## Barbara Stadlmayr<sup>1,2</sup>, Stepha McMullin<sup>1</sup>, John Innocent<sup>1</sup>, Roeland Kindt<sup>1</sup>, Ramani Jamnadass<sup>1</sup>

<sup>1</sup>World Agroforestry (ICRAF) Kenya

<sup>2</sup>University of Natural Resources and Life Sciences (BOKU), Institute for Development Research (IDR), Austria

\*Corresponding author: barbara.stadlmayr@boku.ac.at







# Background and objective

Food composition data are important to

- assess and improve diet quality
- diversify production and improve domestication programs by selecting nutritious species

#### Objectives

- highlight the nutritional composition of tree foods with focus on indigenous/underutilized species
- link seasonal harvest calendars with food composition data to provide year- round micronutrient supply

### Food trees

- Provide nutritious edible foods: fruits, vegetables, seeds, nuts, edible oils
- Potential to complement and diversify staple-based diets, thereby improving diet quality and health

# Results Priority Food Tree and Crop Food Composition Database

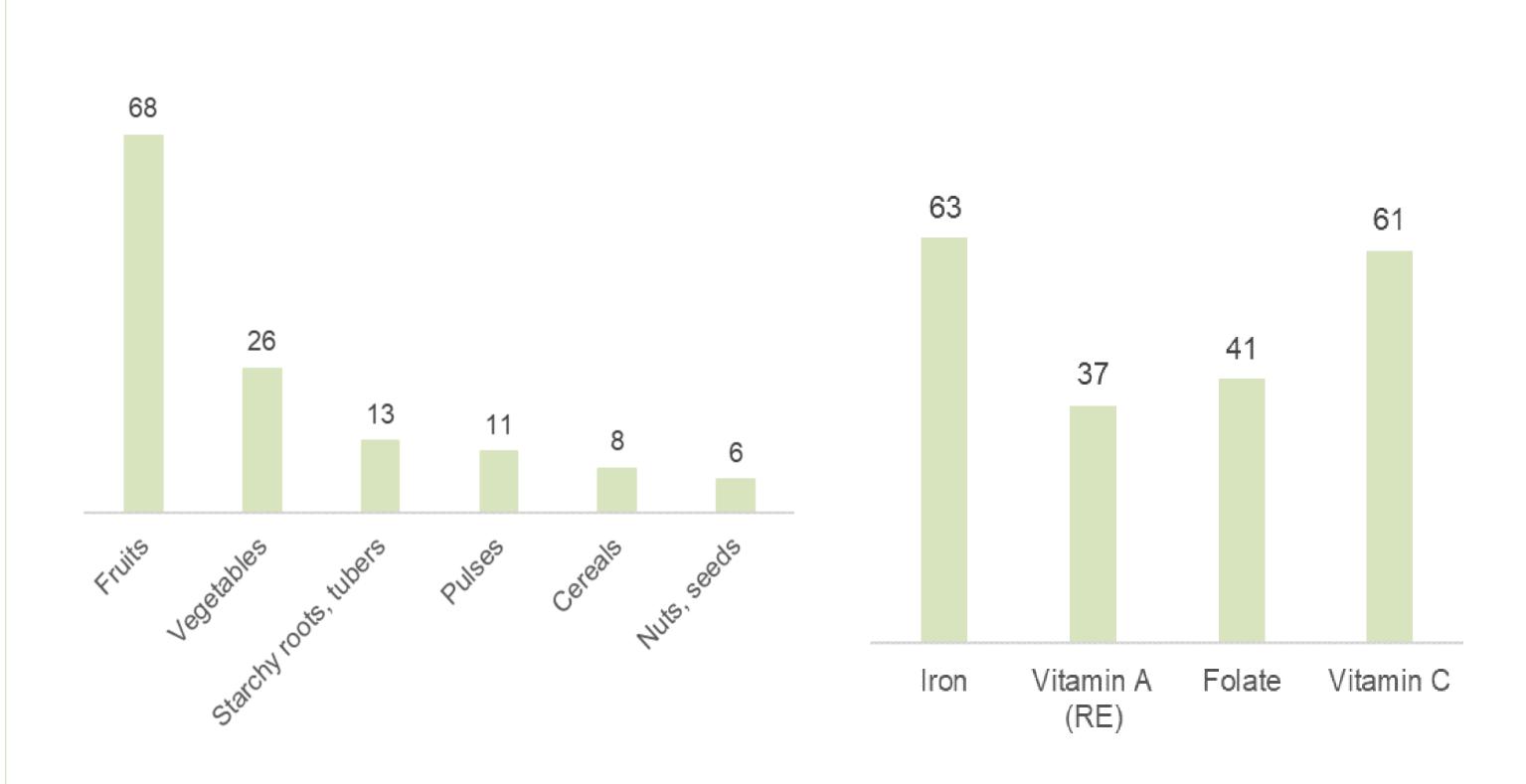


Figure 1: Number of food items per food group

Figure 2: Data availability (%) of selected key micronutrients for fruits

- 132 tree foods and crops (99 species)
- geographical focus sub-Saharan Africa
- 32 components: Proximates, Vitamins, Minerals
- Online database and Excel file (free download)
- Component values presented per 100 g edible portion on fresh weight basis (EP)
- Scores to simplify content information and link to Tree Food Portfolios

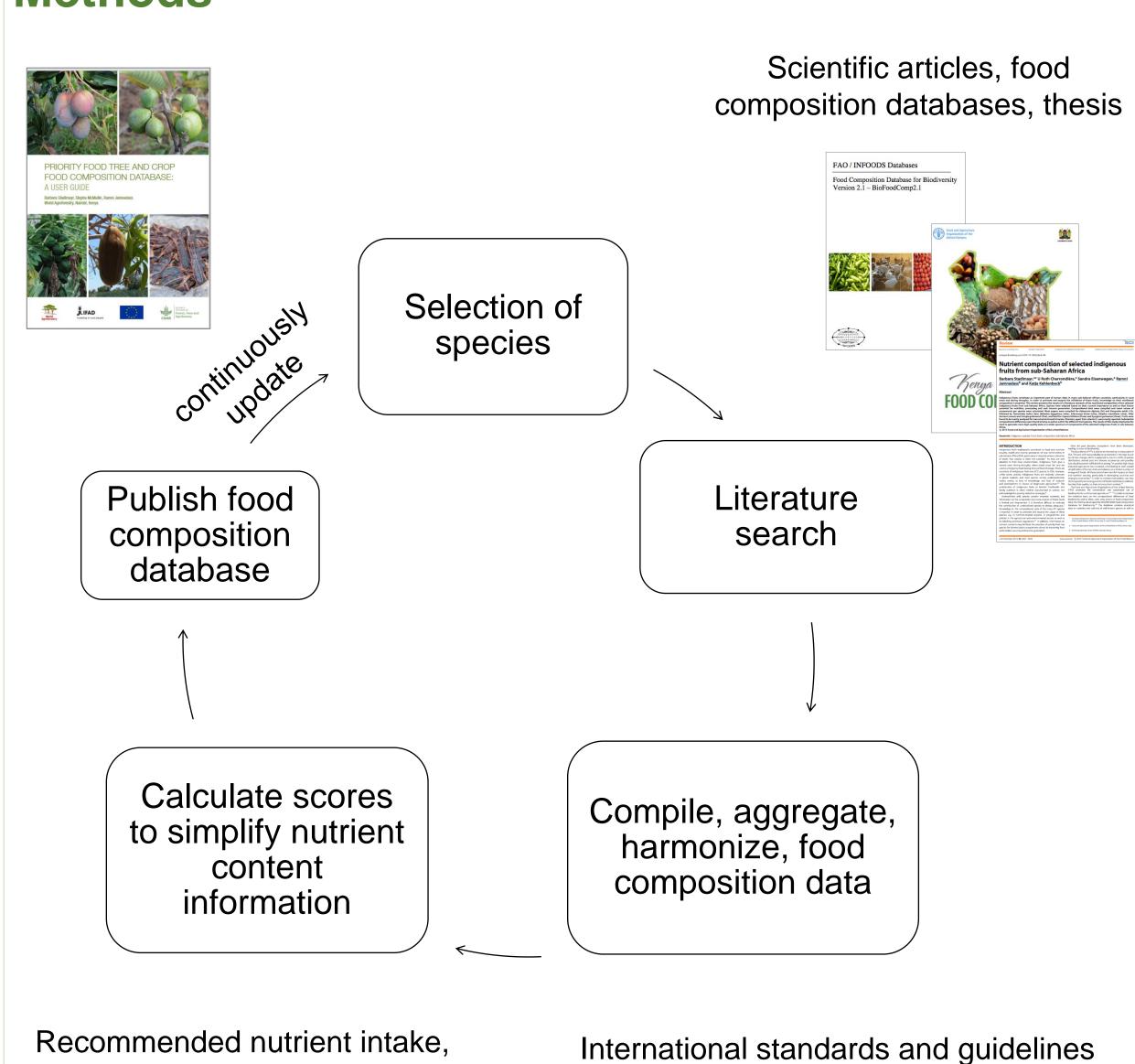
Link: Priority Food Tree and Crop Food Composition

Database

http://apps.worldagroforestry.org/products/nutrition/

# Methods

food labelling (WHO, FAO)



(FAO, INFOODS)

# Food code Food group Fruits Search per food name, scientific name, food group Scientific name Tamarindus indica (LR\_254, LR\_256, LR\_257, LR\_259, LR\_260, WA2012(05\_021), SR28(9322))

BibliolD (LR_254, LR_256, LR_257, LR_259, LR_259, LR_260, WA2012(05_021), SR28(9322))							
Components	TAGNAME	Unit	Value per 100 g EP*  *edible portion on fresh weight basis	min	max	SD	n
Proximates							
Edible portion coefficient	EDIBLE		0.47				
Energy	ENERC	kJ	1 170				
Energy	ENERC	kcal	277				
Water	WATER	g	26.9	21.9	41.3	5.3	11
Protein	PROTCNT	g	3.6				
Fat	FAT -	g	0.8	0.4	1.2	0.4	4
Carbohydrate available, calculated by difference	CHOAVLDF	g	61.3				
Fibre, total dietary	FIBTG	g	5.1				1
Fibre crude	FIBC	g					
Ash	ASH	g	2.3	2.3	2.5	0.1	4
Minerals							
Calcium	CA	mg	192	166	217		2
Iron	FE	mg	3.1	2.1	5.0	1.6	3

Figure 3: Online database, example: Tamarind fruit, pulp.



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Baobab
(Adansonia digitata)
Edible parts: Fruit pulp,
leaves, seeds

Fruit: up to 5 times more vitamin C than oranges (269mg/100 g)



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Cashew
(Anacardium occidentale)
Edible part: Cashew apple,
cashew nut

Cashew nut is a high source of iron,
Cashew apple is a high source of vitamin C

Food name in English	Scientific name	Iron	Vitamin A*	Folate	Vitamin C
Baobab fruit, pulp, raw	Adansonia digitata	+++		~	+++
Cashew apple, raw	Anacardium occidentale	~			+++
Guava, pulp, raw	Psidium guajava	~	~		+++
Cherimoya, pulp, raw	Annona cherimola			~	~
Sour sop, fruit pulp, raw	Annona muricata	~			++
African custard apple/wild	Annona senegalensis	~			~

Figure 4: Example of Scores

+++	high source
++	source
~	present, but low source
	not a source
	no data available



Tamarind fruit (Tamarindus indica)



Waterberry (Syzygium guineense)

## Conclusion and future work

- Tree foods are good sources of micronutrients
- Challenge: availability and quality of data on nutrient content for indigenous species, in particular
- Regularly update and extend the database for new species, and additional information per country, region, cultivar, processing state.
- Link with other databases, vegetation map for Africa: <a href="https://vegetationmap4africa.org/">https://vegetationmap4africa.org/</a>,