



Nutrition and Consumption: Exploring the potential of local foods to alleviate malnutrition

Research & Policy: two peas in a pod? A dialogue for food security impact

1 December 2017, The Hague



Session programme

- Introduction
- Pitches by ARF & GCP projects
- World Café - table discussions
- Plenary exchange of actions
- Wrap-up and follow-up



Introduction

Introduction by Sijmen Schoustra

Nutrition and consumption: Exploring the potential of local foods to alleviate malnutrition

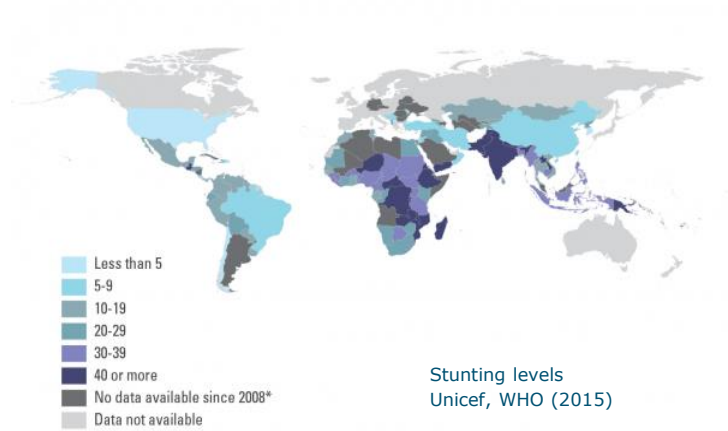
Nutrition and consumption

Exploring the potential of local foods to alleviate malnutrition

Sijmen Schoustra

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Malnutrition



Micronutrients, balance in diet



Interventions to promote nutrition

- Nutrition sensitive and specific
- Fortifications of foods
- Micronutrient supplementation
- Dietary diversity
- WASH (water, sanitation, hygiene)
- Severe Acute Malnutrition treatment
- Strengthening agri/health sector's role in nutrition

- Local (traditional) foods



What are local foods

- Very wide-spread and long-existing
- Specific to a region/community
- Raw materials ---> food product with enhanced properties
- Optimized to the local (production) conditions
- Local and small-scale production



Zambia example: traditional fermented foods



- Mabisi: fermented milk
- Munkoyo: fermented maize porridge
- 80% of rural people consume these on regular basis



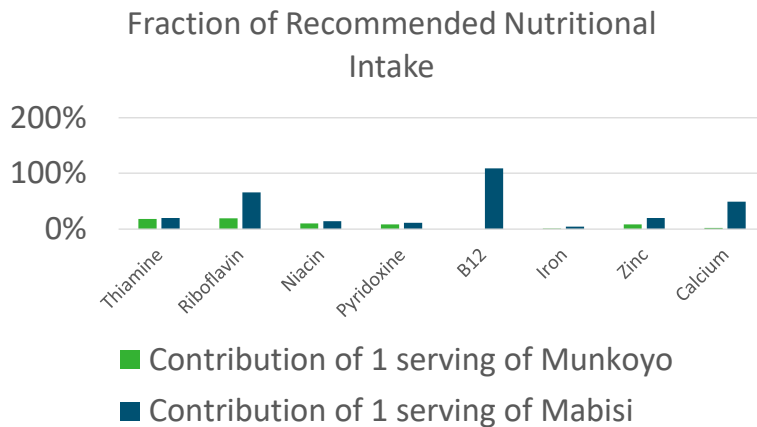
Our research (GCP1 project)

- Formalise production methods (best practice)
- Demonstrate safety
- Market potential
- Nutritional composition and potential



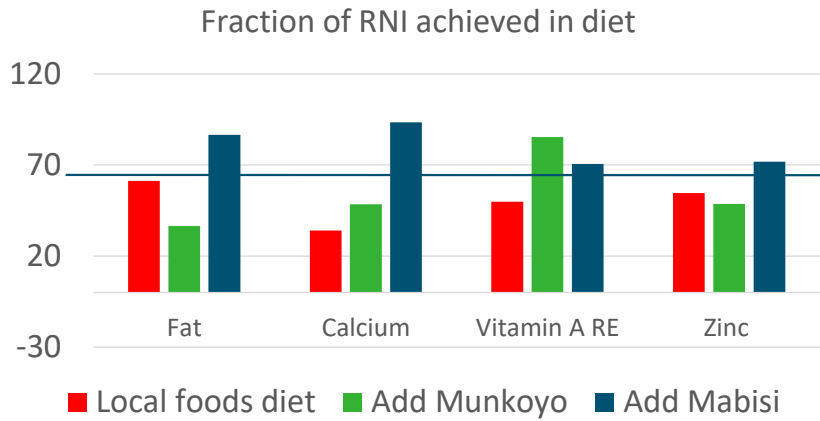
Our research (GCP1 project)

- Nutritional composition and potential



Our research (GCP1 project)

- Nutritional composition and potential



Bottlenecks

- Large variation
- Small scale
- Nutritional value unknown
- Not on formal market
- Legislation



Opportunities

- Untapped resource
- Farmer cooperatives
- Bottom-up upscaling
- Consumer acceptance
- Connect rural-urban
- Low-cost foods



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To-do list

- Assess nutritional potential of products
- Formalise production and build value chains
- Connect farmer cooperatives to urban consumers



ARF & GCP pitches

- GCP “Zambian traditional fermented foods” – Anneloes Groenenboom (WUR)
- ARF “Agroecological food resources for healthy infant nutrition in Benin (INFLORE)” Joseph Hounhouigan (University of Abomey-Calavi)
- Findings from several ARF and GCP projects– Anita Linnemann



World Café

Statements:

- Interventions to promote nutrition and healthy diets need to take into account the preferences and needs of local consumers in partner countries (Saskia Osendarp)
- The potential nutritional benefits and risks of promoting 'local foods' within the diet need to be further explored and compared to other nutrition-specific or nutrition-sensitive interventions' (Anneloes Groenenboom)
- The potential of the nutrition interventions for local and national value chain development need to be explored (Nicole Metz)
- The effectiveness of nutrition-oriented interventions, their outreach, and their sustainability need to be key factors in the Netherlands Embassy project selection procedure (Annegré de Roos)



World Café

One concept note statement is discussed per table:

Round 1: What does this statement mean to you? (20min)

Round 2: What is the role of policy in this? Is change needed? (20min)

Round 3: What can you (as individual or within your organisation) do to contribute to this change? (20min)



Exchange of Actions

Round 4: What will you (as individual or within your organisation) do (differently) to contribute to this change?

> Post-it on the flipchart



Wrap up & Follow-up

How will the research – policy dialogue on Innovations be taken forward?