

STRATEGIC PLANNING FOR AGRICULTURE & FISHERIES STATISTICS IN THE PACIFIC WORKSHOP

Evidence-based policy-making in the Pacific: developing targeted food and nutrition policies using Household Income and Expenditure Survey data

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What are statistics for?

- We know what statistics <u>are</u>
- Why do we collect them?
- Informing effective, evidence-based policy



Surveys

- Households answer demographic questions, and complete detailed income and expenditure diaries (usually for a twoweek period)
- Traditionally used to examine household income and expenditure patterns across different segments of population (location, employment type, household member education, etc) and estimate food and income poverty
- Internationally, used to investigate diet and nutritional status of households, given advantages over existing surveys (wealth of complimentary data; large sample size; two-weeks of entries rather than 24-hour recall

Poor diet, nutrition and Algriculture United Nations

increasingly come into focus among PICs

Country	Diabetes rate (%)	Obesity rates (%)
Cook Islands	23.6	61.4
FSM	32.1	42.6
Fiji	12.9	18.0
Kiribati	20.4	39.9
Nauru	16.2	58.1
Niue	38.4	61.0
Palau	-	-
PNG	13.3	16.2
RMI	37.2	31.6
Samoa	22.0	54.7
Solomon Islands	17.7	23.7
Tonga	17.5	57.6
Tuvalu	-	58.7
Vanuatu	21.2	18.8
AVERAGE	22.7	40.3











Improving PIC resilience to food and nutritional insecurity, and reduction of NCDs, is a priority







Policy lens moving from 'basic needs' to adequate diet

- Minimum calories not the issue for many PICs (<u>nutrition</u> <u>transition</u> improved access to calories, impoverished diet) therefore need to <u>move beyond kcal only food poverty lines</u> to identifying populations not accessing an <u>adequate diet</u>
- Ask what is the cost (and who lacks access) to a diet sufficient to live in state of good health (taking into account age and sex, level of physical activity) including
- minimum and maximum daily intake for kcal, with the correct proportion from protein, fat and sugar;
- getting intake above minimum for range of micronutrients, like iron, vitamin a;
- not too much certain micronutrients, like sodium;
- Use HIES to identify populations suffering poor diet and target policy interventions to improve nutrition/reduce NCDs

Methodology for converting HIES food expenditure to nutrition info

87812 Analyzing Food Security Using Household Survey Data

We adapted WB/FAO methodology to Pacific context:

- Included fat, sodium and protein in addition to calories (kcal), vitamin A and iron
- Establish ADER/RDI/UL for (by age and sex) based on average height and weight (BMI) and physical activity (PAL) (<u>not 5% percentile</u>)
- Convert food expenditure into nutrition information using Pacific Food Composition Tables (FAO/USP/SPC)
- Also provided more detailed investigation of sub-populations (location, household demographics, etc) combined factors important to livelihoods in Pacific context (subsistence income, gift expenditure, etc)













After establishing thresholds:

1. Match COICOP codes in HIES diaries with food composition table entries to define nutrients/calories per 100g estimate

2. Determine AME for each nutrient

	Кеу	Food name		Measure	Water	Energy	Energy	Protein	Total fat	CHO available	TDF	Na	Mg	K	Ca	Fe
				g	g	kcal	kl	g	g	g	g	mg	mg	mg	mg	mg
	A	STARCHY STAPLES														
	A102	Taro, giant swamp, baked		100	73	86	360	0.6	0.2	19.4	3.0	78	23	73	198	0.7
			1 serve	155	114	133	558	0.9	0.3	30.1	4.7	121	36	113	307	1.0
	A103	Taro, giant swamp, boiled		100	78	72	302	0.5	0.2	16.2	2.5	65	19	61	165	0.6
The Pacific Islands			1 serve	260	202	187	784	1.2	0.4	42.2	6.6	169	49	159	429	1.4
food composition tables	A066	Taro, giant swamp, raw		100	75	79	331	0.5	0.2	17.8	2.8	72	21	67	182	0.6
SECOND EDITION	A055	Taro, red, common, boiled		100	72	105	437	0.9	0.4	24.2	1.0	1	114	264	37	1.1
			1 serve	260	187	272	1 137	2.3	1.0	62.9	2.6	3	296	686	96	2.9
The University	A096	Winged bean, root, baked, earth-oven		100	66	139	584	6.4	0.1	25.4	6.5	28	19	466	24	1.6
South Pacific	A071	Yam, tuber, baked		100	50	196	819	3.7	0.4	44.8	0.3	6	18	590	22	1.5













Doing this accurately is a lot of work(2)!

3. Standardization of the quantities into grams

				conversion
ode type	sub-category	food item code	weight kg	factor 100g
3bundle	cooking banana	11103	6	60
3bundle	ripe banana	11132	2	20
	Fiji taro/Island taro/water			
4bag	taro	11211	15	150
4bag	yam	11208	15	150
4bag	kumala	11209	15	150
4bag	potatoes	11210	20	200
4bag	manioc	11203	20	200
4bag	cooking banana	11103	15	150
4bag	seafood	12116, 12303, 12350	5	50
4bag	rice	13207	2	20
4bag	flour	13209	20	200
		16026, 11104,		
4bag	nuts	11107, 11108	2	20
		11103, 11110,		
4bag	fruit	11212, 11132, 11247	5	50
5 Loaf	bread, coconut bread	13101, 13103	0.5	5
		16026, 111104,		
6fruit	nuts	11107, 11108	0.1	1
		11111, 11204,		
	onion, corn, carrot,	11214, 11216,		
6fruit	tomato	11232, 11245	0.15	1.5
	organge, apple, mango	11101, 11109,		
6Fruit	lime	11111, 11110	0.25	2.5

4. Adjustment for nonedible portions

Food Item	EP%
kumala	83
manioc	75
yam	86
taro	82
chinese cabbage	79
island cabbage	69
carrots	92
pumpkin	68
ripe bananna	71
cooking banana	66
breadfruit	55
mangoes	62
watermelon	53
рарауа	66
pineapple	64
coconut cream	15
peanuts	75
corn	38

Enables detailed dietary insight into subpopulations (location, income, education...

VARIABLES	Overall	Rural	Urban
VANUATU: RURAL V URBAN	n=3957	n=3037	n=920
Average monthly income (Vt)	86,021.28	83,145.72	95,513.73
Av. monthly expenditure food (Vt)	42,652.37	43,429.44	40,087.19
Caloric Intake (AME)	3,154.80	3,224.51	2,924.69
Calories >150% ADER	0.18	0.19	0.16
Calories <50% ADER	0.12	0.1	0.16
Fat >150% UL	0.09	0.09	0.10
Fat <50% RDI	0.18	0.19	0.13
Sodium >150% UL	0.15	0.12	0.23
Sodium <50% RDI	0.21	0.24	0.09
Protein < 50% of RDI	0.05	0.06	0.05
Iron <50% RDI	0.06	0.03	0.14
Vit. A <50% RDI	0.08	0.07	0.13



outcomes

	(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)
VARIABLES	Meets all RDI and UI	Calories <50% ADER	Sodium <50% RDI	Sodium >150% UI	Fat <50% RDI	Fat > 150% UI	Protein <50% RDI	Iron <50% RDI	Vit. A <50% RDI
				01		01			
Household head is female	0.05	-0.14+	-0.14*	0.13	-0.16*	0.10	-0.15	0.03	-0.21*
HHH age is <25 or >65	-0.00+	-0.00*	-0.00	0.00	0.00	-0.00	-0.00	-0.01**	-0.00
Household head has obtained post- primary education	-0.01	0.00	-0.03**	0.03*	-0.01	0.02	-0.03	-0.02	-0.01
Ratio of dependents to adults	-0.23**	0.43**	0.44**	-0.55**	0.32**	-0.46**	0.31**	0.42**	0.28**
Modern cooking fuel (gas, electricity, kerosene)	0.00	-0.18*	-0.08	0.31**	-0.17**	0.19*	-0.05	-0.12	-0.11
Household in urban location	0.49**	0.59**	0.01	0.05	0.03	-0.09	0.44**	0.71**	0.46**
Household wage labour income rate	-0.02*	-0.01	-0.04**	0.00	-0.01*	0.01	-0.03**	0.02*	0.01
Observations	3,833	3,833	3,833	3,833	3,833	3,833	3,833	3,833	3,833
chi2	92.74	63.96	149.4	52.36	53.18	18.68	54.74	62.77	84.97



	Сог	ntribution t	o Samoan	Diet ^a	Average	nutrient dei	nsity of foods	s in Samoa ^b	
					Mean			Mean	
	Calories				Energy	Mean Fat	Mean	Sodium	
	(%	Sodium	Fat (%	Protein (%	content	content	Sugar	content	
Commodity Description	Share)	(% Share)	Share)	Share)	(Kj/100g)	(%)	content (%)	(mg/100g)	
Confectionary	8	1	1	0	1266	13	56	94	
Cakes, sweet biscuits etc	2	2	3	2	1938	19	31	356	
Savoury snacks	2	3	4	1	2039	23	8	667	
Beverages	2	1	5	3	374	2	17	56	
Edible ices	1	0	2	1	754	9	20	50	
Breakfast cereals	0	0	0	0	1581	3	46	485	
Other milk products	0	0	0	0	666	8	10	57	
Cheese	0	0	0	0	1595	32	1	713	
Convenience foods	1	9	2	1	897	8	4	1236	
Fats & oils	2	1	11	0	3030	81	0	328	
Breads	3	7	2	3	956	6	7	551	
Pasta, rice, grains	5	1	2	4	1514	10	2	314	
Meat, poultry, fish, eggs	12	8	26	52	910	14	-	162	
Processed meats (incl canned)	6	18	15	16	1041	18	4	904	
Fruit & veg (fresh & frozen)	3	0	1	2	191	1	-	16	
Processed fruit & vegetables	0	0	0	0	329	2	9	329	
Sauces and spices	0	4	0	0	555	6	21	1685	
Table Salt	0	41	0	0	0	0	0	38758	
Coconut products	5	0	21	2	1289	29	-	11	
Root crops	47	3	3	14	459	1	_	28	











Also identify which foods most efficient at

assisting households meet nutrition needs

		Communitiere	F	Required	
Namo	$M + lk \alpha$	Consumption	Expenditure		Allowable increase
Name	v t/ Kg	(8)	(VL)	(vt/kg)	(vt/kg)
		\frown			
Bananas (Cooking)	150	587.97	88.20		5.3
Island Cabbage	132	315.99	41.71		9.9
Cabin Biscuits	353	191.47	67.59		71.5
Peanuts	382	166.33	63.54	\frown	18.5
Water Taro	146	0		6.7	
Cassava	133	0		9.5	
Bread fruit	109	0		10.5	
Sweet potato	145	0		32.9	
Other fresh fruits n.e.c	75	0		33.6	
Ripe Bananas	127	0		36.8	
Pumpkin	88	0		43.4	
Taro	146	0		52.2	
Bread	300	0		62.4	
Beef fresh	201	0		64.9	
Sugarcane	128	0		67.6	
TOTAL		1261.76	261.4 (USD2.73)		











Inform targeted policy interventions for assisting households most at risk of poor nutrition outcomes



Foo	d Matters
Policy med security in	isures for strengthening food and nutrition the Pacific Island Countries
	TIM MARTYN AND Stephen Rogers
	April 2015
FY)	Sub-regional Office for the Pacific Islands

- Pricing policies (excises) and tariff reform (for f and v) to encourage substitution
- Multi-sector programs improving access to nutritious food and bev. for targeted groups (households in hardship via evouchers; school fruit programs)
- Investing in improving efficiency of production and marketing systems for select foods most efficient at improving diet among at risk hhs













Key messages

- HIES data provides policy-makers with an insight into food and nutritional security of households, by <u>sub-population</u>, in order to identify at risk groups
- HIES also identifies which <u>foods</u> contribute most to poor nutrition, and improved nutrition
- This enables PICs to design and implement policies which effectively <u>target policy</u> <u>interventions</u>













Road ahead

FAO working in number of PICs using HIES to provide food and nutritional security insights to agriculture and health sector stakeholders:

- Vanuatu (launching report October 2015)
- Samoa (launching November 2015)
- FSM (beginning Nov 2015; aim to launch Jan 2015)
- Solomon Islands (beginning Nov 2015; launching Feb 2016)

Looking forward to more opportunities for collaboration with PICs and technical partners











Thankyou!