



# Food processing

## Improving local value chains (Samoa)

### Problem addressed

Many Pacific Islands suffer from an underdeveloped local economy and rely on imported food for their consumption. These imported foods often impact the health and nutrition of the local population. For instance, consumption of imported highly processed meats and white flour can contribute to obesity and can cause allergic reactions to gluten in some individuals.



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### Solution

Developing locally processed food items has the potential to develop the market for local products such as coconuts, breadfruits, and others to offer a nutritious alternative to imported products. The waste created during food processing can also be used to generate energy and support self-reliance. Additionally, with proper quality development and standards, these products may find export opportunities.

## Innovations and features

Producing flour from breadfruit, banana, taro and cassava, that can be consumed locally, can also be exported.

The producers are exploring possibilities to use the waste from food processing to make coconut wood and produce energy.

The initiative is supporting sustainable livelihoods for farmers who had lost their incomes due to the COVID-19 crisis.



## Evidence and viability

- Supports valorization of locally grown products to generate sustainable livelihood for locals.
- In two years, the price of good quality coconuts has more than doubled due to increased food processing activity.
- Serving 3 000 supermarkets in Australia and USA.
- Food safety has been certified.

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