

# 83. CLIMATE-PROOFING COASTAL FISHERIES, BETTER STORAGE AND MICRO-CANNING, ACCESS TO NUTRIENT-RICH SMALL FISHES FOR BETTER NUTRITION, DIMINISHING LOSSES IN FISH CATCHES

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| ACTION AREA      | CLIMATE RESILIENT DEVELOPMENT PATHWAYS      |
| SOLUTION CLUSTER | CLIMATE ADAPTATION, MITIGATION & RESILIENCE |
| THEMATIC AREA    | SMALL ISLAND STATES AND COASTAL AREAS       |
| SUBMITTED BY     | WWF   |

## WHAT IS THE RISK, SHOCK, STRESS THAT THE SOLUTION IS TRYING TO ADDRESS?

Climate Change driven reduced fisheries productivity in the tropics, including in fish dependent, nutritionally vulnerable communities.

## HOW DOES THE SOLUTION IMPROVE OR ENHANCE RESILIENCE OF FOOD SYSTEMS?

Without adaptive fisheries management plans and policies, precautionary catch management being in place and innovations like micro-canning to capture more nutrition from fish processing, climate change will accelerate the impacts of overfishing, putting nutritionally vulnerable communities at risk.

## IS THE SOLUTION RELEVANT TO BUILDING FOOD SYSTEMS RESILIENCE?

Anticipate shocks/risks/stress and/or reduce vulnerability, Manage risks, Prevent (reduce exposure), Absorb, respond/cope, Adapt to shock-affected scenarios and evolving risk scenarios, Transform the Food System when the current Food System is no longer sustainable

## IN WHAT REALMS OF INTERVENTION IS THE SOLUTION DESIGNED TO ACT ON RESILIENCE?

Community, Land/sea-scape, Institutional

## WHO ARE THE MAIN ACTORS THAT WOULD PUT THIS ACTION INTO PLACE?

Policymakers (government), Private (businesses, etc.), Civil (NGOs, etc.), Farmers, Scientists, Indigenous groups

## WHAT IS THE POLITICAL SUPPORT FOR THIS IDEA? DOES THE IDEA HAVE ANY MEMBER STATES OR POLITICAL INTERESTS? ARE THERE ANY STAKEHOLDERS WORKING ON IT?

Aligns with UN Committee on Food Security priorities, & SDG Goals on ending hunger. If promoted by UN agencies & supported by International Finance Institutions, then there is likely high appeal to target countries

## IS THE SOLUTION APPLICABLE AT GLOBAL LEVEL, OR SPECIFIC CONTEXTS & PARTICULAR COUNTRIES?

Most relevant to low latitude developing countries where the shock of drop in fisheries productivity due to climate change will be greatest.

## WHAT ARE THE KEY ACTIONS REQUIRED TO ADDRESS THIS SOLUTION?

Adaptive management of fisheries, building capacity for management and building precaution in setting of catch limits, and predicting the future distribution of stocks and populations. Technological innovation to reduce post-harvest losses Strengthened domestic policies supporting the role of aquatic foods in delivering nutritional security and food security, and ensuring access for vulnerable groups such as pregnant women and infants.

## ARE THERE ANY FINANCIAL SOURCES / FUNDS THAT IS SUPPORTING THIS IDEA?

Sustainable Fisheries and climate adaptation feature in the oceans focused portfolios of International Finance Institutions eg ADB <https://www.adb.org/sites/default/files/am-content/484066/action-plan-flyer-20190430.pdf>, EIB <https://www.adb.org/news/adb-eib-join-forces-protect-oceans-support-blue-economy> and World Bank <https://www.worldbank.org/en/programs/problue> to invest in climate proofing coastal fisheries management in tropical developing countries, and strengthen national policy ensuring food security and access to nutrient rich local foods such as small fish. This idea could be incorporated in National Adaptation Plans and Strategies.

## HOW DOES THIS SOLUTION CONTRIBUTE TO (A) EMPOWER WOMEN AND COMBAT GENDER INEQUALITIES, AND (B) THE FULFILMENT OF HUMAN RIGHTS, ESPECIALLY THE RIGHT TO FOOD AND THE RIGHT TO WATER, (C) MAKE USE OF INNOVATIONS (TECHNOLOGIES, INSTITUTIONS, PROCESSES)?

- A) 50% of workers in the seafood sector are women, and women are disproportionately involved in the processing sector.
- B) Among the countries most at risk from climate change related changes in fisheries productivity are those countries with a high dependence on fish for nutritional needs.
- C) reduction of post-harvest losses will increase available protein by 30% and basic innovations such as better storage and micro-canning of offcuts allows more protein and micronutrient value to be captured.