

Biofortification and School Feeding

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Biofortification



Biofortification is a process of **increasing** the density of vitamins and minerals in a crop through conventional plant breeding or agronomic practices, so that the biofortified crops, when consumed regularly, will generate measurable improvement in vitamin and mineral nutritional status.

HarvestPlus Crops: Nutritional and Farmer Benefits



Iron Beans

Nutritional Benefits: Provides up to 80% of daily iron needs.

Farmer Benefits: High yielding, virus resistant, heat and drought tolerant.



Vitamin A Maize

Nutritional Benefits: Provides up to 50% of daily vitamin A needs.

Farmer Benefits: High yielding, disease and virus resistant, drought tolerant.



Zinc Maize

Nutritional Benefits: Provides up to 70% of daily zinc needs.

Farmer Benefits: High-yielding, virus resistant.



Iron Pearl Millet

Nutritional Benefits: Provides up to 80% of daily iron needs.

Farmer Benefits: High yielding, mildew resistant, drought tolerant.



Zinc Wheat

Nutritional Benefits: Provides up to 50% of daily zinc needs. Farmer Benefits: High yielding, disease resistant.

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Vitamin A Cassava

Nutritional Benefits: Provides up to 100% of daily vitamin A needs. Farmer Benefits: High yielding, virus resistant.



Vitamin A Sweet Potato

Nutritional Benefits: Provides up to 100% of daily vitamin A needs. Farmer Benefits: High yielding, virus resistant, drought tolerant.

Zinc Rice



Nutritional Benefits: Provides up to 40% of daily zinc needs.

Farmer Benefits: High yielding, disease and pest resistant.

Impacts on school children

- Vitamin A maize improves vitamin A status and night vision of 4 to 8-year-old rural children in Zambia
- Vitamin A sweet potato improves vitamin A deficiency status in Uganda and reduces the likelihood and duration of diarrhea in children in Mozambique
- Iron pearl millet improves iron status and physical and cognitive performance of school-going adolescents in India
- Schoolchildren in Colombia **liked biofortified beans** in terms of color, smell, taste, and size, shedding light on biofortification's potential to be scaled up as integrated into school-feeding programs
- Similarly, in Kenya, primary school children preferred vitamin A cassava over non-biofortified counterpart because of its soft texture, attractive color, and sweet taste

Use in school meals – a Ugandan school gardens example

School gardens: iron beans and OSP Planted, children helping to tend, and eating the produce in school meals

- Nutrition education provided in classrooms
- Children as change agents take vines to their households
- Local procurement schools purchase from local smallholder farmers, increasing local production, farmer incomes, reducing transportation costs, increasing pupil retention
- Policy development government expanded school feeding nationwide, and potential incorporation in the national school feeding guidelines



Use in school meals – more examples



Nigeria:

States (Oyo, Osun, Anambra, Cross River) integrating biofortified foods in school feeding programs

Zimbabwe:

- A follow on from African Day of School Feeding (2018) when biofortification was supported
- Pilot in 612 schools have been reached with Vitamin A maize and iron beans

India:

 Iron Pearl Millet included into Integrated Child Development Services' school feeding program

Honduras:

• School meals including biofortified crops like iron beans

Implications of COVID-19

- COVID-19 hit hard morbidity, health care, job losses, falling incomes, disrupted food supply chains
- Nutritionally enriched crops through biofortification are resilient in food systems – they are not perishable like fruits and vegetables
- For school feeding are produced locally, relying on short supply chains, more resilient to global supply shocks
- Protect micronutrient consumption when budgets
 fall for school feeding





THANK YOU!