

Opportunities for building nutrition sensitive NWFPs value chains in Uganda



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Overview

1. Background
2. Project Objectives
3. Main findings
4. Interventions
5. Conclusions and recommendations



Background

- “Non-wood Forest Products consist of **goods of biological origin other than wood**, derived from forests, other wooded land [and trees outside forests].” (FAO, 1999)
- NWFPs **cover** (1) wild products; (2) managed products; (3) cultivated products.
- **Includes:** mushrooms, fruits, nuts, herbs, aromatic plants, game, fibres (used in construction, clothing or handcrafts), resins, gums, saps, and products used for medicinal, cosmetic or cultural scopes.



Background cont'd

Non-Wood Forest Products (NWFPs) Provide

- **resilience** to food & household income systems in many countries
- Adequate quantities of **nutrients** reduces risk of malnutrition
 - Improves cognitive abilities
 - Enhances normal growth among children
- Can be the basis of sustainable **livelihoods**



Challenge

- ↓ Despite potential values of NWFPs in West-Nile, NWFPs in west-Nile has not received much attention
- ↓ The influx of refugees and competing land uses continues to cause degradation of landscapes, affecting NWFP availability
- ↓ Land-use and forest management plans & restoration activities not considering NWFPs
- ↑ Assessment of NWFPs and their value chains can improve prospects for nutrition and livelihoods



Aim: Increase access to nutritious NWFPs for improved dietary diversity and improvement of household income

Study questions

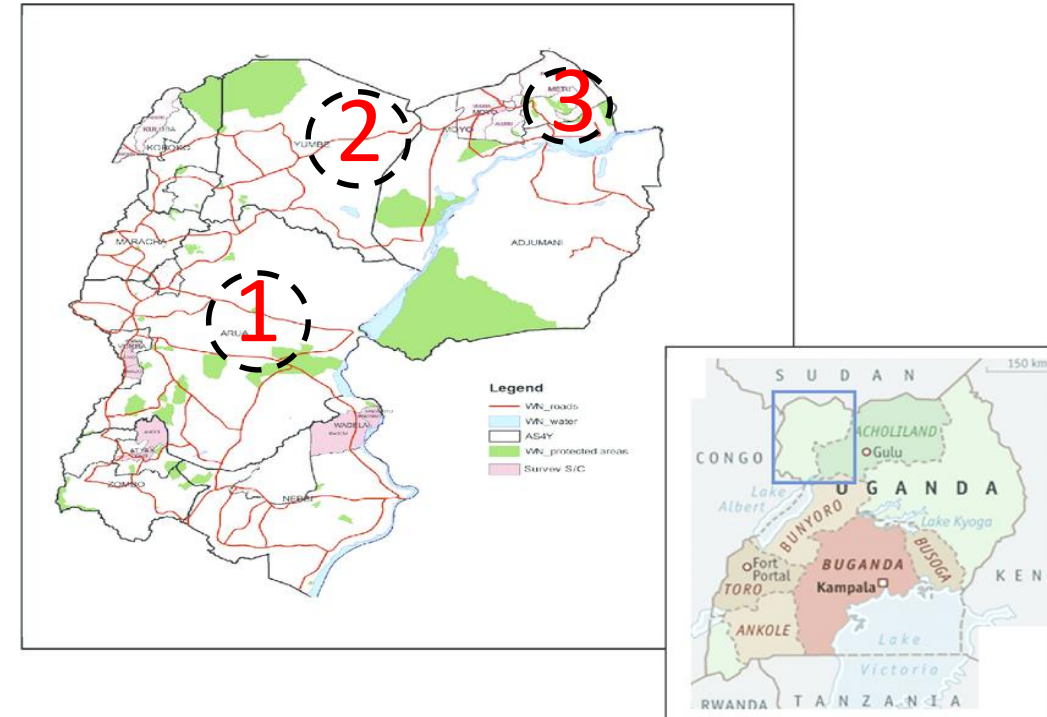
- i. What key NWFPs are exploited in west-Nile sub-region?
- ii. What roles are played by the different stakeholders along the value chain?
- iii. What challenges hinder maximum exploitation of the key NWFPs?
- iv. What interventions can address identified challenges?

Scope of study

- **Refugee hosting districts** experiencing environmental degradation -Arua, Yumbe & Moyo
- **Focus was on four key NWFPs:**

Justification of study

- Findings will provide suggestions on potential strategies
 - for ensuring adequate nutritious food intake and household income
 - while sustainably utilizing natural resources



Methods used in the study

- Focus Group Discussions
 - 12 FGDs with 10-12 people
- Key Informant Interview
 - Commercial processors
 - District forest officers
- Market surveys
 - Main urban markets in Arua, Yumbe & Moyo
 - Rural markets



Main findings

- **187 participants took part in FGDs**
 - 63% male; 37% female
 - 12% -no formal education
 - 45% -attained primary education
 - 43% - attained beyond primary
 - Crop cultivation –major livelihood activity
- **NWFPs in West-Nile obtained from:**
 - Tree sources e.g. fruits, leaves
 - Insect sources – Ese, honey, white ants
 - Small plants and mammals from terrestrial and aquatic habitats



Key NWFPs in west-Nile

| NWFP | Source | Rank |
|---|-----------|------|
| Honey | Insect | 1 |
| Shea butter (<i>Vitellaria paradoxa</i>) | Fruit | 2 |
| Edible grasshoppers (<i>Ruspolia differens</i>) | Insect | 3 |
| Desert date (<i>Balanites aegytiaca</i>) | Fruit | 4 |
| Tamarind (<i>Tamarindus indica</i>) | Fruit | 5 |
| Doodo (<i>Amaranthus dubius</i>) | Vegetable | 6 |
| Winged termites (white ants) | Insect | 6 |
| Osubi (<i>Vigna unguiculata</i>) | Vegetable | 8 |
| Borassus palm | Fruit | 9 |

NWFPs sold in the markets

NWFPs in rural markets

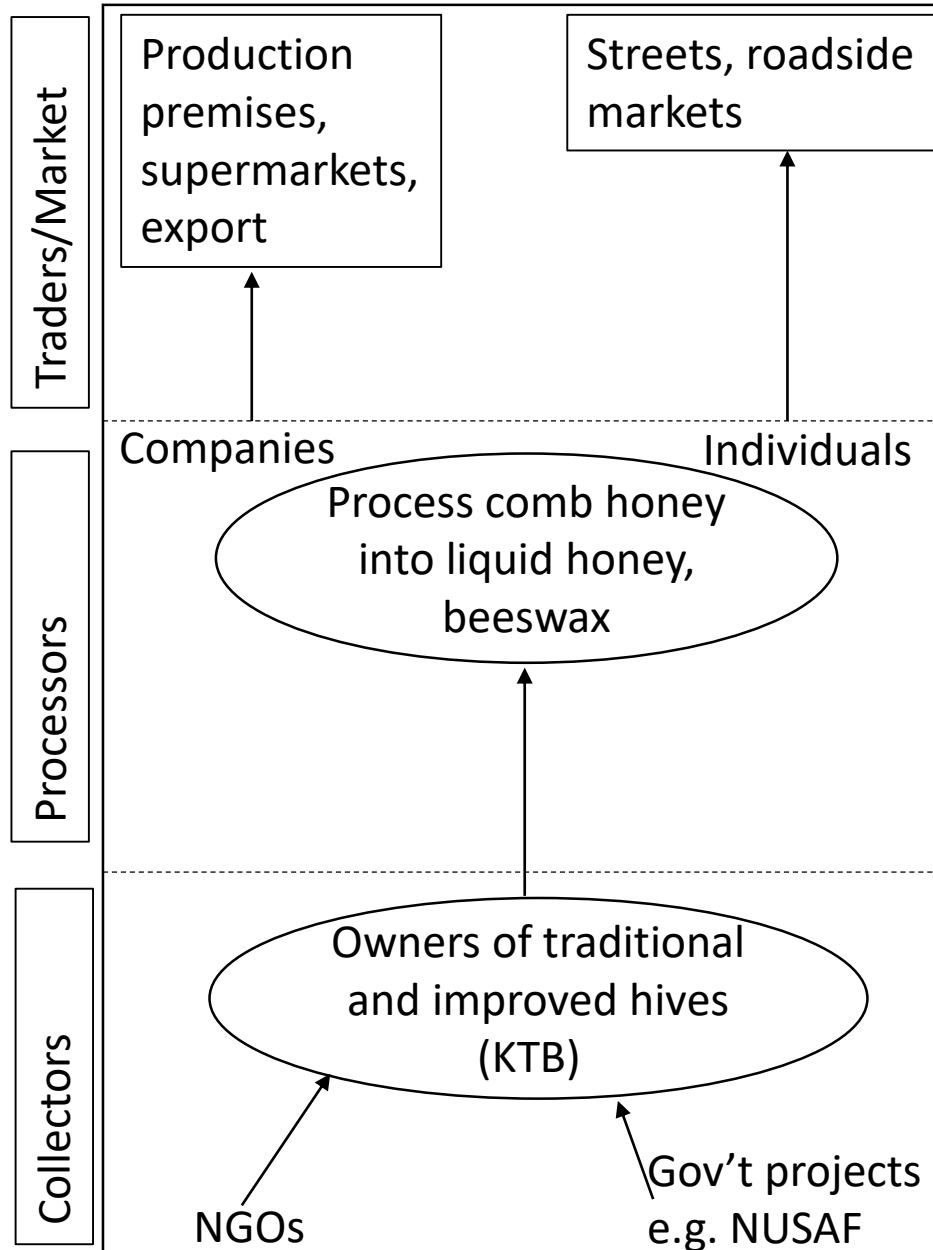
- Sold mainly in raw form
- Usually a single product sold per trader
- Carry headloads
- Sold by collectors
 - To local residents & urban market agents
- NWFPs sold only once a week in some markets

NWFPs in urban markets

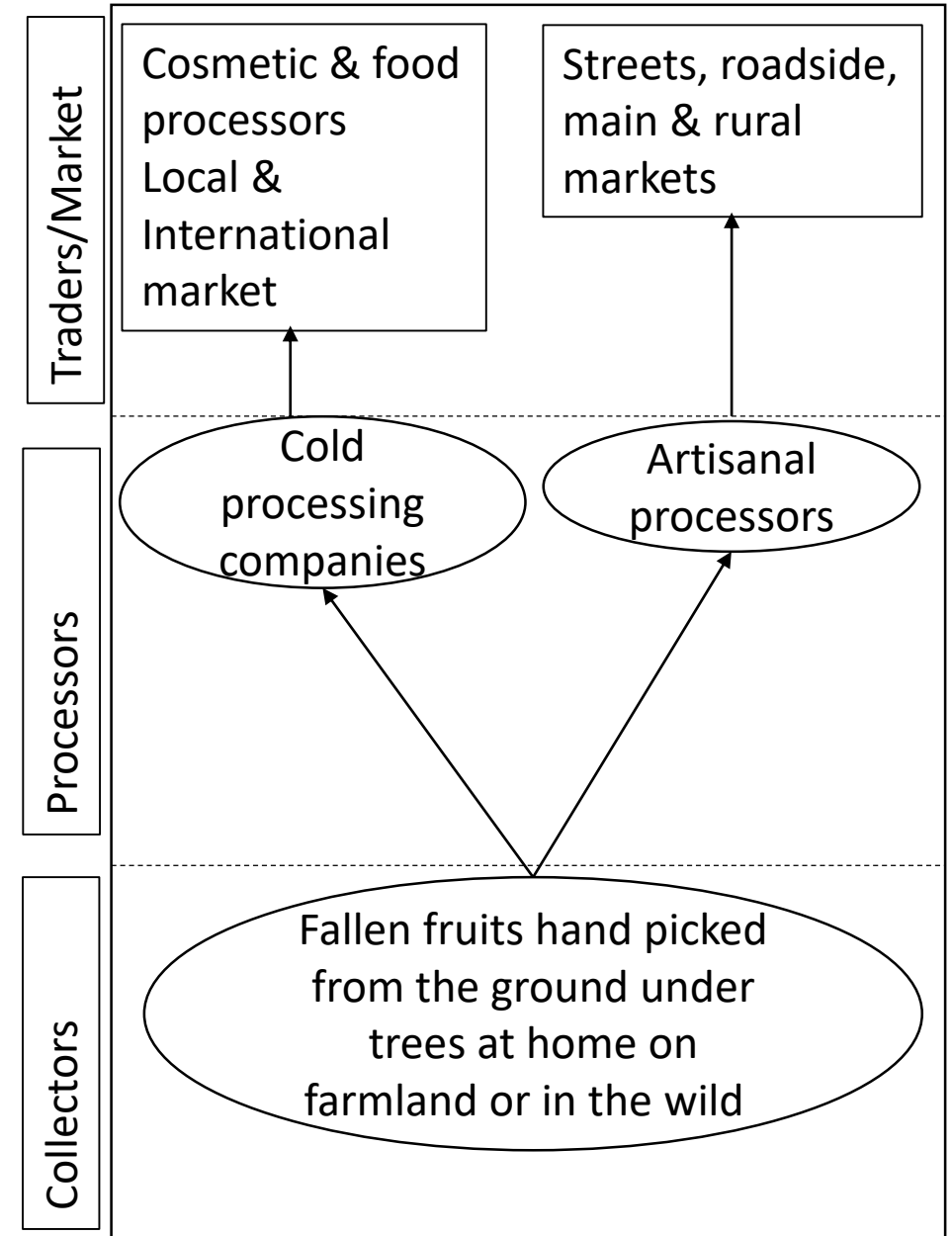
- Sold mainly in processed form
- NWFPs sold together with other products e.g. agricultural produce
- NWFPs brought to the market by vehicular means
- Traders usually buy NWFPs in bulk and store
- Some NWFPs obtained from as far as DRC

NWFPs Value chains

HONEY

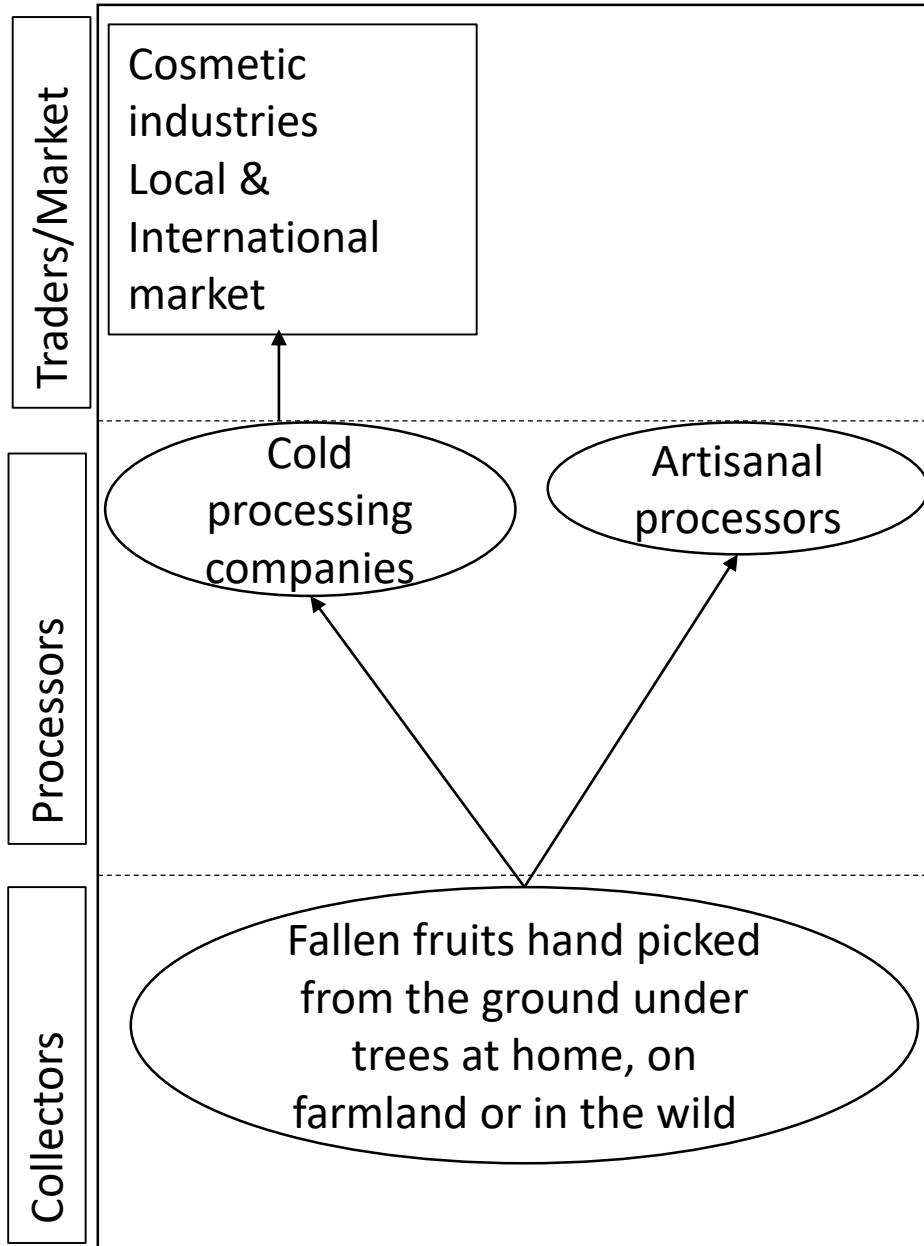


SHEA BUTTER

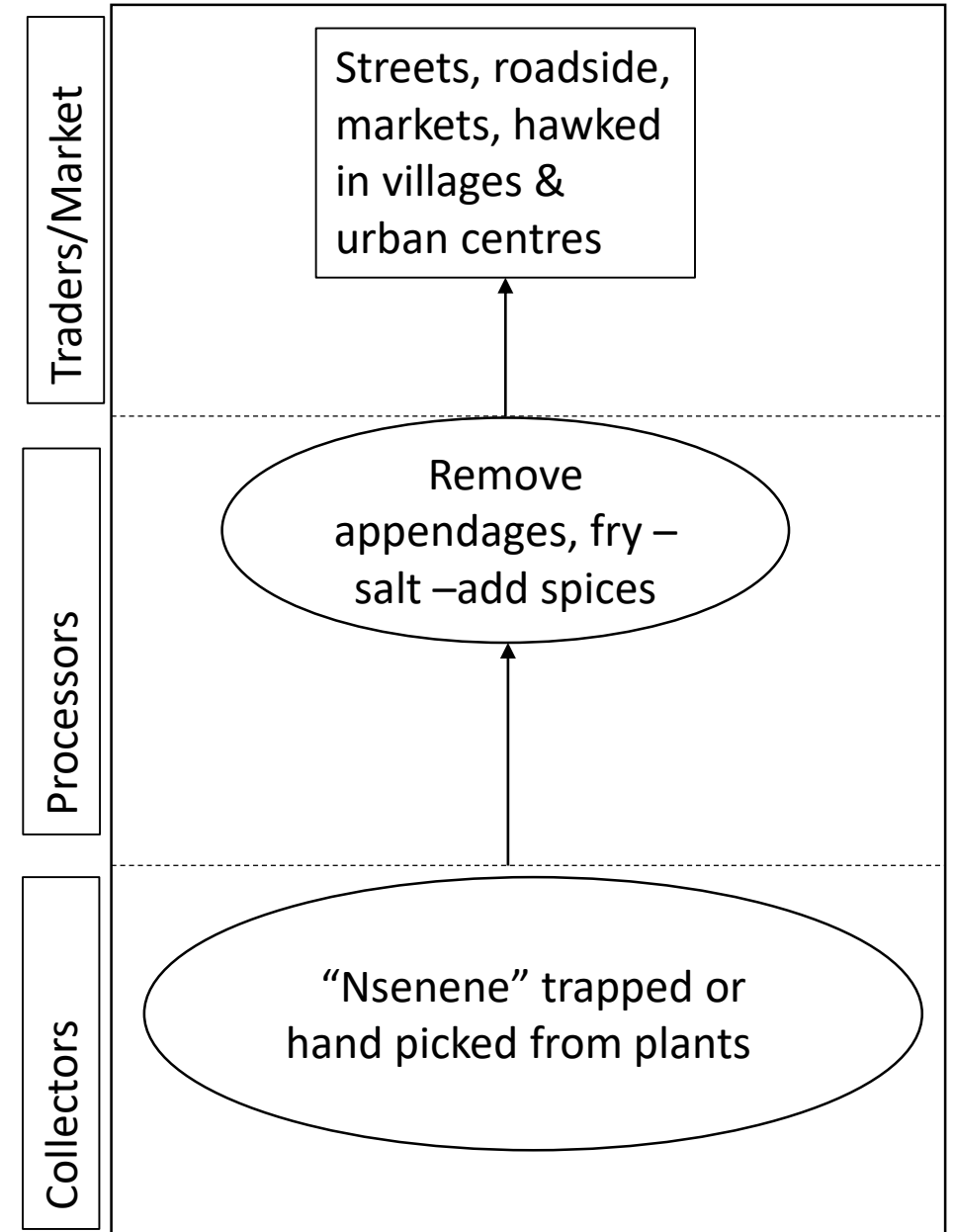


NWFPs Value chains

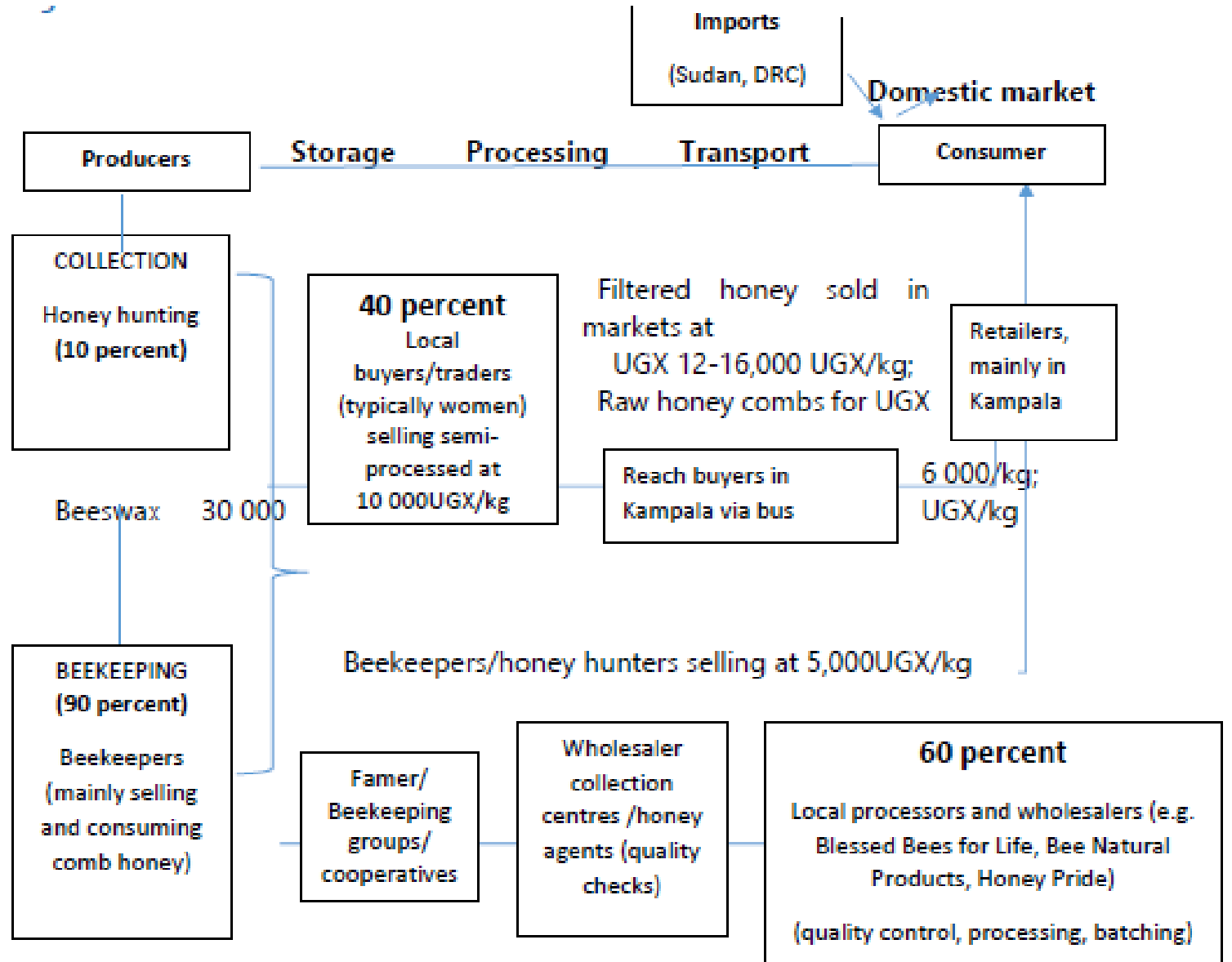
BALANITES OIL



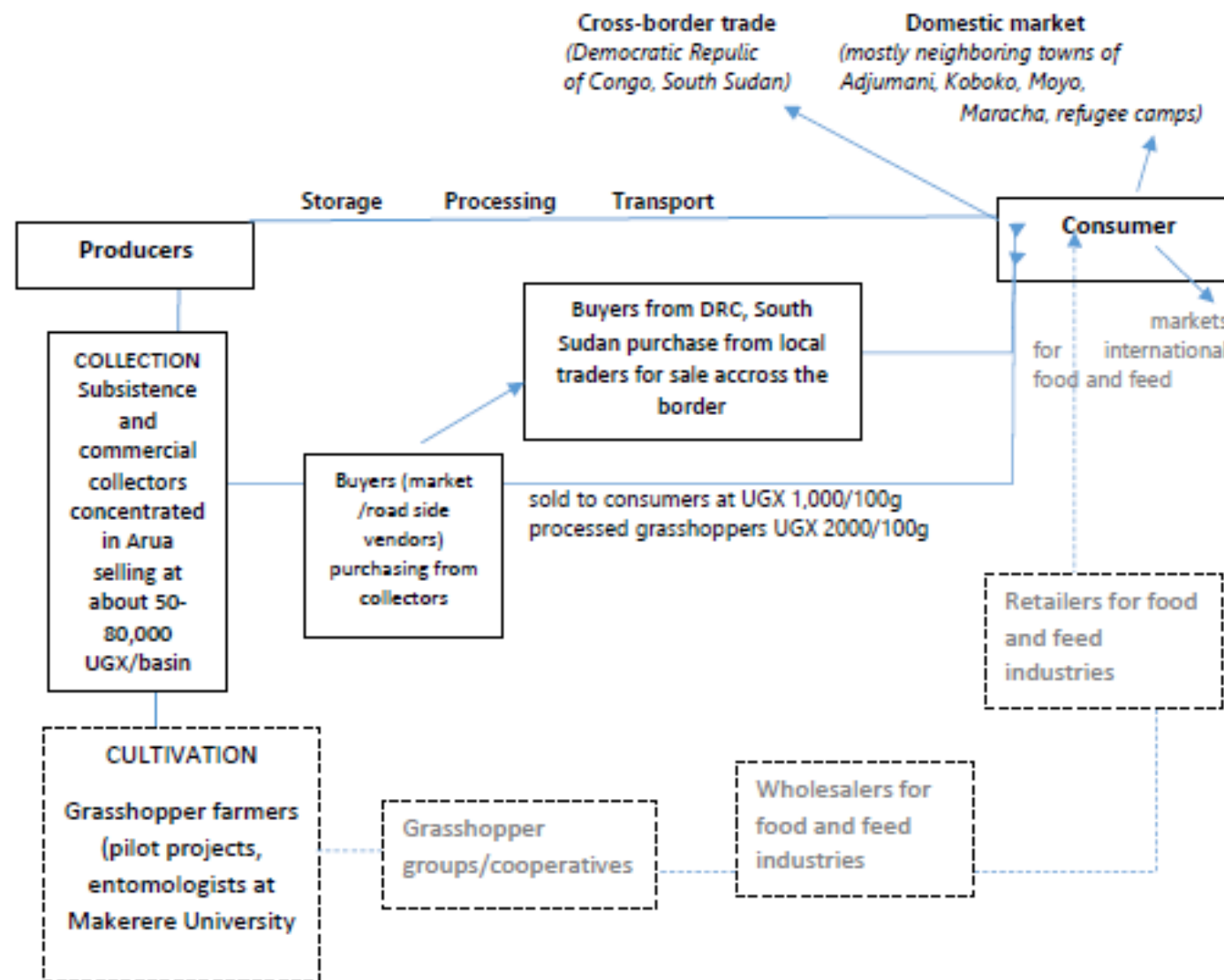
EDIBLE GRASSHOPPER (Nsenene)



Honey production-to-consumption system



Grasshopper production-to-consumption system



Sustainable production NWFPs

Many IFTs are utilized within drylands

- Important source of nutritious foods
- Are neglected (by agricultural research and development organizations)
- Unsustainably utilized
- Poor regeneration and long maturation period



Participatory domestication

- Long term, iterative
 - Integrated farmer driven
 - Market-led process
- Promotes use and marketing of selected products
- Identification of plant traits desired by communities
 - Organoleptic and morphological traits
- Development & application of efficient vegetative propagation

Tree species with domestication potential

Vitellaria paradoxa

- Folk classification of shea ethno-varieties (Gwali et al 2011)
 - Based on fruit/nut organoleptic & morphological attributes
 - Relationship between colour and oil yield

Way forward

- Selection of superior mother trees for propagation
- Used of other propagation techniques – grafting
- Conservation of wild population and assisted natural regeneration



Propagation of shea from seeds in Arua

Tree species with domestication potential

Balanites aegytiaca

- Two varieties are recognized via organoleptic attributes (Okia 2010)
- Sweet and bitter varieties

Way forward

- Selection of superior trees for propagation
- Further studies on other propagation techniques



Tree species with domestication potential

Tamarindus indica

- Variations in fruit size, shape, flavor, colour and seed have been reported
- Fruits are of sweet/bitter varieties (Okello et al 2018)

Way forward

- Improvement in fruit processing & value addition
- Conservation of wild population



Aim: Improve access to high value nutrition sensitive NWFPs in west-Nile

Objectives

- Demonstration of sustainable harvesting
- Awareness raising among local collectors of potential of NWFPs
- Adherence to quality standards
- Product formulation
- Market awareness and skill building

Honey & beeswax value addition

Training content

- Good practices in apiculture
- Honey harvesting and handling
- Beeswax processing
- **Key message:** Focus on production of high-quality honey and wax



Training content

- Fruit harvesting and management
- Quality standards for oils
- Value addition –product formulation
- **Key message:** Improve quality production of oils in adherence with national and int'l standards



Workshop on edible grasshoppers

Issues discussed

- Potential of edible insects in Uganda
- Ecology of grasshoppers
- Harvesting and utilization of edible grasshoppers
- Nutritional benefits of edible grasshoppers
- Farming grasshoppers

Key message: Improve harvesting methods (hygiene, food safety, working conditions), processing (storage) & explore rearing potential



Conclusions and recommendations

- NWFPs value chain improvement in west-Nile can contribute to:
 - Improved dietary & nutrient diversity
 - Improved household income
- If utilization is sustainable, can meet present and future needs
- NWFPs as a source of food and household income can be used to:
 - Advance conservation of natural resources in fragile ecosystems

Recommendation

- Improve technology for more efficient oil extraction from kernels
 - In adherence with food standards, especially for balanites oil production
- Scale up training in sustainable and quality honey and beeswax production
- Integrate nutritional NWFPs values of trees and forests in planning refugee settlements and subsequent forest management plans
- Roll out edible grasshopper procedures for sustainable harvest, use and commercial farming
- Develop standards for edible insect food production
- Identify other important NWFPs (IFTs) for domestication efforts



Thank you!

QUESTIONS?

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