

AKHBAR : KOSMO
MUKA SURAT : 4
RUANGAN : NEGARA

KOSMO M/S 4 NEGARA (8/4/2025 (SABTU)) Remaja guna vape terdedah dadah 'zombi'

ALOR SETAR - Polis tidak menolak kemungkinan dadah jenis *fentanyl* atau dadah zombi akan menular dalam kalangan remaja termasuk pelajar sekolah berikutan penggunaan vape yang tinggi di peringkat usia itu.

Timbalan Ketua Polis Negara, Datuk Seri Ayob Khan Mydin Pitchay berkata, penggunaan vape yang tidak terkawal dikhuatiri mendedahkan golongan remaja dengan dadah termasuk *fentanyl* yang 100 kali lebih kuat daripada morfin.

Katanya, penggunaan dadah zombi tersebut setakat ini dikesan di Dang Wangi, Kuala Lumpur dan Johor Bahru berdasarkan ujian saringan air kencing yang dilakukan.

"Namun begitu, kita bimbang selepas satu makmal dadah yang menghasilkan vape dibongkar di Kedah menerusi Ops Kenari dari 9 hingga 16 April lalu. Ia merupakan mak-

mal dadah hasilkan vape yang pertama diserbu di negeri ini.

"Pelbagai jenis dadah ditemukan antaranya erimin 5, ekstasi, ganja dan heroin selain ada 110 katrij dan 67 botol cecair vape," katanya pada sidang akhbar di Ibu Pejabat Polis Kontinjen (IPK) Kedah di sini semalam.

Katanya, makmal tersebut dipercayai bukan sahaja membekalkan cecair vape disyaki dicampur dadah di Kedah, malah untuk pasaran Pulau Pinang dan Lembah Klang.

"Biasanya kalau kita sebut makmal (dadah) ini, banyak di Pulau Pinang, Selangor dan Johor Bahru tetapi sekarang di Kedah pun sudah ada makmal.

"Makmal pula yang menghasilkan (cecair) vape, dicampur *mushroom* dan dibimbangi ada *fentanyl*. Ini yang kita bimbang sebab ramai pengguna vape berusia antara 13 dan 17 tahun," katanya.



ANTARA bahan-bahan bagi memproses dadah yang dirampas pada sidang akhbar di IPK Kedah, Alor Setar semalam.

AKHBAR : THE SUN
MUKA SURAT : 10
RUANGAN : SPEAKUP

THE SUN M/S 10 SPEAKUP 18/4/2025 (JUMAAT)



A food product may be hygienic, appealing and well-packaged, yet still pose a risk if it is not designed with the consumer's age and ability in mind.

When food becomes a hidden hazard

COMMENT
by Dr Abdullah Amru Indera Luthfi

IN conversations about food safety, the spotlight often falls on hygiene, contamination and expiry dates.

These are undoubtedly important but there is another aspect that deserves attention, for example, the physical design of food: its texture, structure and shape.

Over the past few years, we have seen an increase in food products, particularly snacks, designed to appeal to children. These snacks are often small, vibrantly coloured and jelly-like in texture, making them soft, smooth and fun to eat. But in the hands or mouths of a child, these features can become dangerous.

From a food technology perspective, many of these products are made using gelling agents such as konjac, carrageenan or agar, which produce a firm and rubbery texture. These gels are made to hold their shape but because they do not easily dissolve or break down during chewing, a child who swallows such a product whole could experience a blocked airway almost instantly.

This is where a concept often introduced in the classroom becomes highly relevant in real life – rheology, the study of how food flows and deforms under force.

Rheology is essential for understanding how food behaves when it is chewed, swallowed or even when it becomes stuck in the throat.

Foods with high elasticity and low solubility,

for example, can pose choking risks, particularly for young children who are still developing proper chewing and swallowing coordination.

While most food manufacturers follow strict safety guidelines such as HACCP (Hazard Analysis and Critical Control Point), these protocols primarily address biological, chemical and process-related hazards.

Physical risks, such as texture, shape and form, are far less often scrutinised, even though they too can have serious, even fatal, consequences.

This issue is not about placing blame or discouraging innovation but rather about raising awareness of the need to consider food structure as a safety factor, particularly for products intended for vulnerable consumers.

These products may be hygienic, appealing and well-packaged, yet still pose a risk if they are not designed with the consumer's age and ability in mind.

As technologists, engineers, scientists, educators and members of society, we share a responsibility to ensure that food innovation is paired with sensible, safe, responsible and user-appropriate design.

Whether it is through clearer labelling, improved regulation and better public awareness, we can make room for both fun and safety on the plate.

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