

FAMILY FARMING LIFESTYLE AND HEALTH IN THE PACIFIC

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PU	Public	X
PP	Restricted to other programme participants (including the Commission Services)	
RE	Restricted to a group specified by the consortium (including the Commission Services)	
CO	Confidential, only for members of the consortium (including the Commission Services)	

Context and link to WP/performed secondments

There is a significant literature on family farming in New Caledonia, Vanuatu, Fiji and Solomon Islands and their contribution to diets. There are also papers and databases on the agriculture, family farming generated by IAC for New Caledonia (Bouard, Apithy, et Guyard 2018; Apithy et al. 2018), ANU (Bourke 2019), CSIRO Australia, ACIAR (Lebot et Walter 2007), SPC (VNSO 2021), IRD, CIRAD and CTRAV (Lebot et Siméoni 2015) for Fiji, Solomon Islands and Vanuatu (Iese et al. 2018; Guell et al. 2021; Vogliano et al. 2020; Georgeou et al. 2022 ; Cabalion 1984; French 2011 ;FAO & University of Wollongong 2023)

Focusing on how do family farming systems adapt for sustainable food security, WP2 has started with seminars, field trips and observations to develop an understanding of each other's different contexts and existing family farming, existing models through Pacific islands. To improve the researcher's capacities to implement accurate, comprehensive and coherent interviews between countries, IAC has aggregated an inventory of family farming produces that are used in diets of each country studied (Fiji, Vanuatu, Solomon, New-Caledonia).

First, this inventory has been mainly finalized during webinars with Fiji and SI, and firsts secondments of IAC research fellows to MOET and VARTC in October 2022 and February 2023, but also during secondments from VARTC to New Caledonia, at UNC and in the Northern Province of New Caledonia, at IAC. During those with the seminars, fieldtrips and observations, researchers have developed an understanding of each other's different contexts and existing family farming, existing models through Pacific islands. The majority of the WP2 will focus on piloting the observation and interview strategies on biophysical, socio-economical aspects and exchanges (market) of family farming.

An important part of the work done during the secondments was to create and adapt surveys to each peculiarity of family farming, to support CTRAV, MOET, USP and SINU early researchers and research teams to use digital tools to collect data on biophysical, socio-economical aspects and exchanges (market) of family farming.

It will both contribute to WP2 and WP3 directly, to create a normed bridge between crops classification for family farming surveys and food habits surveys and classification. Then, in the a more restrictive perspective, the inventory will be also completed by results of researches led during secondments at the VARTC. More broadly, the list will be used as a nomenclature for vegetable production in common surveys developed under Redcap and My Survey Solution application

Achievements/results

The large bibliography shared, discussed and mobilized during secondments allowed us to write a brief presentation of main Family Farming trends of the four countries of the Falah project and the contribution Family Farming to local diets (part I). Then, secondments gave us the opportunity to build a consolidated list of food plants of the Pacific and their classification in the GIFT¹ or COICOP², HDDS³

¹ Global Individual Food consumption data Tool, <https://www.fao.org/gift-individual-food-consumption/en>

² Classification of Individual Consumption According to Purpose (COICOP) is the international reference classification of household expenditure. https://www.google.com/url?sa=t&rct=j&q=&esrc=s&source=web&cd=&ved=2ahUKEwip09KPuNr-AhVTS2wGHU05BvoQFnoECA0QAQ&url=https%3A%2F%2Funstats.un.org%2Funsd%2Fclassifications%2Funsdclassifications%2FCOICOP_2018_-_pre-edited_white_cover_version_-_2018-12-26.pdf&usg=AOvVaw3qrlimFha6IN7lQcUJxYR9

³ Household Dietary Diversity (HDDS) <https://www.fao.org/nutrition/assessment/tools/household-dietary-diversity/en/>

or according to Pacific guidelines for healthy living⁴, in order to implement survey and analysis that link and connect own-produced food to local diets (part II). When they are available, we detailed the vernacular names.

Part I: Family farming produces & Diets in the Pacific, insights from literature

A. Family farming & Diets in New Caledonia: contribution of Kanak Family Farming

Structured to a very large extent by its rich agricultural culture, Kanak society is organized on the basis of a particular social and spatial unity: the clan. The clan is a human group composed of several families or lineages (each having its patronymic name transmitted patrilineally), descendants of a common ancestor. The members of a clan live on land that they manage jointly according to well-defined hierarchical social relations. In addition to this identification by land, the manifestations of social relationships between individuals and social groups depend on the degree of kinship, the age of the individual and seniority by age, according to a principle of ascendant kinship (Godin 2000). Furthermore, 'custom' is the set of unwritten rules that determine, in particular, the gifts and counter-gifts of agricultural products originating from clan land. These exchanges mark all social acts (marriage, death) and determine the contours of the alliances between the clans. The 'appropriation' of land and, to a lesser extent, of lagoon maritime space is based on a bundle of rights derived from the clan's historical trajectory, with custom regulating the exchange of products and agricultural labour within the clan and between clans.

But the structure of Kanak society and its associated production systems were profoundly modified by colonization. The transformations appeared as soon as the demographic and health shocks of the first contacts. Then, after the French takeover in 1854 and the prevarications between the various colonial projects (penal servitude, free colonization and mining), the Feillet plan (1893-1905) marked the beginning of free agricultural colonization. In parallel with the confiscation of land for the free settlers, the colonial administration organized and enforced the confinement of the Kanak, subjected to the Indigénat regime⁵. Thus, the reduction in available land due to confinement and the need to find time to work at remunerative activities in order to be able to pay the colonial capitation tax compelled the Kanak to radically simplify their production systems. Their bundle of land rights were either made irrelevant or overridden. The large pre-colonial agricultural developments (terraces, ridges), very likely accompanied by a thousand-year mastery over tuber cultivation (Haudricourt 1964), became rare. The number of crop combinations, rotations and fallow periods all decreased. While horticultural know-how remained the foundation of the Kanak agricultural model, its refinements faded away (Barrau 1956b) and fields requiring less attention and care made their appearance. The garden, still organized around the cultivation of taro and yam, continued to exist but at lower densities. Other plants, more rustic and tolerant of less care (taro from New Hebrides, legumes) were incorporated into cropping systems (Barrau 1956a) ; Saussol 1979). While cattle husbandry remained rare, pigs became part of

⁴ <https://www.spc.int/sites/default/files/resources/2018-05/Pacific%20guidelines%20for%20healthy%20living.pdf>

⁵ The 'Indigénat regime' was a legal framework applied in French colonies from the end of the 19th century until the second world war. This 'regime' conferred a lower legal status on the indigenous populations of French colonies and created a new legal space specifically for them (Merle, 2004).

the livestock systems, especially in the Loyalty Islands Province. Hunting, ancestrally limited to the fruit bat, expanded to other species following the ill-controlled multiplication of pigs and wild deer, initially introduced for domestication.

The Kanak responded to the scarcity of land and the need to work with a simplification of technical itineraries and the rapid adoption of alternative solutions, but adaptation to the new circumstances also necessitated a diversification of activity systems. Households began combining agriculture, fishing, hunting and wage labour. The 'mining boom' period in the late 1960s resulted in a diversification of activity system towards employment in the mines. Subsequently, the French government decided to help manage the counter-boom, towards administrative or government jobs (Freyss 1995).

Today, New Caledonia enjoys a specific status, a result of the political Matignon-Oudinot Agreements (1988) and Noumea Accord (1998), signed in response to the violent expression of claims of independence in the 1980s. In addition to a programmed transition to autonomy, this status created three provinces endowed with significant powers. After decades of marginalization linked to the settlement of colonizers of European origin, these recent political changes have considerably improved the integration of the Kanak in the market economy.

Today, family farming in tribes still exists, but the observation mechanisms used encounter difficulties in measuring the non-commercial dimensions (self-consumption and exchanges) and 'informal' dimensions of agricultural production. The general agricultural censuses offer snapshots of the sector and interesting diachronic syntheses, but the majority of the households involved in agricultural production are invisible in these statistics. This is because the information is based mainly, on the one hand, on the measurement of production for which accounting records are maintained and, on the other, on the definition of a threshold corresponding to a level of production and/or minimum surface area cultivated. The agricultural population is therefore only partially described and the volume of its productions is underestimated. A survey conducted in 2011 by IAC of 1,786 Kanak households representing 12.5% of the population residing in tribes (Guyard et al. 2014 ; Bouard, Apithy, et Guyard 2018) showed that almost all tribal families have at least one field, but that the quantities produced vary considerably (25% of the families in tribes produce 60% of the agricultural volumes).

Above all, this study confirmed the economic importance of farming and hunting/fishing activities for tribal populations: in 2010, agriculture generated a gross output of 65 million Euros.⁶ The amount of time devoted to these activities, the volumes produced and exchanged, and their contribution to incomes, food and social capital leave no doubt: agriculture, hunting and fishing continue to occupy a central place in the economy (in its broader meaning) of the tribes in all parts of the territory, including of those in close proximity to urban centres and development hubs (Guyard et al. 2014). Even though it has historically been marginalized, confined to unfavourable land, Kanak family farming continues to play a key role in household food security, non-commercial exchanges, the local economy and the maintenance of customary, family and social ties.

More recently in 2019, in Lifou and Maré and on the West Coast of New Caledonia two studies have shown that family farming is still vivid for social objectives, small local markets (Bouard et al., 2021).

But when researchers explore the contribution of family farming production to everyday diets, it must be said that the contribution is modest to diet and active lifestyles for the family farmers of Lifou Island (Galy et al. 2022) and in VKPP (Gaillard et al., 2021).

⁶ 9 million Euros, or 15% of this gross output, came from the marketing of agricultural products.

B. Family Farming & Diets in Vanuatu

The literature on family farming in Vanuatu is significant. Bourke (2019) pointed out two comprehensive databases on the physical environment, generated by the IRD, as well as CSIRO Australia. There are national overview (Weightman 1989), surveys of village agriculture based on the techniques developed in PNG (Bourke 1999); and casestudies on specific islands (e.g. (Allen 2001; 2015); and the food markets in Luganville and Port Vila (Greindle 2000). Walter and Sam ((A Walter et Sam 2002) and Walter and Lebot ((Annie Walter et Lebot 2007) focus on crops and agricultural production in Vanuatu. The most important staple foods are Colocasia taro, banana, yam (*Disocorea alata*), cassava and Xanthosoma taro. Less important staple foods include sweet potato, other yam species (particularly *D. nummularia*, *D. rotundata* and *D. esculenta*) and Alocasia taro. M.G. Allen (2001, 2015) had shown that found that 20% of food energy consumed by villagers of Malo Island was derived from imported sources and the balance from their food gardens. Malo can be considered as typical of many locations in rural Vanuatu, that is, neither particularly remote nor with a marked urban influence. Many fruit and nut trees are grown, coconut is the most important tree food in Vanuatu and is used for daily cooking in virtually all rural locations. Breadfruit is often an important and appreciated seasonal food, although its significance seems to have declined greatly and its role as an emergency food has been replaced by Xanthosoma taro, cassava and new varieties of banana. Edible nuts (Polynesian chestnut, galip, sea almond, etc.) constitute a significant food source, particularly after cyclones. In most coastal villages, fishing provides food. Cattle and chickens are common in rural areas, but also goats and pigs. Hunting is no longer common; villagers barely hunt wild pigs and occasionally feral cattle.

For Lebot et Siméoni 2015, the part of imported foods in food habits is more associated to a sociocultural change rather than pressures on land or soils. Throughout the archipelago, shifting cultivation results in agroforestry systems combining arboriculture with horticulture based on taro (*Colocasia esculenta*) in the wet zones and yams in dry areas established after slash and burn in small garden plots. As in New Caledonia, The wet and the dry (Barrau 1958) constitute a significant cultural differentiation between communities, which have developed different adaptation strategies, all extensively documented (Bonnemaison 1994). During the second and third years of cultivation, sweet potato (*Ipomoea batatas*), cocoyam (*Xanthosoma sagittifolium*) and cassava (*Manihot esculenta*) are established at the same time: intercropped with bananas (*Musa* spp.). Kava (*Piper methysticum*) is used to prepare the traditional beverage of Vanuatu and increasingly as a cash crop for urban markets. Various fruit and nut trees, planted towards the end of the 3- to 5-year cropping cycle, are often used to claim ownership of land (Thaman 2002). The plot is not tilled and plants are manipulated individually to compose complex intra- and interspecific associations.

According to statistics obtained by the latest agricultural census conducted under the auspices of FAO (VNSO 2023), each household annually maintains at least two plots in their first, second and third years of cultivation with a mean garden plot area of 0.66 ha. This system works without inputs; plants are established individually one and weeding, planting and harvest are done simultaneously to optimize the working day (Annie Walter et Lebot 2007). If slash and burn horticulture is often seen as archaic (Fox 2000), in Vanuatu, Blanco et al. 2013 showed it is directly responsible for rich agrobiodiversity. Because of limited physical assets, farmers cannot open large areas. However, in some islands of Vanuatu these traditional resilient cropping systems, are facing a shrinking of the fallow period due to increased pressures of cash crops (cocoa, coffee, coconut and/or permanent pastures for cattle), which are favored by sectorial policies and funding agencies (Siméoni et Lebot 2012). These cash crop

incomes are often used to purchase imported foods, affecting households' food habits and food security (Hughes et Marks 2010; Dancause et al. 2011).

More recently, the food security report of the Vanuatu National Statistics Office (2021) shows that Vanuatu is quite unusual in its food consumption and nutritional profile. Vanuatu is characterised by a relatively high level of DEC (average dietary energy consumption), but it is not equally distributed, considering the moderate proportion of people whose access to dietary energy is still insufficient to be in good health and the proportion of those that are overweight and obese.

More than 40 percent of the dietary energy consumption is sourced from energy dense foods, consumption of which should be limited or avoided. Building foods that are rich in protein and calcium, which households are recommended to choose, contribute only 6 percent of the dietary energy that is consumed. Therefore, Ni-Vanuatu have an overall diet that seems quite limited in healthy foods compared with foods to avoid or limit.

This trend is further confirmed by the 21 percent of households who report accessing only a few kinds of foods, or those that are not able to access healthy or nutritious foods. For these households, access to enough dietary energy does not seem to be an issue, but the quality or the diversity of the dietary energy that is accessed is an issue. These households are experiencing moderate or severe forms of food insecurity, since their limited access to a balanced diet or healthy foods translates into a higher amount of dietary energy, which increases the risk for these households of being exposed to NCDs.

More than half of the dietary energy consumed (DEC) on average per day by a Ni-Vanuatu is purchased and 40 percent comes from food that is own produced. Despite the inclusion of a specific survey module on food away from home, it seems that food away from home contributes only to 4 percent of the total DEC, and food received for free also contributes 4 percent of DEC (ADePT table 35).

These trends slightly differ when we look at geographic, demographic or socioeconomic characteristics of the households. More than 80 percent of the dietary energy consumed in the house in urban areas is purchased, and food consumed away from home contributes 8 percent of the energy consumed, while 50 percent of the dietary energy consumed in rural areas is own produced, and food received for free represents 5 percent of the energy consumed.

C. Family Farming & Diets in Fiji

The last Agricultural Census (2020) has recorded 71,000 households whose main activity is agriculture (among a total of 191,910 private households in 2017, population and housing census). Over the reference period (12 months preceding 10th Feb 2020) of the Census, the total volume of crop production in the country was recorded at 399,056.7 tonnes. The production of temporary crops represents 76.7% (306,035 tonnes) of total crop production while remaining 23.3% (93,022 tonnes) is accounted for by the permanent crops.

These crops contribute to livelihoods diets as 41.0% agricultural households always had access to balanced meal three times a day, 53.5% had access at only some times and 3.6% never had access to balanced meal.

During this period in Fiji, 4% agricultural households often ran out of food due to lack of money or other resources, 32.2% ran out of food due to lack of money some times and 62.0% never ran out of food due to lack of money or other resources.

Data on diets and consumptions are older than data from agricultural census because data from the HIES realized in 2021 are not available yet. In 2008 (last results), Total Income of all households had increased by 53% nominally and 20% in real dollars (deflated by the 27.1% increase in CPI), the important production parts of the economy showed real declines of -32% for Commercial Business, -18% decline for Home Consumption and a large -14% decline for Agricultural Business in line with the collapse of the sugar industry in early century.

Halliday et al. (2023) shows that per capita availability of calories in Fiji is about 3,000, up from around 2,400 per day in 1980 and that levels of overweight and obesity have risen alongside the availability of calories. The higher prevalence of obesity in Fiji may be partly due to the exposure to an increasing per capita calorie availability. There has been an increase in per capita availability of fruit and vegetables since 1980 but portions remain below recommended levels. It appears that there has been over most of the time period a clear dependency on food imports, accounting for over 60% of available food from 1980 up to 2010. Liberalization of agricultural trade in the 1990s (McKeon 2014), reducing the price of imports relative to local produce, have strengthened this trend. Nevertheless, recent national statistics show that import dependency has declined in Fiji, with an increase of the proportion of food produced locally. This is in line with policy commitments to strengthen local food production as a means to improve food security (FAO 2017).

D. Family Farming & Diets in Solomon Islands

The five volumes of the Solomon Islands Smallholder Agriculture Study are precious to understand key issues that Solomons farmers are facing (Allen et al. 2006; Jansen et al. 2006; McGregor et al. 2006). Most food consumed in rural villages is grown in food gardens. Other important sources of food are coconut, fish, other marine foods, and fruit and nut trees in the forest or in villages. Sweet potato has been the most important source of food energy and contributed an estimated 65% by weight of the locally grown staple foods since the taro crops has been destroyed by taro leaf blight in the 1940s. Farmers also cultivate cassava, banana, Xanthosoma taro, Colocasia taro, coconut and yam (*Disocorea esculenta* and *D. alata*). Total production of the staple food crops is crudely estimated as about 600,000 tonnes per year in 2016 (Bourke 2019). Other food crops include breadfruit, many leafy greens including aibika, fern, *Ficus* and *Gnetum* leaves. Nuts, especially galip, are important seasonally with high cultural value.

Bourke (2019) argue that pressure is increasing over agricultural systems in Solomon Islands. If the superior productivity of sweet potato over taro permitted to feed the fast-growing rural population, continuing population growth causes intensification of land use and declining soil fertility. In Melanesia, fallow is at the heart of soil restoration fertility but fallow periods had been shortened from 15–25 years to five to eight years. The reduced fallow periods have resulted in a drop of soil fertility, with consequent reduction in crop yield. Besides this difficult context, a moderate amount of food is still imported into Solomon Islands, with rice and wheat from Australia being the most significant. Imported rice is the most important staple food for most urban people.

Using the food data collected in the 2012/13 HIES (*Food Consumption in Solomon Islands 2021*), it was found that one person out of ten is undernourished. This relatively high level of undernourishment contrasts with the high level of dietary energy of 2 600 kcal/day available on average for consumption but is in line with the high rate of overweight and obesity observed among adult populations. More than half of this per capita daily dietary energy comes from own production and 40 percent from purchased food. Reliance on food in kind in the form of a gift from other households represents 7

percent of the average dietary energy consumed. On average, more than 60 percent of the dietary energy consumed by households having a vegetable garden, or those involved in agriculture, fishing or livestock activities, comes from own production.

Furthermore, fishing activities are widespread in the population (about 50% of households), and fish is the fourth most important source of energy and the only source of proteins, since consumption of meat and milk products is marginal. Even if Islands cabbages are consumed by almost all households and allow them to reach the amount of vitamins A and C recommended, the overall consumption of fruits and vegetables is inadequate.

There are some regional differences, mostly between the provinces and Honiara, which has the lowest DEC, the most expensive food except for rice, and most of the food consumed must be purchased.

All of these trends are based on a survey conducted ten years ago. With the rapid transition of the diet from locally produced foods to fatty and sweet imported foods (can-meat, sugar-sweetened beverages and fried goods), which has been observed in many Pacific countries and territories, we can hope that the diet has partly changed since 2013.

Part II: List of food plants and classification

C_productions vegetales	N_productions vegetales_FR	N_productions vegetales_EN	N_productions vegetales_VU	N_productions vegetales_FI_HI	N_productions vegetales_SI	N_group_prod veget	N3_Gpe_PV_en5	Pacific_Food_Guidelines	HDDS	COICOP_GIFT_class	COICOP_GIFT_subclass
1	Igname	Yam	Yam	Uvi		Tubercule	Tubercule	Energy	Racines et tubercules	Tubercules	Tubercules
2	Manioc	Cassava	Maneok/Maniok/Tapioka	Tavioka/Kasava	Tapiok	Tubercule	Tubercule	Energy	Racines et tubercules	Tubercules	Tubercules
3	Patate douce	Sweet potato	Kumala		Kumara	Tubercule	Tubercule	Energy	Racines et tubercules	Tubercules	Tubercules
4	Taro d'eau	Water taro	Wael Taro	Dalo		Tubercule	Tubercule	Energy	Racines et tubercules	Tubercules	Tubercules
5	Taro de montagne	Mountain taro	Taro	Dalo		Tubercule	Tubercule	Energy	Racines et tubercules	Tubercules	Tubercules
6	Autre tubercule (à préciser)	Other tuber (please specify)				Tubercule	Tubercule	Energy	Racines et tubercules	Tubercules	Tubercules
7	Banane dessert	Dessert banana	Banana	Vudi		Banane dessert	Banane	Protective	Fruits	Fruits	Fruits frais
8	Banane poingo	Banana poingo	Banana	Vudi		Banane poingo	Banane	Protective	Fruits	Fruits	Fruits frais
9	Blé	Wheat	Wit			Céréales	Céréales et fourrage	Protective	Légumes	Légumes	Légumes frais

C_productions vegetales	N_productions vegetales_FR	N_productions vegetales_EN	N_productions vegetales_VU	N_productions vegetales_FI_HI	N_productions vegetales_SI	N_group_prod veget	N3_Gpe_PV_en5	Pacific_Food_Guidelines	HDDS	COICOP_GIFT_class	COICOP_GIFT_subclass
10	Maïs	Maize/corn	Kon	la/Ga	Corn	Céréales	Céréales et fourrage	Protective	Légumes	Légumes	Légumes frais
11	Sorgho	Sorghum				Céréales	Céréales et fourrage	Protective	Légumes	Légumes	Légumes frais
12	Autre céréale (à préciser)	Other cereal (please specify)				Céréales	Céréales et fourrage	Protective	Légumes	Légumes	Légumes frais
13	Maïs fourrage/ensilage	Fodder/corn silage				Fourrage	Céréales et fourrage				
14	Sorgho fourrager	Fodder sorghum				Fourrage	Céréales et fourrage				
15	Graminées	Grasses	Waet gras			Fourrage	Céréales et fourrage				
16	Légumineuses	Pulses			Pea, Polynesian chestnut, Lablab bean, Beans,	Fourrage	Céréales et fourrage	Bodybuilding	Légumineuses, noix et graines	Légumineuses	Légumineuses
17	Autre fourrage (à préciser)	Other fodder				Fourrage	Céréales et fourrage				

C_productions vegetales	N_productions vegetales_FR	N_productions vegetales_EN	N_productions vegetales_VU	N_productions vegetales_FI_HI	N_productions vegetales_SI	N_group_prod veget	N3_Gpe_PV_en5	Pacific_Food_Guidelines	HDDS	COICOP_GIFT_class	COICOP_GIFT_subclass
		(please specify)									
18	Avocat	Avocado	Avoka	Pea		Arbre fruitiers/Fruits	Fruitier	Protective	Fruits	Fruits	Fruits frais
19	Carambole	Carambola/Starfruit		Kamrakh (H)	Carambola	Arbre fruitiers/Fruits	Fruitier	Protective	Fruits	Fruits	Fruits frais
20	Citron et lime	Lemon and lime	Laem	Moli		Arbre fruitiers/Fruits	Fruitier	Protective	Fruits	Fruits	Fruits frais
21	Cœur de bœuf	Beef heart	Kastedapol			Arbre fruitiers/Fruits	Fruitier	Protective	Fruits	Fruits	Fruits frais
22	Combava	Combava/kaffir lime				Arbre fruitiers/Fruits	Fruitier	Protective	Fruits	Fruits	Fruits frais
23	Corossol	Soursop	Karasol/Korosol			Arbre fruitiers/Fruits	Fruitier	Protective	Fruits	Fruits	Fruits frais
25	Fruit à pain	Breadfruit	Batafruit/Bresfruit/Breswud/Presfruit/Preswut	Uto		Arbre fruitiers/Fruits	Fruitier	Protective	Fruits	Fruits	Fruits frais

C_productions vegetales	N_productions vegetales_FR	N_productions vegetales_EN	N_productions vegetales_VU	N_productions vegetales_FI_HI	N_productions vegetales_SI	N_group_prod veget	N3_Gpe_PV_en5	Pacific_Food_Guidelines	HDDS	COICOP_GIFT_class	COICOP_GIFT_subclass
26	Goyave	Guava	Gwava			Arbre fruitiers/Fruits	Fruitier	Protective	Fruits	Fruits	Fruits frais
27	Jacques	Jacques		Jackfruit, Utoni India		Arbre fruitiers/Fruits	Fruitier	Protective	Fruits	Fruits	Fruits frais
30	Letchi	Letchi			Tava, awa, Tao, Taa, Mede, Piraka taba, Nodae, Ako, Gema	Arbre fruitiers/Fruits	Fruitier	Protective	Fruits	Fruits	Fruits frais
31	Mandarine	Mandarin orange	Mandarin			Arbre fruitiers/Fruits	Fruitier	Protective	Fruits	Fruits	Fruits frais
32	Mangue	Mango	Manggo/Mango/Manko	Maqo		Arbre fruitiers/Fruits	Fruitier	Protective	Fruits	Fruits	Fruits frais
33	Murier	Mulberry				Arbre fruitiers/Fruits	Fruitier	Protective	Fruits	Fruits	Fruits frais
34	Orange	Orange	Aranis/Oranis	Moli		Arbre fruitiers/Fruits	Fruitier	Protective	Fruits	Fruits	Fruits frais

C_productions vegetales	N_productions vegetales_FR	N_productions vegetales_EN	N_productions vegetales_VU	N_productions vegetales_FI_HI	N_productions vegetales_SI	N_group_productions vegetales	N3_Gpe_PV_en5	Pacific_Food_Guidelines	HDDS	COICOP_GIFT_class	COICOP_GIFT_subclass
35	Pamplemousse	Grapefruit	Grepfrut/Pamlo			Arbre fruitiers/Fruits	Fruitier	Protective	Fruits	Fruits	Fruits frais
36	Papaye	Papaya	Papae/Popo	Weleti		Arbre fruitiers/Fruits	Fruitier	Protective	Fruits	Fruits	Fruits frais
37	Pêche	Peach				Arbre fruitiers/Fruits	Fruitier	Protective	Fruits	Fruits	Fruits frais
38	Pomme canelle	Sugar apple	Kastedapol			Arbre fruitiers/Fruits	Fruitier	Protective	Fruits	Fruits	Fruits frais
39	Pomme citerne/pomme cythère	Tahitian apple/Golden apple/Wi	Naus/Nausi			Arbre fruitiers/Fruits	Fruitier	Protective	Fruits	Fruits	Fruits frais
40	Pomme kanak	Malay rose apple/Mountain apple	Nahabika/Nakafka/Nakavika/Narabka		Karukae/Kabirai Hahika/Gafiga Hipala	Arbre fruitiers/Fruits	Fruitier	Protective	Fruits	Fruits	Fruits frais
41	Pomme rose	Pomme rose	Apol	Apolo/Yapolo		Arbre fruitiers/Fruits	Fruitier	Protective	Fruits	Fruits	Fruits frais

C_productions vegetales	N_productions vegetales_FR	N_productions vegetales_EN	N_productions vegetales_VU	N_productions vegetales_FI_HI	N_productions vegetales_SI	N_group_prod veget	N3_Gpe_PV_en5	Pacific_Food_Guidelines	HDDS	COICOP_GIFT_class	COICOP_GIFT_subclass
42	Jamelon	Kahika papaa/Pista/Malabar plum/Java Plum				Arbre fruitiers/Fruits	Fruitier	Protective	Fruits	Fruits	Fruits frais
43	Cerise	Cherry				Arbre fruitiers/Fruits	Fruitier	Protective	Fruits	Fruits	Fruits frais
44	Kaki	Persimmon		Kaki		Arbre fruitiers/Fruits	Fruitier	Protective	Fruits	Fruits	Fruits frais
45	Tamarin	Tamarind				Arbre fruitiers/Fruits	Fruitier	Protective	Fruits	Fruits	Fruits frais
46	Autre fruits (à préciser)	Other fruits (please specify)				Arbre fruitiers/Fruits	Fruitier	Protective	Fruits	Fruits	Fruits frais
47	Ambrevade	Pigeon pea/pi nunu (hawaian)			Pigeon pea	Fruits & Légumes plein champ	Fruits & Légumes plein champ	Protective	Fruits	Fruits	Fruits frais
48	Ananas	Pineapple	Baenap/Baenapol/Paenap/Paenapol	Painapiu		Fruits & Légumes plein champ	Fruits & Légumes plein champ	Protective	Fruits	Fruits	Fruits frais
49	Aubergine	Eggplants	Obesin	Baigai		Fruits & Légumes plein champ	Fruits & Légumes plein champ	Protective	Legumes	Legumes	Légumes frais

C_productions vegetales	N_productions vegetales_FR	N_productions vegetales_EN	N_productions vegetales_VU	N_productions vegetales_FI_HI	N_productions vegetales_SI	N_group_productions vegetales	N3_Gpe_PV_en5	Pacific_Food_Guidelines	HDDS	COICOP_GIFT_class	COICOP_GIFT_subclass
50	Brède	Green leaves/potsherbs/Edible leafy greens		Bele, Vauvau, Roselle, Driti damudamu (F), Tubua(F), Taukuku ni vuaka(F), Totodro, Sikau,	Kebis (Amaranth/Slippery cabbage, tu-lip, ferns fronds, etc.)	Fruits & Légumes plein champ	Fruits & Légumes plein champ	Protective	Legumes	Legumes	Légumes frais
51	Carotte	Carrot		Kareti		Fruits & Légumes plein champ	Fruits & Légumes plein champ	Protective	Legumes	Legumes	Légumes frais
52	Céleri	Celery				Fruits & Légumes plein champ	Fruits & Légumes plein champ	Protective	Legumes	Legumes	Légumes frais
53	Chou de Chine	Cabbage, Chinese	China kapis/Tsaena kapis	Kāveti Jāina		Fruits & Légumes plein champ	Fruits & Légumes plein champ	Protective	Legumes	Legumes	Légumes frais
54	Chou rouge	Cabbage, red				Fruits & Légumes plein champ	Fruits & Légumes plein champ	Protective	Legumes	Legumes	Légumes frais
55	Chou vert	Cabbage, green		Kāveti		Fruits & Légumes plein champ	Fruits & Légumes plein champ	Protective	Legumes	Legumes	Légumes frais

C_productions vegetales	N_productions vegetales_FR	N_productions vegetales_EN	N_productions vegetales_VU	N_productions vegetales_FI_HI	N_productions vegetales_SI	N_group_prod veget	N3_Gpe_PV_en5	Pacific_Food_Guidelines	HDDS	COICOP_GIFT_class	COICOP_GIFT_subclass
56	Chou kanak	island Cabbage	Kapis aelan			Fruits & Légumes plein champ	Fruits & Légumes plein champ	Protective	Legumes	Legumes	Légumes frais
57	Chouchoute	Choko/chouchoute fruit	Susu		Choko	Fruits & Légumes plein champ	Fruits & Légumes plein champ	Protective	Legumes	Legumes	Légumes frais
58	Citrouille	Pumpkin	Bapken/Pamken			Fruits & Légumes plein champ	Fruits & Légumes plein champ	Protective	Legumes	Legumes	Légumes frais
59	Concombre	Cucumber	Kukamba	Kiukaba	Cucumber	Fruits & Légumes plein champ	Fruits & Légumes plein champ	Protective	Legumes	Legumes	Légumes frais
60	Courgette	Zucchini				Fruits & Légumes plein champ	Fruits & Légumes plein champ	Protective	Legumes	Legumes	Légumes frais
61	Echalotte	Shallot				Fruits & Légumes plein champ	Fruits & Légumes plein champ	Protective	Legumes	Legumes	Légumes frais
62	Fines herbes	Fresh herbs	Kras			Fruits & Légumes plein champ	Fruits & Légumes plein champ	Protective	Legumes	Legumes	Légumes frais
63	Fraise	Strawberry				Fruits & Légumes plein champ	Fruits & Légumes plein champ	Protective	Fruits	Fruits	Fruits frais

C_productions_vegetales	N_productions_vegetales_FR	N_productions_vegetales_EN	N_productions_vegetales_VU	N_productions_vegetales_FI_HI	N_productions_vegetales_SI	N_group_prod_veget	N3_Gpe_PV_en5	Pacific_Food_Guidelines	HDDS	COICOP_GIFT_class	COICOP_GIFT_subclass
64	Framboise	Raspberry		Wagadrogadro (F)		Fruits & Légumes plein champ	Fruits & Légumes plein champ	Protective	Fruits	Fruits	Fruits frais
65	Haricot beurre	Yellow French bean				Fruits & Légumes plein champ	Fruits & Légumes plein champ	Protective	Legumes	Legumes	Légumes frais
66	Haricot vert	Green Bean	Ariko	Bini/Pini		Fruits & Légumes plein champ	Fruits & Légumes plein champ	Protective	Legumes	Legumes	Légumes frais
67	Haricot chinois	Chinese bean		Pini balavu		Fruits & Légumes plein champ	Fruits & Légumes plein champ	Protective	Legumes	Legumes	Légumes frais
68	Haricot toutes sortes	Beans	Bin	Bini		Fruits & Légumes plein champ	Fruits & Légumes plein champ	Protective	Legumes	Legumes	Légumes frais
69	Maïs doux	Sweet corn				Fruits & Légumes plein champ	Fruits & Légumes plein champ	Protective	Legumes	Legumes	Légumes frais
70	Melon	Melon	Melen	Meleni		Fruits & Légumes plein champ	Fruits & Légumes plein champ	Protective	Fruits	Fruits	Fruits frais
71	Navet	Turnip				Fruits & Légumes plein champ	Fruits & Légumes plein champ	Protective	Legumes	Legumes	Légumes frais

C_productions vegetales	N_productions vegetales_FR	N_productions vegetales_EN	N_productions vegetales_VU	N_productions vegetales_FI_HI	N_productions vegetales_SI	N_group_prod veget	N3_Gpe_PV_en5	Pacific_Food_Guidelines	HDDS	COICOP_GIFT_class	COICOP_GIFT_subclass
72	Oignon sec	Onion dry	Anyan	Varasa		Fruits & Légumes plein champ	Fruits & Légumes plein champ	Protective	Legumes	Legumes	Légumes frais
73	Oignon vert	Onion green				Fruits & Légumes plein champ	Fruits & Légumes plein champ	Protective	Legumes	Legumes	Légumes frais
74	Pastèque	Watermelon	Melen			Fruits & Légumes plein champ	Fruits & Légumes plein champ	Protective	Fruits	Fruits	Fruits frais
75	Persil	Parsley				Fruits & Légumes plein champ	Fruits & Légumes plein champ	Protective	Legumes	Legumes	Légumes frais
76	Piment	Chili pepper	Bima/Pima	Mirchaa/Rokete/Boro		Fruits & Légumes plein champ	Fruits & Légumes plein champ	Protective	Legumes	Legumes	Légumes frais
77	Poireau	Leek				Fruits & Légumes plein champ	Fruits & Légumes plein champ	Protective	Legumes	Legumes	Légumes frais
78	Poivron	Pepper		Pepa		Fruits & Légumes plein champ	Fruits & Légumes plein champ	Protective	Legumes	Legumes	Légumes frais
79	Pomme de terre	Potato, Fresh	Pomdeter			Fruits & Légumes plein champ	Fruits & Légumes plein champ	Energy	Racines et tubercules	Tubercules	Tubercules

C_productions vegetales	N_productions vegetales_FR	N_productions vegetales_EN	N_productions vegetales_VU	N_productions vegetales_FI_HI	N_productions vegetales_SI	N_group_prod veget	N3_Gpe_PV_en5	Pacific_Food_Guidelines	HDDS	COICOP_GIFT_class	COICOP_GIFT_subclass
80	Pomme liane	Passionfruit	Pasenfrut			Fruits & Légumes plein champ	Fruits & Légumes plein champ	Protective	Fruits	Fruits	Fruits frais
81	Radis	Radish				Fruits & Légumes plein champ	Fruits & Légumes plein champ	Protective	Legumes	Legumes	Légumes frais
82	Salade	Salad/lettuce	Salad/Salat	Letisi		Fruits & Légumes plein champ	Fruits & Légumes plein champ	Protective	Legumes	Legumes	Légumes frais
83	Squash	Squash				Fruits & Légumes plein champ	Fruits & Légumes plein champ	Protective	Legumes	Legumes	Légumes frais
84	Tomate	Tomato	Tamata/Tomat	Tomata		Fruits & Légumes plein champ	Fruits & Légumes plein champ	Protective	Legumes	Legumes	Légumes frais
85	Tomate cerise	Cherry tomato				Fruits & Légumes plein champ	Fruits & Légumes plein champ	Protective	Legumes	Legumes	Légumes frais
86	Autre fruit ou légume (à préciser)	Other fruit or vegetable (please specify)				Fruits & Légumes plein champ	Fruits & Légumes plein champ	Protective	Legumes	Legumes	Légumes frais
87	Coco	Coconut	Kavra/Kavura/ Kokonas	Niū		Coco	Autre	Protective	Fruits	Fruits	Fruits frais

C_productions vegetales	N_productions vegetales_FR	N_productions vegetales_EN	N_productions vegetales_VU	N_productions vegetales_FI_HI	N_productions vegetales_SI	N_group_prod veget	N3_Gpe_PV_en5	Pacific_Food_Guidelines	HDDS	COICOP_GIFT_class	COICOP_GIFT_subclass
88	Café arabica	Arabica coffee	Kofe	Kove/Kofe/Kofi		Culture spéciale	Autre		Autres boissons	Boissons non alcoolisées	Café, thé, cacao et autres végétaux pour tisanes
89	Café robusta	Robusta coffee	Kofe	Kove/Kofe/Kofi		Culture spéciale	Autre		Autres boissons	Boissons non alcoolisées	Café, thé, cacao et autres végétaux pour tisanes
90	Canne à sucre	Sugar cane	Sugaken/Sukaken	Dovu		Culture spéciale	Autre	Protective	Fruits	Fruits	Fruits frais
91	Citronnelle	Lemongrass				Culture spéciale	Autre	Protective	Fruits	Fruits	Fruits frais
92	Condiments et épices	Condiments and spices				Culture spéciale	Autre	Limited food	Epices, condiments et boissons	Autres produits alimentaires	Sauces, huiles, graisses, condiments et autres
93	Feuilles de niaouli	Niaouli leaves				Culture spéciale	Autre				
94	Plantes médicinales	Medicinal plants				Culture spéciale	Autre				
95	Vanille	Vanilla				Culture spéciale	Autre	Limited food	Epices, condiments et boissons	Autres produits alimentaires	Sauces, huiles, graisses,

C_productions vegetales	N_productions vegetales_FR	N_productions vegetales_EN	N_productions vegetales_VU	N_productions vegetales_FI_HI	N_productions vegetales_SI	N_group_productions vegetales	N3_Gpe_PV_en5	Pacific_Food_Guidelines	HDDS	COICOP_GIFT_class	COICOP_GIFT_subclass
											condiments et autres
	Autre culture spéciale (à préciser) 96	Other special crops (please specify)				Culture spéciale	Autre				
	Bois de santal 97	Sandalwood	Sentawud			Culture spéciale	Autre				
	Autre bois (à préciser) 98	Other wood (please specify)				Culture spéciale	Autre				
	Fleurs à couper 99	Cut flowers	Flaoa/Flawa			Pépinière et ornement	Ornement				
	Arbres d'ornement 100	Ornamental trees	Tri			Pépinière et ornement	Ornement				
	Pépinière sous serre ou abris 101	Nursery under greenhouse or shelter				Pépinière et ornement	Ornement				
	Pépinière de plein champ 102	Field nursery				Pépinière et ornement	Ornement				

C_productions vegetales	N_productions vegetales_FR	N_productions vegetales_EN	N_productions vegetales_VU	N_productions vegetales_FI_HI	N_productions vegetales_SI	N_group_prod veget	N3_Gpe_PV_en5	Pacific_Food_Guidelines	HDDS	COICOP_GIFT_class	COICOP_GIFT_subclass
103	Cannabis	Cannabis				Cannabis	Autre				
104	Production indéterminée	Unspecified production				Production indéterminée	Autre				
105	Autre produit végétal (à préciser)	Other plant product (please specify)				Autre	Autre				
106	Confiture	Jam		Tiamu/Jiamu/Jamu			Produit transformé	Limited food	Epices, condiments et boissons	Autres produits alimentaires	Sauces, huiles, graisses, condiments et autres
107	Achards	Acar, vegetable pickle					Produit transformé	Limited food	Epices, condiments et boissons	Autres produits alimentaires	Sauces, huiles, graisses, condiments et autres
108	Jus de fruit	Fruit juice					Produit transformé	Limited food	Autres boissons	Autres produits alimentaires	Boissons sucrées
109	Sirop	Syrup					Produit transformé	Limited food	Autres boissons	Autres produits alimentaires	Boissons sucrées
110	Plats cuisinés	Ready-made meals					Produit transformé				

C_productions vegetales	N_productions vegetales_FR	N_productions vegetales_EN	N_productions vegetales_VU	N_productions vegetales_FI_HI	N_productions vegetales_SI	N_group_prod veget	N3_Gpe_PV_en5	Pacific_Food_Guidelines	HDDS	COICOP_GIFT_class	COICOP_GIFT_subclass
111	Nattes	Mats					Produit transformé				
112	Autres vanneries	Other basketry					Produit transformé				
113	Coprah	Copra	Kopra				Produit transformé				
114	Charbon de bois	Charcoal					Produit transformé				
115	Autres produits transformés	Other processed products					Produit transformé				
116	Kumquat	kumquat		kumquat		Arbre fruitiers/Fruits	Fruitier	Protective	Fruits	Fruits	Fruits frais
117	Nèfle	loquat				Arbre fruitiers/Fruits	Fruitier	Protective	Fruits	Fruits	Fruits frais
118	Nangaille	Galip nut			Ngali nut	Arbre fruitiers/Fruits	Fruitier				

C_productions vegetales	N_productions vegetales_FR	N_productions vegetales_EN	N_productions vegetales_VU	N_productions vegetales_FI_HI	N_productions vegetales_SI	N_group_prod veget	N3_Gpe_PV_en5	Pacific_Food_Guidelines	HDDS	COICOP_GIFT_class	COICOP_GIFT_subclass
119	Noix de Bétel, noix d'arec	Betel nut (and cut nut)			Betel nut	Arbre fruitiers/Fruits	Fruitier				
120	Arachide	Peanut			Peanut	Fruits & Légumes plein champ	Fruits & Légumes plein champ	Body-building foods	Légumineuses, noix et graines	Noix	Noix
121	Gombo	Okra			Okra	Fruits & Légumes plein champ	Fruits & Légumes plein champ	Protective	Legumes	Legumes	Légumes frais

Attachment : Excel Sheet “Inventory Food crops_2023_FALAH”

Conclusion

Exchanges between universities and research institutes have provided a better understanding of the issues and the complexity of the Agriculture-Food-Health Nexus. The literature review and the main research findings on agriculture and food practices in the Pacific show a deep-seated change in eating habits, not necessarily directly linked to a decline in family farming but rather to wider socio-cultural changes.

This is what the FALAH project is all about: successfully investigating the relationships between family farming, food practices and health: how are these three elements interconnected? How can they be studied at the same time, rather than by linking databases on farming and food practices?

The list of agricultural products classified according to their agronomic classification, but also according to different classifications used to study diets, will make it possible to directly connect the two dimensions of the agriculture and food nexus. This list will be used in the nomenclatures of the surveys that will be carried out in the field by the PhD students and in future secondments.

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