**Project Launch: Nutrient-rich small fish production, processing and marketing in Myanmar and Zambia**
**Thursday, 24 March 2022**
**15:30-16:30 (UTC+8) / 14:00-15:00 (UTC+6.30) / 09:30-10:30 (CAT)**

## Audience Questions and Answers

1. **Are there any nutrient analyses of the small fish included in the project? FYI, the SmallFishFood project is presently sampling Kapenta (Limnothrissa miodon) in Itezhi-tezi and Kariba (as well as other localities outside Zambia) for detailed analyses of the dried fish?**
   *Dear participant, thank you for your question. Yes – and also in other projects, Fish Innovation Lab - in Zambia; WorldFish project funded by ACIAR in Timor Leste – small fish species are being analyzed. Also, collaborate with your group and project. Fish nutrient content can also be searched here: https://www.fishbase.se/search.php.*

   *This question was also answered live. Watch the event recording: https://youtu.be/SU0GclnsOa0.*

2. **Does the project offer recipes for the different preserved small fish? A good and nutrient food source is only as good as the willingness of people to consume it. Taste buds guide decisions regardless of socioeconomic status.**
   *Dear participant, thank you for your question. Priority: culturally acceptable foods and products are the priority. Much work is done on trials of recipes - as we did for example, in Bangladesh with the fish chutney - in different regions. However, we must also promote nutritious foods through nutrition education. For example, giving the message to parents and grandparents on the benefits of nutritious foods for brain development and cognition in young children changes behavior and practice with respect to complementary feeding.*

   *This question was answered live. Watch the event recording: https://youtu.be/SU0GclnsOa0.*

3. **Which small indigenous fish species and which carp species are you considering for pond culture in Zambia?**
   *Dear participant, thank you for your question. The plan is to integrate the following species; Tilapia spartans (Amatukau), Pseudocrenilabrus philander (inkundu), Barbus species (imimbuluweon iminsenga), and Caption rendalli (impende). The large fish species is Macrochir.*

4. **The Fish4ACP implemented by FAO is about to start work in Zambia focusing on the Lake Tanganyika kapenta value chain. Small fish such as kapenta in Zambia are in high demand and appear to be relatively expensive. What is the economics of converting small fish to powder for vulnerable consumers who may be particularly priced sensitive? Is it possible to create a profitable SME around such a product?**
   *Dear participant, thank you for your question. This is something that we wish to investigate at a micro-level shortly. Small quantities of fish powder when mixed with other foods would deliver multiple benefits.*

5. **It is quite puzzling that Mweru-Luapula has the highest rates of stunting and malnutrition in Zambia, as this is a province that usually has a very high fish consumption rate. Any explanation?**
   *Dear participant, thank you for your question. There are several factors. It is suggested by many stakeholders that most of the fish harvested in Luapula enters the fish trade and fish of poor quality is what is consumed in households.*

   *This question was answered live. Watch the event recording: https://youtu.be/SU0GclnsOa0.*

6. **Is there alert data on mercury in fishes in Myanmar?**
   Dear participant, thank you for your question. *Studies below shows that there is presence of mercury in few fish species found in rivers that are located near the industrial zone of Myanmar that may be harmful to human health. Marine fish species like Tuna and other big fish usually have high levels of mercury.*

   *Other than mercury, other heavy metals are also found in fishes in the Ayeyawardy Delta but is within the same limits according to this study. http://www.isca.in/IJENS/Archive/v8/i4/5.ISCA-IRJEvS-2019-024.php*

7. **As you know, shrimp paste is widely consumed in Myanmar and the region. In terms of nutritional value, do we know how small fish powder compares to shrimp paste? And do we know what the pros and cons are of producing a similar paste-type product from small fish?**
   *Dear participant, thank you for your question. In using small fish powder to enhance the nutritional value of local products we will be using minimal/ no salt. The shrimp paste which is usually consumed in MM is high salt content not good for health.*