SOLOMON ISLANDS
FOOD SECURITY PROFILE

DEMOGRAPHICS

712 100
Population (2020)

Life expectancy

Crude birth rate (2015): 32.6

Under five-years-old mortality rate: 26 per 1 000 live births

82.5% of population have access to an improved water source

Low access to basic sanitation services

Percentage of people with no access to improved water source (2015)

Urban 4.8%

Rural 20.1%

THERE IS A LONG WAY TO GO BEFORE ENDING HUNGER AND POVERTY IN SOLOMON ISLANDS

1 in 10 people are undernourished

12.7% of people live below the national poverty line

USD 1.9
One person out of four lives on less than USD 1.9 per day (2011 PPP)

1 Source: population data: Statistics for Development Division (SDD)/Pacific Community (SPC) health data: Solomon Islands 2015 Demographic and Health Survey (DHS), poverty Solomon Islands National Statistics Office (SINSO), hunger: Food and Agriculture Organization (FAO)/SPC collaboration from 2012/13
Household Income and Expenditure Survey
Contribution to dietary energy consumption by food acquisition source

Less wealthy households allocate a higher share of their budget to food

CALCULATION OF FOOD CONSUMPTION PATTERNS IN SOLOMON ISLANDS

Average national dietary energy consumption is around 2,640 kcal/capita/day with some disparities at subnational level

Average cost to acquire 1,000 kcal

Less wealthy households allocate a higher share of their budget to food

SBD 14.2 is spent on average per person per day on food

Share of food expenditures in total expenditures

Children under five years old (2015)

Overweight or obesity (15 to 49 years old)

7.9% WASTING (Low weight for height)
31.6% STUNTING (Low height for age)
15.5% UNDERWEIGHT (Low weight for age)
34.3%
47.4%

Purchased foods consumed at home
Food consumed from own production
Food consumed away from home purchased or received free
Food received for free and consumed at home

52% Cereals, tubers and plantain contribute to 77 percent of the calories received for free
6.6% Cereals alone contribute to 61 percent of the calories purchased
39%

Tubers, plantains and coconuts contribute to 85 percent of the calories from own production

Solomon Islands
Lowest tercile
Second tercile
Third tercile

2,130
2,700
3,300

SBD 6.1
SBD 4.9
SBD 5.9
SBD 7.5

SBD 14.2 is spent on average per person per day on food

Calories consumed by wealthy households are twice as expensive as those consumed by poorer households

Contributions from food source

52% Solomon Islands
36% First tercile
51% Second tercile
36% Third tercile

Average dietary energy unit cost
(Solomon Islands Dollar (SBD)/1,000 kcal)

Analyses of food consumption patterns in Solomon Islands

Average cost to acquire 1,000 kcal

1 Based on the analysis of the food data collected in the 2012/13 Household Income and Expenditure survey of Solomon Islands. The analysis was performed by FAO and SPC in collaboration with SINSO. SPC was funded by the Australian Government through Australian Centre for International Agricultural Research projects FIS/2016/300 and FIS/2018/155.

2 Statistics refer to apparent consumption and are based on food quantities (edible amounts) available for consumption by the household, not on actual intake of the individuals.
Consumption of fruits and vegetables

CONSUMED IN SOLOMON ISLANDS

182 grams per capita per day

RECOMMENDED BY WORLD HEALTH ORGANIZATION (WHO) FOR A HEALTHY DIET

400 grams per capita per day

CONTRIBUTION OF FOOD GROUPS (AND FOOD PRODUCTS) TO THE AVERAGE DIETARY ENERGY CONSUMPTION (%)

- Roots, tubers, plantains and their products: 36% (mainly cassava and kumara (25%))
- Cereals and their products: 23.9% (mainly rice (19%))
- Pulses, seeds, nuts and their products: 19.3% (mainly brown coconuts (15%))
- Fish, shellfish and their products
- Sweets and sugars
- Fruits and their products
- Food not classified
- Vegetables and their products
- Fats and oils
- Composite dishes
- Meat and meat products
- Beverages
Nutrient contribution to dietary energy consumption (%)

Fish contributes 42% of total protein consumed in Solomon Islands

<table>
<thead>
<tr>
<th>Product</th>
<th>Kcal</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brown coconut</td>
<td>1585</td>
</tr>
<tr>
<td>Cassava/ tapioca/ manioc</td>
<td>460</td>
</tr>
<tr>
<td>Rice, white, uncooked</td>
<td>222</td>
</tr>
<tr>
<td>Kumara/ sweet potato</td>
<td>219</td>
</tr>
<tr>
<td>Taro, giant (taamu)</td>
<td>216</td>
</tr>
<tr>
<td>Sugar, white</td>
<td>214</td>
</tr>
<tr>
<td>Banana, cooking, raw</td>
<td>166</td>
</tr>
<tr>
<td>Noodles, instant (maggi-type), dry</td>
<td>131</td>
</tr>
<tr>
<td>Fish, reef, not further specified</td>
<td>112</td>
</tr>
</tbody>
</table>

Less than one household out of five has access to a balanced diet

Nutritional adequacy

Diets are rich in vitamin C and poor in vitamin B2 and calcium

<table>
<thead>
<tr>
<th>Vitamin</th>
<th>Adequacy</th>
</tr>
</thead>
<tbody>
<tr>
<td>A (RE)</td>
<td>213</td>
</tr>
<tr>
<td>B1</td>
<td>137</td>
</tr>
<tr>
<td>B2</td>
<td>88</td>
</tr>
<tr>
<td>B12</td>
<td>277</td>
</tr>
<tr>
<td>C</td>
<td>800</td>
</tr>
<tr>
<td>Calcium</td>
<td>52</td>
</tr>
</tbody>
</table>

* Ratio of nutrient available for consumption over average requirements. A ratio higher than 100 means that amount of nutrient available in the population is adequate with respect to the requirements of the population.

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