



Wild Meat Learning Group Webinar

How important are wild meat and fish for children's nutritional intake in the humid zone of the Congo Basin?

November 16, 2022

This webinar will be recorded

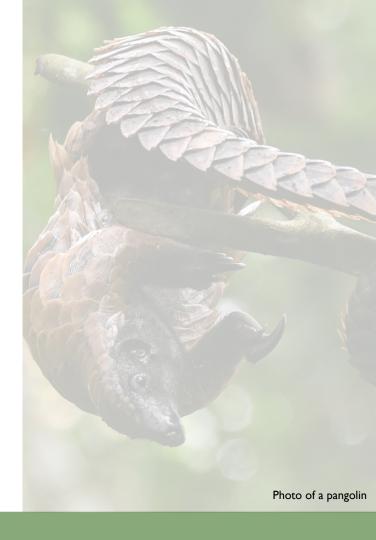
Do Now

While others are logging in, please answer in the chat:

Do you have any direct experience with wild meat? If so, please describe briefly.

Agenda

8:00-8:15	Introduction:
8:15-8:40	Presentation- How important are wild meat and fish for children's nutritional intake in the humid zone of the Congo Basin?
8:40-8:55	Q&A Discussion
8:55-9:00	Wrap Up



Cross-Mission Learning Groups



USAID E3/ FORESTRY & BIODIVERSITY

Conservation Enterprises

COLLABORATIVE LEARNING GROUP





USAID E3/FORESTRY AND BIODIVERSITY

Combating Wildlife Trafficking

COLLABORATIVE LEARNING GROUP





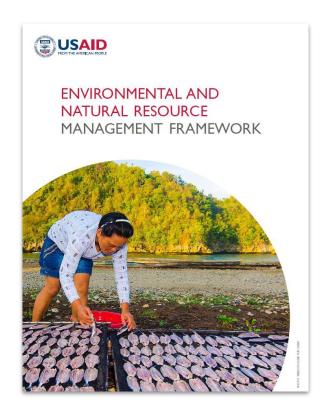
USAID

Marine Conservation and Sustainable Fisheries

COLLABORATIVE LEARNING GROUP



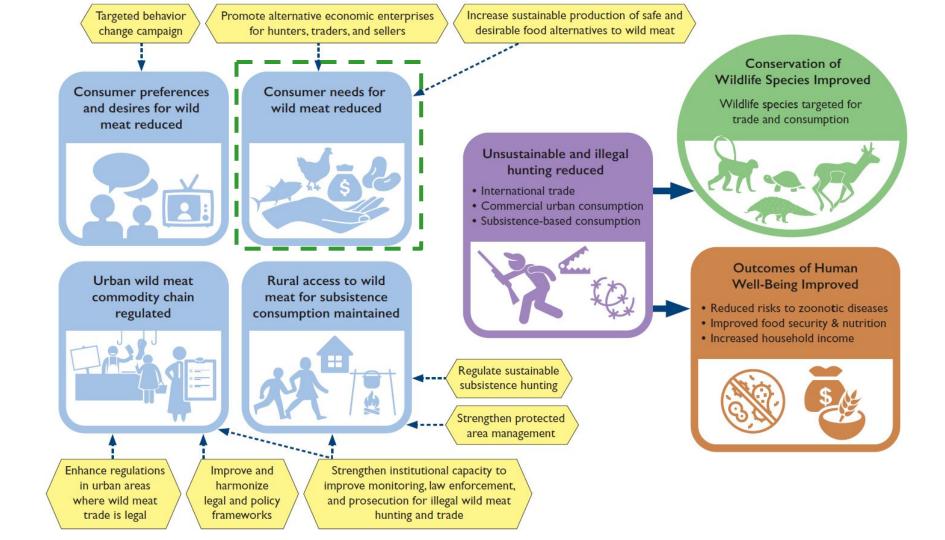
Context: Wild Meat, One Health, and Sustainable Food Systems





ENRM
Sustainable
Food Systems

One Health Working Group



LEARNING QUESTIONS		
la	What are the barriers and incentives that motivate urban, peri-urban, non-subsistence demand for and	
	consumption of wild meat?	
lb	What behavior change approaches are effective in overcoming barriers or leveraging incentives for	
	changing wild meat demand and consumption behavior?	
2	How effective is alternative protein substitution for subsistence-level consumption of wild meat?	
3a	Where wild meat sales are legal, how effectively are regulations monitored and enforced?	
3b	How effective are regulations at reducing illegal and unsustainable sale of wildlife?	
4	What management systems for land and protected areas can support sustainable subsistence hunting for	
	local communities without contributing to commercial hunting?	
5	Where are the synergies between wild meat interventions and those focused on zoonotic disease, food	
	security, and household income in USAID programming? What actions can USAID staff take to support	
	mutually-reinforcing interventions?	
6	What combination, if any, of strategic approaches are effective in achieving threat reduction and improving	
	human well-being, and under what conditions?	

Guest Speaker



Amy Ickowitz

Senior scientist, CIFOR-ICRAF



How important are wild meat and fish for children's nutritional intake in the humid zone of the Congo Basin?

16 November 2022

Presentation: Amy Ickowitz, CIFOR-ICRAF

Study: Amy Ickowitz, Muhammad Faisal Pratama, Mahdiyatur Rahmah, Caleb Yengo, Eramus Tang, Judith Ngondi, Victor Mirindi

Background

- Very few studies quantify the nutritional contributions of wild meat & fish (WMF)
- To do such studies requires:
 - Data on quantities of WMF consumed (ideally at an individual level)
 - Data on quantities of other foods consumed
 - Data on the nutrient composition of all foods consumed

Existing Studies



Borgeson et al. 2019

Masoala NP, Madagascar

87 households

Wild food from forest (mostly wild meat) accounted for an average 3.5% of protein and 5.1% of iron intake



Schulte-Herbrüggen et al. 2017

Southwestern Ghana



63 rural households

Between 15% to 26% of total **protein** intake among HH consuming bushmeat came from bushmeat depending on the season



Vega et al. 2013



Bioko Island, **Equatorial Guinea**



27 rural households

Consumption of wild meat made up 9.5% of total **protein** intake



Blaney et al. 2009



Southeastern Gabon



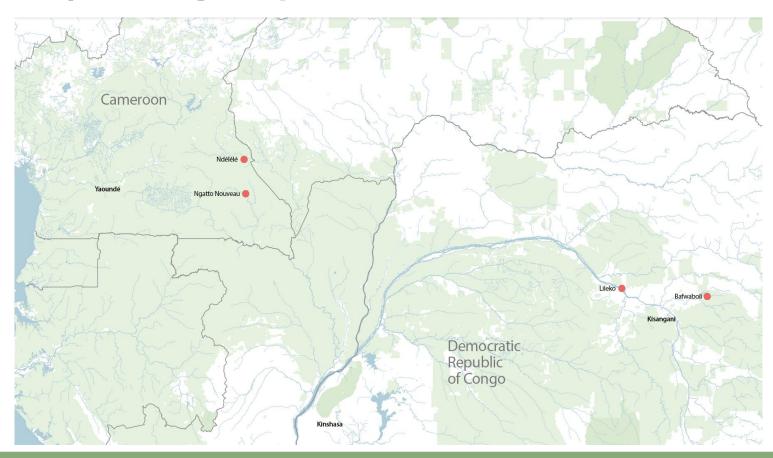
637 rural individuals in different age groups

Bushmeat consumption contributed 17% and 7% of daily nutrient requirements of protein and **iron**, respectively

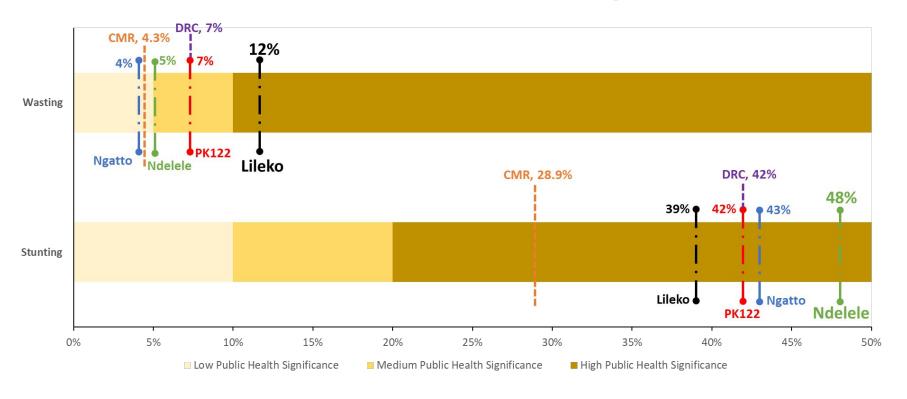
CIFOR study 2018-2020

- Part of a larger EU funded project "Governing Multifunctional Landscapes"
- WP aimed at understanding interactions among forests, diets, and infection in four communities in humid zone of Cameroon and DRC
- Included a 24 hour dietary recall study of women and children under five in rainy and dry seasons
- Today, we focus on results from children

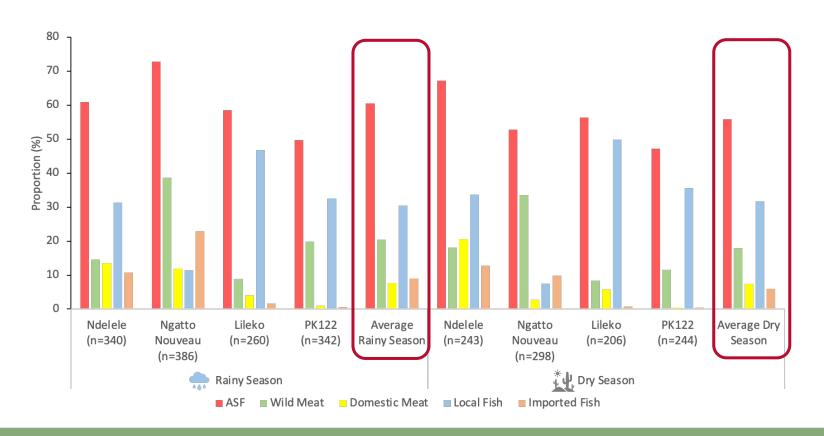
Map showing study sites



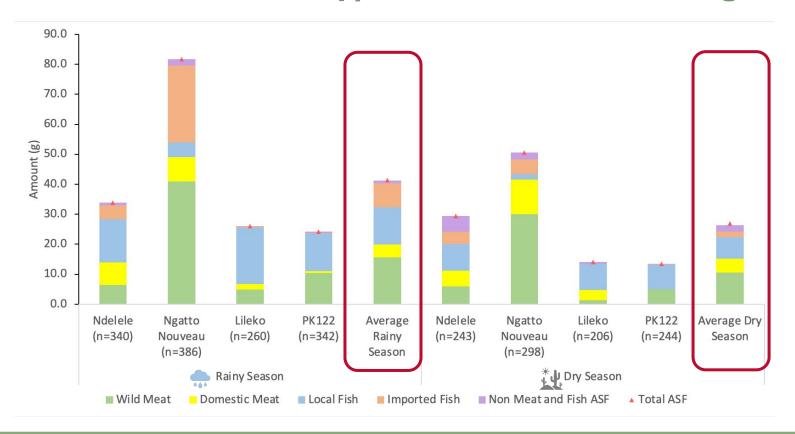
Nutritional Status of Children in Study Sites



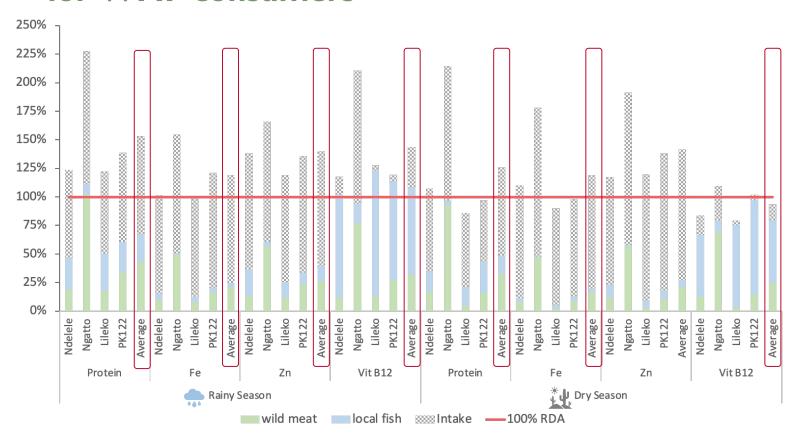
Percentage of children consuming ASF & WMF



Amounts of various types of ASF consumed in grams



% contribution of WMF to select nutrient requirements for WMF consumers



Season (n)

Ndelele: 135

Ngatto: 178
PK122: 116



Conclusions

- WMF are widely consumed across all sites
 - Relative proportions differ
 - Substantial seasonal variation
- On avg, WM was consumed more than domestic meat; local fish consumed more than imported fish
- On avg, without WMF, children under 5 (who consumed WMF) would not meet their RDA for protein, iron, or vit b12 in the rainy season or their RDA for protein in the dry season





Please fill out the the webinar flash feedback google form: https://forms.gle/uALeFZFnyiuSr28DA

It should not take more than 2 minutes!