

Nutrition for Resilience

Micronutrient Forum 6th **Global Conference**

The Hague, the Netherlands & Online 16-20 October 2023

Prevention and Control of Micronutrient Deficiencies through Food & Health Systems Actions: What Will be Required to Achieve Complementary Efforts?





Harmonization of Interventions across Food and Health Systems and Related Data Needs—Conceptual Framework

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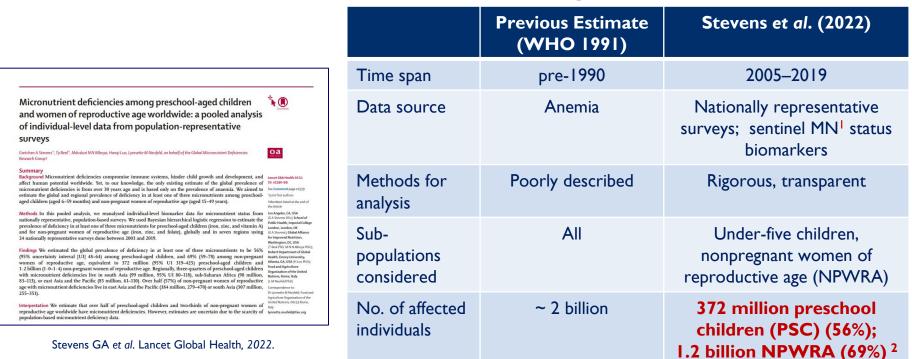
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Conflicts of Interest

Affiliation/Financial Interests	Organization
Grants/research support	Non-commercial (Nutrition International, Bill & Melinda Gates Foundation)
Scientific advisory board/consultant	World Health Organization Micronutrient Forum USAID Advancing Nutrition Bill & Melinda Gates Foundation International Atomic Energy Agency
Stock shareholder	None
Other financial support	None

Estimated Number of Individuals Affected by Micronutrient (MN) Deficiencies Globally

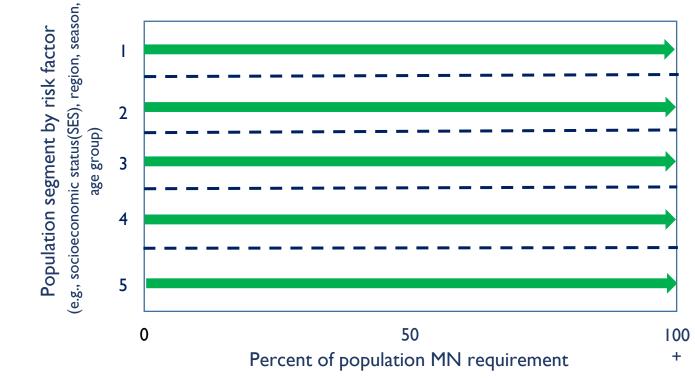


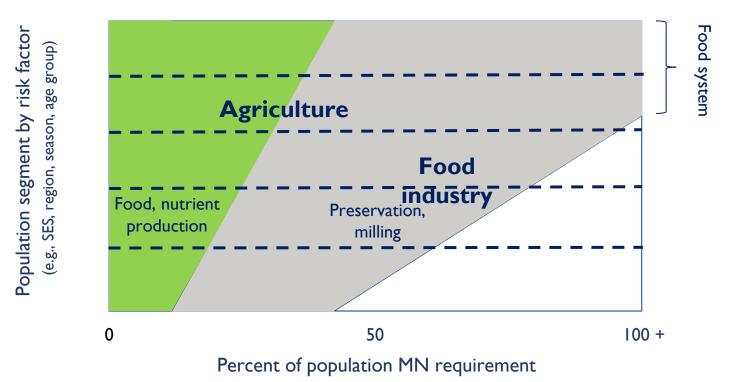
^IIron; zinc; vitamins A, D, folate, B12.

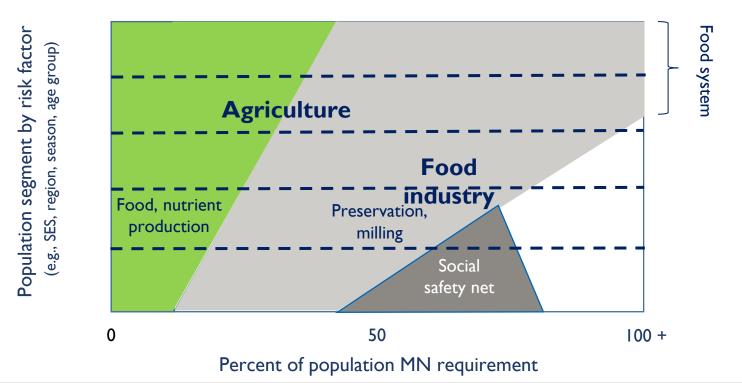
²Not considering other population sub-groups and other MNs.

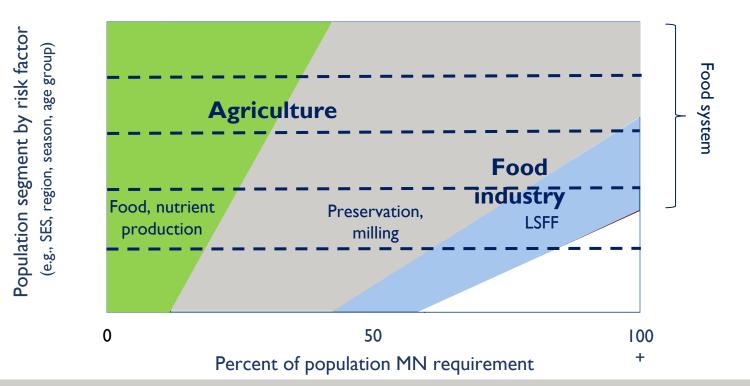
How the Food and Health Systems Work (Mostly Independently) to Provide Nutrients

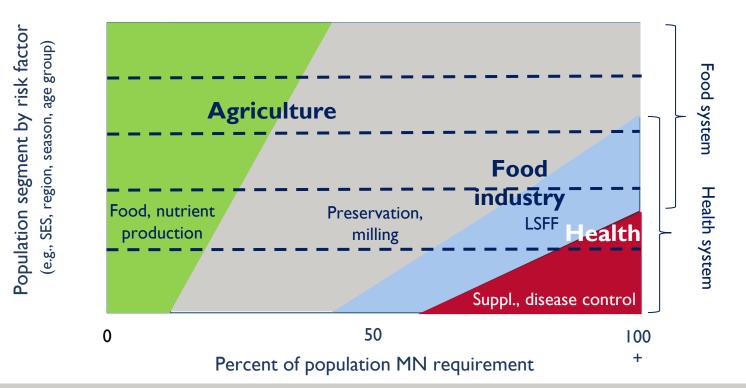
- Most nutrients are provided by food, but food producers rarely consider nutrient adequacy
- Food industry guided mainly by consumer preferences and profitability, not nutrition
- Health system is concerned with nutrition as it applies to human health, but has limited leverage
- How can these systems work together to provide better nutrition, and what information is needed to harmonize actions?

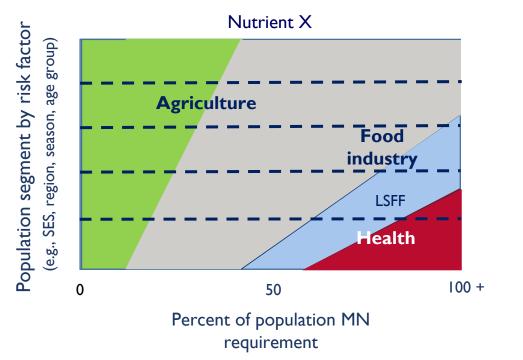


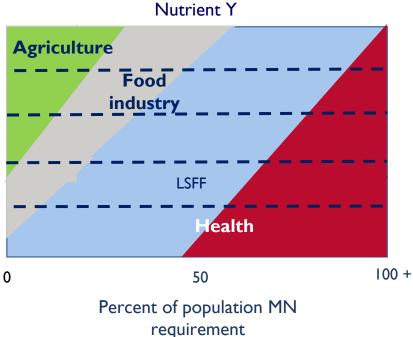




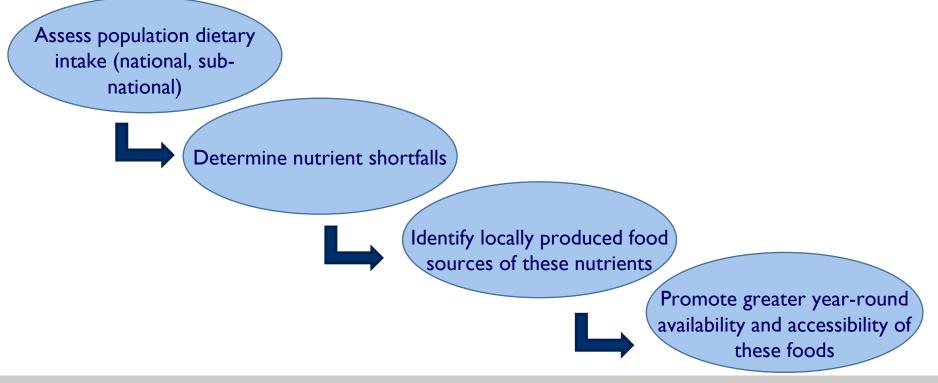




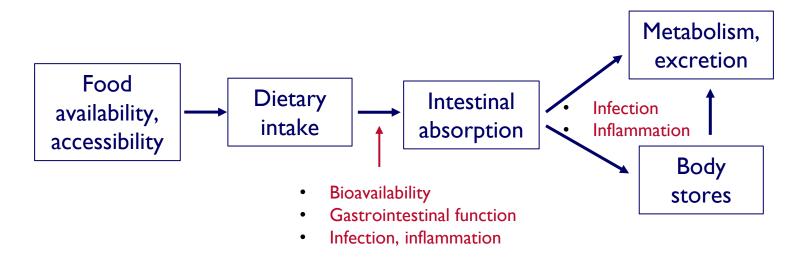




Deciding which Foods Can Meet Nutrient Shortfalls



Relationship between Dietary Intake and MN Status



Dietary intake \neq Body stores

Types of Data Needed to Address Nutrition, by Sector

Sector	Type of Data	Data Sources
Agriculture	Farm inputs and crop production	Agriculture and economic surveys
Food industry	Food/nutrient availability	National food balance sheets; food composition tables
	Dietary intake	Dietary intake surveys; household consumption and expenditure surveys (HCES)
	Food prices	Market surveys; HCES
	Consumer choices	Consumer surveys; focus groups; depth interviews
	Industry capacity	Site visits, depth interviews
Health	Population nutritional status	Nutritional status and biomarker surveys
	Disease prevalence	Clinical surveillance; health surveys
Government	Policy reviews; landscaping of decision-makers	Desk reviews, depth interviews ("Target policy profile")

Food System Policy and Program Options to Increase Nutrient Availability, Accessibility, and Intake

Objectives	Options
Increase year-round availability of nutrient-rich foods	\uparrow production, preservation, importation
Increase nutrient content of foods	Fortification, biofortification
Increase accessibility and safety of these foods	Price subsidies for agricultural inputs, improved transport & market facilities for perishable foods
Increase consumption of nutrient-rich foods	Behavior change communication, price subsidies, vouchers
Identify dietary shortfalls and deficiencies to be covered by targeted (health system) interventions	Supplementation, disease control as managed by health system

Conclusions

- The food system provides most nutrients, but agriculture and the food industry are not accountable for ensuring adequate dietary intake and nutritional status of populations
- The health system assesses population status, establishes norms, and implements limited programs to address nutrient shortfalls
- Better coordination of food and health systems is needed, supported by government policies
- Agricultural interventions should be informed by population nutritional needs
- Harmonization of sector-specific activities requires adequate data and reconsideration of sector-specific responsibilities and accountability
- More effort is needed to motivate policy makers and incentivize food producers to address nutrition









USAID ADVANCING NUTRITION

IMPLEMENTED BY: JSI Research & Training Institute, Inc. 2733 Crystal Drive 4th Floor Arlington, VA 22202

Phone: 703–528–7474 Email: info@advancingnutrition.org Internet: advancingnutrition.org USAID Advancing Nutrition is the Agency's flagship multi-sectoral nutrition project, addressing the root causes of malnutrition to save lives and enhance long-term health and development.

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New FAO Data Systems on Food and Nutrient Availability and Intake

Dr Bridget A Holmes Food and Nutrition Division, FAO

20-October-2023



Dietary data is used to ...

help us understand

- ✓ Food availability (supply)
- ✓ Food acquisition
- ✓ Food consumption—what and how much people eat, dietary diversity
- Differences by country, region, age, sex, income, type of area (rural / urban)
- ✓ Energy and nutrient intakes
- ✓ Sources of nutrients, risk of inadequacies and excesses

prioritise issues, monitor and improve

- Identify countries and population groups of concern
- ✓ Investigate links between diet and health
- Monitor high / low consumers of foods and investigate food safety risks
- ✓ Monitor dietary trends and shifts
- Track progress toward the Sustainable Development Goals
- Develop targeted evidence-based policies, guidelines, and programs



Whilst these data are critical, unfortunately they are ...

- ... scarce, especially in low- and middle-income countries (LMICs)
- ... expensive to collect
- ... scattered in various locations
- ... difficult to access
- ... rarely harmonized
- ... inappropriately used, analysed and interpreted

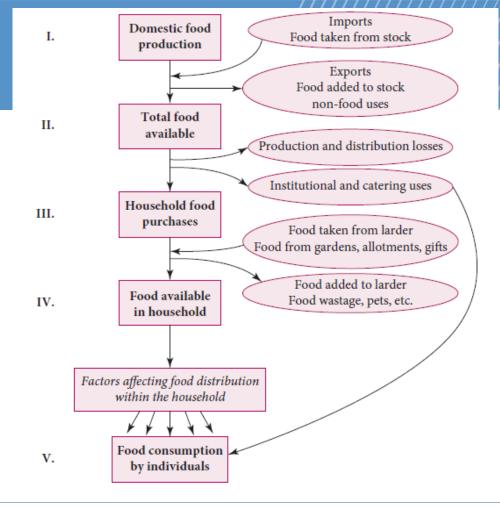
... not used to maximum potential!





Five stages in the food supply chain at which it is convenient to measure food availability or consumption—

from national through to household through to individual level





An integrated platform on FAOSTAT to disseminate statistics on all forms of diet-related data

FAOSTAT is the world's most comprehensive statistical database on food, agriculture, fisheries, forestry, natural resources management (and *coming soon* food and diet)

## Production	Investment 👶 SDG Indicator
▶ ^O Food Security and Nutrition [©] ^{SDG indicators}	Macro-Economic Indicators
▶ बि Food Balances	▶ \∰ Food Value Chain
▶ ∰+∰ Trade	Climate Change: Agrifood systems
Cost and Affordability of a Healthy Diet	► Ø Forestry
Au Land, Inputs and Sustainability	🕨 💭 SDG Indicators 🂭
	▶ [@] World Census of Agriculture
Population and Employment	



Food and Diet Domain: All forms of diet-related data ...







AVAILABILITY

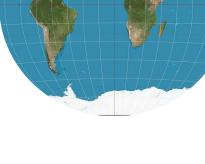
(FOOD BALANCE SHEETS / SUPPLY UTILIZATION ACCOUNTS)

APPARENT INTAKE

(HOUSEHOLD CONSUMPTION AND EXPENDITURE SURVEYS) INTAKE (INDIVIDUAL LEVEL SURVEYS) DIVERSITY (MDD-W—MINIMUM DIETARY DIVERSITY FOR WOMEN)

F P P

Food and Agriculture Organization of the United Nations





AVAILABILITY

(FOOD BALANCE SHEETS /

SUPPLY UTILIZATION ACCOUNTS)



FAO Supply Utilization Accounts (SUA)

Until now data has only been available for energy, protein and fat

Objective: Update and extend the nutrients for analysis

- Match foods from SUA with food composition tables (FCTs)
- Systematic approach based on FAO/INFOODS standards, tools and guidelines
- Edible portion, energy, macro and micronutrients data for 530 items
- Using up-to-date national or regional FCTs representing all regions of the world

Country/Region	FCT/FCDB	Score	Available i English?	n Available in Excel?
Asia			Englishr	Excer
Bangladesh	Food Composition Table for Bangladesh, 2013	110	Yes	Yes
China	China food composition, 2002	15	Yes	Yes
India	Indian Food Composition Database, 2017	90	No	Yes
Japan	The Standard Tables of Food Composition in Japan, 2015	110	Yes	Yes
Nepal	Nepalese Food Composition Table, 2017	25	Yes	No
Pakistan	Food Composition Table for Pakistan, 2001	70	Yes	No
Philippines	Philippine Food Composition Tables Online Database (PhilFCT®), 2020	70	Yes	No
Africa				
Burkina Faso	Table de Composition des Aliments Couramment Consommes au Burkina Faso	65	No	No
Ethiopia	Food Composition Table for use in Ethiopia (Parts III and IV), 1998	80	Yes	No
Kenya	Kenya Food Composition Tables, 2018	120	Yes	Yes
Malawi	Malawian Food Composition Table, 2019	85	Yes	No
Nigeria	Nigerian Food Composition Table, 2017	95	Yes	Yes
South Africa	Condensed Food Composition Tables for South Africa, 2010	60	Yes	Yes
Tanzania	Tanzania Food Composition Tables, 2008	75	Yes	Yes
Uganda	A Food Composition Table for Central and Eastern Uganda, 2012	105	Yes	Yes
Western Africa	FAO/INFOODS Food Composition Table for Western Africa (2019)	120	Yes	Yes
Latin America				
Argentina	Tabla de composición de alimentos, 2010	80	No	Yes
Bolivia	Tabla Boliviana de composición de alimentos, 2005	70	No	No
Brazil	Brazilian Food Composition Table (TACO), 2011	110	No	Yes
Colombia	Tabla de composición de alimentos Colombianos	70	No	No
Mexico	Tablas de composición de alimentos y productos alimenticios, 2015	75	No	No
Uruguay	Tabla de composición de alimentos de Uruguay, 2002	95	No	No
North America				
USA	USDA National Nutrient Database for Standard Reference (Legacy), 2019	115	Yes	Yes
Oceania				
Australia	The Australian Food Composition Database, 2019	120	Yes	Yes
New Zealand	New Zealand FOODfilesTM, 2018	120	Yes	Yes
Europe			-	
UK	McCance and Widdowson's The Composition of Foods Integrated Dataset (CoFID), 2019	100	Yes	Yes
Denmark	Frida, DTU Foods public food database, v. 4, 2019	100	Yes	Yes
Global tables				-
Global	FAO/INFOODS Global food composition database for fish and shellfish (uFiSh1.0), 2016	115	Yes	Yes
Global	FAO/INFOODS Global food composition database for pulses (uPulses1.0), 2017	120	Yes	Yes



29 FCT/FCDB were assessed

13 FCTs selected for use

Selection of components based on data availability and quality

					ASIA						AF	RICA			USA EUROPE				OCEANIA				GLOBAL				LATIN A	AMERICA	
	Component in English	INFOODS tagname	Unit		n, 2015 Missing		a, 2017 Missing	2	ladesh, 013 Missing	Weste 2	NFOODS rn Africa, 019 Missing		a, 2018 Missing		la, 2012 Missing	USDA L 20 Included	19	Widdo 2	ance and wson's, D19 Missing		alia, 2019	2	Cealand, 018	Fish Shellfi	NFOODS and sh, 2016 Missing	Pulse	NFOODS es, 2017	20	(TACO), 011 Missing
	Number of food entries				191	-	28		81		028		58		27	779	-		910		534		767		15		177		i97
	Humber of food entries			2.	.51		20		101		720		50	<u> </u>	27		33		510				/0/		15		.,,		,,
Edible portion	Edible portion 1	EDIBLE1		~	0	-	•	1	7%	~	11%	1	24%	-	٠	-	•	~	2%	1	0	~	0	√	5%	-	•	-	•
	Density	DEN	g/ml	-	*	-	*	-	•	-	•	-	*	-	*	-	*	1	98%	1	0	1	7%	-	•	-	•	-	*
Water	Water	WATER	g	1	0	\checkmark	0	1	0	\checkmark	0	1	0	\checkmark	0	√	0	1	0	√	0	1	0	\checkmark	0	\checkmark	0	\checkmark	4%
	Protein, total	PROTCNT	g	~	0	~	0	1	0	~	0	1	0	1	0	~	0	~	0	1	0	1	0	1	0	~	0	1	5%
Protein	Nitrogen, total	NT	g	-	*	-	*	-	-	-	•	-	*	-	*	-	*	1	0	1	59%	1	0	-	٠	~	0	-	*
		XN		1	76%	1	0	-	-	1	10%	-	*	-	*	1	80%	1	58%	~	0	1	0	1	0	~	0	-	*
	Protein, total; method of determination unknown or variable	PROT-	g	-	*	-	•	-	-	-	٠	-	*	-	*	-	*	-	*	-	•	-	*	-	•	-	•	-	•
	Fat, total	FAT	g	-	*	-	•	-	•	~	0	~	0	-	*	✓	0	~	0	~	0	~	0	~	0	-	•	-	•
Fat	Fat, derived by analysis using continuous extraction	FATCE	g	-	*	~	0	1	0	-	•	-	*	-	*	-	*	-	*	-	*	-	•	-	•	~	0	~	6%
	Fat, total, method of determination unknown or mixed methods	FAT-	g	~	0	-	*	-	•	-	*	-	*	√	0	-	*	-	*	-	*	-	*	-	*	-	*	-	*
	Carbohydrate, available; calculated by difference	CHOAVLDF	g	с	*	✓	41%	√	0	✓	0	✓	0	с	*	c	*	-	*	с	*	~	0	✓	0	√	0	c	*
	Carbohydrate, total; calculated by difference	CHOCDF	g	~	0	-	•	-	•	-	•	-	•	\checkmark	0	~	0	-	*	-	*	1	0	-	•	-	٠	~	3%
Carbohydrate	Carbohydrate, available; expressed in monosaccharide equivalents	CHOAVLM	g	~	61%	-	•	-	•	-	•	-	*	-	*	-	*	~	1%	-	*	~	0	-	•	-	•	-	*
	Carbohydrate, available by weight	CHOAVL	g	-	*	-	•	-	•	-	*	-	*	-	*	-	٠	-	*	1	0	~	0	-	•	-	٠	-	*
	Carbohydrate, total; calculated by summation	CHOCSM	g	-	•	-	•	-	•	-	•	-	*	-	*	-	*	-	*	-	*	1	0	-	•	-	•	-	*
	Carbohydrate; method of determination unknown or variable	CHO-	g	-	*	-	•	-	•	-	*	-	*	-	*	-	*	-	*	-	*	-	*	-	*	-	*	-	*
	Fibre, total dietary	FIBTG	g	✓	6%	✓	41%	~	1%	~	0	~	0	-	*	✓	7%	1	48%	~	0	~	0	✓	0	~	0	~	41%
	Fibre, crude	FIBC	g	-	*	-	*	-	•	-	*	-	*	-	*	-	*	-	*	-	*	-	*	-	*	-	•	-	*
Fibre	Fibre; determined by neutral detergent method	FIBND	g	-	*	-	*	-	•	-	•	-	*	-	*	-	*	-	*	-	*	-	*	-	*	-	•	-	*
	Polysaccharides, non-starch (Englyst method)	NSP	g	-	•	-	•	-	•	-	•	-	•	-	*	-	*	1	12%	-		-	•	-	•	-	•	-	•
	Fibre; method of determination unknown or mixed methods	FIB-	g	-	*	-	*	-	•	-	٠	-	*	1	0	-	*	-	*	-	*	-	*	-	٠	-	٠	-	٠
Alcohol	Alcohol	ALC	g	~	0	n.a.	•	n.a.	•	~	0	n.a.	*	-	٠	✓	31%	~	34%	~	0	~	0	n.a.	•	n.a.	•	~	*



Outputs: user database and documentation

CPC_Code	CPC_Description	Edible	Quality	Energy \	Nater	Protein, total To	tal fat Cl	IO avl. diff. Die	tary fiber A	Icohol A	Ash C	Calcium In	on Ma	gnesium
111	wheat	1.00	A2	334	11.7	11.8	2.2	60.5	12.2	0	1.6	32	4.0	112
3110	wheat and meslin flour	1.00	A2	345	12.5	10.9	1.6	69.3	4.9	0	0.8	23	2.0	49
9120.01	bran of wheat	1.00	Α	281	9.3	15.6	4.7	23.2	41.7	0	5.5	73	13.2	525
3710	uncooked pasta, not stuffed	1.00	A2	351	10.6	11.9	1.8	69.8	3.8	0	2.0	23	1.5	47
3140.01	germ of wheat	1.00	Α	379	7.4	27.6	10.7	36.3	13.8	0	4.4	41	7.8	275
0020	bread	1.00	A2	273	32.5	9.2	3.4	49.8	3.3	0	1.8	59	1.7	31
3140.02	bulgur	1.00	A2	344	9.5	11.3	1.6	65.9	10.4	0	1.3	32	2.7	116
0022	pastry	1.00	A2	392	18.3	6.5	14.8	57.5	1.6	0	1.4	59	1.4	16
3220.01	starch of wheat	1.00	Α	349	13.1	0.2	0.5	86.0	0.0	0	0.2	14	0.6	5
3220.02	wheat gluten	1.00	A2	209	50.1	40.1	2.7	6.0	0.5	0	0.7	62	3.3	32
4230.01	wheat-fermented beverages	1.00	C2	39	92.8	0.4	0.0	3.1	0.0	3.6	0.1	4	0.0	7
113	rice	0.77	A2	348	12.2	7.7	2.0	72.9	4.0	0	1.2	22	1.6	105
3162	husked rice	1.00	A2	351	12.3	7.9	2.5	72.4	3.8	0	1.2	16	1.4	110
3161.01	rice, milled (husked)	1.00	A2	349	12.5	7.1	0.9	77.4	1.6	0	0.6	19	0.9	31
3161.02	rice, milled	1.00	A2	349	12.5	7.1	0.9	77.4	1.6	0	0.6	19	0.9	31
3161.03	rice, broken	1.00	A2	348	12.8	7.0	0.9	77.3	1.4	0	0.5	11	0.9	31
3220.03	starch of rice	1.00	В	355	11.1	0.4	0.2	87.5	0.6	0	0.3	7	0.5	4
120.02	bran of rice	1.00	Α	393	7.5	13.4	20.4	28.5	20.8	0	9.3	50	14.9	875
1691.01	oil of rice bran	1.00	Α	900	0.0	0.0	100.0	0.0	0.0	0	0	0	0.0	0
3120.01	flour of rice	1.00	A2	352	12.2	6.2	1.3	77.8	1.9	0	0.6	9	0.8	37
4230.02	rice-fermented beverages	1.00	A2	110	82.4	0.4	0.0	4.2	0.0	13.0	0	3	0.0	2
3140.03	breakfast cereals	1.00	A2	368	5.0	9.7	2.5	71.9	9.4	0	1.6	30	2.8	100
115	barley	0.86	Α	329	10.7	10.9	1.9	59.4	15.4	0	1.7	33	5.1	109
3140.04	pot barley	1.00	Α	329	10.7	10.9	1.9	59.4	15.4	0	1.7	33	5.1	109
3140.05	barley, pearled	1.00	Α	330	10.3	8.9	1.4	62.7	15.6	0	1.1	25	2.8	72
120.03	bran of barley	1.00	С	281	9.3	15.6	4.7	23.2	41.7	0	5.5	73	13.2	525
120.02	barley flour and grits	1.00	Α	336	13.1	9.9	2.3	64.6	8.9	0	1.4	28	3.6	93
320	malt, whether or not roasted	1.00	В	357	8.2	10.3	1.8	71.2	7.1	0	1.4	37	4.7	97
8999.01	malt extract	1.00	В	310	21.1	6.2	0.0	71.4	0.0	0	1.3	61	1.0	72
4310.01	beer of barley, malted	1.00	A2	44	92.1	0.4	0.0	3.2	0.0	4.2	0.1	5	0.0	8

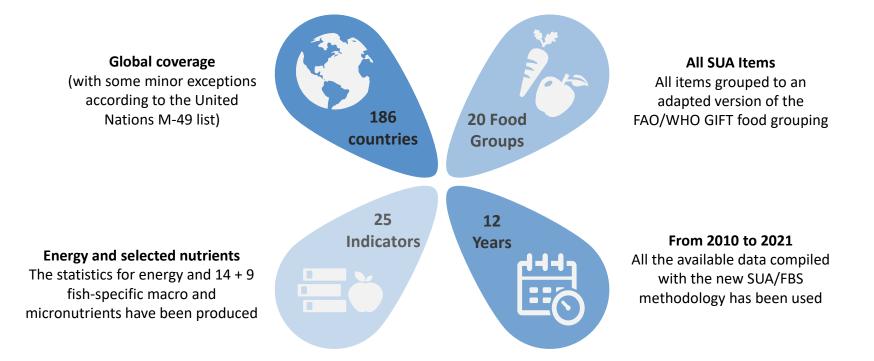
A Global Nutrient Conversion Table for the FAO Supply Utilization Accounts

Contributors: Fernanda Grande, Yurika Ueda, Sitilitha Masangwi, Ana Moltedo, Rachele Brivio, Aydan Selek, Adrienne Egger, Stefania Vannuccini, Salar Tayyib, Bridget Holmes

> FAO, Rome 2023



Supply Utilization Accounts (SUAs): overview





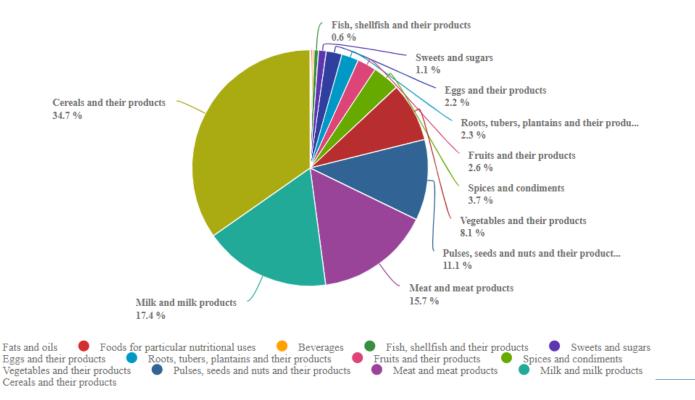
Download Data VISUALIZE DATA METADATA

DOWNLOAD, VISUALIZE, and SHOW METADATA

Q Filter results e.g. afghanista	an	Q Filter results e.g. cereals a	nd their products
🔵 Uganda	*	O Foods for particular nutri	tional uses
🔿 Ukraine		 Food supplements and si 	
OUnited Arab Emirates		Food additives	
OUnited Kingdom of Great B	Britain and Northern Irelan	Composite dishes	
🔵 United Republic of Tanzani	ia	Savoury snacks	
Ollnited States of America	▼	Miscellaneous	
Select All	Clear All	Select All	Clear All
NDICATOR		YEARS	
्र Filter results e.g. energy su	pply	Q Filter results e.g. 2021	
O Dietary fibre supply	*	○ 2015	
O Calcium supply			
Calcium supply	_	0 2014	
	_	2013	
O Iron supply	_		

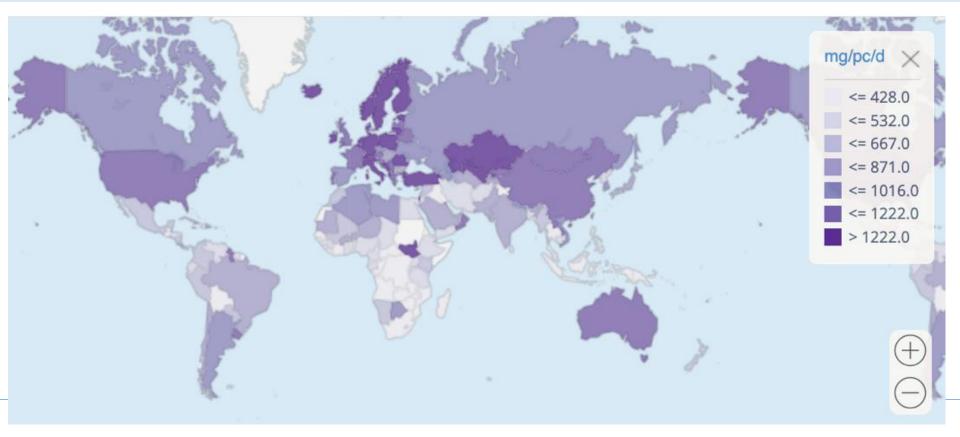


Example visual—Zinc supply by food group (Türkiye, 2021)





Example visual—Calcium supply by country (2021)





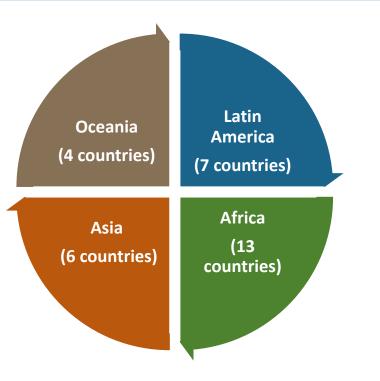


APPARENT INTAKE

(HOUSEHOLD CONSUMPTION AND EXPENDITURE SURVEYS)



Household Consumption and Expenditure Surveys (HCES)



Until now processing of HCES has not been standardised and no centralised location existed for sharing statistics

•NOW 38 HCES from 30 countries¹

- All with well-documented survey specific nutrient conversion tables
- Matching of foods based on systematic approach following FAO/INFOODS standards, tools and guidelines
- Using up-to-date national or regional FCTs

1. 17 HCES were excluded (e.g., food list, lack of conversion factors to estimate grams, unreliable results, no permission to upload the statistics)



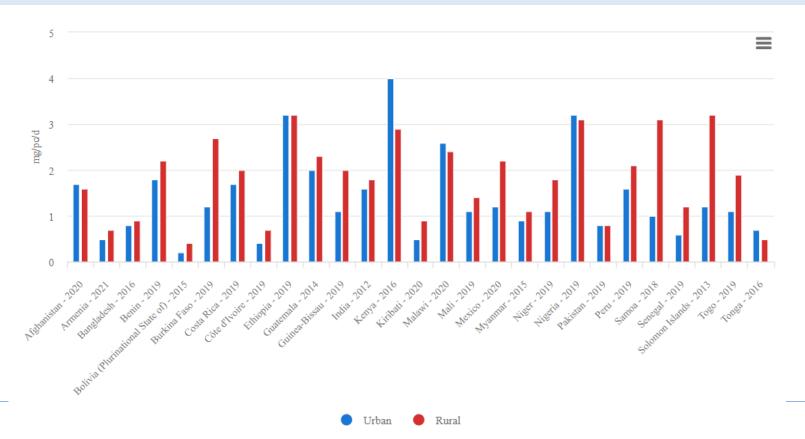
HCES Nutrient Conversion Tables

- OUNTRY_NCT_F&D_domai	n_Ethiopia_2015_16 ~										
Home Insert Draw Page Layout Formulas Data Review View 🖓 Tell me											
Default • E I I Zoom 50% • E											
Keep C Exit C Potions Normal Page Break Page Dec Custom Show III Zoom to 100% Zoom Preview Layout Views Freview Layout Views Show III Zoom to 100% Zoom Select											
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Food matching quality
 Nutrients TAGNAMES
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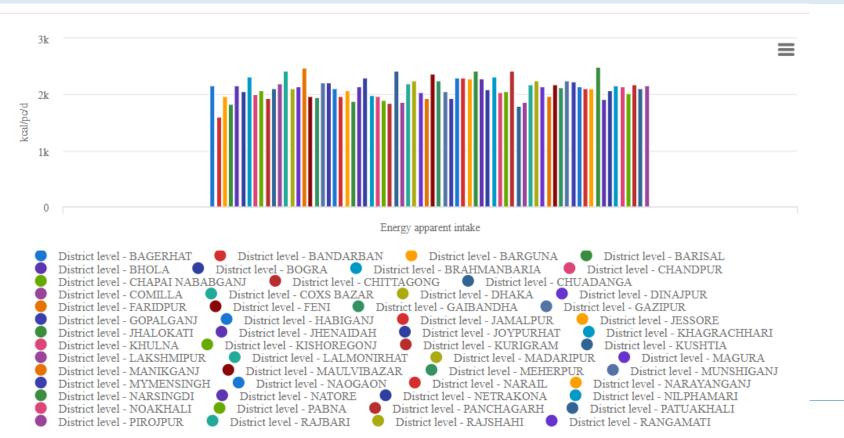


Example visual—HCES—Iron apparent intake from pulses, seeds and nuts, by area





Example visual—HCES—Energy apparent intake, all food groups, Bangladesh (2016), by district





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INTAKE (INDIVIDUAL LEVEL SURVEYS) DIVERSITY

(MDD-W—MINIMUM DIETARY DIVERSITY FOR WOMEN)



Intake & Diversity—Individual level

Intake

- Individual level statistics are from FAO/WHO GIFT datasets representative at national level with sampling weights
- Statistics from 3 surveys (Brazil 2014, Mexico 2012, Tunisia 1996–1997)
- Complementary visuals to those available on FAO/WHO GIFT

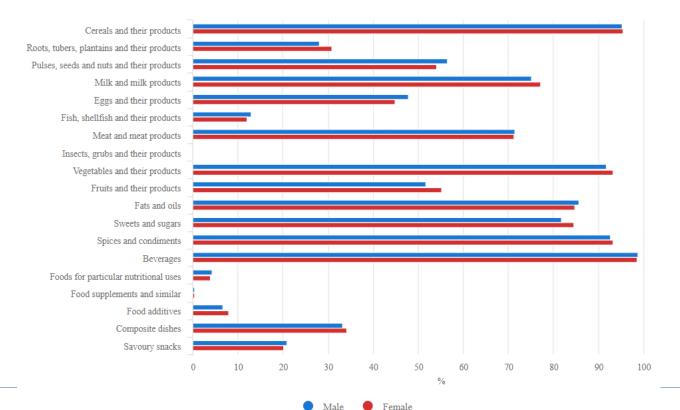
Diversity

- MDD-W statistics from 10 surveys, from 9 countries between 1996 and 2022
- Multiple data sources (DHS, World Bank and calculated from FAO/WHO GIFT)



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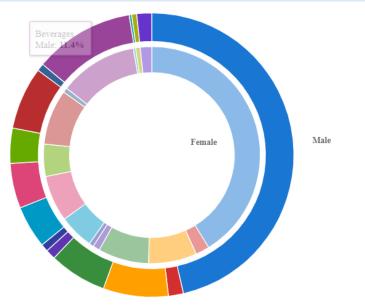
Example visual—Individual level intake—percentage of consumers by sex, Mexico, 2012





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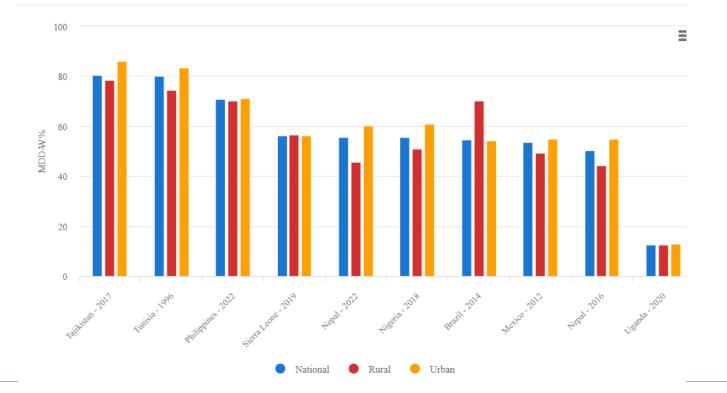
Example visual—Individual level intake—contribution of food groups to Magnesium intake, Mexico, 2012



Cereals and their products • Roots, tubers, plantains and their products • Pulses, seeds and nuts and their products • Milk and milk products • Eggs and their products • Fish, shellfish and their products • Meat and meat products • Vegetables and their products • Fish, shellfish and their products • Beverages • Foods for particular nutritional uses • Composite dishes • Savoury snacks



Example visual—Diversity—percentage of women achieving MDD-W, by survey and area





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Food and Diet Domain: Harmonised nutrition sensitive food grouping





Food and Diet Domain: Nutrient list

- 1. Energy [kcal/100g EP]
- 2. Protein [g/100g EP]
- 3. Fat [g/100g EP]
- 4. Carbohydrate, available [g/100g EP]
- 5. Dietary fiber [g/100g EP]
- 6. Total saturated fatty acids [g/100g EP] (fisheries only)
- 7. Total monounsaturated fatty acids [g/100g EP] (fisheries only)
- 8. Total polyunsaturated fatty acids [g/100g EP] (fisheries only)
- 9. Docosahexaenoic acid n-3 (DHA) [g/100g EP] (fisheries only)
- 10. Eicosapentaenoic acid n-3 (EPA) [g/100g EP] (fisheries only)

- 11. Calcium [mg/100g EP]
- 12. Iron [mg/100g EP]
- 13. Magnesium [mg/100g EP]
- 14. Phosphorus [mg/100g EP]
- 15. Potassium [mg/100g EP]
- 16. Zinc [mg/100g EP]
- 17. Copper [mg/100g EP] (fisheries only)
- 18. Selenium [mcg/100g EP] (fisheries only)

- 19. Vitamin A [mcg RE/100g EP]
- 20. Vitamin A [mcg RAE/100g EP]
- 21. Thiamin [mg/100g EP]
- 22. Riboflavin [mg/100g EP]
- 23. Vitamin C [mg/100g EP]
 24. Vitamin B6 [mg/100g EP] (individual level, HCES and fisheries only)
- 25. Vitamin B12 [mg/100g EP] (individual level, HCES and fisheries only)



THE FOOD AND DIET DOMAIN WILL ...

... Be the first centralized location for sharing of statistics on all forms of dietary related data

... Provide for the first time micronutrient statistics from FAO food availability data

... Provide for the first time numerous processed HCES data

... Help to **harmonize processing and presentation** of food and diet data through a nutritionsensitive food grouping

... Increase dissemination of information on food and diet and help to fill gaps

... **Improve utilization** of statistics and indicators on food and diet through clear and transparent documentation and capacity development

... Be **continually updated and extended** with more statistics, more countries, and more indicators

... Be released in November 2023!



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Acknowledgements

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- Jose Rosero Moncayo, Piero Conforti, Lynnette Neufeld, Nancy Aburto (FAO Statistics Division and FAO Food & Nutrition Division Directors and Deputy Directors)



In loving memory of Salar Tayyib

Team Leader, Crops, Livestock and Food Statistics, Statistics Division, FAO

Thank you

bridget.holmes@fao.org



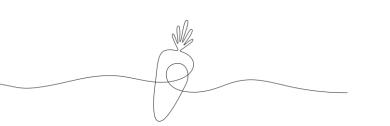
Complementary Food Systems Interventions, including Food Fortification

Mduduzi N.N. Mbuya, PhD The Global Alliance for Improved Nutrition (GAIN) Micronutrient Forum, October 2023

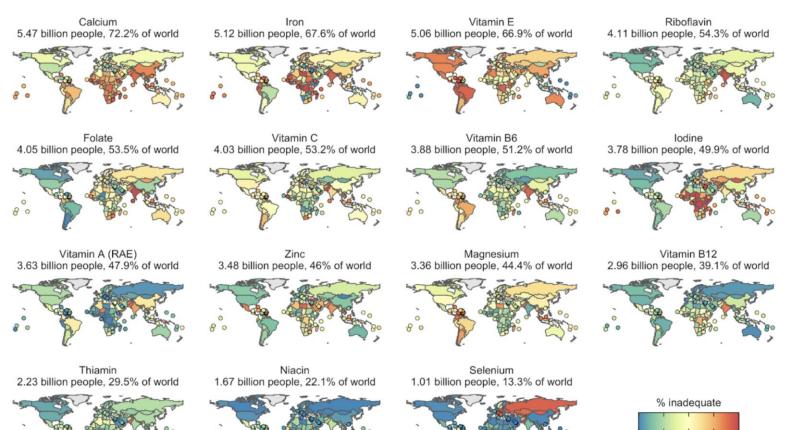
Outline

- Dietary inadequacies in vitamins and minerals are widespread
- 2. Proven interventions can improve micronutrient adequacy
- 3. Food systems can be transformed to be more nutritious
- 4. Concluding thoughts

Dietary Inadequacies in Vitamins and Minerals are Widespread Globally



Dietary Inadequacies in Vitamins and Minerals are Widespread Globally



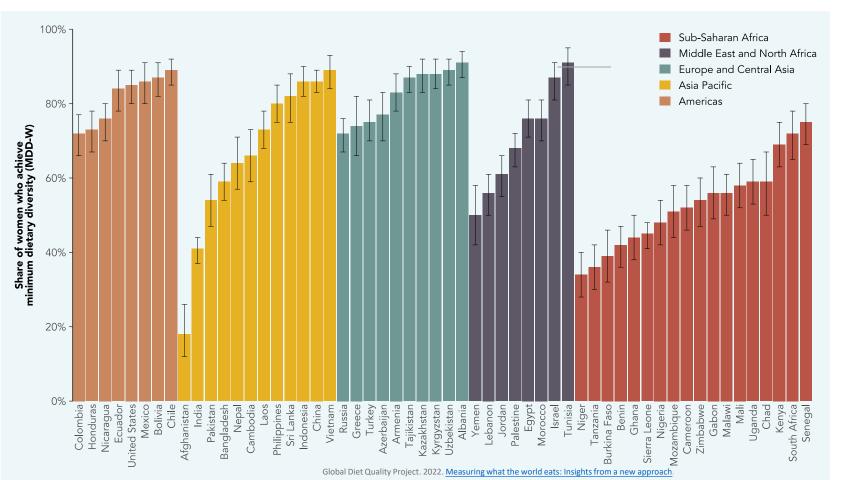
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Passarelli et al. n.d. "Dietary Micronutrient Inadequacies Worldwide." forthcoming.

50% 75% 100%

25%

Minimum Dietary Diversity is Low in Africa and South Asia



2. Proven Interventions **Can Address Micronutrient** Adequacy

- Dietary change
- Fortification
- Biofortification
- Supplementation



Ð

Æ

Beal (2023). Can we modify EAT-Lancet's 'planetary health diet' to be nutritionally adequate and environmentally friendly? AgFunder News.

#1 DIETARY CHANGE





Increase the good:

- Diet diversification
- <u>Global and national dietary guidelines</u>, to improve nutrient adequacy, but...

- Seasonal variations in food availability
- Vulnerability, purchasing power constraints
- Fragile food systems and food systems infrastructure

Curb the "bad"

- Address food safety risk
- Reduce foods that pose **noncommunicable risk (NCD) risk**, but...
 - Greater marketing, desirability, convenience of UPF

#2 FORTIFICATION





- Effective in <u>improving micronutrient adequacy</u>
- Relatively affordable, acceptable
- Low environmental impacts
- In theory, it can address a significant proportion of the micronutrient inadequacy, but...

- Different subgroups have **different requirements** and consume **different quantities** of each food
- <u>Excessive amounts</u> of certain micronutrients can be problematic
- Lack of compliance to fortification standards

#3 BIOFORTIFICATION





- Harvested foods have increased intrinsic nutrient density
- The nutrients are bound together in a food matrix and available in unprocessed foods
- No challenges with suboptimal implementation of food fortification standards, but...

 <u>Mainstreaming biofortification</u> into breeding programs and scaling up biofortified varieties in the private and public sectors to reach a large share of the global population is under-tested.

#4 SUPPLEMENTATION

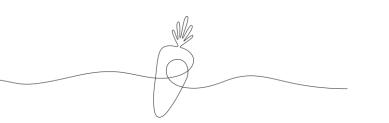


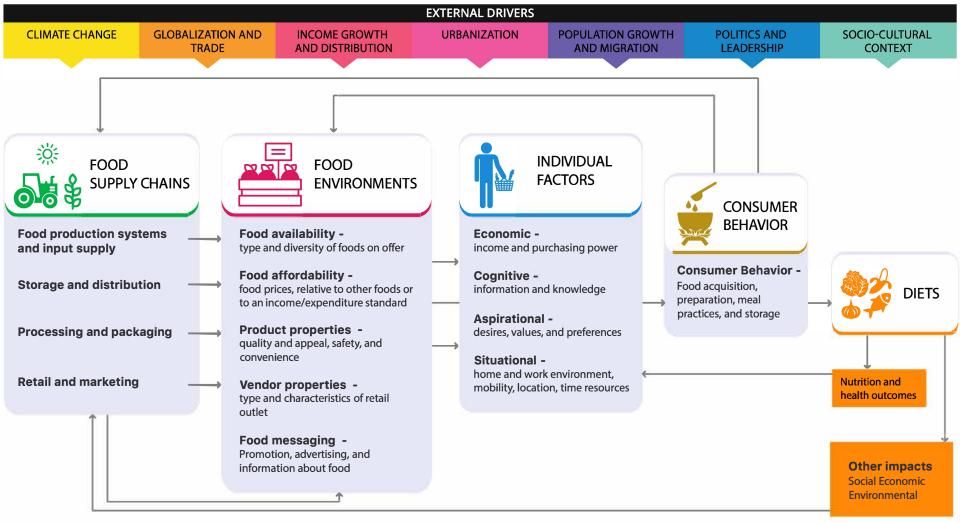


- Can be an effective strategy to <u>improve</u> <u>micronutrient adequacy</u> globally
- Can be relatively **affordable**
- Can be **sustainable**, but...

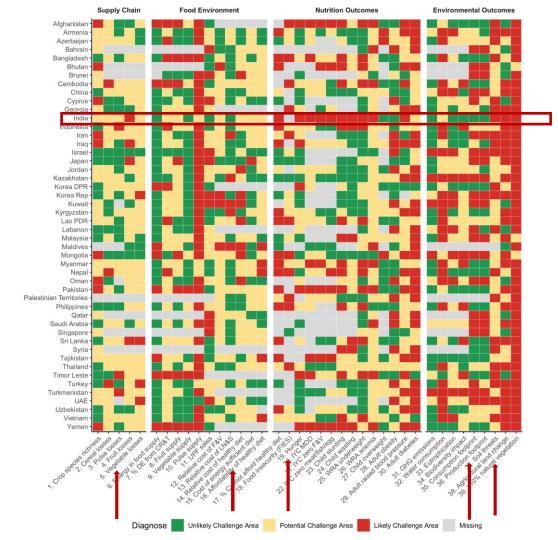
- It depends on the supplement, the nutrition status of the individual who consumes them, and disease/infection context
- Potential side effects can constrain adherence
- Challenges with **accessibility and compliance** to standards
- **Does not fully replicate** the health effects of obtaining nutrients from <u>intrinsically nutrient dense foods</u>

3. Food Systems Can be Transformed to Be More Nutritious





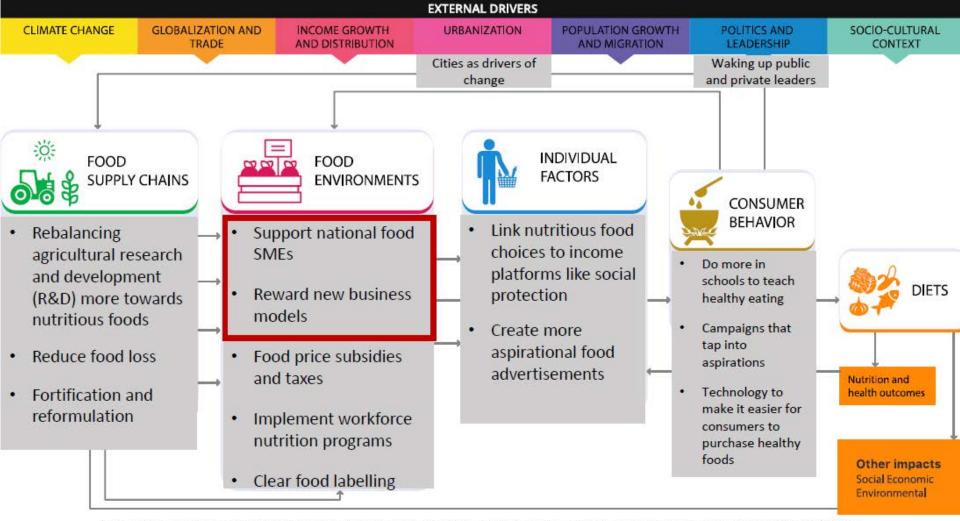
ADAPTED FROM: HLPE (2017). NUTRITION AND FOOD SYSTEMS. A REPORT BY THE HIGH LEVEL PANEL OF EXPERTS ON FOOD SECURITY AND NUTRITION OF THE COMMITTEE ON WORLD FOOD SECURITY, ROME, ITALY.



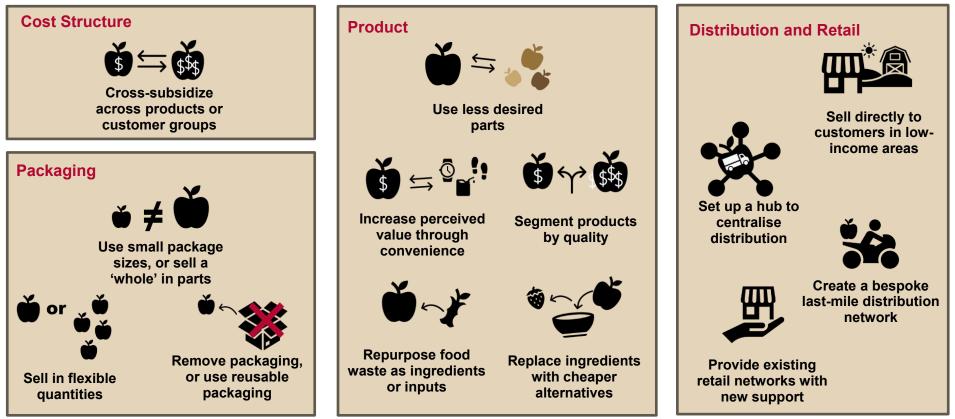
For India, the Food Systems challenge areas include:

- Losses in supply chain of nourishing perishable foods
- Unaffordability of healthy diets
- Inadequate diet diversity
- Adult raised blood pressure
- Poor soil health
- Threats to biodiversity

Source: GAIN. 2023. "Food Systems Dashboard." Accessed October 15, 2023. https://www.foodsystemsdashboard.org/



Companies can use **innovative business model approaches** to increase access to nutritious foods among low-income consumers.



Nordhagen, S and K. Demmler. 2023. "How Do Food Companies Try to Reach Lower-Income Consumers, and Do They Succeed?" Global Food Security. 37:100699. https://doi.org/10.1016/j.gfs.2023.100699

Use parts of a product that are usually considered less desirable and can be sold more cheaply.

Done for products that would normally be sold as a whole (e.g., chicken) or for which only desirable parts would be sold and others diverted to waste or non-food uses.

To work for nutrition, less-desired parts must not be significantly less nutritious than more-desired ones



MozAgri: goat, Mozambique

Sells main goat meat to urban markets at market prices and the "fifth quarter" (e.g., organs, intestines, head, bones, and/or fat) to the local rural population around the farm at affordable prices.

Conclusions

- Diet diversification is a priority
- Food behavior is influenced by the interactions of individual, social environmental, physical environmental, and macro systems.
- Food systems data can drive food systems transformation.
- In addition to changing diets, a need for well designed fortification, biofortification, and supplementation.
- Interventions across the education, health, social protection, and food systems can sustain, and reach those with potential to benefit.





Thank you!



Prevention and Control of Micronutrient Deficiencies through Food & Health Systems Actions: What Will be Required to Achieve Complementary Efforts? Micronutrient Forum, October 20, 2023, The Hague

Motivating Policymakers to Adopt This Vision: Data, Evidence Mobilization and Advocacy Needs for Inter-Sectoral Collaboration

L.M. Neufeld, PhD Director, Food and Nutrition Division, FAO

Motivating policy makers will require—

Data	Evidence mobilization	Advocacy
That crosses current sectoral boundaries	Is a different skill set than evidence generation and communication	Get (and keep!) the ear of those with the power to enable action

Underpinned by

Deep understanding of policy processes and budget allocations

Enabling and motivating the consumption of healthy diets is the cornerstone of micronutrient deficiency prevention

Adequacy:

All nutrient requirements are met for all nutrients, without excess

Balance:

In dietary energy intake from carbohydrates, proteins, fats

Diversity:

Within and across food groups

Moderation:

In intake of nutrients and foods associated with poor health outcomes

FAO/WHO (under development)

Neither supply nor demand currently favouring healthy diets...in most countries

- High cost of nutritious foods for low-income consumers
- Access issues to fresh foods in some contexts
- Ubiquitous availability and heavy promotion of unhealthy, nutrient poor foods
- "Health" not a major motivator of food choice for all (e.g., Neufeld et al. Lancet 2022)

But comprehensive prevention and control strategies must also recognize the limitations of healthy diets for micronutrients

Adequacy:

All nutrient requirements are met for all nutrients, without excess

Balance:

In dietary energy intake from carbohydrates, proteins, fats

Diversity:

Within and across food groups

Moderation:

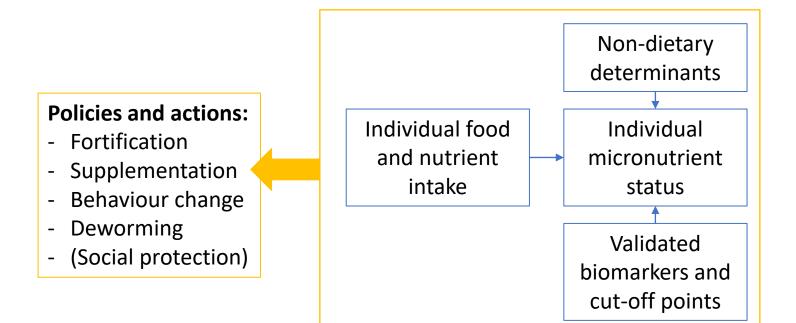
In intake of nutrients and foods associated with poor health outcomes

FAO/WHO (under development)

Not always sufficient to prevent deficiencies:

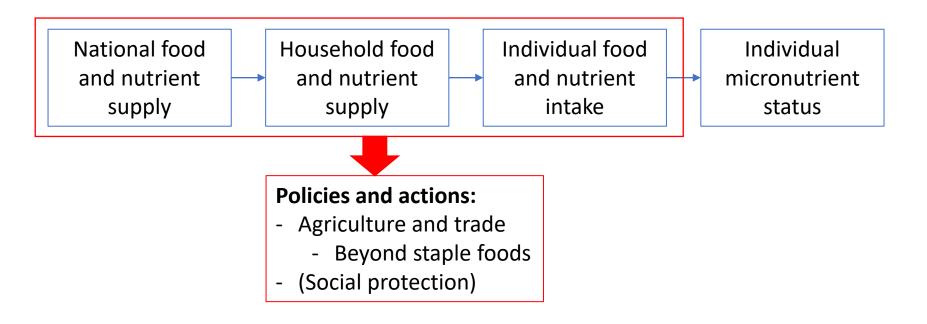
- Difficult to achieve in some life stages (early infancy, pregnancy, adolescence (?), elderly (?))
- Underlying health conditions may affect need, absorption, utilization of nutrition

Some (albeit sometimes weak) utilization of micronutrient intake and status data on policy making

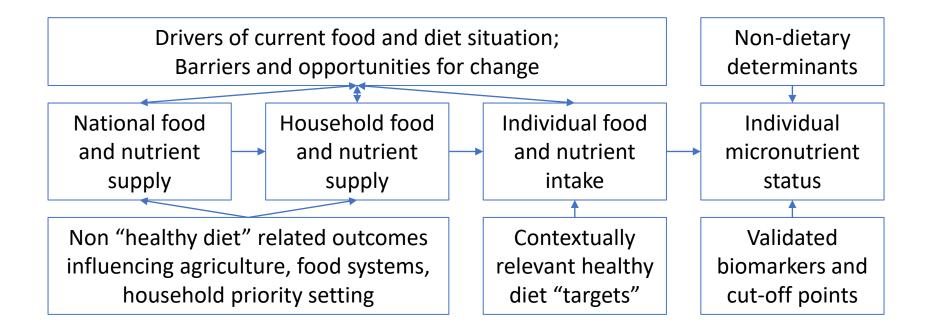




Some to date, minimal utilization of micronutrient intake and status data on policy making



Data for a comprehensive prevention and control strategy



National Dietary Guidelines: An Underutilized Policy Tool

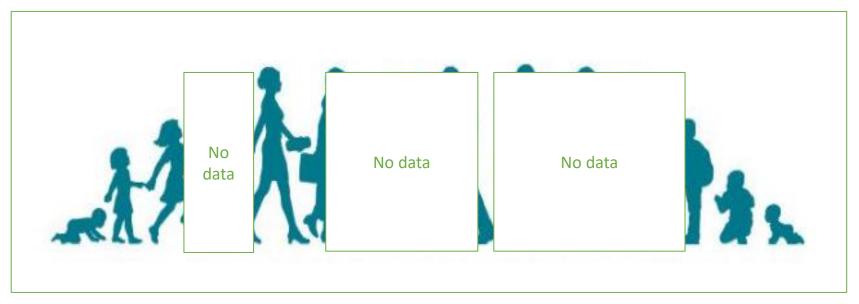
"Dietary patterns"

- The way in which foods are combined into diets over time
- Highly contextual
- Influenced by availability, affordability, preferences, culture, traditions, religion etc.
- May be motivated by social, environmental or other considerations of food production



Used to develop contextually appropriate dietary recommendations, while incorporating environment and equity consideration and using a food systems approach

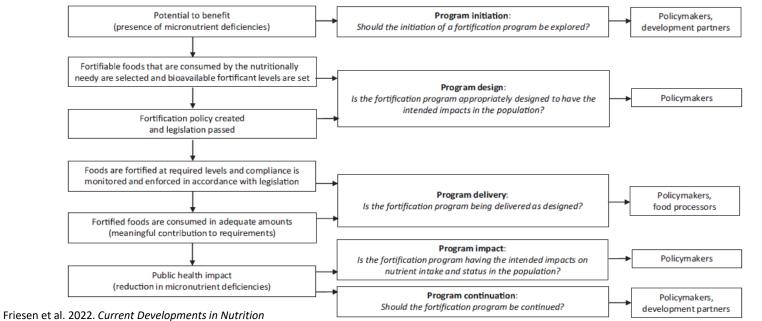
Data on dietary intake and micronutrient deficiency scarce for countries, life stages



Life course image thanks to OHSU

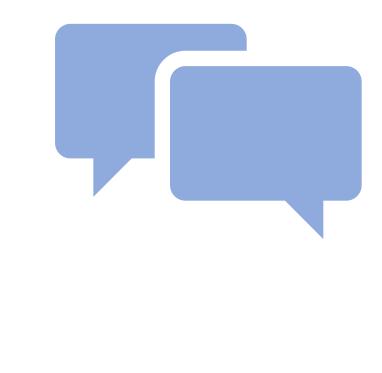
Evidence mobilization: what decisions will policy makers need to make, and what do they need to know to do so?

Explicit articulation of program theory of change (or detailed impact pathway Implementation research questions that will inform specific needed decisions Identify and involve from the outset those who will eventually take decisions



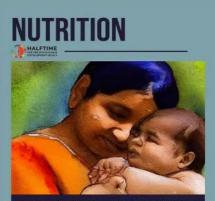
Advocacy

The problem with hidden hunger is that its hidden!



Several resources exist to help make the business case for nutrition investments

Copenhagen Consensus

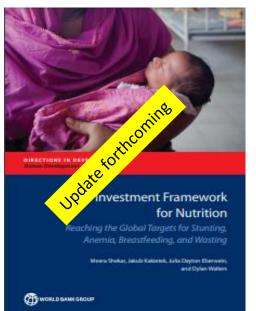


BEST INVESTMENTS FOR THE SDGs

EXCELLENT BENEFIT COST RATIO: 18

Investment Complementary feeding promotion for nothing with children 6-23 models. Multi-micropartivinets and calchim supplements to the 40% of program women, that currently take is on and hold add supprementation. uthors Inn Hodshott, Cornell University om Larsen, Consultant Gemei Bareil, Copenhagen Consensus Genter

World Bank 2017



Not as now, developed to resonate toward food (agriculture, trade)

- Actions to promote and enable healthy diets—critical for preventing micronutrient deficiencies—are not included
- The implications of insufficient policy continuity are not [to my knowledge] not addressed



Advocacy

- Healthy diets need to be considered as an outcome until themselves
 - For their health promoting and disease preventing power
 - We need to set targets and track progress towards achieving healthy diets from sustainable food systems
- Accountability to achieving healthy diets from sustainable food systems must go beyond the nutrition and agriculture sector, e.g.,

Nutrition considerations should be a nonnegotiable criteria for climate financing in food crisis regions Effective research and action to achieve this, will require expanding the knowledge and skills base of nutrition experts



Underpinned by

Deep understanding of policy processes and budget allocations



Discussion

Question and Answer Session Silvia Alayón





Closing Remarks

Omar Dary Senior Nutrition Science Specialist USAID Bureau for Global Health



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Phone: 703–528–7474 Email: info@advancingnutrition.org Internet: advancingnutrition.org USAID Advancing Nutrition is the Agency's flagship multi-sectoral nutrition project, addressing the root causes of malnutrition to save lives and enhance long-term health and development.

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