





Food-Based Recommendations to Improve Dietary Adequacy of Women Living in Pastoral and Agro-pastoral Zones of Turkana County, Kenya

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Introduction

Kenya

- Energy supply/capita <2250kcal/day
- Basic diet insufficient in diversity and quality = > Micronutrient deficiencies

Turkana County

- Arid and semi-arid (ASAL) County in North-West of Kenya
- low rainfall, high T, land productivity, infrastructure, remoteness, market isolation,...
- Main livelihood- nomadic pastoralism
- Women of reproductive age- higher nutritional needs, chronic poverty, heavy workloads, short reproductive cycles
- 89% of HHs severely food insecure, only 20% of women meeting MDDS-W; 1/3 HHs rely on food aid



Rationale

Huge context variations exist

-Types of foods available => consumption patterns

Research gap

Food consumption surveys found inadequacies in certain population groups, but

- Is this due to suboptimal use of locally available foods or constraints related to availability of nutrient dense foods?
- -What types, quantities and combinations of foods contribute to optimal nutrition?

Food-based recommendations (FBRs)

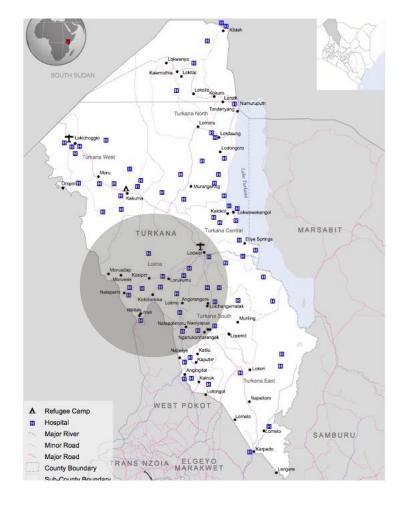
- -Formulated in the context of local diets
- -Achieve macro and micronutrient adequacy, enhance sustainability of food systems and promote healthy eating
- -- complement nutrient supplementation and food fortification strategies



Objectives

- To identify the contribution of different foods and food groups to nutrient intake.
- 2. To compare dietary intake of women living in pastoral and agropastoral livelihood zones.
- Formulate food based recommendations (FBRs) using locally available foods.

Study area





Methods

Study design: Stratified cross-sectional design (3 villages in pastoral and 3 in agro-pastoral livelihood zones

Sample: Random, 240 women aged 15-49 years

Data collection tools : Multiple-pass quantitative 24-hour recalls on two non-consecutive days

Analysis

- -Lucille food intake software (Ghent University)- food intake data
- -SPSS- foods (quantities, % of consumers), food groups (10), nutrients (protein, carbohydrate, fat, iron, folate, calcium and vitamin A)
 - Comparisons: pastoral and agro-pastoral



Diet modeling in optifood

LP tool - FBRs in the context of local constraints:

- Target group:
 - women of childbearing age
- List of food items and serving sizes
 - based on 24h recalls, median serving size/day;
- Food (sub) group constraints
 - •lowest, average and highest servings/week based on the 5th, 50th, and 95th percentiles
- Basis for FBRs -foods contributing ≥5% of each nutrient



Two optimized diets generated in Optifood

- a) Food pattern optimized (FP) diet: minimal deviations from average food pattern.
- b) Non-food pattern optimized (NFP) diet: allowed for deviations from the actual average food pattern

For each nutrient:

- i. maximized diet- best-case scenario
- ii. minimized diet- worst-case scenario

Maximized diet- basis for identifying absolute and partial problem nutrients



Results

Foods

- Zones comparable
- 40 food items
- Low variety
- Limited choice
- 5 foods: >50% of women
 - vegetable oil
 - table sugar
 - dry maize
 - maize flour
 - Beans
- (salt and tea leaves)

Food groups

- Zones comparable
- 4 food groups: >50% of women
 - Fats and oils
 - Added sugars
 - Grain and grain products
 - Legumes
- Low dietary diversity
- Micronutrient inadequacies

Plant-based diet

- Zones comparable
- Median energy intake 1715kcal
- Staple-based diet
- High constraints for animal-based foods
- 60% energy- grain and grain products
- <15% energy- fats and oils



Median intake of nutrients/day vs RNIs

Nutrient	Units	Median intake/day		RNI
		Pastoral zone	Agro- pastoral zone	value/day
Food energy	kcal/day	1715	1715	2271
Protein	g/day	39	38	41.5
Fat	g/day	45	52	75.7
Calcium	mg/day	229	220	1000
Folate	μg Dietary Folate Equivalents/day	141	161	400
Vitamin A RAE	μg Retinol Activity Equivalents/day	322	541	500
Iron (5% bioavailability)	mg/day	11	11	58.8

RNI- Recommended Nutrient Intake



Food group patterns (servings/week) for NFP diets in the two zones

Group	Pastoral zone		Agro-pastoral zone	
	Median (current pattern)	NFP diet	Median (current pattern)	NFP diet
Fruits	1	2	1	1
Added sugars	7	0	7	0
Vegetables	14	28	14	21
Dairy products	7	14	7	21
Added fats	7	14	7	14
Bakery & breakfast cereals	1	1	1	0
Starchy roots	1	0	1	0
Meat, fish & eggs	1	7	1	7
Grains & grain products	14	14	14	19
Legumes, nuts & seeds	3	14	4	14



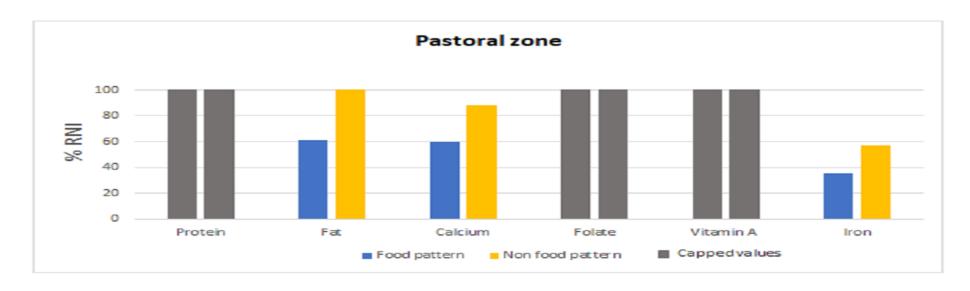
Recommendations

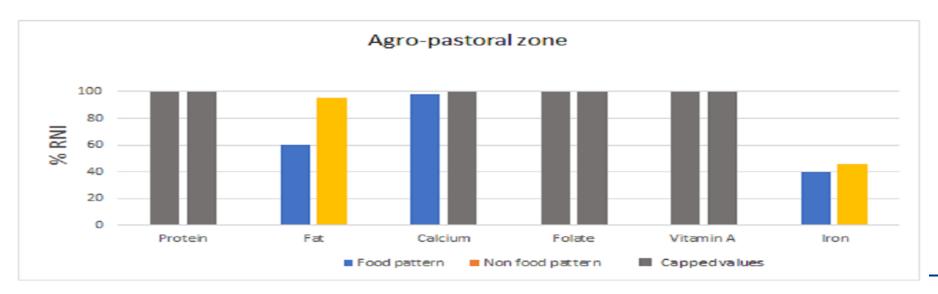
- FBRs comparable in both zones; based on NFP diets
- Daily FBRs for fruits not feasible (local constraints)

Food group	Servings per day		
	Pastoral zone	Agro-pastoral zone	
Vegetables	4 servings	3 servings	
Dairy and dairy products	2 servings	3 servings	
Fats and oils	2 servings	2 servings	
Meat, fish and eggs	1-2servings	1serving	
Grains and grain products	2 servings	2-3 servings	
Legumes, nuts and seeds	2 servings	2 servings	



Problem nutrients







- ✓-Optimize nutrient intake (possible food combinations)
- -Within local constraints
- -Easily adaptable
- -Specific target group

- -Problem nutrients?
- -Ambitious recommendations?
- -FBRs at individual level-HH size, composition?

Optifood

Relevance for agriculture – nutrition – health pathways

-Nutrient sources- food types and quantities

Dietary analysis

-Nutrition status assessment

Healthy eating

-Behavioral change interventions

Nutrition education

-Promote dietary diversity

Food

based

recommendations

Sustainable food systems

- -Local foods
- -Flexibility- choice, seasonality, availability

Food security

- -Access, availability, stability, utilization
- -Identify nutrient gaps in local diets





Thank you

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