









# Complementarity of value chain analysis, consumption patterns and nutrition in the design of sustainable, effective and efficient food-system-based interventions





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# Key micronutrients supplied by animalsource foods (ASFs)

	Nutrient	ASF source	Consequences of deficits	Comments				
	Vitamin A	Dairy, liver, eggs	Growth faltering, impaired development, blindness, impaired immune system, increased mortality.	Preformed vitamin A (retinol and retinol esters) - almost exclusive of ASFs. Plants contain pro-vitamin A carotenoids, less bioavailable.				
	Iron	Meat, fish (Heme iron-15-35% absorption) Dairy, eggs (Non-heme iron -2-20% absorption)	Anaemia; Impaired growth, immune function, cognitive development and school performance in children; lowered work capacity and maternal mortality in adults.	Absorption of non-heme iron is inhibited by phytic acid and fiber of cereal diets.  Heme-iron promotes absorption of non-heme iron (meat addition to a legume/cereal diet can double the iron absorbed, contributing to anaemia prevention).				
	Calcium	Dairy is the major source Fish (with bones)	Nutritional rickets.	Absorption of calcium is inhibited by oxalates, playtates and fiber of cereal diets.  The high calcium (and casein) content in milk inhibits absorption non-heme iron.				
	Vitamin B2	Dairy, meat and organs, eggs, fish	Stunted growth, skin lesions, corneal vascularisation, cheilosis, angular stomatitis, glossitis, photophobia, anemia, neuropathy.	Vitamins A and B2 are both needed for iron mobilization and hemoglobin synthesis; thus supplementation with iron alone can be unsuccessful to treat anemia if these other nutrients are deficient (22).				
	Zinc	Meat and organs, fish. Eggs, dairy to a lesser extent	Pregnancy complications, low birth weight, impaired immune functior, mortality, growth faltering.	ASFs have higher bioavailability than plant sources.  Protein increases zinc absorption, calcium and phytates and fiber may inhibit.				
	Vitamin B12	All ASFs -only in ASF with the exception of some algae	Megaloblastic anemia, demyelinating disorder of the central nervous system.	B12 is bound to ASF proteins and is released for absorption in the stomach with the intervention of gastric acid, which production may be impaired in elderly, leading to B12 deficiency.				

Modified from: Randolph 2007

# **Objectives**

Hypothesis: There is an association between consumers' access to and use of different food sources, in particular livestock value chains, and their nutritional status



Evaluate nutritional status & dietary adequacy



Assess consumer patterns, preferences & demand factors



Investigate determinants of LVC associated with poor nutrition & LVC potential/barriers



Assess potential of ASF in ensuring dietary adequacy



Scale –up research & Intervention design

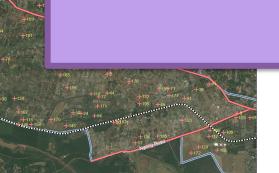
# **Methods: Household survey**



Dagoretti Coi

### **HOUSEHOLD SURVEY**

- Socioeconomic characteristics and gender aspects
- Maternal and child nutrition:
  - Anthropometry
  - 24-h recall
  - Care practices
- Consumption patterns of ASF
  - ASFs consumption (what, when, why, who)
  - Expenditure in ASFs
  - Supply of ASFs (from where and why)



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### **Malnutrition in Nairobi slums**

### **Target population**



	Anaemia (gr/dL)	%	CI		
	Anaemia (<11)	74.1	68.1-80.2		
	Normal	25.9	19.8-31.9		
LS	Stunting (Z- scores)	%			
1-3 years	Severe (<-3)	14.2	9.3-19.0		
1-3	Moderate (<-2, >-3)	27.3	21.2-33.5		
ren	Normal (>-2)	58.5	51.7-65.3		
Children	Wasting (Z- scores)	%			
	Severe (<-3)	1.0	0.0-2.3		
	Moderate (<-2, >-3)	3.4	0.9-5.9		
	Normal (>-2, <+2)	90.7	86.7-94.7		
	Overweight (>+2)	4.9	1.9-7.9		

Φ.	Anaemia (gr/dL)	%	CI		
ctive age	Anaemia (<12)	25.9	19.9-31.9		
ctiv	Normal	74.1	68.1-80.2		
npo	BMI (kg/m²)	%	CI		
of reprod	Severe (<16)	1.0	0.0-2.3		
	Moderate (16 -16.9)	1.0	0.0-2.3		
men	Mild (17-18.4)	6.3	3.0-9.7		
WO	Normal (18.5-25)	62.9	56.3-69.6		
Non pregnant women	Overweight (25.1-30)	18.5	13.2-23.9		
preç	Obese (>30)	10.2	6.1-14.4		
on		Mean	CI		
Z	MDDSW	4.0	3.9-4.3		



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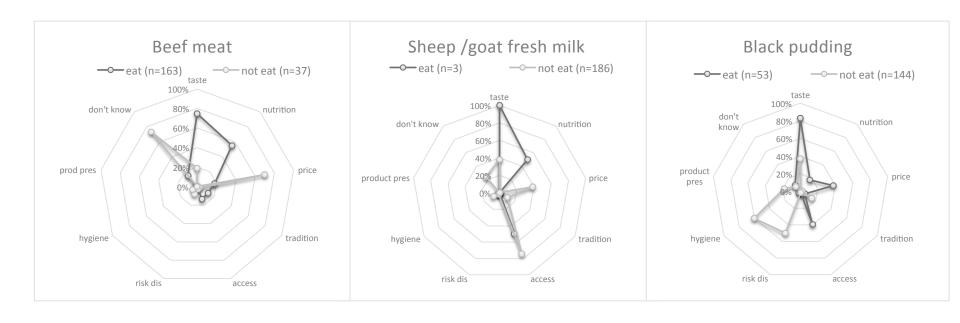


Assess potential of ASF in ensuring dietary adequacy



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# Assessment of consumer patterns, preferences and demand factors



# **ASF** own- and cross-price elasticities

ASF own-/ cross- price elasticities	Beef meat	Offal	Processed meat	Fresh milk	Fermented milk	Eggs	Fish	Other meat	Broiler chicken
Beef meat	-0.95**	-0.38**	0.22	-0.19*	0.18	-0.15	-0.30**	0.27	-0.01
Offal	-0.56**	-1.62**	0.09	0.07	0.43	0.52**	-0.03	0.17	-0.24
Processed meat	0.5	0.16	-1.34*	0.06	0.01	0.93**	-0.09	0.82*	-0.24
Fresh milk	0.009	0.11*	-0.003	-1.08**	0.15	0.03	0.1**	-0.09	0.15*
Fermented milk	0.47	0.65	0.03	0.85**	-2.4**	-0.19	0.09	0.44	-0.06
Eggs	-0.26	0.76**	0.88**	-0.04	-0.25	0.22	-0.14	0.82*	0.20
Fish	-0.20*	0.03	-0.04	0.38**	0.03	-0.02	-1.09**	-0.44**	0.21
Other meat	0.29	0.14	0.41*	-0.19	0.21	0.44*	-0.49*	-0.81*	0.22
Broiler chicken	-0.05	-0.19	-0.15	0.07	-0.06	-0.14	0.16	0.19	-1.90**
Expenditure elasticities	1.35**	1.38**	0.81**	0.82**	0.28	1.17**	0.52**	0.98**	1.47**

HHs allocated on average 42% of their food expenditure to ASFs, of which 52% were allocated to dairy products and 13% to beef.

<sup>\*</sup>significant at least p<0.1; \*\*p<0.05



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# Population-based dietary recommendations for women based on ASFs

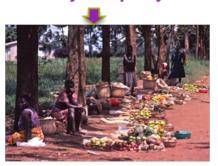
Nutrient % covered by the recommendations		B1	В2	В3	В6	Fol	B12	Vit A	Са	Fe	Zn	Cost/day [KES]	N
Best possible individual diet	273.4	166.8	238.5	145.5	192	220.7	869.9	847.7	100	81	427.6	229.2	11
No recommendations	9	69.3	79.3	54	62.1	33	336.1	30.2	12	21.7	150.6	80.1	3
1. 7p/wk Fruit	99.6	70.7	81.9	57	79.8	41.4	336.1	46	14.2	21.7	150.6	87.1	5
2. Rec 1 + 28p/wk Vegetables	186.2	81.9	91.9	64.4	98.8	50	336.1	130.9	18.9	24.3	154.2	91.9	7
3. Rec 1 +2 + 7 p/wk Pulses	193.9	114.5	94.8	64.4	109.5	130.5	336.1	130.9	24.8	30	163.5	91.9	8
4. Rec 1 + 2+ 3 + 28 p/ wk Dairy	198.4	116	144.4	64.4	109.7	132.3	379.9	177.5	81.6	30	176.1	125.4	9
5. Rec 1 + 2+ 3 + 4+ 21 p/wk ASF	198.4	116	148.7	70.8	114.4	132.3	404.5	177.9	81.8	34.1	186.6	141.6	10
6. Rec 1 + 2+ 3 + 4+ 21 p/wk ASF (7 egg- 4 red meat- 4 poultry- 3 sausage)	198.4	126.8	172.3	89.8	140.7	146.4	1273.6	227.2	83.6	46.6	300	172.9	10

- Optifood modelling predicts which food-based recommendations can ensure dietary adequacy for most nutrients (>65% or 70% RNI=adequate)
- Times/week vs portion size considerations
- The cost relative to incomes to improve dietary adequacy is high

# **Specific objectives**



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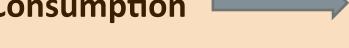
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# **Dairy**





98.5% of HHs

**DEMAND** 

Why YES



Nutrition: 68%

*Taste:* 65%

5.5 times/week/HH Why NOT



Access: 73%

**Price: 40%** 

**Elasticity** 

-1.08 own-price

### Value chain issues

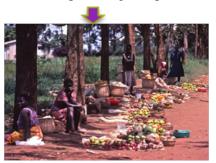
- Key retailers:
  - Milk bars (raw, informal traders),
  - Kiosks (mainly processed, large companies),
  - Slum producers (raw).
- In some slums, factories sell milk about to expire at a cheaper price.
- Mainly women-dominated chain.

#### **SUPPLY**

- Processed milk is controlled by few large companies.
- Important wastage in large companies
- Informal sector: Food safety risks due to adulteration, lack of cold chain, inadequate transport, poor hygiene, antimicrobial use, lack of licensing, regulation and training.



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# **Steps forward**

- Finalise LVC-nutrition analysis
- Scale up our primary data collection
  - Use the experience from this pilot to draft guide on methodology to detect inefficiencies & design studies
  - Develop further gender issues, food choice, confounders for malnutrition, matching of retailers, etc.
- Stablish the best indicators to inform the design of sustainable interventions to test in the field
- Potential of value chain analysis across animal and non-animal value chains

# Key messages

### **DEMAND/SUPPLY for each ASF**

The cost to improve dietary adequacy is likely to exceed average household food expenditure

Consumer choice largely driven by price & accessibility

ASFs contribute substantially to dietary adequacy

Double burden of malnutrition is highly prevalent in the Nairobi slums

For certain MN (e.g.iron) additional strategies might be required

Taste & nutrition also influence food choice -> nutrition education?

LVC: good potential for safe & sustainable nutrient supply in slums (\( \) price, \( \) distribution, \( \) safety, product development, etc.).

### **THANK YOU!!**





Field support: APHRC, MoH, HKI

Photobooks: KEMRI/Micronutrient Initiative

**CSpro and ODK databases**: ILRI



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