



JABATAN  
PERTANIAN

# PENANG BEST DURIAN

KING OF  
FRUITS






## INTRODUCTION

The durian (*Durio zibethinus*) is a very popular fruit in the South East Asian region, with Thailand being the world's major durian grower and exporter. In Malaysia, there are over 100,000 hectares of durian plantations. Johor, Kelantan, Pahang and Perak are the main growers of durian.

The south west district of Penang is the main producer of fruit in the state, especially the durian. Its hilly landscape and its close proximity to the sea make the south west district suitable for durian plantation.

Most of the farmers in this area cultivate the crops from selected clones. Most of them are local clones which are comparable in to durians from other countries. The *Ang Bak*, *Ang Hae* and others are amongst the local clones that are well-received.

Although durian is usually eaten fresh on its own, it can also be processed into tempoyak (fermented durian), lempuk and used to flavour a wide variety of sweet edibles such as traditional Malay candy, ice kacang, ice-cream, milk shakes and so on.



# DURIAN NUTRITION FACTS



Amount per 100 g of edible portion

<b>Energy</b>	153 kcal
<b>Water</b>	64.10 g
<b>Protein</b>	2.70 g
<b>Carbohydrate</b>	27.90 g
<b>Fibre</b>	0.90 g
<b>Calcium</b>	40mg
<b>Phosphorous</b>	44 mg
<b>Iron</b>	1.90 mg
<b>Sodium</b>	40 mg
<b>Potassium</b>	70 mg
<b>Carotenes</b>	150 µg
<b>Retinol equivalents</b>	25 µg
<b>Vitamin B1</b>	0.10 mg
<b>Vitamin B2</b>	0.13 mg
<b>Vitamin C</b>	23.30mg
<b>Niacin</b>	0 mg



# THE AWARDS WINNING DURIANS



**UDANG MERAH D 175  
(ANG HAE)**

**FRUIT**

Medium-sized (1.5 – 3.0kg), long oval shaped, greenish gold husk and short thorns.

**TEXTURE**

Soft and fine.

**FLESH**

Thick and yellow coloured.

**TASTE**

Sweet and creamy.



**D 600**

**FRUIT**

Medium-sized, yellowish green in colour.

**TEXTURE**

Rough.

**FLESH**

Thick, yellowish gold in colour, 2-3 plips per section.

**TASTE**

Creamy, sweet and slightly bitter.



**PENANG 15 D 177**

**FRUIT**

Long oval shaped, golden coloured husk, short and sharp thorns.

**TEXTURE**

Fine.

**FLESH**

Yellowish gold in colour, soft and bitterly sweet in taste.

**TASTE**

Creamy and delicious.



**LABU D 163**

**FRUIT**

Medium-sized and has a long oval shape.

**TEXTURE**

Soft and of quality.

**FLESH**

Medium thick, solid and yellow coloured.

**TASTE**

Sweet and creamy.



**HATI MERAH (ANG JIN)**

**FRUIT**

Oval and round shaped. Husk is greenish gold in colour (2-4kg per fruit).

**TEXTURE**

Soft and creamy.

**FLESH**

Yellowish orange in colour, cloves are big and thick.

**TASTE**

Sweet and creamy.



**ISI MERAH D 164  
(ANG BAKI)**

**FRUIT**

Medium-sized with a long oval shape.

**TEXTURE**

Soft and of quality.

**FLESH**

Medium-thick and yellow coloured.

**TASTE**

Sweet and creamy.



# KNOW YOUR DURIANS



## RAJA KUNYIT

### FRUIT

Oblong in shape, light brownish-green shell, short and sharp thorns as well as a 7-10 cm long branch.

### FLESH

Slightly hard, yellowish gold in colour, big cloves with medium sized seed, with 1-3 cloves per pod

### TEXTURE

Soft, shiny and creamy

### TASTE

Sweet, rich and slightly fragrant.

## AMY YIP

### FRUIT

Spherical in shape, medium size, light brownish-green husk, 2-3cm long thorns and stem of 8-10cm long

### FLESH

Slightly hard, yellowish gold in colour, big cloves with medium sized seeds, with 1-4 cloves per pod

### TEXTURE

Soft, less shiny and quite creamy

### TASTE

Rich and sweet.





## D700

### FRUIT

Spherical in shape, medium sized, light greenish-brown in colour, 1-2.5cm long thorns and 7-10 cm long stem.

### FLESH

Slightly rough, golden yellow in colour, big cloves with medium sized seeds. There are 1-4 cloves per pod.

### TEXTURE

Slightly rough, shiny, soft and creamy.

### TASTE

Rich and sweet.

## D703

### FRUIT

Oblong in shape, medium sized, light brown in colour, 1-2.5cm long thorns and 7-10 cm long stem.

### FLESH

Slightly hard, yellowish-white in colour, medium sized cloves, thin flesh and quite large seeds. There are 1-3 cloves per pod.

### TEXTURE

Soft, shiny and creamy.

### TASTE

Rich, sweet and of higher quality







## DII

### FRUIT

Spherical in shape, medium sized, brownish-green husk, 2-3cm long thorns and 7-10cm long stem.

### FLESH

Slightly rough, yellowish-white in colour, medium sized cloves, less thick flesh and relatively small seeds. There are 1-3 cloves per pod.

### TEXTURE

Fine, shiny and creamy.

### TASTE

Rich, sweet and slightly bitter.

## THAU

### FRUIT

Oblong in shape, medium sized, greenish-brown husk, 1-2.5cm long, sharp thorns and 6-9cm long stem.

### FLESH

Slightly thick, golden yellow in colour, medium sized cloves, less thick flesh and small seeds. There are 2-3 cloves per pod.

### TEXTURE

Fine, less shiny and creamy.

### TASTE

Rich, sweet and creamy.







## D24

### FRUIT

Oblong in shape, medium in size, greenish-brown husk, 1-3cm long, sharp thorns and 6-8cm stem.

### FLESH

Slightly hard thick, yellow in colour, medium sized cloves, slightly thick and medium sized seeds. There are 1 - 2 cloves per pod

### TEXTURE

Fine, quite shiny and creamy.

### TASTE

Rich, sweet and of high quality.

## LIPAN KUNING

### FRUIT

Oblong in shape, medium sized, greenish-brown husk and 1-2.5cm long, sharp thorns with 6-9cm long stem.

### FLESH

Slightly hard, yellow in colour, medium sized cloves, slightly thick and medium sized seeds. There are 1-3 cloves per pod.

### TEXTURE

Fine, quite shiny and creamy.

### TASTE

Sweet, rich and creamy.





## KULIT HIJAU

### FRUIT

Oblong in shape, medium sized, greenish-brown husk and 1-3cm long, sharp thorns with 6-9cm long stem.

### FLESH

Slightly hard, yellowish white in colour, medium sized cloves, slightly thick and medium sized seeds. There are 2-3 cloves per pod.

### TEXTURE

Fine, shiny and creamy.

### TASTE

Rich, sweet and creamy.

## D99

### FRUIT

Spherical in shape, medium sized, greenish-brown husk, 1-2cm long thorns and a 5-7cm long stem

### FLESH

Slightly hard, yellowish-white in colour, medium sized colves with slightly thick pulp and medium sized seeds. There are 1-2 cloves per pod.

### TEXTURE

Soft and dull

### TASTE

Rich, creamy and sweet





# PRODUCTS MADE FROM DURIAN

## Tempoyak ('fermented durian')

**Tempoyak** is a durian product that stimulates the appetite. It is made through the natural fermentation of durian flesh. The process must be performed under microaerophilic conditions; an anaerobic condition might spoil the product. An additional 1% of salt stock will be added to increase the fermentation. Fermentation will take about a week. During this time, the pH of the fermented product will decrease from 6.8 to 4.2. The layering of yeast and the hardening of surface, along with the change in aroma and taste indicates that the tempoyak is already spoiled.

## Others

Durian flesh can also be used to make other traditional flavours such as the **wajik** and **dodol**. Wajik is prepared by cooking glutinous rice, palm sugar and coconut milk until it turns thick and sticky. Dodol is prepared by cooking a mixture of glutinous rice flour, palm sugar and coconut milk.

## Lempuk

**Lempuk** is a traditional durian product that is long lasting, ready to eat and classified as IMF (Intermediate Food Moisture), a product that features itself as a conventional dry food that is stable and as a fresh food that can easily spoil. The features much depend on the moisture content and/or water activity. Traditionally produced lempuk is a mixture of durian flesh and sugar, non-glutinous flour as the coupling agent, and water. The mixture which is porridge-like is then continuously cooked until it reaches its desired stickiness. The lempuk which is still hot will be shaped into various lengths and diameters. The colour of lempuk ranges from bright to dark gold, and packed in palm-tree stem or in an appropriate plastic filament packaging. The protein content in lempuk is quite low but its energy level is high.



# KING OF FRUITS

In the jungle of the Tropica I was born,  
Wild and untamed, crowned with thorns,  
From humble beginnings though I came,  
Yet to-day the wide world know my name.

From a parent towering tall,  
Ripening, to the ground I fall,  
In season all my admirers come,  
To bid King of Fruits joyful welcome.

Along crowded streets and in open markets,  
My loyal subjects congregate  
Enticed by the nostalgic smell  
Only the defiant do I repel.

On the outside I am thorny and harsh,  
In the inside I am soft and lush,  
My seeds are covered with tender flesh  
Creamy and aromatic when custard fresh.

Indescribable flavour and vitamins high,  
My nourishing value no one can deny,  
Once on the palate you will always remember,  
Love or hate me now and forever.



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