

Iceland

With reference to the Office of Legal Affairs of the United Nations' Note Verbale

5. A further challenge to the insufficient attention given to ocean matters is the fact that they,

supports the responsible use of aquatic resources and promotes environmental stewardship. The successful integration of ~~broods~~ foods into school diets requires a comprehensive understanding of their accessibility across geographic, economic, and social dimensions.

Oceansourced foods can be customised based on local availability, nutritional content and the community's specific nutritional needs

8. Different communities present distinct nutrient needs and cultural contexts that can be addressed by the diversity of aquatic foods. Data is now available that enables governments and communities to be informed about which ~~fish~~ fish, and sea vegetables from their regions have suitable nutritional profiles to meet those ~~needs~~ needs. UNICEF–WHO–World Bank Group Joint Child Malnutrition Estimates, on the other hand, summarise country data on various aspects of child ~~nutritional~~ malnutrition, and health, which can be used to determine which species of local aquatic foods would be most practical and affordable to catch or cultivate to fill nutritional needs.

Food safety, quality and palatability are important considerations ~~for~~ oceansourced foods in school meals.

9. Testing meal ingredients for their safety, quality, and appeal to children is key to their acceptability in school feeding programs and has successfully been done as part of a number of aquatic food pilot programs ~~that~~ that consider cultural context. The FAO Roadmap covers this topic in detail.
10. Below are three other examples of school feeding programs from different regions that tested locally familiar species for acceptability. ~~These~~ These pilots proved to be successful and are ready to be replicated.

- x In Honduras, three different meals including tilapia (either as breaded filet or in soup) were tested for acceptability in three schools in the department of Santa Barbara. It was concluded that fish is an acceptable food item in the two forms that were tested, based on a 100 percent acceptance rate of the menus among schoolchildren.
- x In Peru

nutritional potential of anchovies and the lack of cold chains. Salted anchovies in vacuumsealed bags were found to have a shelf life of 12 months. Acceptability trials for this food were conducted in primary schools by FAO and the Peruvian national school food program “Qali Warma.” It was found that meals including salted and pressed anchovies had an acceptance rate of 77 to 88 percent.

- x In Angola, mackerel (carapau) is the most popular fish in many areas, as it is often more affordable than other types of fish. The project tested three different preparation methods (fish soup, fish pie, and fish croquettes) that use fish powder processed from ~~the~~ whole, cleaned mackerel. All three fish products were found to be highly acceptable.

12.

attention to developing adaptation and mitigation strategies that are responsive to the complex nature of these environmental stressors.

15. In response to these challenges, it is essential to consider diversification of blue food production in high-risk states alongside the development of more transboundary collaboration and adaptation strategies. These strategies should recognize the ecosystems which blue food production relies upon are highly interconnected, with environmental changes in one area potentially affecting other regions. Additionally, greater stakeholder engagement, including leveraging traditional knowledge, is crucial for strategic planning and policy development to mitigate and adapt to environmental changes, especially for artisanal fisheries and countries heavily dependent on marine fisheries.¹⁷
16. The sustainability of blue foods in the face of environmental change requires a comprehensive approach, taking into account the varied vulnerabilities and exposure of different species and production systems to a range of stressors. This approach should include building management strategies that address these impacts, ensuring the long-sustainability of fisheries and aquaculture in the context of a rapidly changing global climate.
- V. Understanding barriers and pathways for the incorporation of ocean-sourced foods through national instruments, such as Nationally Determined Contributions (NDCs) and National Action Pathways (NAPs).
17. The integration of aquatic blue foods into national policies and strategies, such as Nationally Determined Contributions (NDCs) and National Adaptation Plans (NAPs), presents both challenges and opportunities in the global effort to address biodiversity, climate change, and nutrition. The commitments under the United Nations Framework Convention on Climate Change (UNFCCC) and the Convention on Biological Diversity (CBD) necessitate the

