



Diversity and Quality of Aquatic Foods to Support Human Nutrition

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The Aquatic Food Composition Database (AFCD)

Food composition tables
and peer reviewed literature

- > 373,000 samples with empirical laboratory analyzed data
- > 200 nutrients included
- > 2,800 unique species
- > 20 food parts (e.g., filet, liver, skin, whole fish, etc.)

<https://dataverse.harvard.edu/dataverse/afcd>



Article

Aquatic foods to nourish nations

<https://doi.org/10.1038/s41586-021-03917-1>

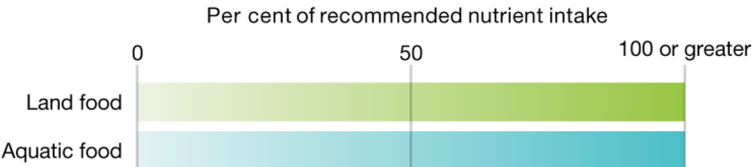
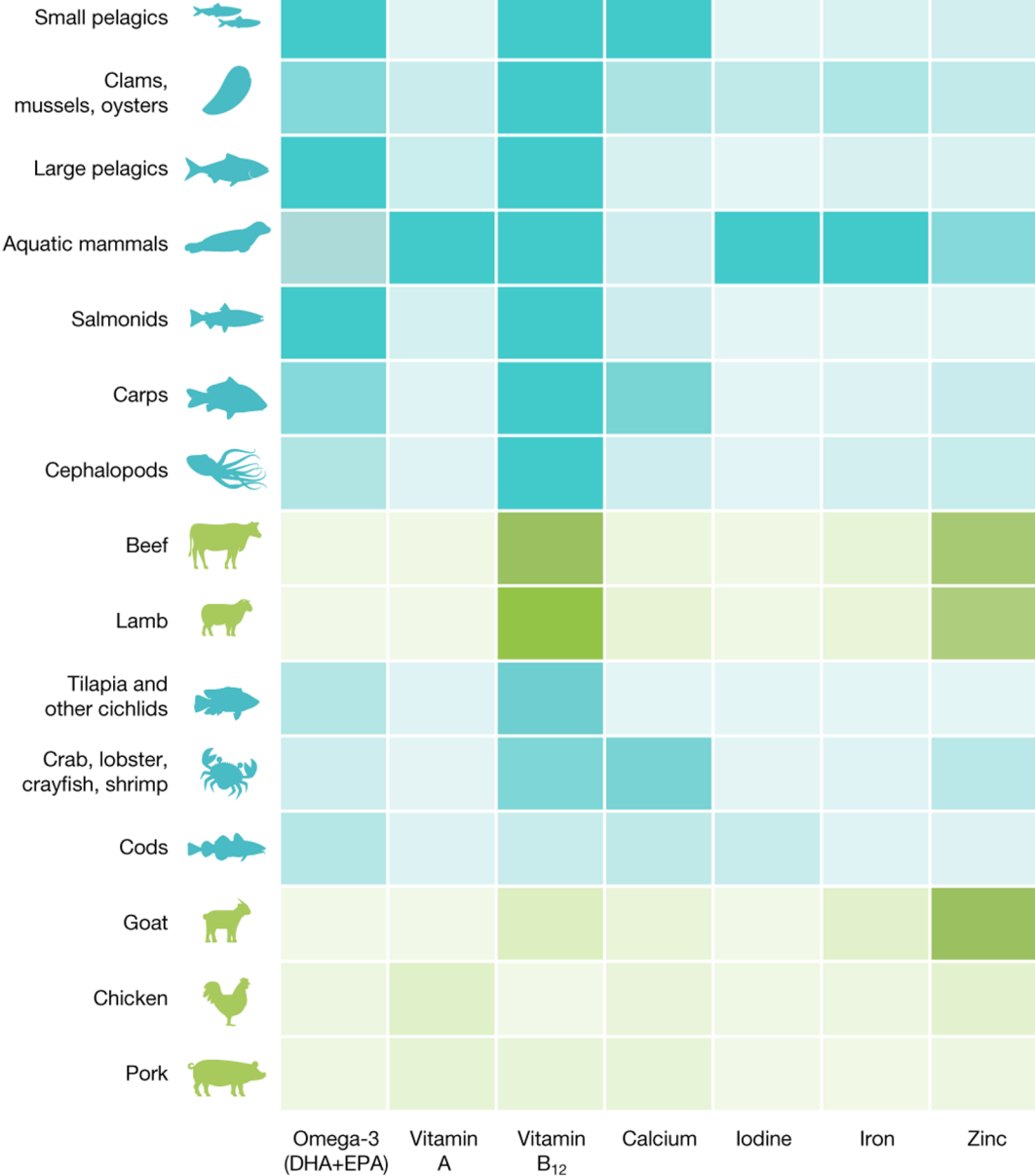
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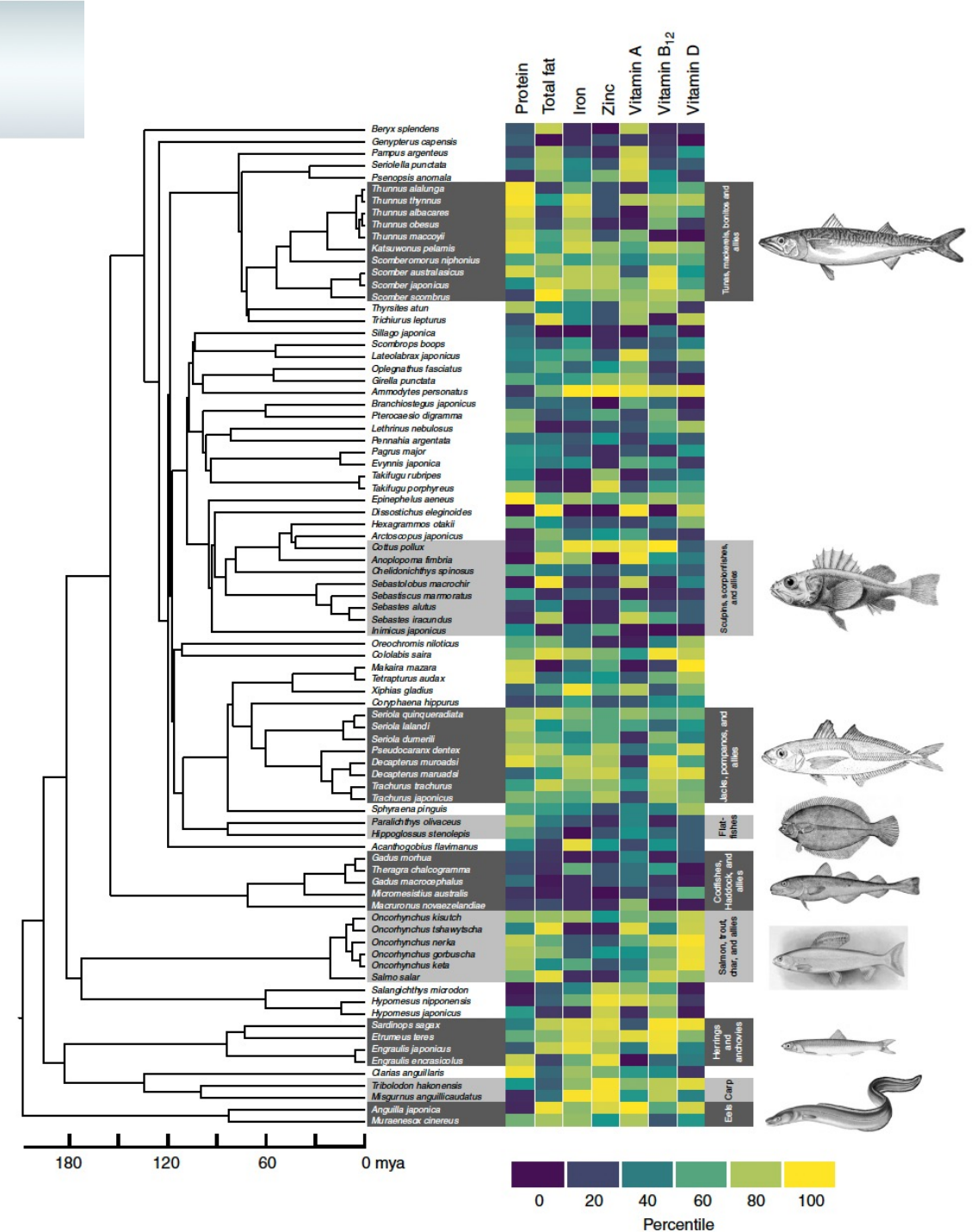
Christopher D. Golden^{1,2,3,26,52}, J. Zachary Koehn^{4,26}, Alon Shepon^{1,5,6,26}, Simone Passarelli^{1,26}, Christopher M. Free^{7,8,26}, Daniel F. Viana^{1,9,26}, Holger Matthäy¹⁰, Jacob G. Eurich^{8,11}, Jessica A. Gephart¹², Etienne Fluet-Chouinard¹³, Elizabeth A. Nyboer¹⁴, Abigail J. Lynch¹⁵, Marian Kjellekvold¹⁶, Sabri Bromage¹, Pierre Charlebois¹⁷, Manuel Barange¹⁷, Stefania Vannuccini¹⁷, Ling Cao¹⁰, Kristin M. Kleisner¹⁰, Eric B. Rimm¹, Goodarz Danaei^{13,20}, Camille DeSisto²¹, Heather Kelahan¹, Kathryn J. Fiorella²², David C. Little²³, Edward H. Allison²⁴, Jessica Fanzo²⁵ & Shakuntala H. Thilsted²⁴



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Predicting nutrient content of ray-finned fishes using phylogenetic information

Bapu Vaitla¹, David Collar², Matthew R. Smith³, Samuel S. Myers^{3,4}, Benjamin L. Rice⁵ & Christopher D. Golden^{1,3}



Harnessing global fisheries to tackle micronutrient deficiencies

Christina C. Hicks^{1,2*}, Philippa J. Cohen^{2,3}, Nicholas A. J. Graham^{1,2}, Kirsty L. Nash^{4,5}, Edward H. Allison^{3,6}, Coralie D'Lima³, David J. Mills^{2,3}, Matthew Roscher³, Shakuntala H. Thilsted³, Andrew L. Thorne-Lyman⁷ & M. Aaron MacNeil⁸

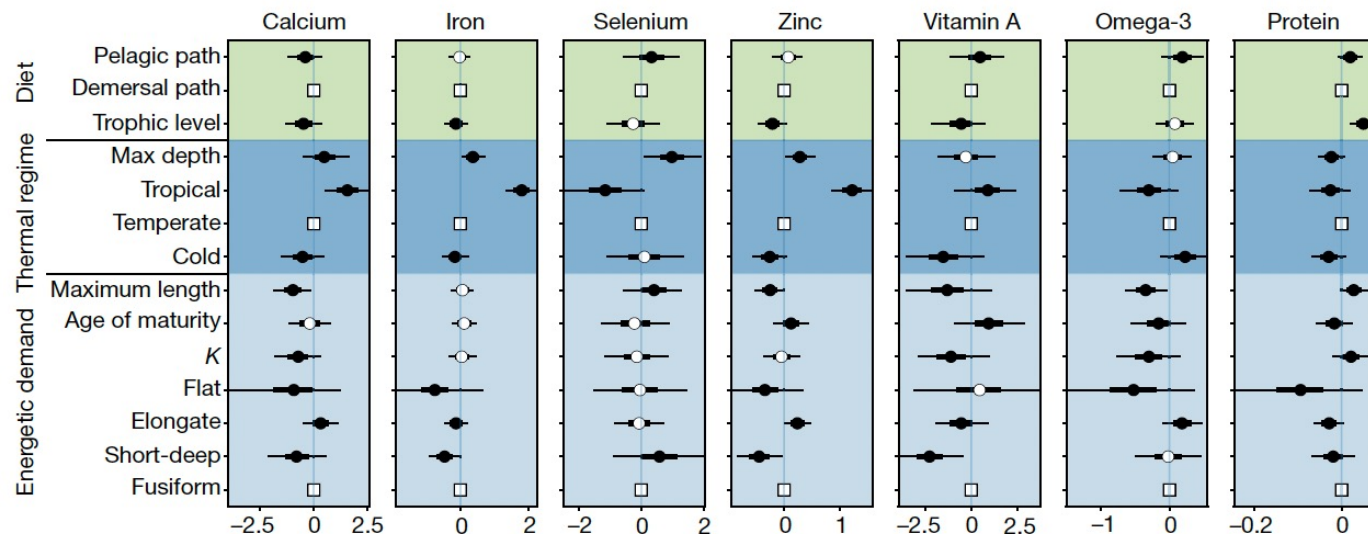
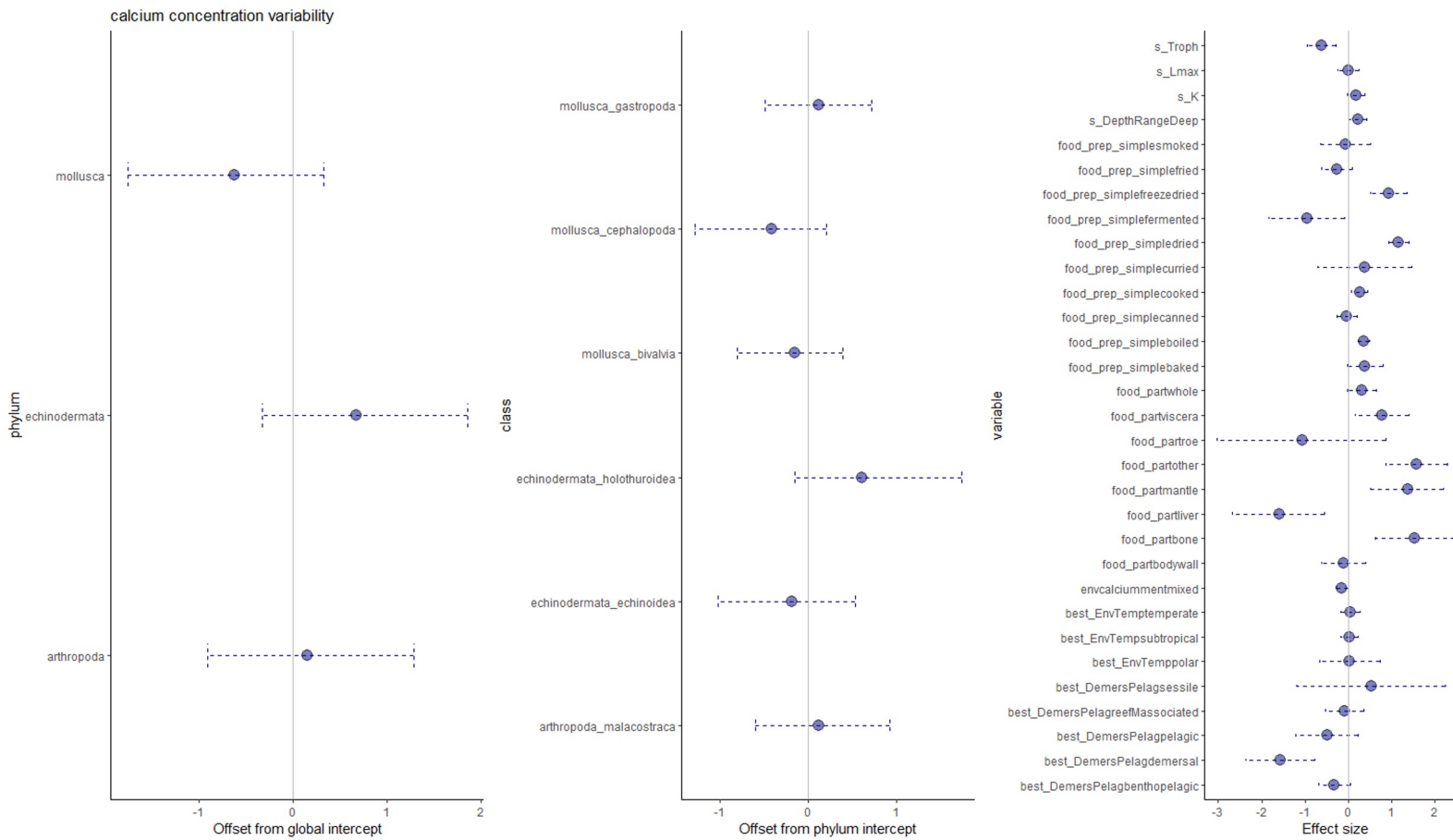


Fig. 1 | Bayesian hierarchical predictive model of nutrient concentrations in fish. Standardized effect sizes for environmental and ecological drivers of nutrient concentrations for diet, thermal regime and energetic demand. Parameter estimates are Bayesian posterior median values, 95% highest posterior density uncertainty intervals (thin lines) and 50% uncertainty intervals (thick lines). Black dots indicate that the 50% uncertainty intervals do not overlap zero, indicating that more than 75% of the posterior density was either positive or negative, whereas open circles

indicate that the 50% uncertainty intervals overlap zero. Open squares indicate the baseline category in the statistical model. *K* denotes parameter *K* of the von Bertalanffy growth equation. Underlying sample sizes are as follows: calcium, $n = 170$ biologically independent samples; iron, $n = 173$; selenium, $n = 134$; zinc $n = 196$; vitamin A, $n = 69$; omega-3 fatty acids, $n = 176$; protein, $n = 627$. Effect sizes are not on a common x -axis scale for clarity of presentation.

Nutrient predictive models for invertebrates



Fish Catch Declines and Human Nutrition

Environmental Change

- Fisheries declines

Changes in
Food Supply

- Reduced access to aquatic foods

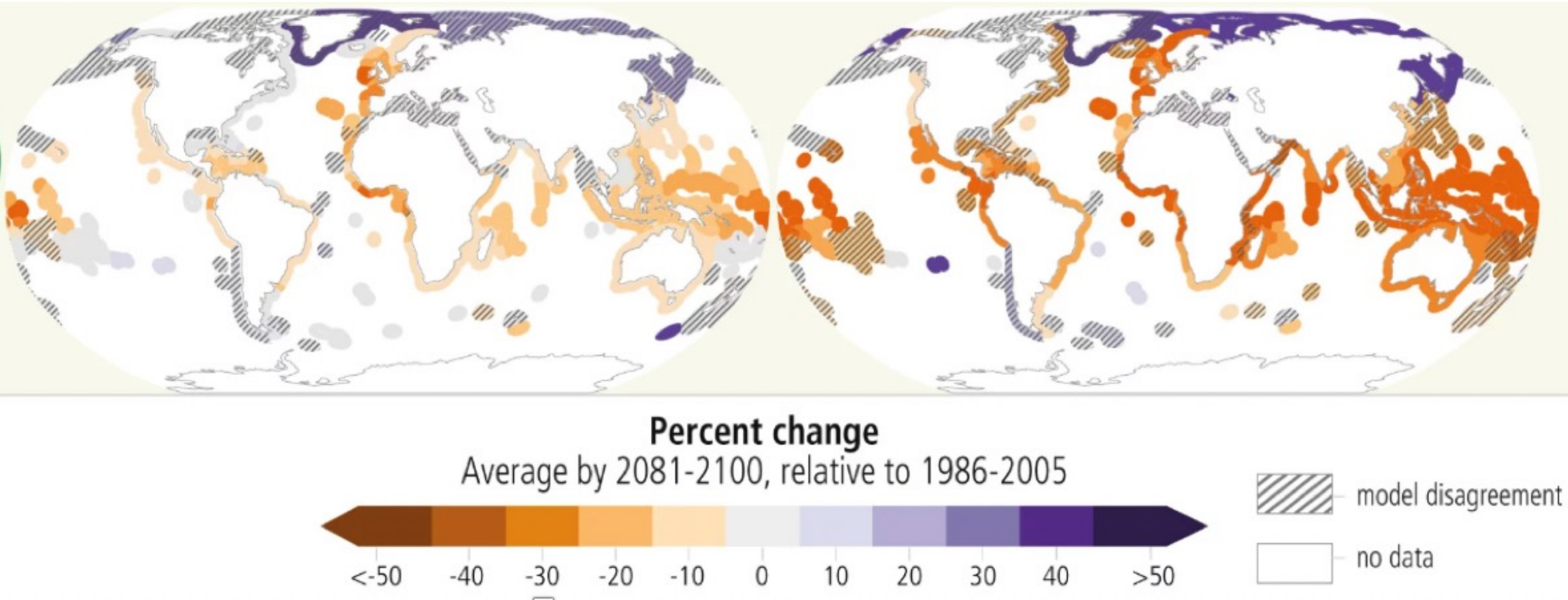
Changes in
Nutrient Intake

- Micronutrient and vitamin intake decreases

Health Impacts

- Increased incidence of micronutrient deficiencies and NCDs

Projected changes in maximum fisheries catch potential



IPCC, 2019: IPCC Special Report on the Ocean and Cryosphere in a Changing Climate. Pörtner, Roberts, Masson-Delmotte, Zhai, Tignor, Poloczanska, Mintenbeck, Nicolai, Okem, Petzold, Rama, and Weyer (eds.).

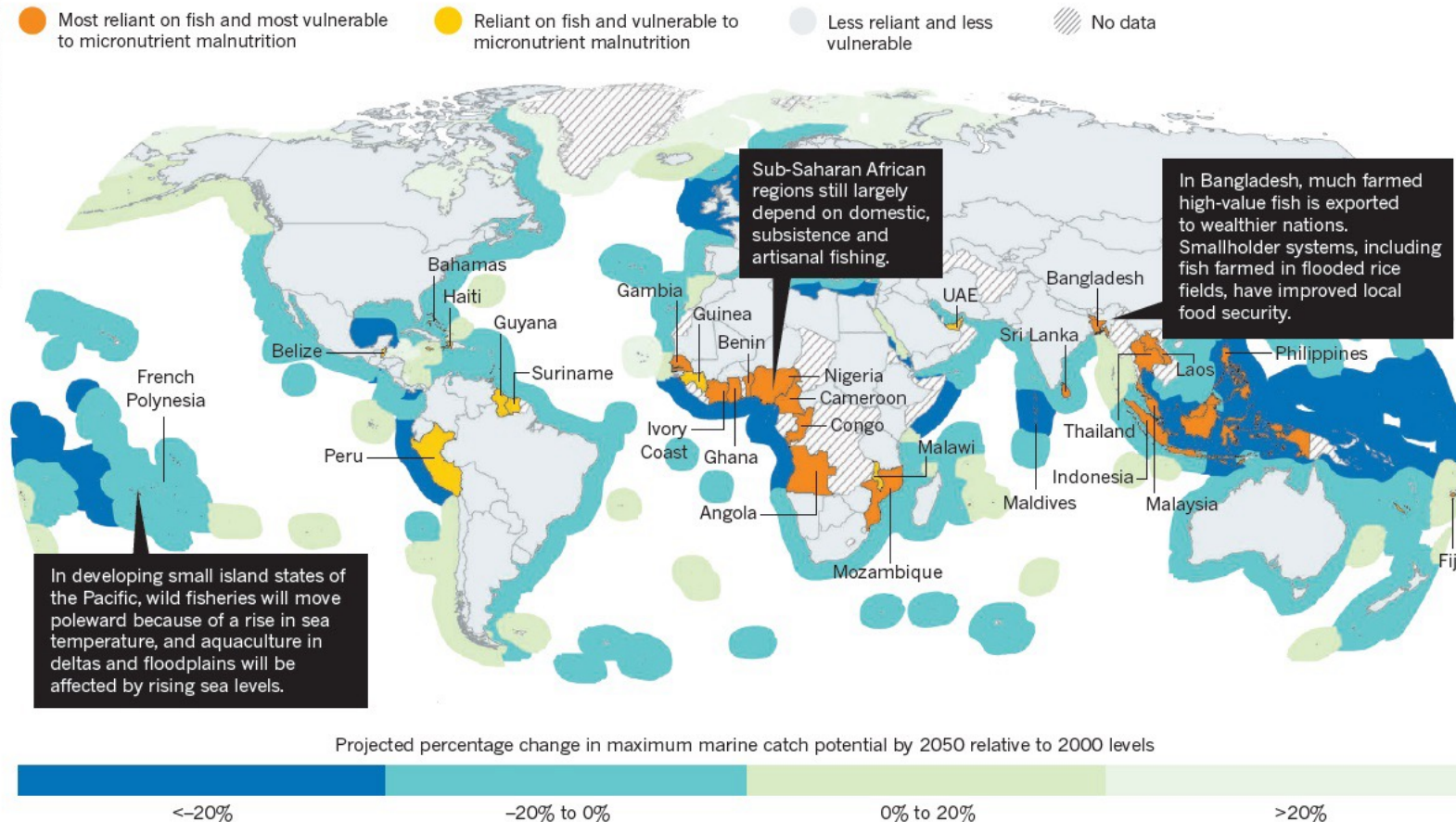
Nutrition: Fall in fish catch threatens human health

Christopher D. Golden, Edward H. Allison, William W. L. Cheung, Madan M. Dey,
Benjamin S. Halpern, Douglas J. McCauley, Matthew Smith, Bapu Vaitla, Dirk Zeller
& Samuel S. Myers

SOURCE: V. LAM, G. REYGONDEAU, M. SMITH & W. CHEUNG

TROUBLED WATERS

In the low-latitude developing nations, human nutrition is most dependent on wild fish, and fisheries are most at risk from illegal fishing, weak governance, poor knowledge of stock status, population pressures and climate change. These countries urgently need effective strategies for marine conservation and fisheries management to rebuild stocks for nutritional security.



Impact on Nations from Fishery Declines



Less affected
wealthy nations



Increasing
undernutrition

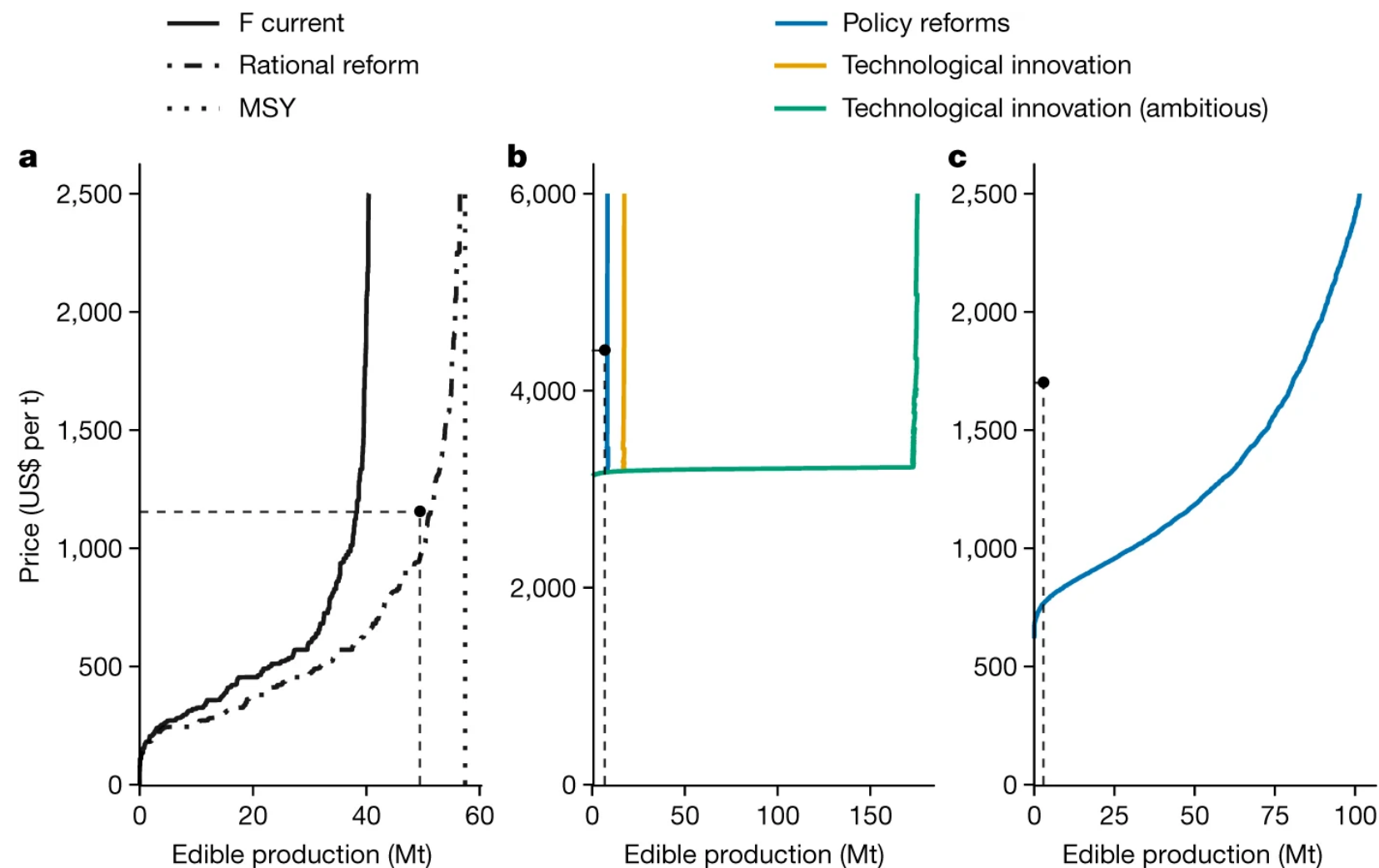


Acceleration of
nutrition transition

The future of food from the sea

[Christopher Costello](#) , [Ling Cao](#) , [Stefan Gelcich](#) , [Miguel Á. Cisneros-Mata](#), [Christopher M. Free](#),
[Halley E. Froehlich](#), [Christopher D. Golden](#), [Gakushi Ishimura](#), [Jason Maier](#), [Ilan Macadam-Somer](#), [Tracey Mangin](#), [Michael C. Melnychuk](#), [Masanori Miyahara](#), [Carryn L. de Moor](#), [Rosamond Naylor](#), [Linda Nøstbakken](#), [Elena Ojea](#), [Erin O'Reilly](#), [Ana M. Parma](#), [Andrew J. Plantinga](#), [Shakuntala H. Thilsted](#) &
[Jane Lubchenco](#)

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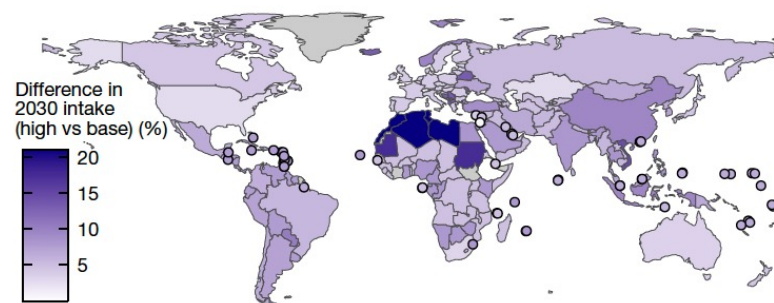
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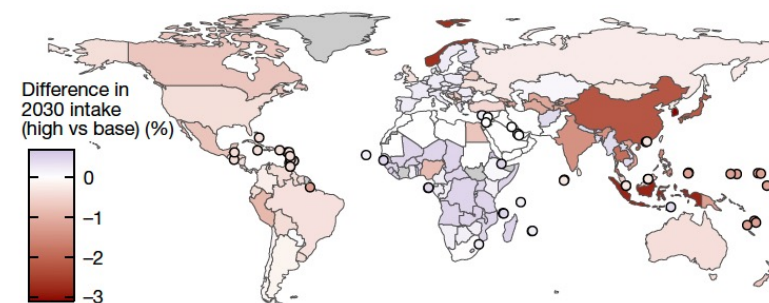
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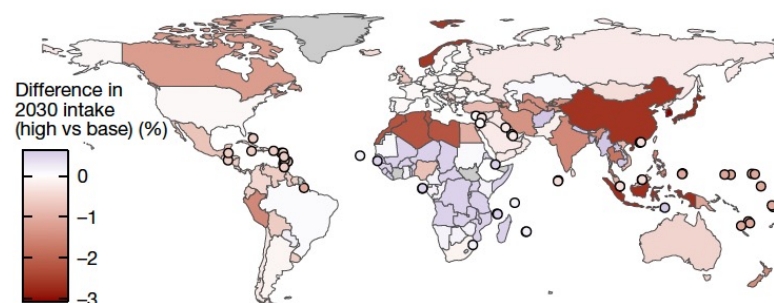
a Aquatic animal-source food consumption



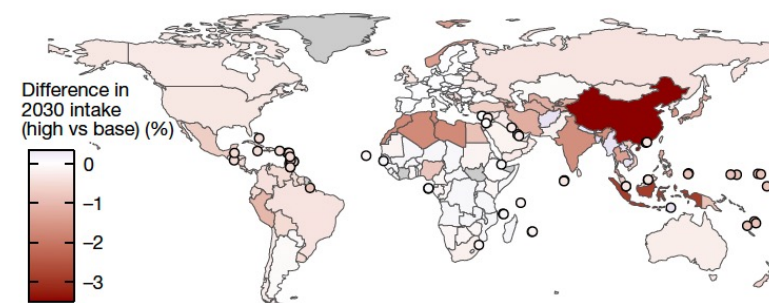
b Red meat consumption



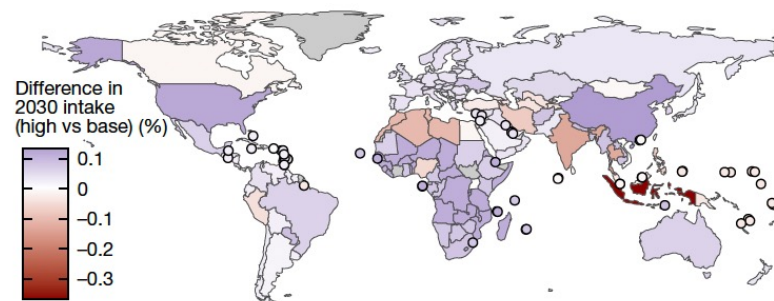
c Poultry consumption



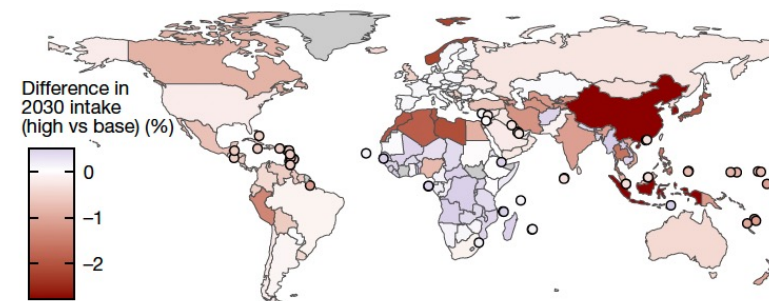
d Egg consumption



e Dairy consumption



f Non-aquatic animal-source food consumption



Fish Intake, Contaminants, and Human Health

Evaluating the Risks and the Benefits

Dariusz Mozaffarian, MD, DrPH; Eric B. Rimm, ScD

Known or likely benefit:

An analysis of 20 studies involving hundreds of thousands of participants indicates that eating approximately one to two 3-ounce servings of fatty fish a week—salmon, herring, mackerel, anchovies, or sardines—reduces the risk of dying from heart disease by 36 percent

Regular fish consumption and age-related brain gray matter loss

Cyrus A Raji ¹, Kirk I Erickson ², Oscar L Lopez ³, Lewis H Kuller ⁴, H Michael Gach ², Paul M Thompson ⁵, Mario Riverol ⁶, James T Becker ⁷

Possible benefit:

Eating fish once or twice a week may also reduce the risk of stroke, depression, Alzheimer's disease, and other chronic conditions

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- Jacob Eurich



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