Company embarks on organic goat breeding project

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MUAR: Mutton lovers in the district can now look forward to savour organic mutton meat in the near future.

Nasua Herb and Spice Plantation has embarked on the organic goat breeding project here where the animals will be fed with herbal-based animal feed.

“We believe this is the first kind of project in the country where goats are fed with herbs,” managing director Nasua Kesian told StarMetro.

He said currently 500 heads of Barbados blackbelly sheep are being bred within the 202.34ha plantation in Pogah which has about 135 species of herb and spice plants.

Nasua said the company had engaged the services of a veterinary consultant from Universiti Putra Malaysia to give technical advice on the organic goat breeding project.

He said the Barbados blackbelly sheep came for the Islands of Barbados; hence the name Barbados.

“The Government should encourage goat breeding in Malaysia as the country has vast land areas suitable for the activity,” added Nasua.

He said goat breeding activities could take place in the Felda schemes and villages where oil palm plantations, farming and breeding activities could be integrated.

Nasua said mutton and lamb were popular in many countries such Africa, Indian sub-continent and the USA but Malaysians on the majority shun from eating the meat.

He said the company wanted to change the perception that mutton or lamb was not good especially for those with hypertension and cardiovascular problems.

“At the end of the day, moderation is the key to healthy living and when we drink or consume something, it should not be done excessively,” said Nasua.