# First Nations Food, Nutrition and Environment Study (FNFNES)



University of Northern British Columbia Université de Montréal Assembly of First Nations

# Summary of Results: British Columbia

### What was the study about?

A study was conducted in **21 BC First Nations** communities during the fall of 2008 and 2009 to find out:

- What kinds of traditional and market foods were people eating?
- How well were people eating?
- What level of mercury were people exposed to?
- What amount of trace metals and pharmaceuticals were in the water?
- Is traditional food safe to eat?

#### Which communities participated?

Kitsumkalum

Moricetown

Iskut

Hagwilget Village

Tsay Keh Dene

Tl'azt'en Nation

Tahltan First Nation

Nat'oot'en NationFort Nelson

• Prophet River

Nuxalk Nation

• Doig River

Saulteau

Skidegate

Namgis

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- Sliammon
- Samahquam

Who participated?

705 women and

398 men

average age:

1103 adults from BC

44 years old (women)

46 years old (men)

- Douglas
- Lil'wat
- Lower Nicola
- Splatsin

# What kinds of traditional and market foods were people eating?

Top 5 traditiona foods eaten in BC:		Top 5 market foods eaten in BC:	Average amount eaten per week
1. Moose meat	1/2 cup	1. Soup	~2 1/2 cups
2. Salmon	1/2 cup	2. Vegetables	2 cups
3. Deer meat	~3 tbsp	3. Potatoes	1 1/2 cups
4. Trout	2 tbsp	4. Fruits	1 1/2 cups
5. Elk meat	2 tbsp	5. Grains (rice, barley)	1 1/3 cups



## How well are BC First Nations eating compared to the recommendations?



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Food Group	Gender	BC First Nations Current Intake	Canada's Food Guide Recommendations			
		Servings/day				
Vagatables and Erwite	men:	5	7-10			
Vegetables and Fruits	women:	4	7-8			
Suggestion for change: Eat more vegetables and fruits. 1 serving= 1/2 cup of dark green or orange vegetables, or 1/2 cup of wild plants, or 1/2 cup of berries or fruits						
	men:	4	7-8			
Grain Products	women:	4	6-7			
Suggestion for change: Eat more whole grains. 1 serving= 1 slice of whole wheat bread or bannock, or 1/2 cup of whole wheat pasta, or 1/2 cup of wild or brown rice						
	men:	1	2-3			
Milk and Alternatives*	women:	1	2-3			
Suggestion for change: Eat more milk products. 1 serving= 1 cup of milk or fortified soy milk, or 3/4 cup of yogurt, or 50 grams (1 1/2 oz) of cheese *Individuals who do not eat or drink milk products should seek advice from a health care provider						
Meet and Alternatives	men:	4	3			
Meat and Alternatives	women:	3	2			
Intake of meat and alternates met the recommendations. 1 serving =1/2 cup of tradi- tional meats and wild game, fish or shellfish, or 2 eggs, or 3/4 cup of beans						



- 40% worried that their food would run out before they could buy more
- 36% said that food they bought didn't last and there wasn't any money to buy more
- **12%** cut the size of their meals or skipped meals
- 7% were hungry but did not eat because they couldn't afford enough food



41% of BC First Nations experience food insecurity

91% of BC FN participants would like to eat more traditional food.

Participants said that these are the 5 main barriers that prevent them from using more traditional food:



- 1) Lack of equipment or transportation
- 2) Lack of availability
- 3) Lack of time
- 4) Difficult to access
- 5) Government/firearms certificate regulations



Depending on age, 53-80% of BC First Nations women and 81-87% of men are overweight or obese

## **Trace Metals in Drinking Water**



Only 1 out of 568 water samples collected contained lead above the maximum acceptable guideline. Other trace metals found in the drinking water were within an acceptable range established in the Guidelines for Canadian Drinking Water Quality.



## **Pharmaceuticals in Water Sources Near the Communities**

The levels of pharmaceuticals found in the water are not harmful to human health.



#### Mercury in Hair

Only 2 out of the 487 hair samples had levels of mercury that were above Health Canada's guideline normal acceptable range. Letters were sent to these 2 participants with suggestions on how to reduce their exposure to mercury.



#### **Contaminants in Traditional Food**

A total of 429 food samples representing 158 different types of traditional food were collected for contaminant analyses.

- Levels of contaminants in traditional food are within levels that are typically found in this region.
- Intake of contaminants (except cadmium) from traditional food is below the guideline levels and is not a cause for concern.
- To decrease exposure to cadmium (which can cause kidney problems and weak bones), limit intake of the following foods:
  - moose kidney and liver: not more than 1/2 a cup per month
  - seaweed: not more than 1/2 a cup per day
- It is recommended to replace lead shot with steel shot. Lead contamination of traditional foods can cause toxic effects to the brain, especially in children.

Traditional food is safe to eat and healthy for you

# Key Results For All BC Communities:

- 1. Overall, the nutritional quality of food intake is below what is required for optimal health but it is improved when traditional food is eaten.
- 2. Excess body weight (overweight and obesity) is a major health issue.
- 3. Food insecurity is an important problem.
- 4. Water quality is overall satisfactory but close monitoring is recommended.
- 5. Mercury exposure, as measured by mercury levels in hair and food intake, is not a health concern.
- Chemical contamination of traditional food is not a health concern, but it is important to have the information that was collected in this study to monitor any future changes.



More information can be found on the FNFNES website: www.fnfnes.ca If you have any questions about these results or the project itself, please contact: Judy Mitchell, FNFNES coordinator Phone: (250) 960-6708 Email: fnfnes@unbc.ca

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