Promoting mountain products and services to improve livelihoods

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THE MOUNTAIN PARTNERSHIP

A United Nations alliance of governments and civil society organizations dedicated to improving the lives of mountain peoples and protecting mountain environments around the world.
The Mountain Partnership is a platform for:

- advocating for mountains
- sharing knowledge
- communicating
- building capacities
- joining forces to work on initiatives
MEMBERSHIP

- Members: 289
- Countries: 57
- Intergovernmental Organizations: 14
- Major Groups: 213

The MP is supported by a Secretariat hosted by FAO
Why focus on mountains?

- 22% of the earth land surface
- 915 million people = 13% of global population
- 60 - 80% of global freshwater
- 25% of terrestrial biodiversity
- 60% of all Biosphere Reserves
- 15-20% of global tourism
WHY MOUNTAIN PEOPLES

Challenges:
- Climate change
- Economic hardships
- Harsh terrains
- Land Degradation
- Conflict
- Isolation
- Migration

1 in 3 mountain people in developing countries is facing hunger and malnutrition.
Mountain products and services have great potential to improve livelihoods and boost local economies.

High demand for coffee, honey, herbs and spices, as well as handicrafts, cosmetics and medicines. Eco-tourism services.

The Mountain Partnership Secretariat (MPS), with Slow Food, has launched a voluntary label for quality mountain products to promote access to markets for small mountain producers in developing countries.
The label tells the story of a specific product and highlights what makes it unique, complementing the information that is already included in a typical commercial label.

The label will allow small producers to obtain fair compensation for their specific quality products as well as help customers make a more informed purchase.

Key values include:

- Sustainable value chains
- Biodiversity conservation
- Cultural and traditional values
THE MOUNTAIN PARTNERSHIP PRODUCT LABEL
PILOT PROJECT: KYRGYZSTAN

- Support in scaling up production
- Storage facility
- Label Granting
- Improvement on export
PILOT PROJECT: BOLIVIA
BLACK AMARANTH

- Agrobiodiversity
- Training on production
- Cultivation, storage
- Packaging and distribution
- Launch predicted for June 2017
PILOT PROJECT: INDIA
PINK AND PURPLE RICE

- Production techniques
- Agrobiodiversity
- Group management and leadership
- Rice storage
- Marketing
**Himali black lentils** are an indigenous Nepali lentil variety, mainly cultivated by Tamang and Gurung small-scale mountain farmers.

Tamang are indigenous people of Rasuwa and its adjoining districts, Kathmandu Valley and Kavrepalanchok.

Himali black lentils are a food typical of local festivals, such as "Maghe Sankranti" on 14 January when people bake a black lentil bread called "Bara" to celebrate the beginning of the holy season.

The 'Mountain Partnership Product' logo designates a voluntary labelling scheme for high value mountain products from developing countries. Its use is intended to support smallholder mountain producers in maintaining sustainable production processes and better ensure fair compensation for their products.

[www.mountainpartnership.org](http://www.mountainpartnership.org)

This label is for information purposes only and is not intended to make any representations or warranties about the characteristics, quality, suitability or any other feature of this product. The Mountain Partnership or any of its Partners will not be liable for any loss or damages resulting from use of, reference to, or reliance on this Product or any information relating thereto.

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**Jumla’s Mixed Beans**

A mixture of black, red, yellow and spotted beans, this indigenous food has a unique taste and great nutritional value.

**Producer**

The Sinya Valley Group is a producers’ organization specialized in agroforestry mountain products. It is a partner of Organic World and Fair Future (OWF), an eco-social company that facilitates pro-poor inclusive value chain development for Nepali mountain products.

**Production**

Local farmers cultivate the beans manually and without mechanical inputs, resulting in high quality but low quantity production.

Fields are free of chemicals and pesticides, in order to keep the soil healthy.

In spite of their traditional and environmentally friendly production process, Jumla’s Mixed Beans are under the threat of being replaced by more productive crops.

**Territory**

Bhote Lama and Brhamin farmers grow Jumla’s Mixed Beans in the Sinya Valley, Jumla District, one of the most remote mountain areas in the north-western part of Nepal at 2300 metres above sea level.

**Consumption**

Easy to cook, tasty and nutritious, Jumla’s Mixed Beans are ideal for preparing soups and legume salads.
NEXT STEPS

- Cuba
- Database of mountain products
- Salon Goût et terroirs – Switzerland 2017
- Agreements with private sector for distribution of products
- Expansion of label into services – ecotourism
  Slow Food – Slow Travel
Thank you!