

By SAAD HASHIM  
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KUALA LUMPUR,

Tues. — That laborious way of sprinkling pepper powder onto your food may come to an end soon. You may next be pouring it out just like you do with tomato sauce.

This will become a reality if a new method of processing pepper undertaken by Food Industries (Malaysia) Bhd. or Fima proves successful.

Ten tons of pepper have been sent to an American company in New York for experimentation, Fima chairman Dr. Mahathir bin Mohamed said.

### Oil extract

The company would try to extract oil from Malaysian pepper. It has already succeeded in extracting oleo-resin, a liquid substance, from other types of pepper.

This essence from pepper can be used for all spicing and flavouring.

Dr. Mahathir said that the company had indicated its interest to start a joint venture factory with Fima for the extraction of oleo-resin from pepper.

It might also be worthwhile to look into the possibility of commercial extracting of other substances from various Malaysian produce, he added.