

List of Technical Problem Need Solutions
Demand-Driven Innovation Project by Public-Private Research Network (PPRN)
Ministry of Higher Education
PPRN c/o Entrepreneurship Unit, Level 13, No.2, Tower 2, P5/6 Avenue, Precinct 5, 62200 Putrajaya

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NO	COMPANY PERSON INCHARGE	PROBLEM/ISSUE/TECHNOLOGICAL NEEDS	SECTOR AS PER SUBMISSION	MATCHING SESSION (WORKSHOP)
1.	Puan Noorfadilla Ahmad Saikin Tel : +6012-6253677 +6012-6510159 Emel : dundergroundfoodcity@gmail.com noorfadilla@gmail.com mohd.izwan.zakaria@gmail.com	<i>Pastry dan savori</i> <ul style="list-style-type: none"> Menghadapi masalah dalam penghantaran makanan panas. Makanan panas “berpeluh” dan menjadi basah dan lembik semasa penghantaran. Sedangkan pada asalnya, makanan ini rangup dan garing sebelum penghantaran. Produk pastry dan savori ini perlu kekal kering dan lembut bagi rasa yang lazat. Masalah wap masakan terkumpul didalam ketuhar juga menjadi masalah. Apabila masakan mencapai satu peringkat masakan, wap air yang keluar dari makanan perlu di keluarkan (extract). Jika tidak, makanan akan menjadi lembab dan mengurangkan tempoh hayat makanan. Ini menyebabkan makanan kami tidak mencapai tahap yang boleh diterima, tidak nampak menyelerakan, kurang bermaya dan kurang menyerlah dari segi warna. 	Services Food Tech	DATE: 11 NOV 2015 (WED) ROOM 1: IBN NAQIB 1 TIME: 8.30AM
2.	Encik Muhamad Isa Bin Edrus Tel : +6019-3566314 Emel : esirfrozen@gmail.com	<i>Produk sejuk beku berorientasikan tepung</i> <ul style="list-style-type: none"> Perlu penambahbaikan proses menyediakan popia dalam tempoh yang singkat dan kuantiti yang banyak. Kaedah terbaik untuk menggunakan sisa pepejal dari hasil buangan sisa pepejal (kulit kentang dan 	Manufacturing Food Tech/ Mechanical Engineering	DATE: 11 NOV 2015 (WED) ROOM 1: IBN NAQIB 1

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		<p>bawang).</p> <ul style="list-style-type: none"> Penambahbaikan kaedah membawa produk sejuk beku di dalam kereta untuk tujuan penghantaran, yang boleh mengekalkan suhu produk dalam jangka masa sekurang-kurangnya 12 jam. 		<p>TIME: 10.00AM</p>
3.	<p>Encik Md Hasmizo Bin Deraman Tel : +6019-6103136 Emel : mibisnezzo@gmail.com</p>	<p>Jeruk Buah</p> <ul style="list-style-type: none"> Syarikat kurang berkemampuan untuk membuat pengeluaran dalam kuantiti yang berskala besar dalam tempoh masa yang pendek. Produk jeruk akan dimasukkan ke dalam pembungkusan berbentuk bekas plastik jernih. Apabila berada dalam keadaan suhu biasa atau suhu bilik, tiada apa perubahan pada produk. Apabila produk dibawa ke suatu tempat yang mempunyai suhu yang berbeza seperti suhu sejuk di pasaraya, akan berlakunya pembentukan seperti kabus atau pengewapan didinding bekas pembungkusan. Ini akan memberikan kesan dan mengganggu penampilan atau kecantikan pembungkusan. Masalah jangka hayat produk, hanya bertahan selama 4 bulan sahaja. 	<p>Manufacturing Food Tech</p>	<p>DATE: 11 NOV 2015 (WED)</p> <p>ROOM 1: IBN NAQIB 1</p> <p>TIME: 11.30AM</p>
4.	<p>Encik Hamizi Bin Kasbula Tel : +60107777683 Emel : kbgmotorsport@gmail.com</p>	<p>Pengurusan lumba sukan moto dan kereta Penambahbaikan kaedah merekod masa semasa perlumbaan (alat sistem timing seperti <i>PortaTree</i> dan <i>RaceAmerica</i>). Dengan adanya sistem tersebut, ia dapat membantu:</p> <ul style="list-style-type: none"> Memendekkan masa untuk memproses keputusan sesuatu kategori sukan perlumbaan Mengurangkan penggunaan tenaga krew Memastikan ketepatan keputusan perlumbaan dan mengelakkan keraguan peserta 	<p>Services Mechanical Engineering</p>	<p>DATE: 11 NOV 2015 (WED)</p> <p>ROOM 2: IBN NAQIB 2</p> <p>TIME: 8.30AM</p>

NO	COMPANY PERSON INCHARGE	PROBLEM/ISSUE/TECHNOLOGICAL NEEDS	SECTOR AS PER SUBMISSION	MATCHING SESSION (WORKSHOP)
5.	Puan Yuyun Novianti Tel: 017-8395506 Emel: yuyunnoviantirusnandar@yahoo.com	Frozen Food (karipap, donut, samosa) <ul style="list-style-type: none"> • Masalah utama ialah bagaimana produk frozen food Easy Eat seperti karipap, donut, samosa dan lain-lain boleh bertahan lebih lama dari jangka hayat 8 bulan kepada 1 tahun atau 1 tahun setengah tanpa pengawet. • Pembungkusan produk frozen food yang sesuai dengan suhu sejukbeku. • Suhu freeze yang sepatutnya ditentukan untuk penyimpanan produk frozen food. 		DATE: 11 NOV 2015 (WED) ROOM 2: IBN NAQIB 2 TIME: 10.00AM
6.	Puan Nadiah binti Abu Bakar Rudin Tel : +6016-3600490 +6019-3001336 Emel : nadiah_abubakarrudin@yahoo.com	Tat Nenas Perlu penambahbaikan dalam menghasilkan tat nenas: <ul style="list-style-type: none"> • Struktur tat nenas gulung yang tidak sekata dan sama saiz. • Jangka hayat produk lebih kurang 2 bulan sahaja. Ini menyukarkan produk dipasarkan diluar kawasan pengeluaran, sama ada import dan eksport. Produk juga menjadi cepat lemau dan berbau hapak, kurang kerangupan. • Keadaan produk (doh) adalah lembut dan agak rapuh, oleh itu ia memerlukan inovasi dan teknologi semasa tanpa mengubah sebarang resipi atau kualiti asal. • Pembakaran yang tidak rata/sekata. Ia mengambil kira dari segi kepantasan pembakaran dalam pada masa yang sama ia mampu membakar dalam kapasiti yang maksimum. Ia memerlukan suhu pembakaran yang konsisten serta pengeluaran yang lebih efektif, bersih, serta berinovasi. • Setiap pembakaran hanya mampu memuatkan 2 	Manufacturing Food Tech	DATE: 11 NOV 2015 (WED) ROOM 1: IBN NAQIB 1 TIME: 2.00PM

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		tray sahaja. Bagi memaksimumkan penghasilan produk, ia memerlukan lebih daripada 6 tray bagi setiap pembakaran dalam satu-satu masa. 1 tray boleh menghasilkan 70 biji premium pineapple tart. Tempoh membakar bagi satu sesi adalah 20 ke 25 minit.		
7.	Encik Nabil Bin Sanusi Tel : +6012-2073982 Emel : nasagrofram@gmail.com	<p>Benih Cendawan Penambahbaikan proses dan peningkatan produktiviti untuk menghasilkan benih cendawan. Proses tersebut termasuk:</p> <ul style="list-style-type: none"> • Bijirin gandum / jagung perlu digaul sebati dengan kapur pertanian (2-3% sahaja) • Hasil bahan gaulan perlu ditimbang dengan tepat dan dibungkus <p>Syarikat memerlukan satu alat/ mesin untuk menggaul, menimbang, dan membungkus media bijirin dalam kuantiti yang banyak dalam jangka waktu yang singkat.</p>	Agriculture Mechanical Engineering	DATE: 11 NOV 2015 (WED) ROOM 3: IBN BAITAR 2 TIME: 8.30AM
8.	Encik Hizwan Shah Bin Abu Bakar Tel : +6017-2753152 Emel : Shalhizwan@gmail.com	<p>Kek</p> <ul style="list-style-type: none"> • Ketahanan 'frosting' kek hanya dapat bertahan selama beberapa hari sebelum ia mula merekah. Ini menyebabkan kek yang diletakkan di beberapa kek vendor tidak dapat dijual sepenuhnya. 	Manufacturing Food Tech	DATE: 11 NOV 2015 (WED) ROOM 1: IBN NAQIB 1 TIME: 3.30PM

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9.	Puan Aslinah bt Aslam Tel : +6019-3587786 Emel : azaibholdings@gmail.com	Coklat <ul style="list-style-type: none"> Masalah mengatasi ketahanan rendah coklat terhadap cuaca atau keadaan panas. Masalah coklat bergumpal bersama buah freeze dry didalam mesin Panning. 	Manufacturing Food Tech	DATE: 11 NOV 2015 (WED) ROOM 1: IBN NAQIB 1 TIME: 5.00PM
10.	Encik Md. Adnan Bin Zakaria Tel : +6017-3763391 Emel : sayurihami@gmail.com nan_qmazfood@yahoo.com	Kek dan roti <ul style="list-style-type: none"> Perlu penambahbaikan proses memasukkan inti ke dalam doh; dan memasukkan krim ke dalam roti. Penambahbaikan kaedah pembungkusan <i>frozen cake</i> yang sekarang ini dibuat secara manual. Pembungkusan sedia ada mudah terbuka. Masalah pembakaran yang tidak sekata. Kaedah terbaik untuk mengguna semula roti yang telah tamat tempoh. 	Manufacturing Food Tech	DATE: 11 NOV 2015 (WED) ROOM 2: IBN NAQIB 2 TIME: 11.30AM
11.	Encik Mohd Raimi Bin Amir Jundi Tel : +6012-2107409 / +6011-32984856 Emel : rihafi@gmail.com	Baja <ul style="list-style-type: none"> Memerlukan mesin semburan yang sesuai untuk semburan Bordeaux Mixture yang juga mempunyai fungsi untuk mengacau larutan baja tersebut agar tidak mendap dan sebatu tanpa perlu meningkatkan kos pekerjaan. Memerlukan satu bahan atau alat yang tahan lama serta kalis air terutama sekali ketika musim hujan untuk menghalang atau menghalau monyet, babi dan tupai dari memasuki kawasan tanaman bagi mengelakkan kerugian yang besar. Memerlukan satu mesin mudah alih untuk menghancurkan daun dan tunggul nanas dengan cukup halus supaya ia sesuai untuk dijadikan 	Agriculture Mechanical Engineering	DATE: 11 NOV 2015 (WED) ROOM 3: IBN BAITAR 2 TIME: 10.00AM

NO	COMPANY PERSON INCHARGE	PROBLEM/ISSUE/TECHNOLOGICAL NEEDS	SECTOR AS PER SUBMISSION	MATCHING SESSION (WORKSHOP)
		<p>makanan kambing dan lembu.</p> <ul style="list-style-type: none"> • Memerlukan satu formulasi baja dan jadual pembajaan yang betul bagi membolehkan buah nanas yang dikeluarkan mempunyai saiz yang sama dan mencapai standard eksport secara keseluruhannya. • Memerlukan alat yang boleh digunakan untuk menabur baja ini dengan mudah, cepat, tidak menyakitkan badan dan pokok boleh mendapat • baja yang sama banyak. Sukatan baja yang ditabur perlulah boleh dilaras mengikut keperluan pokok. 		
12.	<p>Encik Taqdir Bin Sajin/ Encik Mohd. Hazrul Izwan bin Abdul Razak Tel : +6016-2265025 +606-6970128 +6013-6581604 Emel : Sabaksalai@gmail.com</p>	<p>Produk salai (ayam, itik, daging, puyuh, ikan keli) Perlu penambahbaikan mesin SABAK yang digunakan untuk penyediaan produk-produk salai, dari segi:</p> <ul style="list-style-type: none"> • Alat pengawalan suhu dan haba agar memudahkan pembakaran keatas produk. • Alat pengawalan asap pembakaran agar kandungan asap yang terdapat di dalam produk tidak terlalu tinggi. • Kaedah pengawalan kandungan air bagi produk supaya produk mampu bertahan dalam tempoh yang lama (sehingga 3 bulan tanpa memasuki sejuk beku). • Kawalan masa untuk pembakaran dari masa panjang seperti 3-5 jam dapat dipendekkan untuk meningkatkan produktiviti. 	<p>Manufacturing Mechanical Engineering</p>	<p>DATE: 12 NOV 2015 (THURS) ROOM 2: IBN NAQIB 2 TIME: 8.30AM</p>
13.	<p>Encik Amir Hakimin Bin Che Razali Tel : +6014-5141371 Emel : Amirhakimin@gmail.com</p>	<p>Perkhidmatan gym Perlu penambahbaikan kaedah penyimpanan maklumat dan data bagi mempermudah proses penyediaan perkhidmatan gym supaya dapat menjimatkan masa</p>	<p>Services IT</p>	<p>DATE: 12 NOV 2015 (THURS)</p>

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		<p>serta servis yang ditawarkan lebih efisien.</p> <ul style="list-style-type: none"> • Sesetengah maklumat pelanggan disimpan di dalam perisian (excel) dan sesetengah direkodkan secara manual (buku log) menyukarkan proses untuk mencari semula maklumat pelanggan. Ianya melambatkan proses kerja serta kurang efisien. • Rekod penggunaan kemudahan dan perkhidmatan/tempahan di gimnasium secara manual menyukarkan serta melambatkan proses untuk menyemak tempahan yang dilakukan serta sering berlaku pertindihan tempahan penggunaan gimnasium (slot masa penggunaan untuk lelaki dan wanita telah ditetapkan). Bilangan pengguna gimnasium untuk satu-satu masa juga dititikberatkan supaya peralatan yang ada dapat digunakan secara selesa oleh setiap pelanggan. • Proses pengiraan keuntungan syarikat yang dilakukan secara manual juga membazirkan masa dan kadang-kadang berlaku kesilapan semasa pengiraan dijalankan. Rekod semasa/statistik penggunaan perkhidmatan yang ditawarkan sangat diperlukan dengan kadar yang cepat untuk pelaporan berkala kepada pihak SME (Cawangan Terengganu). • Secara kesimpulannya perlu menyemak semula dan menaik taraf 		<p>ROOM 1: IBN NAQIB 1</p> <p>TIME: 8.30AM</p>

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14.	Encik Muhammad Tarmidzi Takril Tel : + 05-4581967 +6019-2223022 Emel : gigihniaga.ent@gmail.com	Jualan air tin di mesin layan diri (vending machine) <ul style="list-style-type: none"> • Memerlukan alat TELEMETRY sebagai medium penyampai kepada database/ pejabat tentang status terkini dari vending machine. • Tidak dapat menjangka akan jualan dan kerosakan yang berlaku di mesin lokasi. 	Services	DATE: 12 NOV 2015 (THURS) ROOM 1: IBN NAQIB 1 TIME: 10.00AM
15.	Encik Mohd Sulutan Bin Ali Tel : +6012-3235464 Emel : sulutan@msaworldwide.com.my	Cookies and biscuits made from wheat and flour <ul style="list-style-type: none"> • Seeking to improve existing biscuit and cookies with high fiber flour from local vegetables or fruits to suit demand from customers. 	Manufacturing Food tech	DATE: 11 NOV 2015 (WED) ROOM 2: IBN NAQIB 2 TIME: 2.00PM
16.	Puan Nurfarisha Binti Mohamad Ruslan Tel :+6017-2237290 Emel : qmeltramsdnbhd@gmail.com	Memproses dan mengedar minuman berperisa limau nipis <ul style="list-style-type: none"> • Pembungkusan produk yang tidak menarik; botol nipis; lakaran label tidak mengikut peredaran semasa. • Produktiviti kurang dari permintaan disebabkan mesin yang sedia ada mempunyai pengeluaran yang terhad. 	Manufacturing Food tech	DATE: 11 NOV 2015 (WED) ROOM 2: IBN NAQIB 2 TIME: 3.30PM
17.	Encik Roszama Bin Mat Jusoh Tel : +6017-9727006 Emel : sura.frozen@gmail.com	Karipap , Keramat, Donat dan Samosa sejuk beku <ul style="list-style-type: none"> • Masalah menggaul inti karipap semasa proses memasak. Perlukan satu alat / mekanisma bagi menggaul inti karipap dalam jumlah yang besar dan dapat digaul secara sekata bagi menggantikan tenaga manusia. Kaedah sedia ada adalah pekerja 	Manufacturing Food Tech/ Mechanical engineering	DATE: 11 NOV 2015 (WED) ROOM 2: IBN NAQIB 2

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		<p>perlu memasak inti karipap dan menggaul dalam periuk yang panas. Ini agak berbahaya dan membebankan pekerja.</p> <ul style="list-style-type: none"> Masalah pembuangan kulit ubi kentang- Memerlukan alat / mekanisma bagi membuang kulit ubi kentang dalam jumlah yang banyak dan masa yang singkat. Kaedah sedia ada adalah menggunakan pisau pengupas kulit buah. Kadah ini mengambil masa yang lama. 		<p>TIME: 5.00PM</p>
18.	<p>Puan Nor Azmawati binti Roslan Tel : +6016-3356366 Emel : Watie.ones@gmail.com</p>	<p>Rempeyek kacang dan kacang tanah</p> <ul style="list-style-type: none"> Currently, the production of 'rempeyek' still uses traditional method, which slows down the productivity and limits the output quantity per day. Green peas which have been processed releases oil after it is wrapped in plastic for 6 hours. Oil contained in the nut does not evaporate before it is packed into plastic. This problem causes 'rempeyek' to change color when entering the third week, and when entering two months of period, it will smell rancid. 	<p>Manufacturer Food Tech/ Mechanical engineering</p>	<p>DATE: 11 NOV 2015 (WED)</p> <p>ROOM 3: IBN BAITAR 2</p> <p>TIME: 11.30AM</p>
19.	<p>Encik Nor Razizi Dizai Tel : +6012-370 7777 Emel : gardenequity@yahoo.com</p>	<ul style="list-style-type: none"> We need an application that will be used by members of PPIBM (which is the owner and developer of workshop), members of the collaboration (suppliers, manufacturers, Koperasi Bengkel Kenderaan Malaysia, PUNB, Takaful IKHLAS, Pemodenisasi Bengkel, Malaysia Automotive Institute, JPL, MARA) and the end user (car owner: class 1,2,3). The application aims to improve, monitor the progress of the workshops as well as data storage center for members 	<p>Perkhidmatan/ Services Car workshop ICT</p>	<p>DATE: 12 NOV 2015 (THURS)</p> <p>ROOM 1: IBN NAQIB 1</p> <p>TIME: 11.30AM</p>

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		<p>information and overseeing the supply chain in the workshop. With the application, it can help members of PPIBM to obtain high quality supply with reasonable price from the right source provider.</p> <ul style="list-style-type: none"> We need local manufacturing EIS Dashboard that enable users to know the speed of the car, period distance, the level of fuel and etc. Dashboards and portal with EIS software can import and compile the necessary information to facilitate consumer usage. 		
20.	<p>Zahari Mohd Isa Tel : +6019-6011102 Emel : eksb7579@gmail.com</p>	<ul style="list-style-type: none"> Ineffective on-line system (web) leads to customers unable to obtain complete company information. The customer has to contact the company every time in order to check the status of the application/case, and to some extent it interferes with employee's work in the company and delays the work of others. So, we need a system/smartphone application that allows customers to access the status of the application/their case. 	<p>Perkhidmatan / Services Insurance claim</p> <p>ICT</p>	<p>DATE: 12 NOV 2015 (THURS)</p> <p>ROOM 1: IBN NAQIB 1</p> <p>TIME: 2.00PM</p>
21.	<p>Puan Nurulhuda Hazikal Tel : +6012-6321466 Emel : utada_baby2000@yahoo.com</p>	<ul style="list-style-type: none"> Currently, the company does not have a user-friendly application for customers to access goods based on the desired category such as perfume, handbags or other features along with information on the stocks availability. Company has a problem in cataloging inventory and recording customer orders. What we need is a system or software that is easy to access by merchants and for customers to keep track of the 	<p>Perkhidmatan / Services Cosmetics and accessories</p> <p>ICT</p>	<p>DATE: 12 NOV 2015 (THURS)</p> <p>ROOM 1: IBN NAQIB 1</p> <p>TIME: 3.30PM</p>

NO	COMPANY PERSON INCHARGE	PROBLEM/ISSUE/TECHNOLOGICAL NEEDS	SECTOR AS PER SUBMISSION	MATCHING SESSION (WORKSHOP)
		<p>goods bought.</p> <ul style="list-style-type: none"> Company does not have auto-payment system that is easily accessible and does not require high setup costs for businesses. 		
22.	<p>Encik Hasif Syazwan Rumli Tel : +6010-2319345 Emel : hasif@mtem.org.my</p>	<ul style="list-style-type: none"> Currently, the training center responsible for providing human resource development and improving productivity of human resources of any of the companies affiliated with the cooperative are still using manual training modules. This leads to increased costs through printing materials and thus increases overhead costs for the cooperation. In addition, the user module is not well received by customers due to the difficulty in application to individual needs of the companies, together with the fact that manual training being difficult to administer. Currently, the cooperative is working with one of the companies registered under the cooperative to develop the software; however, the development has encountered a problem and is still not up and running. Cooperative tried to create an online sewing service. Currently, the cooperative did not have the expertise to develop online applications that can virtually detect and make measurements to calculate the size and the shape of the human body. Currently this application is a fundamental necessity for the services sector of the cooperative. Koperasi MTEM is a cooperative, which regularly seeks advice from ANGKASA in order to make their cooperation more effective and to be able to 	<p>Perkhidmatan / Services Training services / House construction</p> <p>ICT</p>	<p>DATE: 12 NOV 2015 (THURS)</p> <p>ROOM 1: IBN NAQIB 1</p> <p>TIME: 5.00PM</p>

NO	COMPANY PERSON INCHARGE	PROBLEM/ISSUE/TECHNOLOGICAL NEEDS	SECTOR AS PER SUBMISSION	MATCHING SESSION (WORKSHOP)
		<p>achieve more profit for all their members. Currently, the cooperative is still the search for development model that will able to differentiate and create a competitive advantage.</p>		
23.	<p>Encik Shahrul Fitri Bin Rozali Tel : +6017-3228119 Emel: omgkualalumpur@gmail.com</p>	<ul style="list-style-type: none"> <p>Beverage's shelf life -Currently, the products that have high demand in the market are the Cold Pressed Juice and Cold Pressed Tea. Cold Pressed Juice have shelf life of 72 hours or 3 days after extraction process. Cold Pressed Tea have shelf life of merely two weeks. The shelf life of these products is based on an existing blend of recipes that emphasize on the natural taste and also the chemical-free ingredients. This is the strength of company's products, in producing juice drinks that are delicious, nutritious and preserves the originality of the juice flavor. Until now, the owners have yet to try produce any artificial preservatives drinks in the existing market due to lack of expertise to examine the nutritional content of the juice after the mixing process.</p> <p>Low Production Rate-Company currently have three cold pressed machines that operate on an average of 10 hours a day. All three machines are automatic machines made in Korea and the output mode of the machine is for small production or home-based capacity. Production capacity of the machine is roughly 200 units per day. This is a huge problem for the company since the demand for them exceeds the production capacity of the machine.</p> 	<p>Pembuatan / Manufacturing Coldpressed Juice and Coldbrewed Tea</p> <p>Food Tech</p>	<p>DATE: 11 NOV 2015 (WED)</p> <p>ROOM 3: IBN BAITAR 2</p> <p>TIME: 2.00PM</p>

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		<ul style="list-style-type: none"> • Uncertain of appropriate storage temperature levels for the juice- Company for the time being is still uncertain of the optimum storage temperature for their cold rooms. Currently, the juice produced by the company has not been supplied to retail produce large amount of juice. The company is also involved in producing the bi-products to make, namely soaps for healthy skin and this has been successful in the market place. However, company owners still hope that there will be other new innovations that can utilize the bi-products.stores as well as supermarkets because company owners do not know the appropriate storage temperature for it to be placed in the stores. • By Products from Juice Waste-Machine produces a lot of waste, which is proportionate to the fruit used to make juice. 		
24.	Dr. Nurul Diyana Ab Mahat Tel : +6019-2629929 Emel : dya@visionpetroleum.com	<p>Technology & consultant</p> <ul style="list-style-type: none"> • There is a significant amount of oil trapped in the oil sludge. Emulsion encountered in the field is highly stable. It's very challenging to extract oil from the emulsion using many of the available demulsifiers. The available demulsifiers are generally inactive at low temperature and at low dosage, the two important requirements for field operation. A desired chemical demulsifier must possess strong attraction to the water-oil interface, and ability to neutralize actions of natural emulsifiers. These are the two main causes of the ineffectiveness of many current demulsifier. The problem becomes more pronounced when treating emulsion caused by waxy crudes. 	Service	<p>DATE: 12 NOV 2015 (THURS)</p> <p>ROOM 2: IBN NAQIB 2</p> <p>TIME: 10.00AM</p>

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25.	Encik Muhammad Naqiyuddin Abd Aziz Tel :+6011-16519087 Emel : k_ma12710@yahoo.com	<p>Menghasilkan produk berasaskan logam</p> <ul style="list-style-type: none"> Masalah yang biasa dihadapi menjalankan kerja-kerja yang melibatkan 'bending plate' tidak dapat dilakukan khususnya melibatkan syarikat seperti kilang sawit, syarikat oil & gas kerana ketiadaan mesin yang mana syarikat banyak menghasilkan produk daripada mesin ini. Pekerja hanya melakukan kerja -kerja menghasilkan shaft tidak termasuk kerja menggulung plate kerana ketiadaan mesin. Pembaziran masa dan kelewatan untuk menyiapkan produk jika ditempah di tempat lain. Produk yang ditempah tidak mengikut spesifikasi yang dikehendaki. Kesukaran bengkel untuk menerima tempahan yang diminta kerana kekurangan mesin bending di Dungun, Terengganu. 	Manufacturing	<p>DATE: 12 NOV 2015 (THURS)</p> <p>ROOM 2: IBN NAQIB 2</p> <p>TIME: 11.30AM</p>
26.	Puan Atiyah Ameenah Azni Tel :+6014-8451123 Emel : atiyah@pakar.com.my	<p>Water & wastewater treatment, biosolid waste management, renewable energy</p> <ul style="list-style-type: none"> The production of biopolymer in the lab is proven successful. However, to mass produce using the existing substrate/ nutrient source which is peptone (during fungus culture) is not viable since it is expensive, thus contributing to high production cost. Need to find the cheapest source for fungus substrate (food) to replace peptone. 	Services	<p>DATE: 12 NOV 2015 (THURS)</p> <p>ROOM 2: IBN NAQIB 2</p> <p>TIME: 2.00PM</p>
27.	Encik Mohamad Azlan Amran Tel : +6019-5946545 Emel :fiorentinalan@gmail.com	<p>Penternakan ikan kerapu hibrid iaitu kacukan benih ikan kerapu kertang dan ikan kerapu harimau</p> <ul style="list-style-type: none"> Projek pembenihan ikan kerapu hibrid dijalankan dalam sistem tertutup dengan persekitaran yang terkawal bagi memastikan produktiviti yang 	Primary Agriculture	<p>DATE: 11 NOV 2015 (WED)</p> <p>ROOM 3: IBN BAITAR 2</p>

NO	COMPANY PERSON INCHARGE	PROBLEM/ISSUE/TECHNOLOGICAL NEEDS	SECTOR AS PER SUBMISSION	MATCHING SESSION (WORKSHOP)
		<p>optimum dengan penghasilan benih ikan kerapu hibrid yang berkualiti. Ikan kerapu seperti kerapu harimau, kerapu bunga, kerapu kertang memerlukan jangkamasa yang panjang serta pengeluaran yang terhad berbanding ikan kerapu hibrid. Ikan kerapu hibrid mempunyai daya tahan yang tinggi terhadap penyakit. Kadar pembesarannya lebih cepat berbanding ikan kerapu lain.</p>		<p>TIME: 3.30PM</p>
28.	<p>Encik Koh Lee Ching Tel :+6012-2892465 Emel :leeching@agribolics.com</p>	<p><i>Develop and commercialize bio-based crop protection products</i> Existing product is in liquid format, which is suitable to apply to vegetable and rice. For palm oil, we will need to provide in granular form (1-5mm size).</p> <ul style="list-style-type: none"> • Need expertise to assist with processing product from liquid to granular. • Reformulation for achieving granular form. • Identify cost effective method for producing 1-2 tonne per month. 	Manufacturer	<p>DATE: 11 NOV 2015 (WED)</p> <p>ROOM 3: IBN BAITAR 2</p> <p>TIME: 5.00PM</p>
29.	<p>Encik Koh Lee Ching Tel :+6012-2892465 Emel :leeching@calms.com.my</p>	<p><i>Smart card solutions</i></p> <ul style="list-style-type: none"> • To identify the most suitable programmable board, along with other accessories to complete the device such as card reader, relay & sensors, power measurement. • To design an application on device that is able to communicate with cloud central system, and able to work offline if network communication is down. 	IT	<p>DATE: 12 NOV 2015 (THURS)</p> <p>ROOM 2: IBN NAQIB 2</p> <p>TIME: 3.30PM</p>

NO	COMPANY PERSON INCHARGE	PROBLEM/ISSUE/TECHNOLOGICAL NEEDS	SECTOR AS PER SUBMISSION	MATCHING SESSION (WORKSHOP)
30.	Puan Nor Akmal Binti Muhammad Tel : +6017-7753942/ +607-2375979 Emel :admin@bumihijau.com.my/ nor@bumihijau.com.my	Produk sos (cili, tomato, lada hitam, bawang putih, masam manis, kicap manis) Our main products are chili sauce, tomato sauce, black pepper sauce, garlic sauce, sweet sour sauce and soy sauce. Recently, we try to produce seaweed mayonnaise. However, we have problem in formulation of this new product. Since this is our new product, we have problems on: <ul style="list-style-type: none"> • Determine the usage of sodium • Determine the quantity of seaweed to be added in mayonnaise • To know further on the benefits of seaweed to be used in the mayonnaise • To get a good formula in producing a tasty seaweed mayonnaise 	Manufacturer Food Tech	DATE: 12 NOV 2015 (THURS) ROOM 3: IBN BAITAR 2 TIME: 8.30AM
31.	Puan Nur Zailin Binti Haron Tel :+6011-23315610 / +6018-7878354	Coconut, coconut milk and kerisek <ul style="list-style-type: none"> • Recently, we have upgraded our services to provide fresh coconut oil and kerisek. Our main problem is packaging where we prepare the kerisek's packaging manually. The liquid from this product sometimes overflow since we manually sealed it. • Have problems in terms of durability (expiry date). Need to prolong the expiry date. 	Manufacturer Food Tech	DATE: 12 NOV 2015 (THURS) ROOM 3: IBN BAITAR 2 TIME: 10.00AM
32.	Puan Nor Shazana Binti Zakaria Tel : +6018-9891133 / +606-2347133	Asam pedas paste and tandoori spices We produced these items manually. With only two people on staff, our production is so limited and cannot meet the market's demand. So far, we are able to sell it around Malacca only and try to commercial it to Kuala Lumpur.	Manufacturer Food Tech	DATE: 12 NOV 2015 (THURS) ROOM 3: IBN BAITAR 2

NO	COMPANY PERSON INCHARGE	PROBLEM/ISSUE/TECHNOLOGICAL NEEDS	SECTOR AS PER SUBMISSION	MATCHING SESSION (WORKSHOP)
		<ul style="list-style-type: none"> • Our main problem is the method of production where we still produce it manually. It caused us limited production, time consuming and unable to widen the commercialization of this product. • We also have problems in prolonging the lifespan because it needs to be frozen. Since we cook it manually, the durability is very short compared to other products on the market. Freezing method is necessary to maintain the durability of this product and it affects the marketing because this product cannot be display on the shelves. In addition we also in-need of consultancy and assistance by expertise to advise us on maintaining the quality of product, taste, durability etc as we are just the producers who does not have knowledge on these field. 		<p>TIME: 11.30AM</p>
33.	<p>Mohammad Hafidz Bin Rohani Tel :+6016-5892384 +6085-422385 Emel :sitipayung@hotmail.com</p>	<p><i>Kek lapis Sarawak</i></p> <ul style="list-style-type: none"> • Kek Lapis Sarawak is a high demand product received by customers especially from Peninsular Malaysia. Usually, they will buy it to be brought directly or to be courier. Currently, this product can long last for 7-10 days in room temperature with hygiene care. But it can reaches up to 3 months if it is kept in chiller or 6 months if is stored in freezer. Our main concern right now is to prolong its expiry date so that it can long last more than what we have right now. 	<p>Manufacturing Food Tech</p>	<p>DATE: 12 NOV 2015 (THURS)</p> <p>ROOM 3: IBN BAITAR 2</p> <p>TIME: 2.00PM</p>

NO	COMPANY PERSON INCHARGE	PROBLEM/ISSUE/TECHNOLOGICAL NEEDS	SECTOR AS PER SUBMISSION	MATCHING SESSION (WORKSHOP)
34.	Puan Hafizah Tel :+603-5161 6692 +603-5162 2362	<p>Production of bricks</p> <ul style="list-style-type: none"> Product of compressed clay bricks is formed using high density compression method which requires no burning & autoclaving process. It is dynamic and practical to promote energy, save cost, and environment sustainable. One of the issues is the coloring of the bricks. Color depends on solely on the soil color and sometimes too dull/unattractive to some potential clients. The colors produced are not consistent. 	Manufacturer	DATE: 12 NOV 2015 (THURS) ROOM 2: IBN NAQIB 2 TIME: 5.00PM
35.	Encik Talib bin Hj. Yusof Tel :+6013-6106584 Emel : MalagaFoodIndustries@gmail.com	<p>Produce brown sugar</p> <p>We have been producing brown sugar for nearly 20 years.</p> <ul style="list-style-type: none"> The main problems since back then were maintenance of temperature and thickness of this sugar where we are unable to determine it (temperature and thickness) during processing. From these two problems, we also find difficulties where this brown sugar easily melted and change in its color. This brown sugar easily melted and change in its color due to no standard measuring in its temperature and thickness. We also face problem on packaging where it took long time and workforce. We need machine which is effective to detect chemicals and refinery pollution. Currently, our problem in using our existing machinery is the tendency of spill of lubricants and dusts. 	Manufacturer Food Tech	DATE: 12 NOV 2015 (THURS) ROOM 3: IBN BAITAR 2 TIME: 3.30PM

NO	COMPANY PERSON INCHARGE	PROBLEM/ISSUE/TECHNOLOGICAL NEEDS	SECTOR AS PER SUBMISSION	MATCHING SESSION (WORKSHOP)
36.	Encik Mohd Farid Bin Ahmad Solihin Tel :+6019-7408800	<p><i>Produce Meatball</i></p> <ul style="list-style-type: none"> • There is a problem in mixing the elements, such as meatball mix with cheese. We also have problems in maintaining the consistency of meatball size. • In terms of packaging, we want to change from plastic pasted with sticker to packaging which is more attractive. 	Manufacturer Food Tech	DATE: 12 NOV 2015 (THURS) ROOM 3: IBN BAITAR 2 TIME: 5.00PM