KOTA KINABALU: The commercialization of two saltwater fish food formulations is considered to be the saviour of the local fishery industry and good news to seafood lovers.

Known as Garoupa-1 and Garoupa-2, the formulations were developed by a group of researchers led by Professor Rossita Shapawi. They were invented not only to reduce fish food cost but also to increase saltwater fish quality, said vice chancellor of Universiti Malaysia Sabah (UMS) Professor Datuk Mohd Harun Abdullah.

Both formulas were officially sold by the university to Adabi Consumer Industries Sdn Bhd (ACISB) through a Formulation Selling Agreement Signing Ceremony here, yesterday.

Harun said that the decision to commercialize the formula is part of the university’s vision on empowering its research team and to support its research fund.

He denied that the reduction of education budget announced during the 2017 budget was cause for the move.

“It is just another challenge for us to overcome,” he said, adding that the university expects to commercialize an engineering-based prototype this December.

Elaborating on the fishfood the formula, Rossita, who is also the Director of UMS Borneo Marine Research Institute, said that fish consumption has risen dramatically and the fishfood her team invented should help stock replenishment and supply.

“By depending on the sea harvest solely, the numbers cannot meet the demands. Our research intention is to develop a food source for fish to grow faster without compromising quality or spending much on it,” she told reporters.

Each formulation was worth RM15,000. UMS will perform the technology transferring process within six months.

UMS researchers will be appointed as technical consultant within the formulation scaling up process.

The saltwater fish food will be marketed under an ACISB subsidiary, Powerpets Food Sdn Bhd through its distributors across Malaysia and neighbouring countries.

President of ACISB, Adrian Roslan said that the company decided to purchase the right to the formulations as it believed it will not only be good but also marketable.

“We hope to see more collaboration with UMS as we believe they produced trustworthy products,” said Adrian. “The signing ceremony today is good news for seafood production and the consumers.”