# Knowledge network to promote the use and valorization of wild plants along Paraguay River in the Brazilian Pantanal



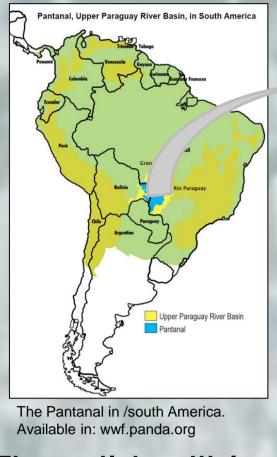
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# Introduction

The Pantanal in South America is the largest wetland in the world where many small communities still depend on wild plants to survive.







The wild edible plants have great nutritional value and have been used in the diet of residents in Brazilian Pantanal.









Bocaiuva (Acrocomia aculeata (Jacq.) Lodd) is the mainly used wild edible plant in communities along the Paraguay River.



A municipal public market produces and sells the Bocaiuva flour, but this product and other potential native food plants are no comercialized by the communities along Paraguay River.

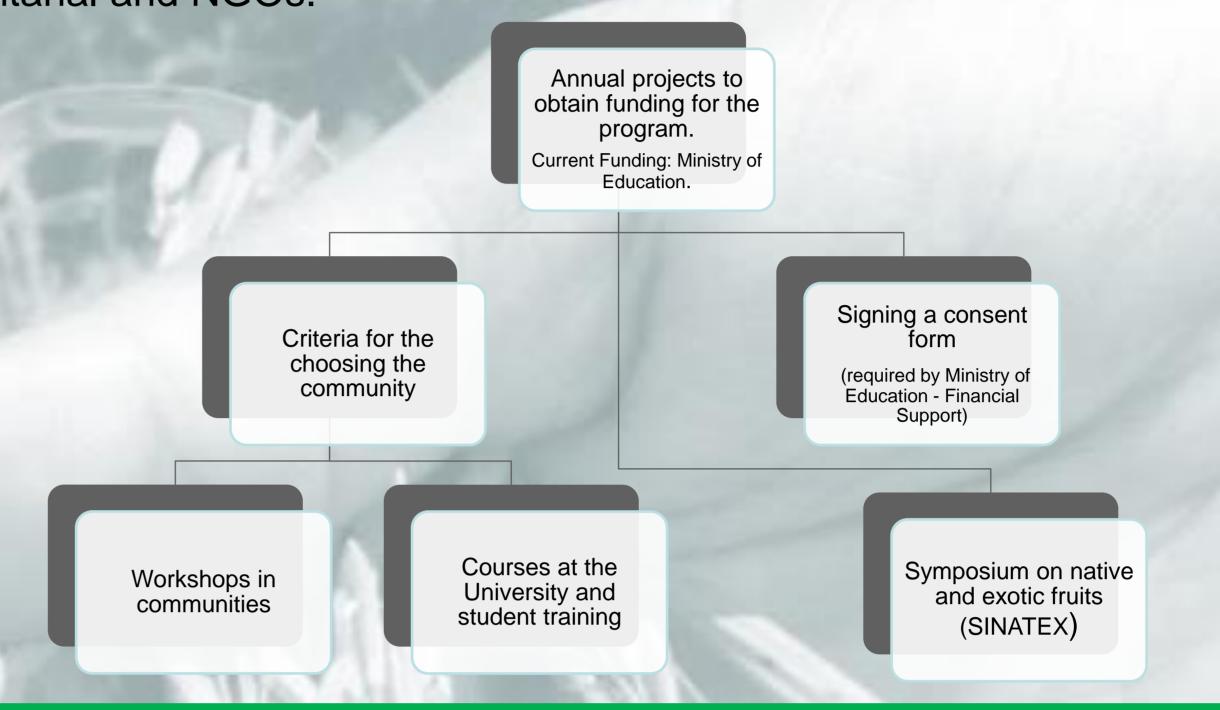
Important species consumed in the past are no longer exploited, even in communities who are impoverished or are decreasing dramatically in recent years.



Oryza latifolia Desv. and Oryza glumaepatula Steud. (Poaceae) - low knowledge and no more used in diet.

# **Proceeding**

In 2006 we started a new extension project about native edible plants in Pantanal – Brazil that involved the University, small communities on Pantanal and NGOs.



### Workshops in the communities (including schools) and courses



The valorization and development of sustainable alternatives in small traditional communities that live in areas with rich biodiversity and still depend on local resources for their diet is urgent. These should be connected to the global need for conservation of biodiversity and increased food production.

# Results

Wild fruits and abandoned edible plants have been valorized









**Motivate students** challenges



New requirements for studies about on harvesting and post-harvesting, Ecology, Ethnobotany, costs, prices and others



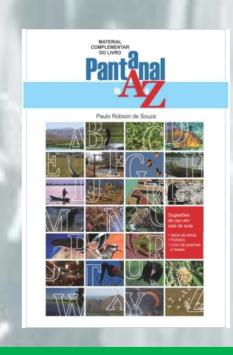


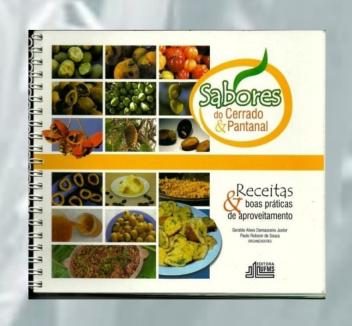




New economic alternative in small rural

Products and services to biodiversity conservation and food security





## Conclusions

The idea of our program is to operate as a network to connect research, education and technology, with emphasis on knowledge transfer to local communities. We present outcomes of the organization of these activities and show innovative methodologies for work in communities, as well as for feedback to scientific research and to society.

Our work is a new way of providing sustainable improvement for rural livelihoods by interaction with the local people and use of scientific measures, as well as the local indigeneous knowledge. This is highly appreciated by the communities, in contrast to traditional approaches of rural extension, which are based only on technology transfer to producers.