



Valorizing mountain food products and strenghtening value chain in Bolivia

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THE INDIGENOUS TERRA MADRE NETWORK

-> an indigenous-led network inside Slow Food movement

-> encourages communities, including youth, to choose local foods, to keep people healthy and nutritionally secure, and encourages chefs to use native plants and animal breeds to prepare gourmet meals, thereby educating consumers.

-> advocates for the continued custody by IPs of their native lands, so that they may maintain them and the great variety of seeds, animal breeds, fish, bees and other living organisms they host.



“We have the responsibility to protect the heritage and culture that preserves today’s biodiversity hotspot and protects the world. We received that knowledge from our ancestors and from it we need to create opportunities for our youth. We need to protect all this, because we are our descendants’ ancestors”.

Denisa Livingston, Slow Food Councillor for Indigenous Peoples

- Over 370 communities
- 86 countries
- Over 780 products
- 60 Presidia
- ITM worldwide events

In the framework of the FAO and MP project "Climate Change and Mountain Forests":

Slow Food is improving the value chain of mountain products, black amaranth and native stingless bee's honey.

I phase objectives:

- elaboration of narrative and MP labelling to brand high value mountain products;
- analysis of the value chain of the products (issues, constraints and possible solutions).

II phase objectives:

- strengthening the value chain;
- improved management along the value chain;
- promotion and valorization of products.

Target groups: producers of black amaranth (1 phase) and native stingless bee's honey (2 phase) in the Department of Chuquisaca.



Stingless bee's honey production is carried out by 158 women producers and their families, organized in 4 beekeeper associations. Most of these women belong to the Guaraní people living in the Serranía del Iñaño National Park, located in Bolivia's sub-Andean ecoregion at the foot of the Eastern Cordillera.



Mountain Partnership
working together for mountain peoples and environments

Narrative label is a counter-label, which provides precise information on the producers, their organizations, the plant varieties, cultivation and processing techniques, and areas of origin. This information is fundamental for promoting the product on the market as well as improving the quality of information offered to consumers.



This product is made with **Black Amaranth**, a native Bolivian variety rich in iron, calcium and protein, that only grows in 3 municipalities of the Chuquisaca Department, at 2800 m above sea level. **Black Amaranth** is part of the ancient culture of these mountain communities. Until today it has been preserved by a few families that have grown it, mainly for their own use.

The 'Mountain Partnership Product' logo designates a voluntary labelling scheme for high value mountain products from developing countries. Its use is intended to support smallholder mountain producers in maintaining sustainable production processes and better ensure fair compensation for their products. This label is for information purposes only and is not intended to make any representations or warranties about the characteristics, quality, suitability or any other feature of this Product. The Mountain Partnership will not be liable for any loss or damages resulting from use of, reference to, or reliance on this product.

Muesli de Amaranto negro
Chuquisaca, Bolivia
en colaboración con Slow Food®

Variety
In spite of its higher nutritional properties and resistance to drought and pests, the Black Amaranth used in this muesli, called **Quimy** in the local language, is heavily under threat, having been almost completely replaced by more productive non-native varieties. The grain size is about 0.7mm in diameter, the plant is 1.60m high, and the panicle is around 30-40cm long.

Territory
Municipalities of Alcalá, Sopachuy and El Villar, in the Department of Chuquisaca, 2800 m above sea level. **Production**
Black Amaranth production has never been commercially promoted. In 2000 **Fundación Pasos** started gathering and selecting the best seeds from local families farmers, and raising awareness about their nutritional, environmental and cultural values.

Processing
When ripe, the Amaranth panicles are put into jute bags and brought into canvas tents, where they remain 3- 4 days until they are completely dry. The cleaning is traditionally done by hitting the cobs with wooden sticks to separate the grain from the cob. Kept in a cold place the Amaranth grain can have a very long and stable shelf life, up to three years.

Mora Romagnola MEAT

Equivalent to the CO2 emissions from travelling 20 km by car

82,3 Kg CO₂ eq

35% 58% 7%

1 10-KG PROSCIUTTO

82,3 kg JAMON CONVENTIONNEL NO,5 kg

Baking 2,37g equivalent to the CO2 emissions from travelling 20 km by car

* Data from: Ischer et al. (2006), Bazzoli-Milani et al., 2016 other data: 88,9-116,5 kg CO2e; Lanzacher et al., 2011; Williams et al., 2009

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How to promote and enhance mountain food systems: the Stingless bee's honey example (II phase)

- Improved management in the value chain: hygiene, waste / disease management, etc
- Established alliances with the cooks and restaurants in Sucre and La Paz to place the products in the market and promote the consumption and distribution;
- Events to differentiate the product on domestic market;
- Training for producers to improve the value chain;
- Field activities and technical support;
- Developed narrative labelling and other communication materials;
- Producers participation in the SF Terra Madre event to raise awareness about the importance of mountain products, their promotion and expand market possibilities.

KEY POINTS:

The importance of narrative labelling both in valorizing of mountain products and strengthening value chain:

- A shared vision, a higher degree of transparency and trust between producers and consumers (co-producers).
- A formative component as the certification process gives rise to a permanent collective learning that strengthens the whole network.
- A situation where all the stakeholders share the same degree of responsibility.

