Literaturfestival mit Ulrike Draesner

1.-3.12.17:

Penang Island Jazz Festival mit dem Eva Klesse Quartett

[www.goethe.de/malaysia](http://www.goethe.de/malaysia)

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## Touching Lives in Many Ways...

KLK OLEO is a global supplier of oleochemical products, chemicals made from palm oil and tallow-based products. Since 2007, KLK OLEO has established its presence in Europe and is steadily expanding along the oleochemical supply chain.

KLK OLEO touches lives in many ways...its products go into everything that we use in our daily life, from the moment we wake up to the time we go to bed. For example, the toothpaste and skincare products that we use in the morning contain palm-based glycerine and emulsifiers. When doing our laundry or cleaning our homes, our home care products contain surfactants and wetting agents. Our industries use lubricants based fluids. For general health, tocotrienols (a "Superfood") makes a very potent anti-oxidant health supplement.

## Introduction to KLK OLEO

KLK OLEO is part of KLK (Kuala Lumpur Kepong Berhad), a 110-year-old plantation-based conglomerate listed on the Malaysian Stock Exchange. Through strategic reinvestment and portfolio expansion, KLK OLEO is now a major integrated oleochemical player. The group's downstream journey started in 1991 with a small fatty acid and glycerin plant in Malaysia. From this single site, the global footprint to China, Indonesia and Europe has been expanded.

KLK OLEO now delivers to customers in more than 120 countries, working with many MNCs and Fortune 500 companies. It offers a wide range of products through the vertically integrated supply chain. Below is the timeline of its European journey.



**Uwe Halder**  
Managing Director of  
Kolb and KLK Tensachem

*"By combining our specialisation in application know-how, rapidity, and customer orientation together with KLK OLEO's product value chain, we can boost each other's individual capabilities to new levels. This, we can only attain together."*



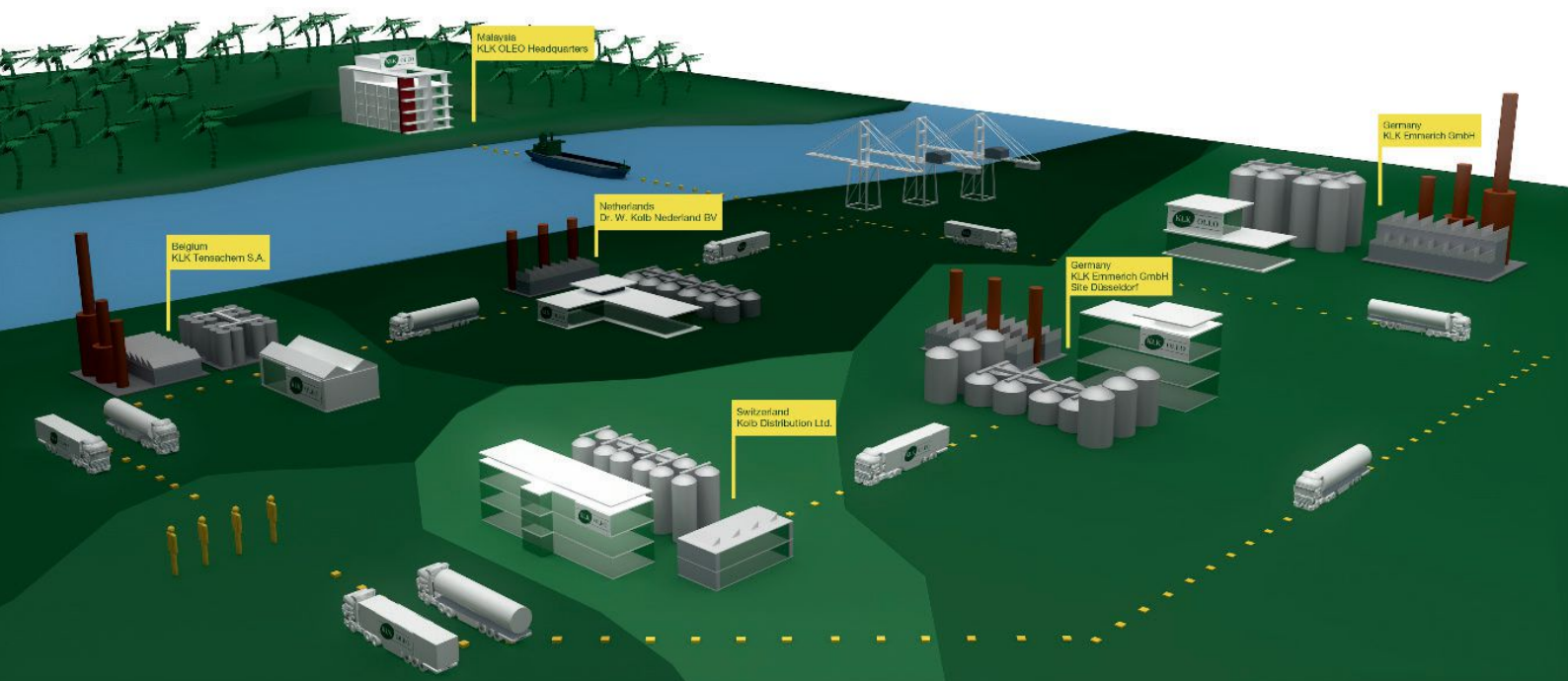
**Ralf Ewering**  
Managing Director of KLK Emmerich

*"KLK OLEO's commitment to investing in our European team and production sites and the combined knowledge in operational excellence bring our customers the value-add to make the difference in challenging times."*



**Martine Dols**  
Head of Marketing for Kolb

*"Working in multi-disciplinary and multi-cultural project teams is exciting because we all bring something unique to the party and are all committed to delivering the best result. I find that extremely enriching and fun!"*



### Timeline of KLK OLEO's European journey

- 2007** Acquisition of Dr. W. Kolb Holding, a large independent manufacturer of nonionic surfactants and esters
- 2010** Acquisition of Croda Emmerich, Germany, renamed KLK Emmerich GmbH, a leading European producer of oleochemical products
- 2014** Acquisition of TensaChem, Belgium (renamed KLK Tensachem), a manufacturer of sulpho-nates in Belgium to complement the down-stream business of European operations
- 2015** Acquisition of Emery's oleochemical site at Düsseldorf, Germany (renamed KLK Emmerich GmbH)

#### Kolb

Kolb is a leading European producer of surfactants, paper process chemicals and chemical intermediates, such as fatty alcohol ethoxylates, triglyceride ethoxylates, sorbitan esters and other chemistries that are used for wetting, emulsifying, low foaming, solubilising, viscosity modifying and viscosity stabilising. These chemicals are used to formulate products like detergents and shampoo. Kolb operates out of two production sites, in Switzerland and the Netherlands, and processes both natural and synthetic raw materials.

#### KLK Emmerich

The Emmerich site was acquired in 2010 to enhance the KLK OLEO footprint in Europe. The plant, which is over 100 years old, is strategically situated close to key customers and raw material supply routes in Europe. Possessing world-scale assets, it has production facilities which manufacture a range of fatty acids, hydrogenated fatty acids and glycerin by splitting of vegetable oils.

Last year, KLK OLEO expanded its portfolio by acquiring a second German plant in Düsseldorf to complement its existing plant there. The Düsseldorf site was originally founded by Henkel back in 1910. This site has the flexibility to process tallow and vegetable oils, including locally-sourced European oils like sunflower and rapeseed.

Both sites have strong heritage in both technology and processes and are certified to produce for food, pharmaceutical and personal care products.

#### KLK Tensachem

KLK Tensachem is part of KLK OLEO's long term goal to focus on deeper downstream products. KLK Tensachem, based in Ougrée (near Liège) in Belgium, is a manufacturer of anionic surfactants used in personal care and home care sectors for more than 40 years. Its product portfolio finds a wide application in hair care, skin care, body cleansing and oral hygiene care, also in pharmaceutical excipients, amongst others, as well as in the home care sector for liquid and powder detergents.

### United to unfold potential — synergies between the KLK OLEO sites

As a global oleochemical player, KLK OLEO intends to continue growing to be a reliable and trusted partner, which is able to deliver on its promise of quality products, and operates to the highest standards of operational excellence, through continuous improvement and innovation.

The sites across the world are interlinked, products of one site are feedstocks for another. This set-up is both efficient and reliable and benefits the customers. KLK OLEO is committed to supply sustainable ingredients; all manufacturing facilities are RSPO SCC certified. KLK OLEO is a transparent organisation enabling team work across all regions. This results in multi-disciplinary and multi-cultural teams working together, sharing best practices, conducting joint marketing promotions and collaborating on R&D projects to support its global business operations. In synergy, they are determined to grow their capabilities to realise new potential.



KLK Emmerich

### KLK and Sustainable Palm Oil

The Roundtable on Sustainable Palm Oil (RSPO) was established in 2004 with the objective of promoting the growth and use of sustainable palm oil products through credible global standards and engagement of stakeholders.



KLK is a member of the RSPO. It is fully committed in ensuring that its products are produced in a sustainable manner with the RSPO Principles as the foundation of its sustainable practices. This means that the produced palm oil is environmentally friendly, socially just and it meets economic demands and contributes to nation building in particular developing countries where oil palm is grown. Currently 100% of KLK plantations in Malaysia are certified by the RSPO with similar targets for Indonesia. Certification and compliance to the RSPO's P&C is independently verified by RSPO-approved certification body.

The European production sites in Emmerich, Düsseldorf, Moerdijk, Hedingen and Ougrée are all RSPO SCC certified. With KLK, customers have the choice to buy a broad range of products that are certified to a level of sustainability of their choice.

For further information, please contact:  
info.europe@klkoleo.com

[www.klkoleo.com](http://www.klkoleo.com)  
[www.tensachem.com](http://www.tensachem.com)  
[www.kolb.ch](http://www.kolb.ch)



# KLK OLEOs Europareise

## Menschen auf viele Arten berühren...

*KLK OLEO ist ein weltweit führender Hersteller von oleochemischen Produkten auf der Basis von Palmöl und Talgfett. Seit 2007 baut die Unternehmensgruppe ihre Marktposition in Europa als Lieferant oleochemischer Produkte aus.*

*KLK OLEO berührt Menschen in vielerlei Hinsicht... Wir finden die Produkte in allem, was wir alltäglich benutzen: von morgens beim Aufstehen bis abends, wenn wir schlafen gehen. So enthalten beispielsweise Zahnpasta und Körperpflegeprodukte auf Palmöl basierendes Glycerin und Emulgatoren. Wasch- und Reinigungsmittel, die wir beim Wäschewaschen oder beim Putzen verwenden, beinhalten Tenside und Netzmittel. Wir finden auch oleochemische Rohstoffe in Schmiermitteln für industrielle Anwendungen. Aus Palmöl gewonnene Tocotrienole sind Vitamine mit starker antioxidativer Wirkung, die vor allem in Nahrungsergänzungsmitteln und für Heilzwecke verwendet werden.*

## Vorstellung von KLK OLEO

*KLK OLEO ist Teil des 110 Jahre alten, ursprünglich im Plantagen-Geschäft tätigen Konzerns KLK (Kuala Lumpur Kepong Berhad), der an der malaysischen Börse notiert ist. Durch strategische Investitionen und eine gezielte Portfolioerweiterung zählt KLK OLEO heute zu den wichtigsten integrierten Oleochemieproduzenten. Der Einstieg in die Oleochemie begann für den Konzern 1991 in Malaysia mit einer kleinen Produktionsanlage für Fettsäuren und Glycerin. Von dort aus hat KLK OLEO nach China, Indonesien und Europa expandiert.*

*KLK OLEO beliefert heute Kunden in über 120 Ländern und arbeitet mit zahlreichen multinationalen Unternehmen und Fortune-500-Unternehmen zusammen. Sie bietet dank ihrer vertikal integrierten Lieferkette eine große Produktpalette an.*



**Uwe Halder**  
Geschäftsführer von  
Kolb und KLK Tensachem

„Durch Kombination all unserer Fach- und Anwendungskennnisse, Schnelligkeit, Kundenorientierung und der Integration in die KLK OLEO Lieferkette, können wir unsere individuellen Fähigkeiten auf einer neuen Ebene vereinen. Dieses Ziel erreichen wir nur gemeinsam.“



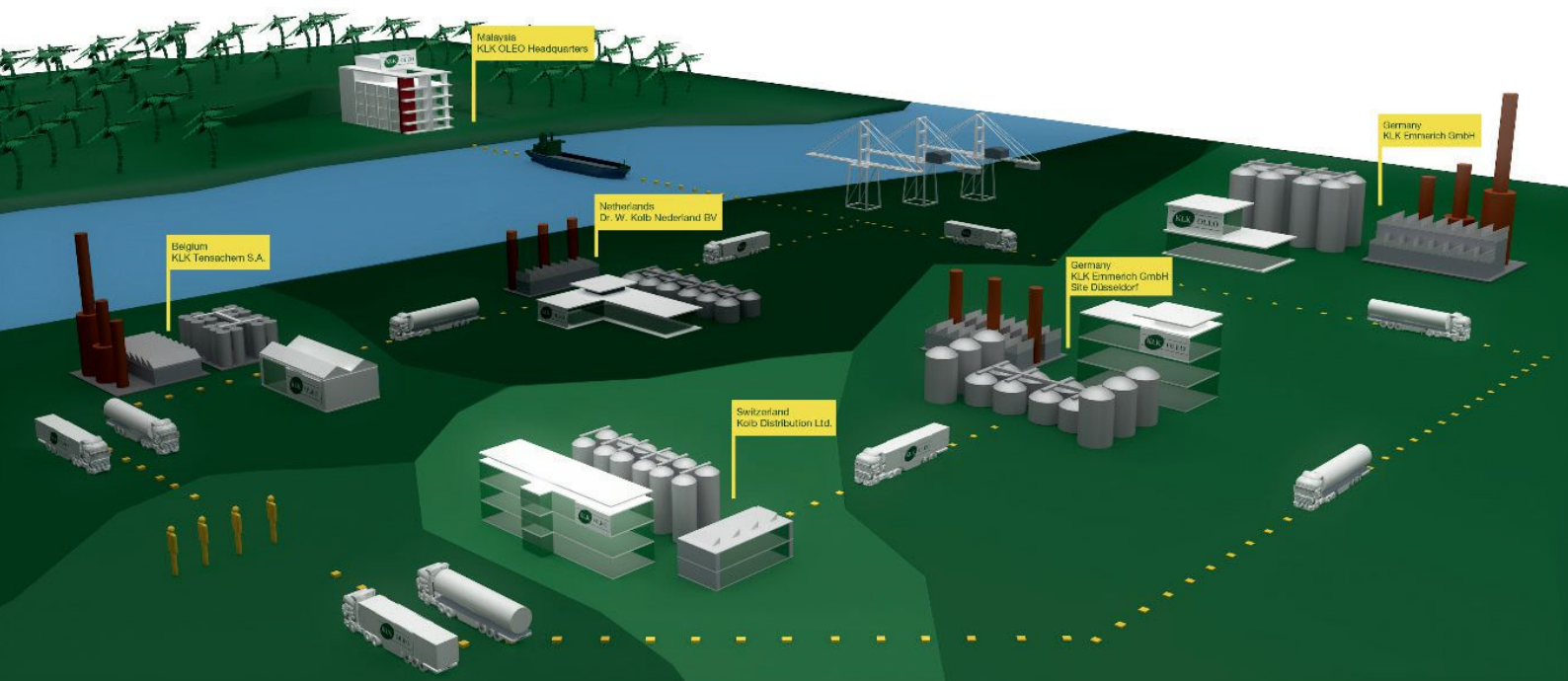
**Ralf Ewering**  
Geschäftsführer von KLK Emmerich

„KLK OLEOs Engagement, in unsere europäischen Teams und Produktionsanlagen zu investieren, sowie das kombinierte Wissen über operative Exzellenz bringen unseren Kunden den Mehrwert, der den Unterschied in diesen herausfordernden Zeiten macht.“



**Martine Dols**  
Leiterin Marketing von Kolb

„Die Arbeit in einem multidisziplinären und multikulturellen Projektteam ist spannend, da wir alle etwas Einzigartiges mitbringen und bestrebt sind, alles zu geben, um die besten Ergebnisse zu erreichen. Ich finde dies extrem bereichernd und faszinierend!“



## Die Firmenentwicklung von KLK OLEO in Europa

- 2007 Übernahme der Dr. W. Kolb Holding, ein führender Hersteller für nichtionische Tenside und Ester
- 2010 Übernahme von Croda Emmerich, Deutschland, umbenannt in KLK Emmerich GmbH, ein führender europäischer Hersteller von oleochemischen Produkten
- 2014 Übernahme von TensaChem in Belgien (umbenannt in KLK Tensachem), ein belgischer Hersteller von Sulfaten, zur Ergänzung der Downstream-Geschäfte im europäischen Geschäftsbereich
- 2015 Übernahme des Base Oleo Geschäftes der Niederlassung von Emery Oleochemicals in Düsseldorf (umbenannt in KLK Emmerich GmbH)

### Kolb

Kolb ist ein führender europäischer Hersteller von nicht-ionischen Tensiden, Papierprozesschemikalien und chemischen Zwischenprodukten, wie Fettalkohol Ethoxylaten, Sorbitanestern und weiteren Produkten für die Benetzung, zur Emulgierung und Solubilisierung, zur Schaumkontrolle, für die Viskositätsmodifizierung und -stabilisierung. Diese Chemikalien werden unter anderem bei der Formulierung von Wasch- und Reinigungsmitteln sowie Shampoos eingesetzt. Das Unternehmen Kolb verarbeitet natürliche und synthetische Rohstoffe an zwei Produktionsstandorten in der Schweiz und in den Niederlanden.

### KLK Emmerich

Der Standort Emmerich wurde 2010 übernommen, um die weitere Expansion von KLK OLEO in Europa voranzutreiben. Dieser bereits schon seit über 100 Jahren bestehende Standort am Rhein befindet sich in strategischer Nähe zu wichtigen Kunden und Rohwarenversorgungswegen in Europa. Mit seinen großvolumigen Produktionsanlagen zur Spaltung von Pflanzenölen werden eine breite Palette von Fettsäuren, hydrierten Fettsäuren und Glycerin hergestellt.

Im Jahr 2015 hat KLK OLEO durch die Übernahme eines zweiten deutschen Standorts in Düsseldorf sein Portfolio erweitert. Die Düsseldorfer Niederlassung wurde ursprünglich von Henkel 1910 gegründet. Hier werden sowohl Talgfett als auch Pflanzenöle wie Sonnenblumenöl und Rapsöl verarbeitet.

Beide Standorte verfügen über ausgereifte Technologie- und Produktionsverfahren und sind für die Herstellung von Nahrungsmittel-, Pharmazie- und Körperpflegeprodukten zertifiziert.

KLK Emmerich ist mit seinen beiden Standorten der größte Fettsäure-Produzent Europas.

### KLK Tensachem

Die Übernahme von KLK Tensachem ist Teil der langfristigen Strategie von KLK OLEO mit Blick auf die Komplettierung der tensid-chemischen Wertschöpfungskette. KLK Tensachem hat seinen Sitz in Ougrée (in der Nähe von Lüttich) in Belgien und produziert seit über 40 Jahren anionische Tenside. Das Produkt-Portfolio findet breite Anwendung in flüssigen und pulverförmigen Reinigungsmitteln, im Bereich der Haar-, Körperpflege und -reinigung sowie der Mundpflege. Darüber hinaus gelangen ausgewählte Produkte auch zur Anwendung in pharmazeutische Formulierungen.

## Gemeinsam Potenzial entfalten – Synergien zwischen den KLK OLEO Standorten

KLK OLEO hat das Ziel, als weltweiter Hersteller oleochemischer Produkte stets ein verlässlicher und vertrauenswürdiger Partner zu sein. Qualitätsprodukte unter Einsatz moderner Produktionsverfahren und -standards werden durch ständige Verbesserungen und Innovationen garantiert.

Die über den Globus verteilten Standorte sind untereinander vernetzt: Produkte eines Standortes sind unter anderem Ausgangsstoffe für die Produktion an anderen Standorten. Diese effiziente und verlässliche Organisationsform kommt den Kunden zugute. KLK OLEO verpflichtet sich zur Lieferung von nachhaltigen Inhaltsstoffen, wobei alle Produktionsanlagen RSPO SCC zertifiziert sind. KLK OLEO ist eine transparente Organisation, die übergreifende Teamarbeit zwischen den Standorten ermöglicht. Das Ergebnis sind multidisziplinäre und multikulturelle Teams, die zur Unterstützung der weltweiten Geschäftsaktivitäten Erfahrungen austauschen, gemeinsame Marketingaktivitäten durchführen und auch bei Forschungs- und Entwicklungsprojekten zusammenarbeiten. Mit dieser Synergie streben sie die Erhöhung ihrer Kapazitäten zur Realisierung neuer Potenziale an.

### KLK und nachhaltiges Palmöl



Der runde Tisch für nachhaltiges Palmöl (RSPO) wurde 2004 gegründet, um den Anbau und die Nutzung von nachhaltigem Palmöl durch glaubwürdige weltweite Standards und durch das Engagement aller beteiligten Interessengruppen voranzubringen.

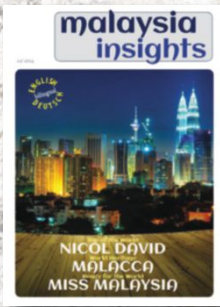
KLK ist Mitglied des RSPO und verpflichtet sich sicherzustellen, dass seine Produkte nachhaltig gemäß den RSPO-Richtlinien hergestellt werden. Dies bedeutet, dass das Palmöl sowohl umweltfreundlich als auch sozialverträglich unter Berücksichtigung der lokalen wirtschaftlichen Bedürfnisse hergestellt wird. Dies trägt somit zur Entwicklung, insbesondere der Schwellenländer, in denen die Ölpalmen wachsen, bei. Derzeit sind 100% der Plantagen in Malaysia RSPO zertifiziert, was auch für Indonesien angestrebt wird. Die Zertifizierung und Einhaltung der RSPO-Richtlinien werden von unabhängigen zugelassenen RSPO-Zertifizierungsstellen überprüft.

Alle europäischen Standorte von KLK OLEO in Emmerich, Düsseldorf, Moerdijk, Hedingen und Ougrée sind RSPO SCC zertifiziert. Bei KLK haben die Kunden die Möglichkeit, eine große Auswahl an nachhaltig hergestellten Produkten ihrer Wahl kaufen zu können.

Für weitere Informationen kontaktieren Sie bitte:  
[info.europe@klkoleo.com](mailto:info.europe@klkoleo.com)

[www.klkoleo.com](http://www.klkoleo.com)  
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[www.kolb.ch](http://www.kolb.ch)





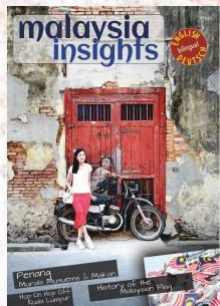
### MALAYSIA INSIGHTS #1, Nov 2014

Jazz in Penang | World Heritage Malacca | Miss Malaysia 2014 | Economy Still Booming | Nicol David | Shoe Industry Steps Up | GMRT | Date With Chef Adu | Medical Devices From Malaysia | Merdeka



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### MALAYSIA INSIGHTS #3, Jul 2015

Murals, Museums & Makan | 3rd GMRT meeting in Vienna | Farewell to KL | History Of The Malaysian Flag | Hop On Hop Off KL



### MALAYSIA INSIGHTS #4, Oct 2015

Malaysia Day Celebration | Economy Day Malaysia | Malaysia's GST | F&B Sector Captures International Markets | A Taste of Penang | Hipster Food For The Soul | Nine Emperor Gods Festival | Tropical Temptations | The Durian – Malaysia's "King of Fruits"



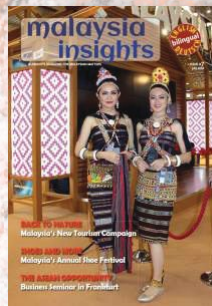
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Interview with the Consul General of Malaysia | Malaysia At The Expo 2015 | Rubber – A Vital Raw Material | MCD: ASEAN Evening In Frankfurt | Frankfurt Book Fair | Study On Higher Education in Malaysia | DAAD Award For Malaysian Student | Exploring The Beauty Of Malaysia | Malaysia At ANUGA 2015 | More Than Just Gloves



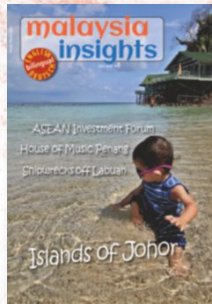
### MALAYSIA INSIGHTS #6, Mar 2016

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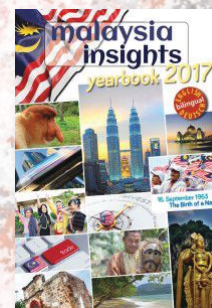
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#### MALAYSIA - John Russell Denyes

A century ago, the American Methodist missionary John Russell Denyes had been working in Malaysia. Upon his return to the USA in 1919, he published a little book simply entitled "Malaysia". His account describes the country, its inhabitants, culture and life, and, most importantly, the missionary work that had been accomplished so far. The language of the book is clear and simple, so the short text is easy to read. The book is a recommended read for those interested in Malaysia's history.

EUR 0,99 (inkl. MwSt.)



### MALAYSIA INSIGHTS YEARBOOK 2017

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#### BRITISH MALAYSIA - William Every Curtis

American author William Eleroy Curtis (1850-1911) was a very productive writer with an output of over 30 books and countless articles. He was working as a traveling correspondent for two newspapers based in Chicago, namely The Inter-Ocean from 1873 to 1886, and the Record Herald from 1887 to his death in 1911.

In 1905, he published a book entitled "Egypt, Burma, British Malaysia" of which this e-book reprints the chapter that deals with the latter.

EUR 0,99 (inkl. MwSt.)