

Mainstreaming Biodiversity Conservation and Sustainable Use for Improved Human Nutrition and Well Being: The case of Kenya

**Regional Workshop on Inter-linkages between Human Health
and Biodiversity- Maputo
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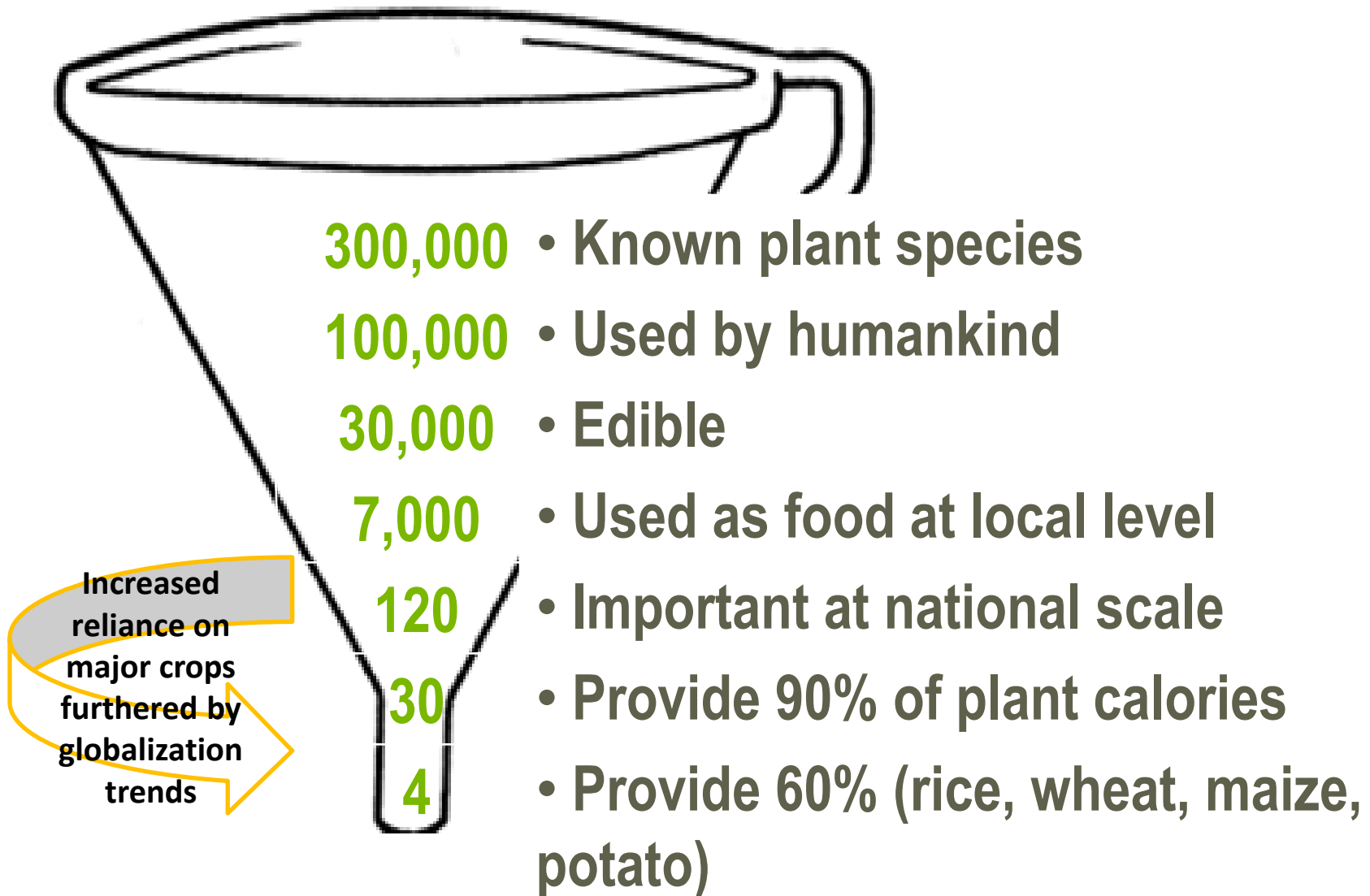
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Narrowing of world's food basket

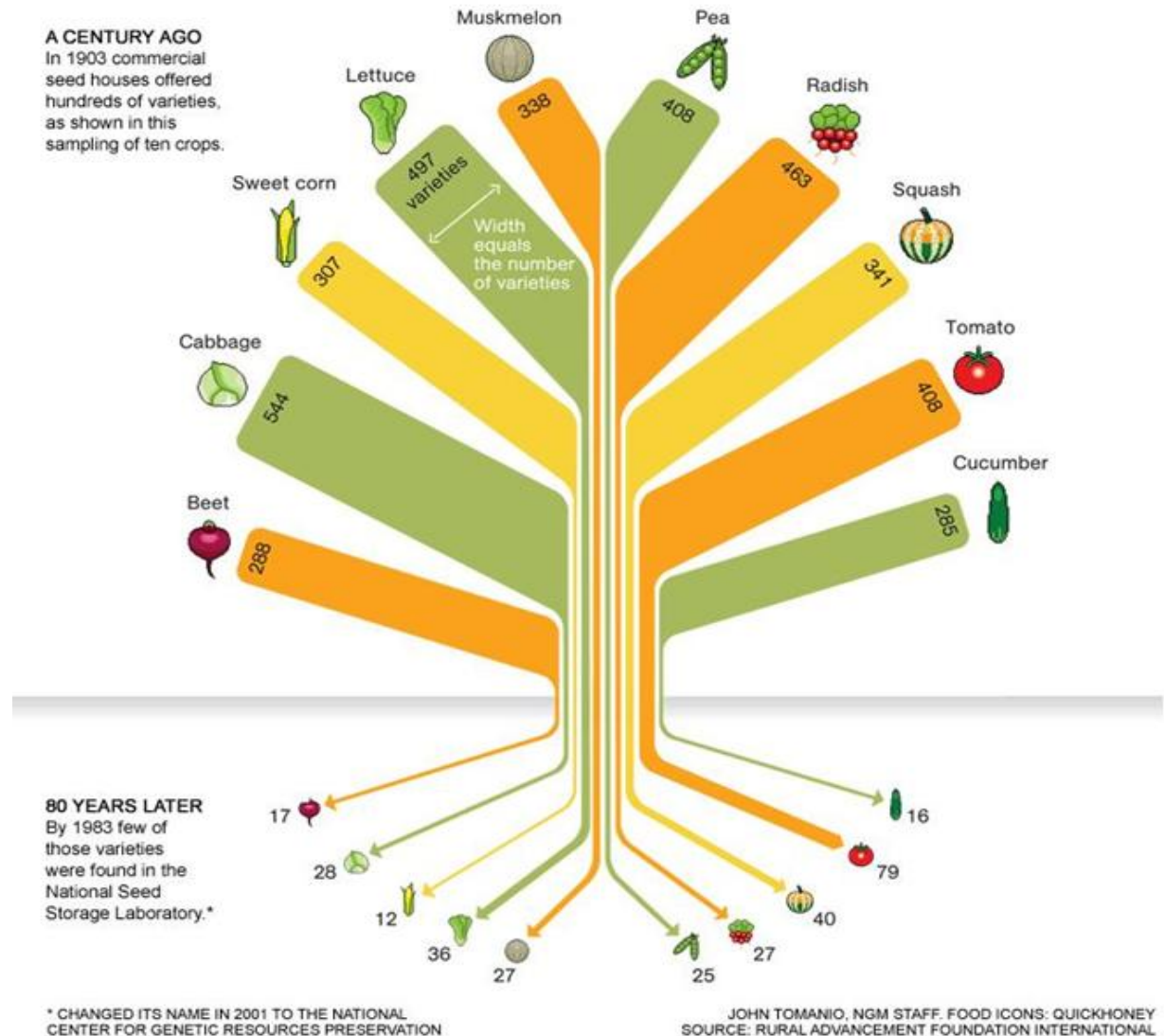


A highly concerning global challenge



National Geographic 2011

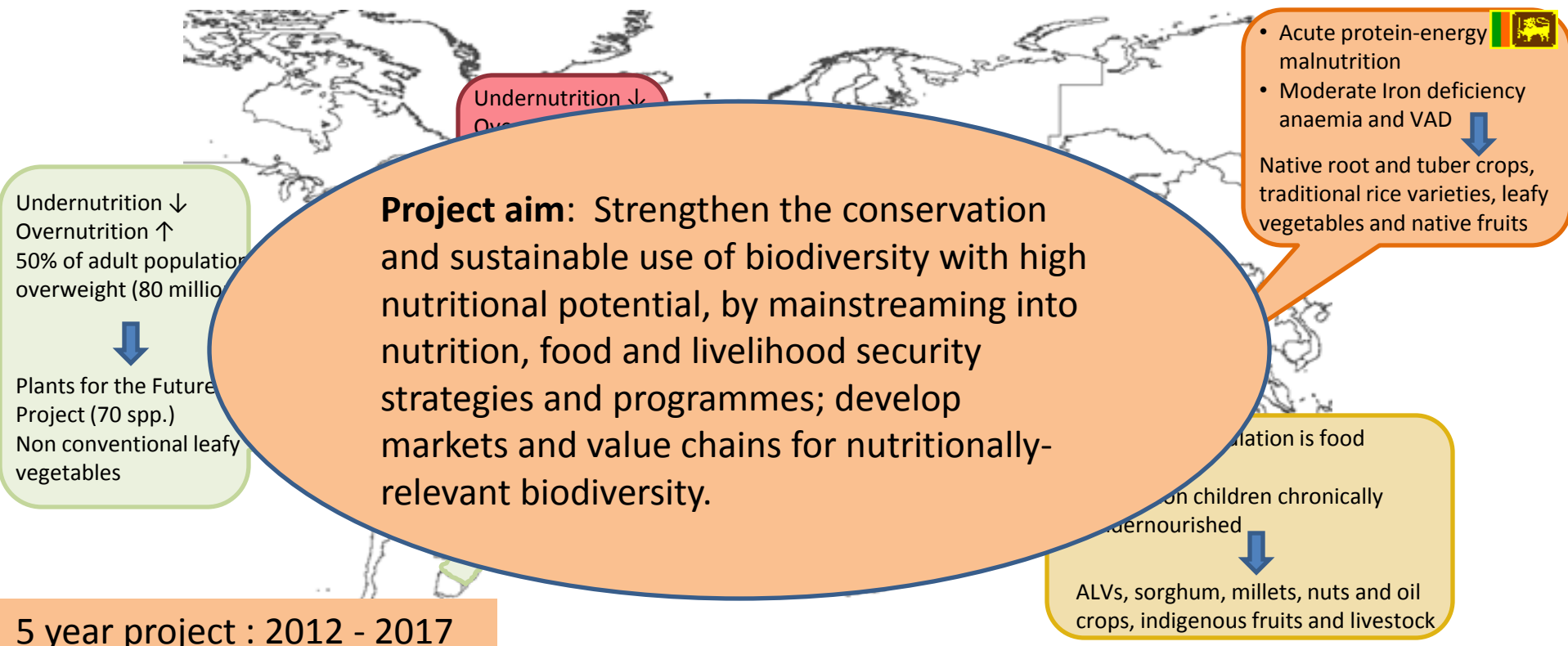
Study conducted in 1983 by the Rural Advancement Foundation International gave a clue to the scope of the problem. It compared USDA listings of seed varieties sold by commercial US seed houses in **1903** with those in the US National Seed Storage Laboratory in **1983**. **The survey, which included 66 crops, found that about 93 percent of the varieties had gone extinct.**



Nutritional benefits

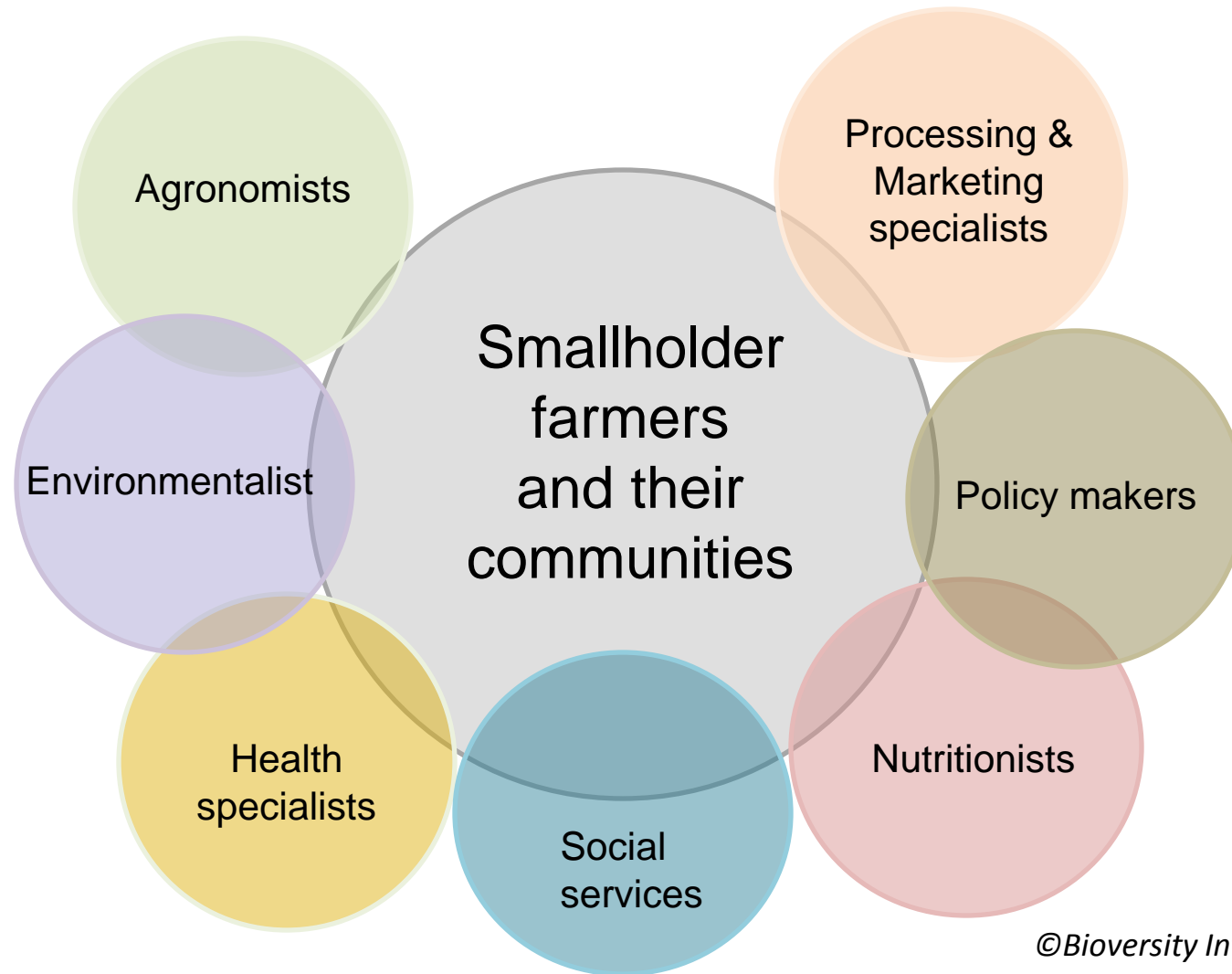
Case of African leafy vegetables

Per 100 gm	Amaranth (leaf)	Cleome	Nightshade	Cabbage
Iron mg	8.9	6.0	1.0	0.7
Calcium mg	410	288	442	47
β carotene μ g	5716	10452	3660	100



- PROVIDE EVIDENCE** – Demonstrate the nutritional value of local BFN and the role it plays in promoting healthy diets and strengthening livelihoods
- INFLUENCE POLICIES** - Use the evidence to influence policies and markets that support the conservation and sustainable use of BFN for improved human nutrition and wellbeing
- RAISE AWARENESS** – Develop tools and best practices for scaling up the use BFN in development programmes, value chains and local community initiatives.

Involvement of a variety of actors



Project Components Activities and Outputs

**Component 1
KNOWLEDGE BASE**

Output 1.1:

Assessments of nutritional value of agrobiodiversity, and associated traditional knowledge, is carried out in 3 ecosystems in Brazil, Turkey and Sri Lanka and 1 ecosystem in Kenya

Output 1.2:

National portal on local foods, containing databases on nutritional properties of agrobiodiversity and associated traditional knowledge, developed in each country and linked to relevant national and global nutritional databases

Output 1.3:

The contribution of biodiversity indicators for food composition and consumption for agricultural biodiversity conservation and sustainable use is assessed.

Component 2
**POLICY & REGULATORY
FRAMEWORK**

Output 2.1:

Cross-sectoral national policy platforms for mainstreaming agricultural biodiversity conservation and sustainable use into nutrition, health and education programmes established

Output 2.2:

National and international policy guidelines and recommendations that promote the mainstreaming of agricultural biodiversity conservation and sustainable use into nutrition, health and education developed

Output 2.3:

New marketing options for biodiversity foods with high nutritional value identified and developed

Component 3
**INCREASED AWARENESS &
OUTSCALING**

Output 3.1

Best practices for mobilizing biodiversity to improve dietary diversity identified and promoted

Output 3.2

Capacity of producers, processors, users and researchers to deploy and benefit from nutritionally relevant biodiversity enhanced

Output 3.3

National information campaigns that foster greater appreciation of biodiversity as a resource for development and well-being conducted

Output 3.4

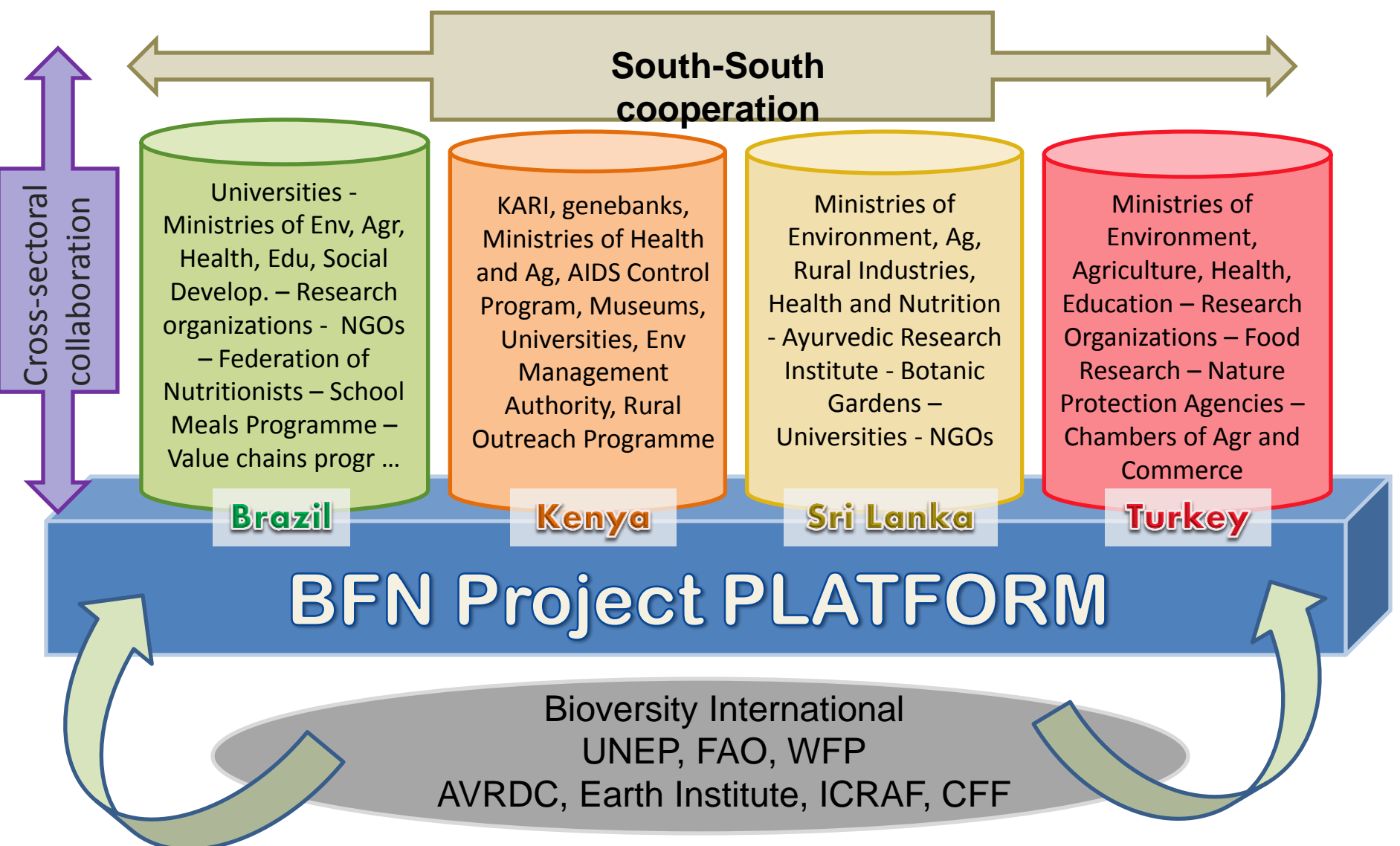
Guidelines for improved use of nutritionally-rich foods from local biodiversity, including processing, food safety measures, and recipes adapted to modern lifestyles based on traditional food systems developed.

Output 3.5

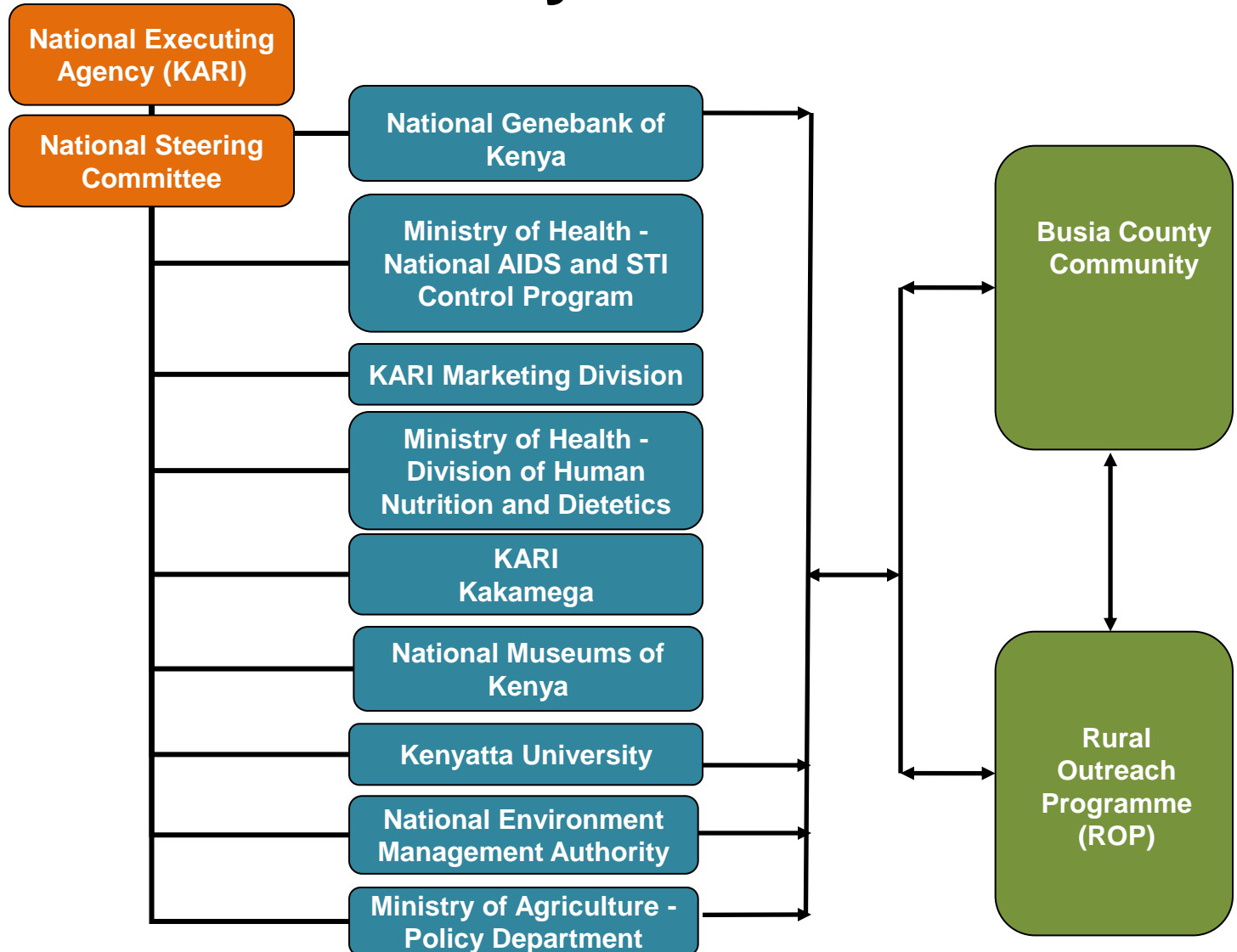
Tools and methods for mainstreaming biodiversity into food and nutrition upscaled and disseminated.

Project Institutional Framework and Implementation Arrangements

Biodiversity for Food and Nutrition Project



Kenya



Pilot site baseline surveys

- Assess current availability of local biodiversity for food and nutrition, traditional food lists, availability and utilisation
- Assess food-associated traditional knowledge including food harvests, preparation and storage
- Documentation of indigineous knowledge, loss of food options /dietary diversity

African leafy vegetables marketing in Busia Town



Traders sorting and displaying ALVs for sale on a road side market in Busia (K)

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Cowpea (*Vigna spp*)

(Luhya, Likhubi Swahili -(Kunde)

- Variety “Lel Kwach” used in management of stomach aches
- Variety “Ikhwaike ” used in treating STI (indwasi) and preventing miscarriage



Mushrooms

- Used in the treatment for measles



Ximenia americana

English: wild plum; Luhya (Bukusu): kumutuli-kumubukusu;
Teso: olimu, elamai; Luo: olemo (red fruit), olimbochok
(yellow fruit); Swahili: mtundukula, mtundakula, mpingi

- Fruit is edible
- Root bark used in tonic drink/tea
- Bark & root a dye source
- Seed oil a preservative & good for beauty care
- Wood used in building
- Leaves fodder



Mondia whitei

Luhya: Omukombero; Kikuyu: Mũhukũra

- For asthmatics
- Muscle relaxant
- Mouth freshener
- Male strength



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Urtica massaica

English: Stinging nettle; Luhya: Isambakhulu; Kikuyu: Hatha, thabai; Kipsigis: Siwot; Luo: Ayela; Maasai: Entamejoi

- Used against hair loss
- Constipation
- Indigestion
- Ulcers
- Anaemia
- High blood pressure
- Night sweats
- Diabetes



Tylosema fassoglensis

Bukusu: kumuchayu, chingayu; Maragoli: imbasa; Kamba: Ivole; Luo: ombasa; Maasai: esinkarua; Samburu: dalamboi

- Young pods and seeds eaten, raw or roasted as groundnuts
- Leaves fodder
- Tuber used in medicine for backache & other illness
- Sold in many markets



Croton macrostachyus

English: Croton; **Luhya** – musutsu; **Kikuyu, Meru:** Mutundu; **Luo** – Ngong' ngo' ; **Kipsigis, Nandi** – tebeswet

- Wound healing
- Veterinary medicine
- Sap, leaves, root and bark
 - skin rashes
 - flu



Myrsine africana

Kamba: Muketa munini; Kikuyu: Mugaita; Kipsigis: osegeteti; Maasai: olsegetiti

- Fruits effective on worms
- Wide medicinal use
- Arbotifacient
- Vermifuge, Anthelmintic,



Searsii pyroides (Rhus natalensis)

English: rhus; Luhya (Bukusu): kumusangura kumusecha, (Tachoni): obusangura; Teso: ewayo, ebubu; Sabaot: sirwa; Luo: sangla, osangla; Swahili: mkono chuma

- Fruits edible
- Roots taken in soup
- Roots a source of dye
- Leaves a fodder
- Tender shoots and leaves chewed as khat (miraa)
- Twigs used a toothbrush



Strychnos henningsii

Borana: karaa; Giriama: mbathe; Kamba, Kikuyu: muteta; Maasai: entuyesi; Meru: muchimbi; Pokot: chapkamkam; Mbeere: mutambi; Samburu: nchipilikwa; Somali: hadesa

- Roots, stems and stem bark boiled in soup for fitness and painful joints (Kikuyu, Maasai, Kamba)
- Fruits used for flavouring beer (Mbeere)
- Root decoction & leaves drunk in soup or honey to treat malaria & rheumatism (Pokot)



Toddalia asiatica

Luhya: luabare; Kikuyu: mururue; Kamba: maluia

- Roots for management of HIV
- Strong anti-biotic and anti-viral properties
- Has a wide medicinal use



Zanthoxylum gillettii

English: African satinwood; Luhya: Shikhoma; Bukusu: Kumusikhu; Luo: Sogo maitha; Kikuyu: Muchagatha

- Bark used in cough medicine
- stem used for sore gum as toothbrush



Terminalia brownii

Luo: Manera, onera; Kamba: muuuku; Embu, Mbeere, Tharaka – mururuku; Somali: Harar, biiris; Kipsigis: Moissot

- Bark decoction emetic, used for fevers, pneumonia and colds
- Ground bark used in old wounds
- Bark used for stomach aches, fresh cuts as bandage
- Arbotifacient
- Used to make dogs infertile



Conclusions

- Recognizing and promoting dietary diversity, food cultures and their contribution to good nutrition
- Appreciating synergies between human health and sustainable use of biodiversity

Help towards achievement of Aichi targets 1, 4, T, 13 and 14.

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There is always room for more

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Thank You