BIVALVES AN EXCEPTIONAL SOURCE OF NUTRIENTS, WHY?

Jogeir Toppe, FAO



FAO's Vision

A sustainable and food secure world for all





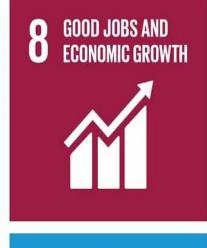




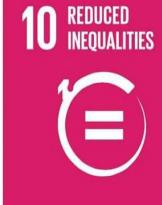






















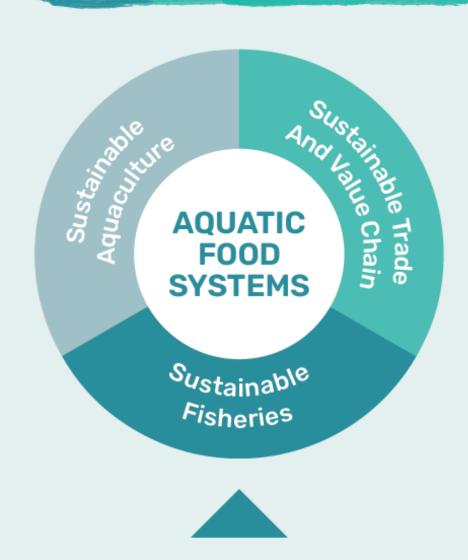




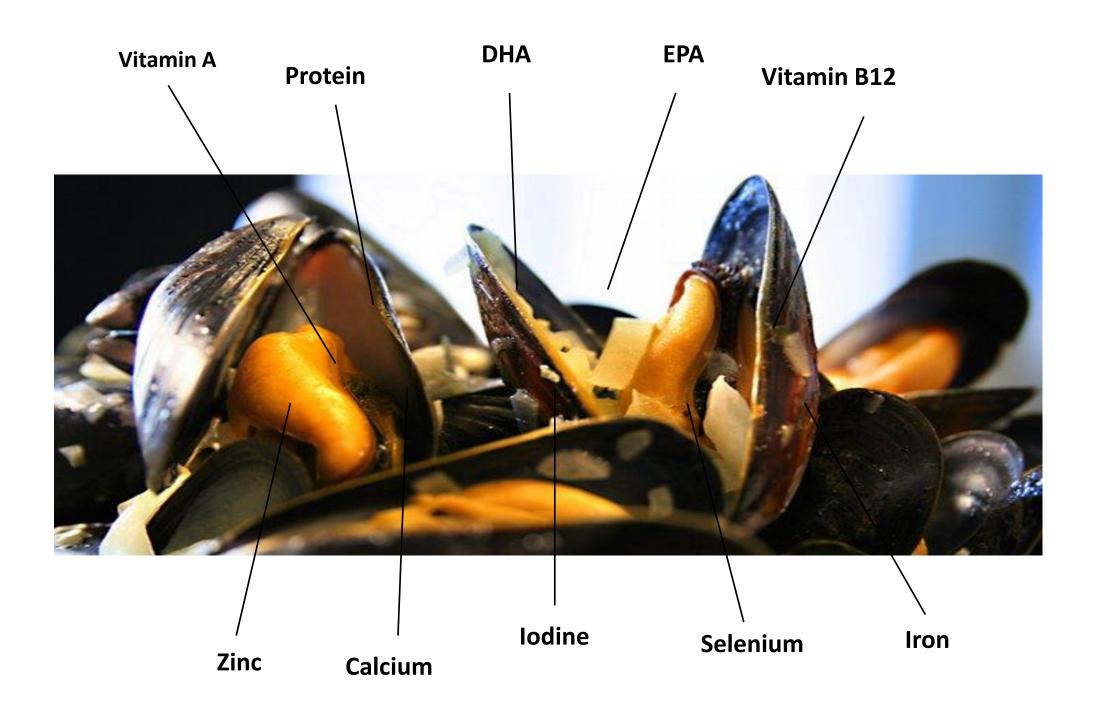




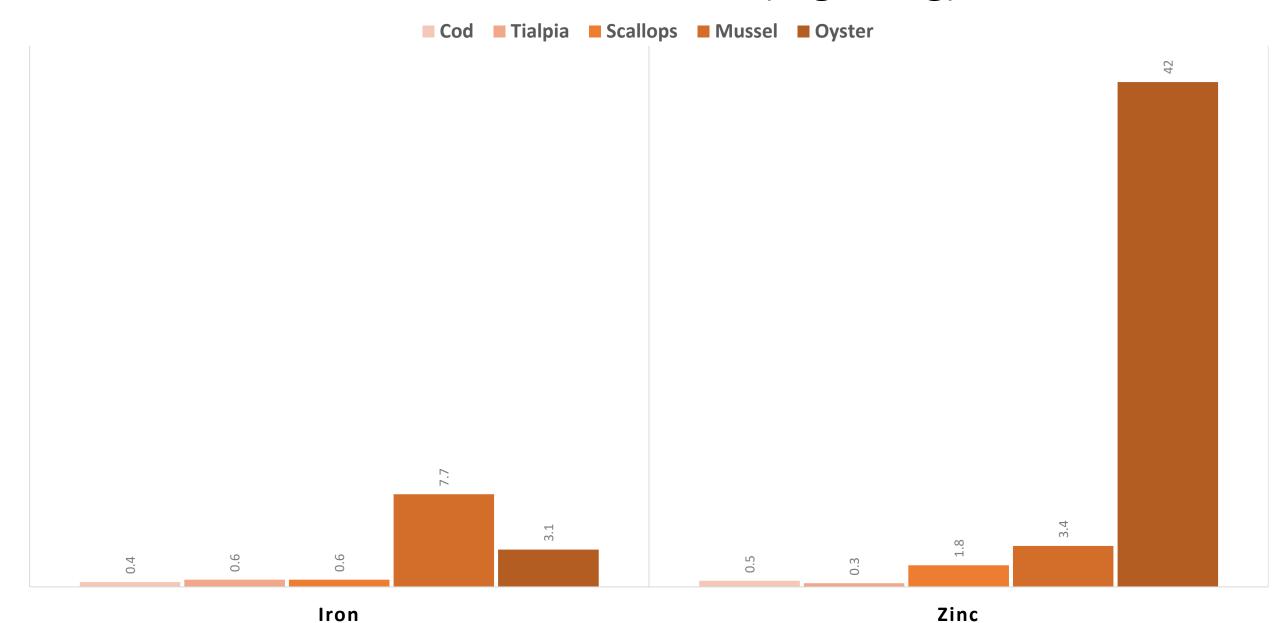
BLUE TRANSFORMATION



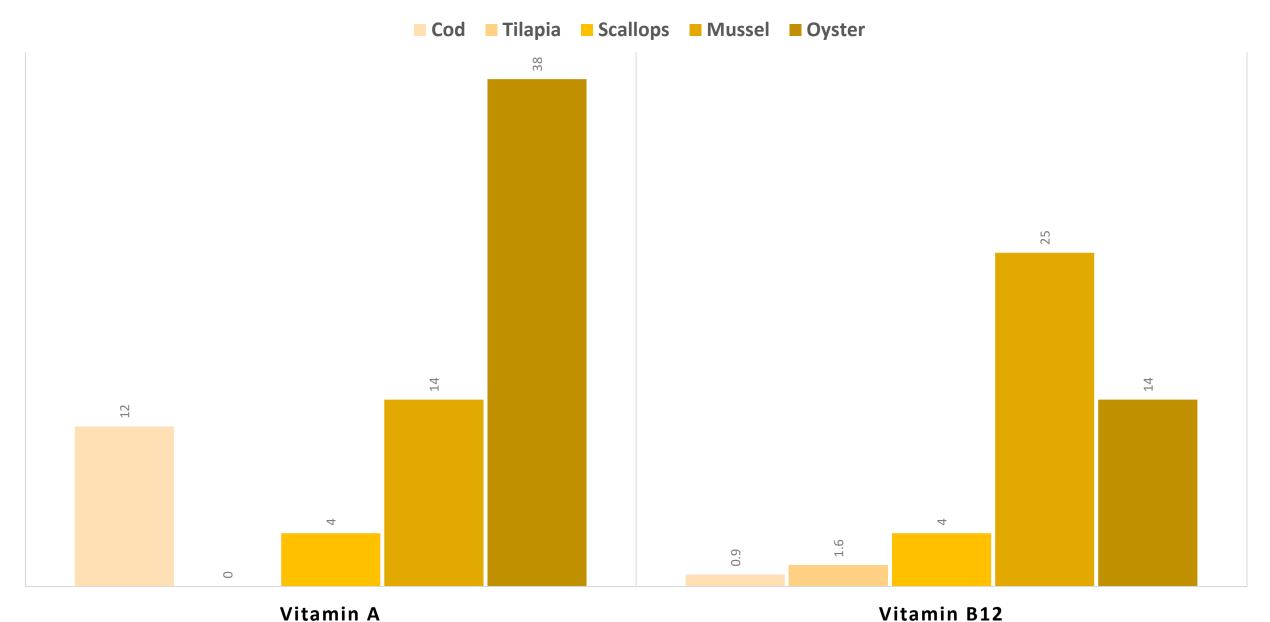
2021 COFI declaration for sustainable fisheries and aquaculture



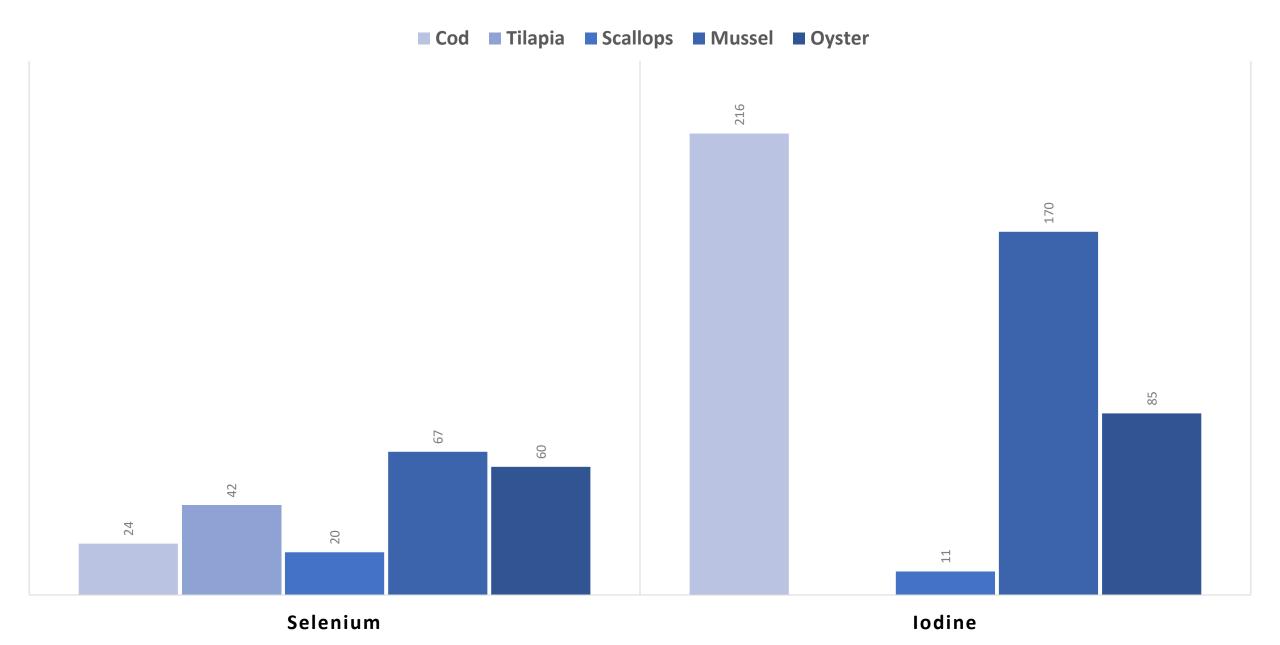
Levels of Iron and Zinc (mg/100g)



Levels of Vitamin A and Vitamin B12 (µg/100g)



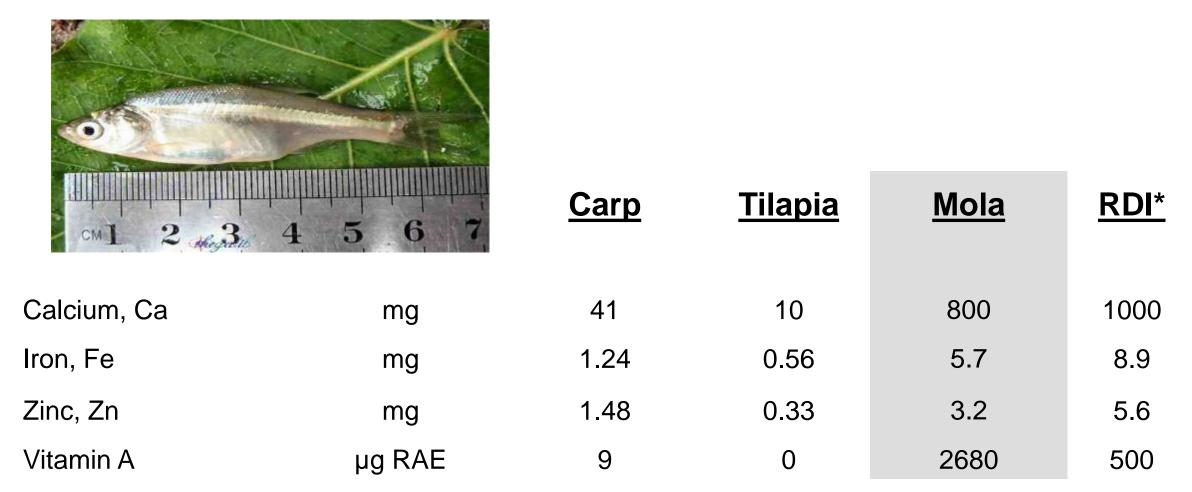
Levels of Selenium and Iodine (µg/100g)



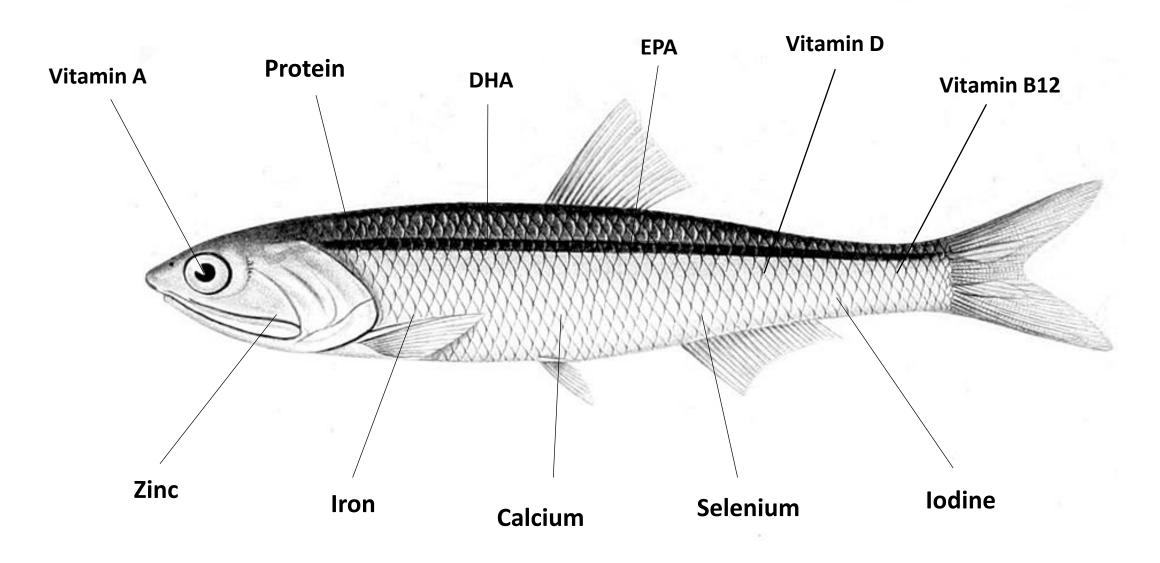
Micronutrient Composition

		Scallops	Mussel, Blue	Oyster, Pacific	Cod, Atlantic	Tilapia
DHA + EPA	mg/100g	320	500	650	180	90
Calcium	mg/100g	7	30	22	16	10
Iron	mg/100g	0.6	7.7	3.1	0.4	0.6
Zinc	mg/100g	1.8	3.4	42	0.5	0.3
Selenium	μg/100g	20	67	60	24	42
Vitamin A	μg/100g	4	14	38	12	0
Vitamin B12	μg/100g	4	25	14	0.9	1.6

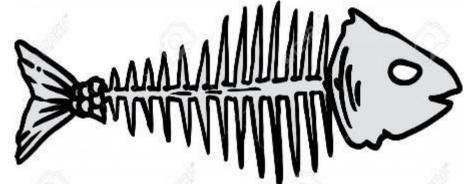
Selected micronutrients per 100 grams edible portion of Mola (Amblypharyngodon mola)



Fish, much more than proteins









		<u>Tuna</u>	Tuna backbones	<u>Mola</u>	RDI*
Calcium	mg/100g	29	10,000	800	1000
Iron	mg/100g	1.3	36	5.7	8.9
Zinc	mg/100g	8.0	8.6	3.2	5.6
Vitamin A	μg/100g	16	-	2,700	500
EPA+DHA	mg/100g	260	3,000	300	150

*RDI for a child, moderate bioavailability

Tuna Frames



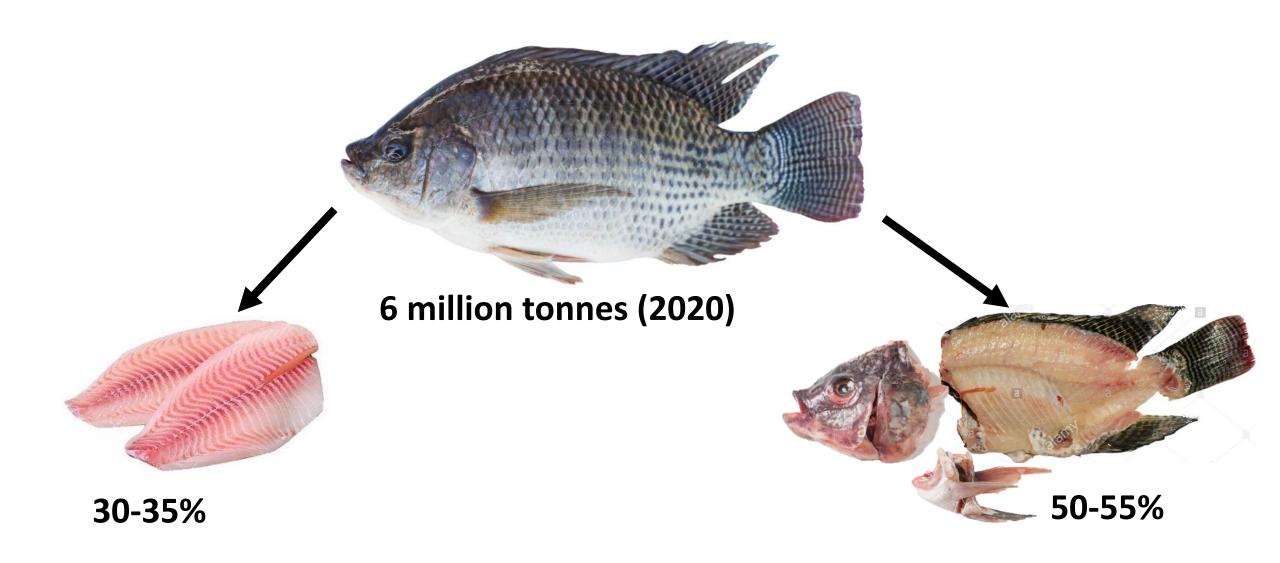


Fish powders based on whole fish





Tilapia processing, it is all food!



Tilapia Powder and Minced Fish Remains

- Tasty; highly appreciated among scool children
- Nutritious; increased level of micronutrients severalfold
- More food; 2-3 times more meals per fish without increased production
- Creation of jobs; new nutritios product developed and produced
- Shelf life; powder can be stored for months



THANK YOU!

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