



A collaborative project between WWF-Malaysia and the Malaysian Pepper Board aimed at developing sustainable pepper farming



Manah Amai! Sustainable Sarawak Pepper from Nanga Nging and Nanga Makut

Pepper, a type of spice used in kitchens around the world, adds flavour and aroma to countless dishes. Therefore, it is essential to produce pepper that meets the standards and specifications of a quality product that is hygienic and safe for consumption.

Two Sarawak pepper farming communities in Nanga Nging and Nanga Makut, Song-Katibas, are taking initiatives by adopting Good Agricultural Practices (GAP), which emphasise effective farm management and, in the future, will contribute to the production of organic pepper.



What is myGAP?

1

The myGAP scheme is a certification scheme from the Department of Agriculture Malaysia that recognises farms adhering to the Good Agricultural Practices (GAP) approach.

2

The concepts in the myGAP scheme focus on caring for both the environment and the welfare and safety of people who produce quality food and products.



Why Choose Sarawak Pepper That Has Recognition from the myGAP Certification Scheme?

Guaranteed Quality

Grown under strict guidelines, ensuring that what you consume is of the highest quality. It guarantees that the pepper you use in your cooking is safe and clean.

Safer for You and Your Family

Sarawak pepper, recognised by the myGAP certification scheme, is a healthier choice for you and your loved ones.

Eco-Friendly

Sustainable practices protect the soil, water, and surrounding ecosystems—our planet, our home.

Supporting Local Farmers

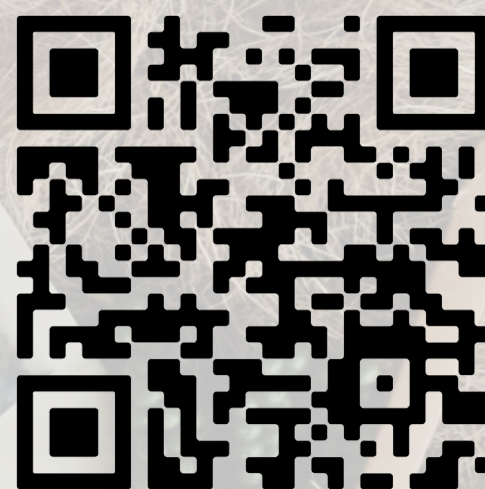
You are supporting local farmers who are dedicated to sustainable and ethical farming practices.

Make the Right Choice

Look for the myGAP logo on your next Sarawak pepper purchase. You're not just buying a product—you're making a choice that supports your health, the environment, and sustainable farming.



Scan to learn more



SCAN ME