The Impact Of Indigenous Food Consumption On Nutrition Well-being



F G Winarno



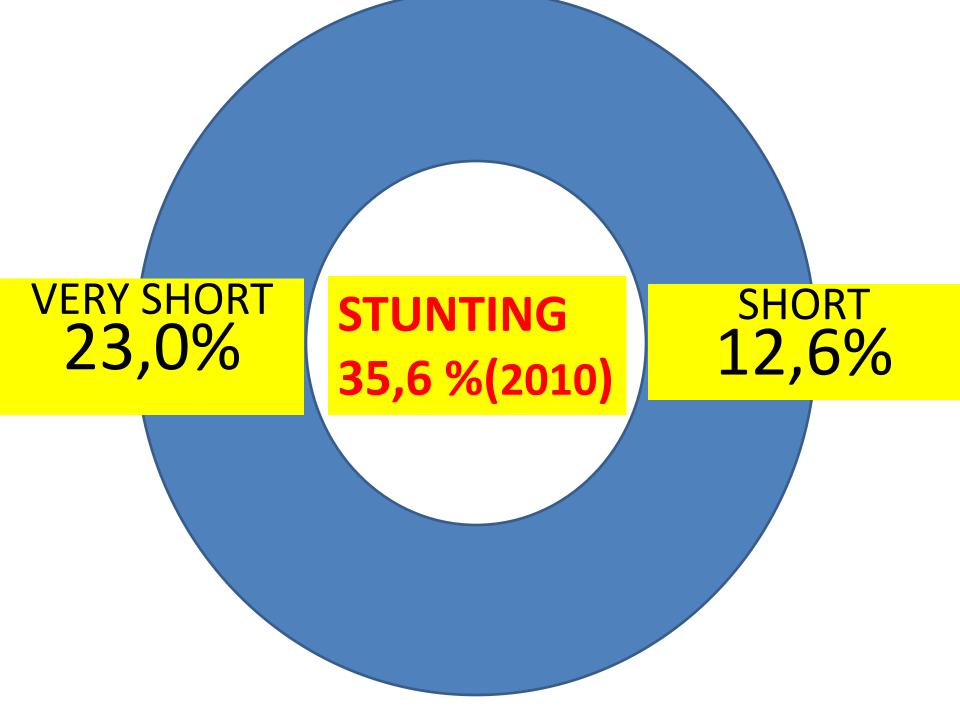
With special reference to Indonesia





SEVERE MANUTRITION







Rasyid, 3 tahun Lahir normal

Taufik 4 tahun Lahir dengan Berat badan rendah

> Ambiradi, 13th Anak buruh tani

Romi,13 th Anak petani

Prof.Soekirman Gizi Seimbang Atmajaya, Jakarta 70% FOOD DEMAND Are IMPORTED

Milk	80%
Sugar	30%
Beef	30%
Rice 2 r	nillion ton
Wheat 5.7	' million ton

The Highest Milled Rice Consumption in the World 140kg/cap/year

No. 4th Highest Diabetes Mellitus Type 2, cases in the World



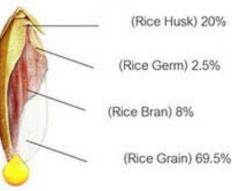
INDC NESI			Area s Of The Wor RGEST AFTE	
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11% Plants Species	12% Mammals Species	15% Reptile Species	17% Bird Species	11% Fish Species

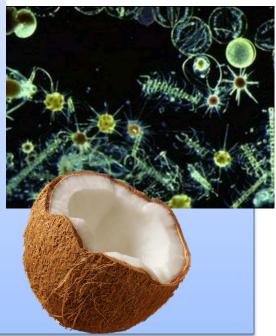


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The Role of Indigenous Foods for Nutrition

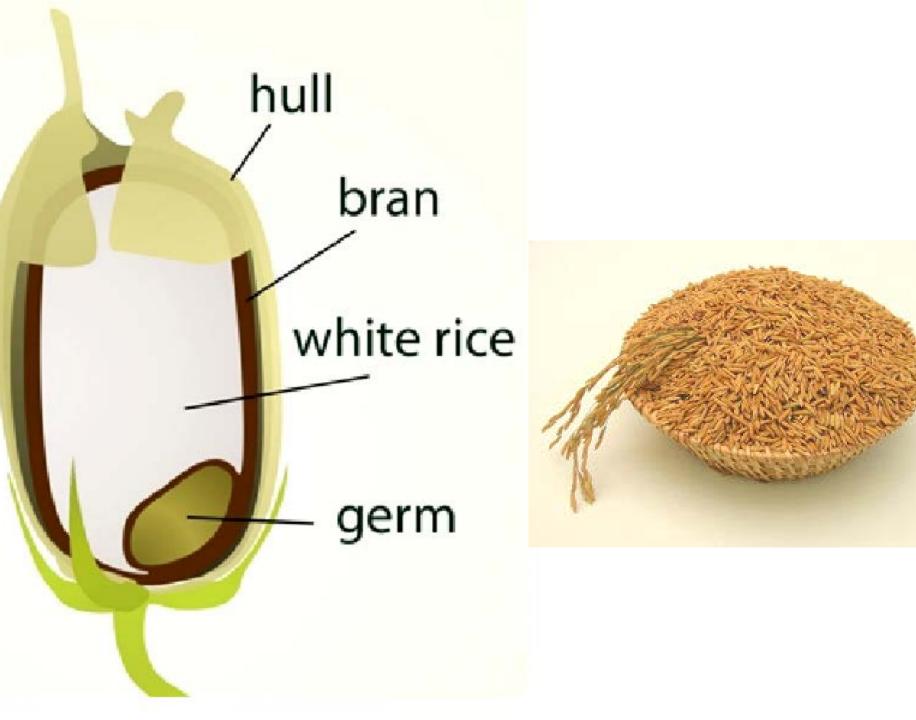
- Land based new emerging foods: *Rice bran*
- Marine based :
 - a. Micro phytoplankton b. Coconuts





Rice bran: outer bran and germ of white rice kernel, by product of Rice milling

Emerge as New and Novel Foods 7 million tons/year



High phytosterol, phytonutrients, gamma oryzanol > 100 antioxidants **HTST INACTIVATION RICE BRAN OF LIPASE GET STABLE** & **RICE BRAN High Fiber both Broken Rice** soluble and nonsoluble Functional foods and drinks, meat analog, rice analog,

meat extender Low GI food products By Products RICE MILLING

Easily get Rancid Spoiled and wasted

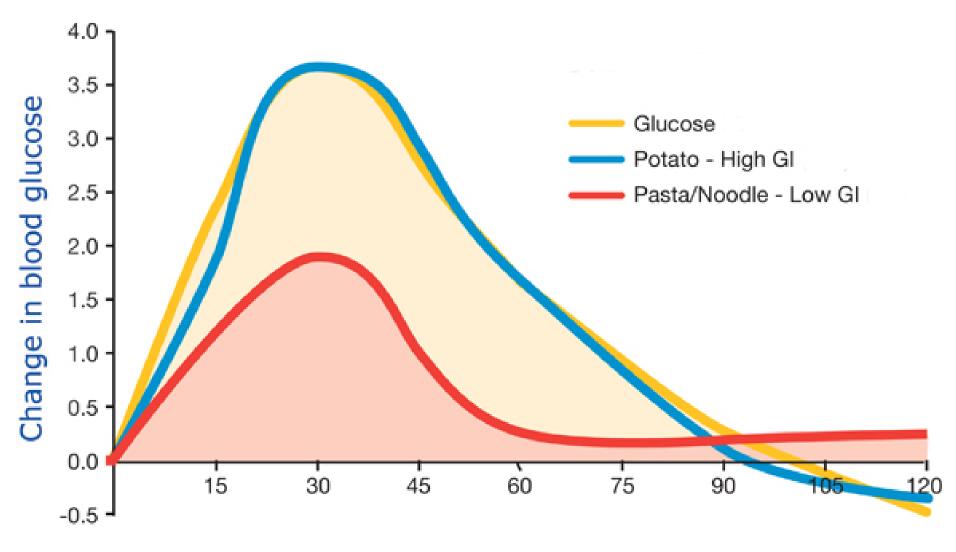
Word's Largest Archipelago

ISLANDS : 17,508

COASTAL LINE : 81,290 km

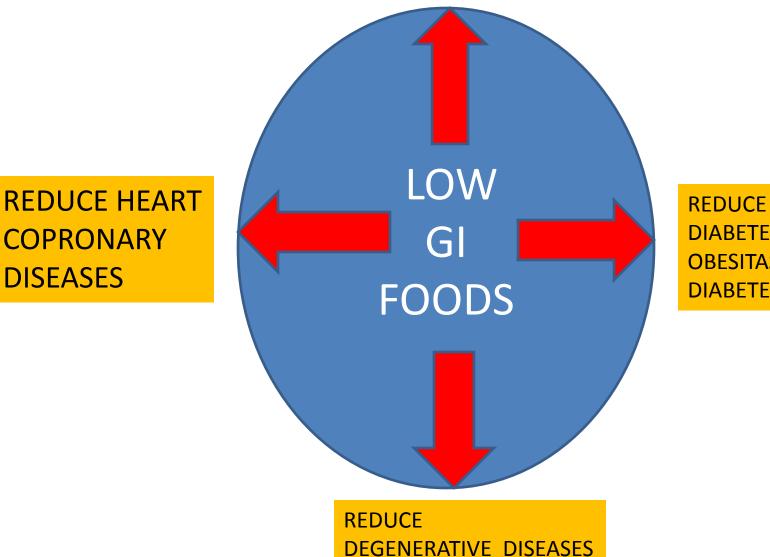
SEA HARBOURS :2,118, 141 /International

ABUNDANCE OF MARINE RESOURRCES, 75% of Indonesia is ocean



TIME (MINUTES)

ENOUGH EXERCISE



REDUCE DIABETES OBESITAS DIABETES TYPE 2

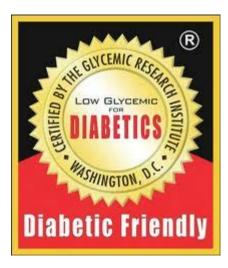




FOOD CHOICES, TO AVOID Obesity and Diabetes Mellitus type 2

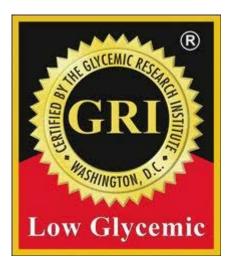












Abundance source of viramin Bs, key minerals, trace mineral, rare anti oxidants, phospholipid, electrolytes, nucleic Acids, enzims and Co enzims

Marine Micro Phytoplankton Nanochloropsis gaditana

100 Nutrients, all Essential Amino acids, all essential fatty acids(Omega 3'- EPA/DHA) Nanosized cell, Readily Absorbed by the body tissue

Highest nutritional values any food On earth







COCONUT (Cocoi nacifera) The fruit of the coconat palm, native to the Tropics, the form in which it is usually sold is as the bbroas husk of the nut once the outer skin has been removed It is also available dried and faked (p. 128).

KELAPA POHON KEHIDUPAN

F. G. Wingrno

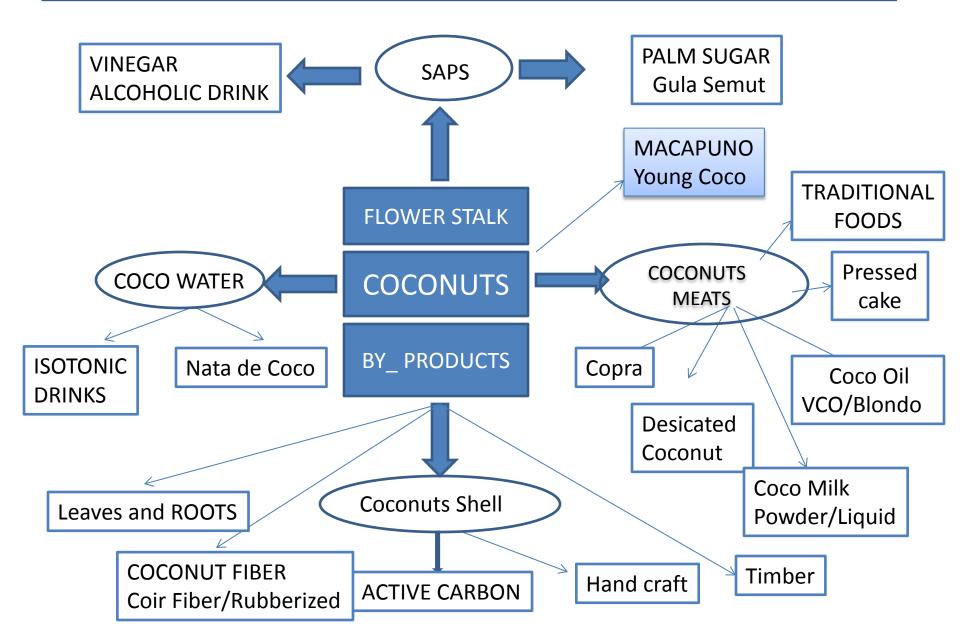
MOST OF COCONUT WATER ARE WASTED 300-600 ml/coconut/1.44 kg

STERILE

High saturated fatty acids, but in the form medium chain fatty acids: having health benefit. High lauric acid

INDONESISA IS THE LARGEST COCONUTS PRODUCTION IN THE WORLD (23,500.000 ton/year) Source of protein, iron, phosphor and zink Low sugar

COCONUTS MULTI POTENTIAL INDUSTRIES



NUTRI TION WELL BEING HIGHER CONSUMPTION Of Rice bran Coconut products Micro Phyto Plankton & Other indigenous foods

FOODS FOR HEALTHY LIFE STYLE





In Indonesian's SEA BEDS

SOUTH PASIFIC contains : 200 milliards Ton of Precious Minerals Mn, Fe, Ni, Cu, Co, Ti and Va

Gas and FUEL OIL

1 km3 SEA WATER

CONTAINS:

Source Of O and H

35 million tons NaCl

66.000 tons Bromium

200 ton Lithium

50 ton Yodium

1.0 ton Tinanium, Uranium dan emas

DAUD YUSUF, 2012