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Ministry of Finance

STATISTICS MAURITIUS



MAURITIUS FOOD BALANCE SHEET 2020-2024

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Acronyms

| | |
|----------|--|
| CPC | Central Product Classification |
| DES | Dietary Energy Supply |
| FAO | Food and Agriculture Organization of the United Nations |
| FAREI | Food and Agricultural Research and Extension Institute |
| FBS | Food Balance Sheet |
| GSARS | Global Strategy to Improve Agricultural and Rural Statistics |
| HS | Harmonized System |
| IDR | Import Dependency Ratio |
| ILO | International Labour Organization |
| IMF | International Monetary Fund |
| IMTS | International Merchandise Trade Statistics |
| MAIFSBEF | Ministry of Agro-Industry, Food Security, Blue Economy and Fisheries |
| MCA | Mauritius Chamber of Agriculture |
| MCIA | Mauritius Cane Industry Authority |
| MDA | Ministries, Departments, and Agencies |
| MRA | Mauritius Revenue Authority |
| PoU | Prevalence of Undernourishment |
| SADC | Southern African Development Community |
| SDG | Sustainable Development Goals |
| SM | Statistics Mauritius |
| SSR | Self-Sufficiency Ratio |
| STC | State Trading Corporation |
| SUA | Supply and Utilization Account |
| TWG | Technical Working Group |

Symbols and Abbreviations

| | |
|------|-------------|
| t | Tonnes |
| Ha | Hectare |
| Kcal | Kilocalorie |

Foreword

With the technical support and joint collaboration between Southern African Development Community (SADC) Secretariat, through the Regional Statistics Project, funded by the World Bank Group and that of the Food and Agriculture Organization of the United Nations (FAO), the Director of Statistics of Mauritius has overseen the creation of the country's first nationally coordinated Food Balance Sheet (FBS) Report. This publication offers a comprehensive analysis of Mauritius's food supply and utilization, shedding light on key aspects such as production, trade, processing, consumption, and losses across major commodities.

The FBS serves as an essential resource for assessing food availability in Mauritius, including the calculation of per capita dietary energy, protein, and fat. It also supports the assessment of the nation's self-sufficiency and reliance on imported foods. Furthermore, the FBS provides essential indicators for monitoring progress towards international development objectives, such as Sustainable Development Goal 2 (Zero Hunger), and supports the tracking of dietary adequacy, undernourishment, and post-harvest losses.

The technical collaboration between SADC and FAO has been instrumental in establishing a robust foundation for the ongoing compilation of internationally comparable FBS data. The release of this inaugural report represents a significant achievement for Mauritius, highlighting the country's dedication to evidence-based policy-making, improved food system governance, and strengthened food and nutrition security.

Through this report, Statistics Mauritius and its partners are committed to building national capacity to sustain FBS report production, ensuring regular monitoring and reporting on the country's food system. Sincere appreciation is extended to all major stakeholders, namely Ministry of Agro-Industry, Food Security, Blue Economy and Fisheries (including Food and Agricultural Research and Extension Institute and other divisions) and Ministry of Health and Wellness, for their invaluable support and collaboration throughout this process.

M. Dawoonauth
Director of Statistics

Acknowledgement

The Government of Mauritius, through Statistics Mauritius and in partnership with the Ministry of Agro-Industry, Food Security, Blue Economy and Fisheries and Ministry of Health and Wellness, expresses its sincere appreciation to all individuals and organizations whose efforts contributed to the successful preparation of this first FBS Report. This publication presents a comprehensive analysis of the nation's food supply and utilization, based on the compilation of Supply Utilization Accounts (SUAs) for major commodities, and adheres to internationally recognized statistical standards and the latest FAO guidelines, 2025.

Special acknowledgment is given to the SADC for providing financial support, and to the Food and Agriculture Organization of the United Nations (FAO) for their technical assistance throughout the compilation process, ensuring compliance with global guidelines and best practices.

At the national level, the compilation of the SUAs and this first FBS Report was led by a dedicated Technical Working Group (TWG) on Food Balance Sheets, comprising experts from

- Statistics Mauritius
- Ministry of Agro-Industry, Food Security, Blue Economy and Fisheries
- Food and Agricultural Research and Extension Institute (FAREI)
- Ministry of Health and Wellness

Statistics Mauritius expresses its gratitude to all TWG members for their dedication, expertise, and coordination in harmonizing data from diverse sources, validating estimates, and ensuring the reliability of the report.

Special recognition is also extended to national focal points, and other stakeholders who provided essential inputs, facilitated access to official statistics, and supported the compilation of SUAs and the generation of the FBS. Statistics Mauritius also acknowledges the invaluable guidance and technical support of FAO experts, whose training, mentorship, and review have strengthened the national team's capacity and established a sustainable framework for future FBS compilation in Mauritius.

This report marks a significant milestone in the ongoing efforts of Statistics Mauritius to provide invaluable inputs to monitor food security, analyze dietary patterns, and promote evidence-based

policy formulation. Statistics Mauritius looks forward to continued collaboration with all stakeholders to ensure regular updates and further enhancement of Mauritius's FBS system.

Executive Summary

The Food Balance Sheet (FBS) for Mauritius serves as an analytical tool, offering an in-depth perspective on the country's food supply and its utilization within a defined period, normally a calendar year. It traces movement of food commodities from production, imports, and stock variations through to consumption, processing, exports, and losses. By integrating these elements, the FBS enables informed decision-making, highlights gaps in food availability, and supports the ongoing monitoring of food and nutrition security across Mauritius.

A central feature of the FBS is its ability to estimate food availability for human consumption, presented on a per capita basis and converted into key nutrients such as energy (calories), protein, and fats. These metrics are essential for evaluating dietary adequacy, tracking nutritional outcomes, and guiding interventions to address undernutrition and other forms of malnutrition. Additionally, FBS data facilitate the assessment of dietary diversity and the role of various food groups in achieving nutritional sufficiency.

The preparation of the Mauritius FBS was grounded in official data from Statistics Mauritius, through the following main institutions: MAIFSBEF, FAREI, MCA, MCIA, STC and MRA, ensuring consistency with international standards and definitions. Through the use of Supply Utilization Accounts (SUAs), both primary commodities and their processed derivatives were systematically recorded using commodity trees and extraction rates, guaranteeing accurate representation of all food items.

The food availability for human consumption data in terms of nutrients has been generated by using FAO Global Nutritive Factors, in the absence of a National Food Composition Table.

The FBS also provides valuable insights into national food self-sufficiency and import dependency - two critical indicators for food security planning. The Self-Sufficiency Ratio (SSR) measures the extent to which domestic production meets local food needs, while the Import Dependency Ratio (IDR) quantifies the reliance on imports to satisfy national demand. These indicators equip policymakers with the information needed to boost local production, enhance supply chains, and reduce dependence on external sources.

Beyond its role in national planning, the FBS establishes a foundation for tracking trends in agricultural production, trade, and food utilization. It enables the identification of potential losses

during storage or processing and assists in evaluating the nutritional contributions of different food groups. By presenting a coherent overview of food supply and demand, the FBS acts as a strategic tool for policy development, investment decisions, and the evaluation of initiatives aimed at improving food security and nutrition.

The development of this report marks a significant milestone for Mauritius, as it is the first FBS produced through a nationally coordinated approach. It sets the stage for a sustainable system of regular FBS reporting and provides a vital evidence base for policy, planning, and research. Stakeholders are encouraged to leverage this resource to enhance food system governance, monitor progress towards national and international development goals, and foster a resilient, nutritious, and accessible food supply for all people in Mauritius.

Key Outputs

Energy

The Food Balance Sheet (FBS) findings show that, on average, food available for human consumption in Mauritius provided approximately 3,204.9 kilocalories per person per day between 2020 and 2024. In 2024, this figure was estimated at 3,250.7 kilocalories per person per day, reflecting a stable trend throughout the period. Cereals (excluding beer) accounted for the largest proportion of total calories, contributing about 43 percent. Among these, wheat and meslin flour emerged as the most available energy source, supplying 23% of total calories, while milled rice and soya bean oil each contributed 9%.

Proteins

In 2024, the average protein availability for human consumption in Mauritius was approximately 96.84 grams per person per day. Cereals remained the primary source of protein, contributing 34.0% - mainly from wheat and meslin flour as well as rice. Meat accounted for about 26% of total protein, with chicken meat providing the largest share at 19%, followed by milk at 12%.

Fats

In 2024, the average availability of fats for human consumption in Mauritius was approximately 103.8 grams per person per day. Vegetable oils were the predominant source, contributing 51% of total fat intake, followed by meat, accounting for 16% and milk 8%. Within the vegetable oils category, soya bean oil made up 58% of from this category, with margarine and shortening contributing an additional 12%.

SSR, IDR

Mauritius's Self-Sufficiency Ratio (SSR) shows strong national food security for wheat, meslin flour, refined sugar, and chicken meat, with domestic production meeting or exceeding demand. However, rice remains entirely import-dependent, highlighting a key vulnerability. The Import Dependency Ratio (IDR) confirms near-total self-sufficiency for sugar, and poultry, but persistent reliance on imports for rice. These trends underscore Mauritius's strengths in local production and export of certain staples, while emphasizing the need for targeted policies to reduce rice import dependence and improve food system resilience.

1. Chapter 1: Introduction

1.1.Context

Agriculture (including Forestry and Fishing) remains important to the Mauritian economy, contributing to GDP (5%) and employment (6%) with around 32,000 jobs. Though no longer the largest sector, agriculture is a vital pillar, especially with the sugar industry expanding into new products like alcohol and energy, and diversification into high-value horticulture, fruits, and vegetables.

Mauritius is a net food importer with an overall self-sufficiency ratio generally estimated to be below 30%, relying heavily on imports for essentials like cereals, oils, and meat, though it achieves high self-sufficiency in fresh vegetables (nearly 100%) and poultry/eggs (almost 100%).

1.2.Importance of the Food Balance Sheet in Mauritius

Comprehensive overview of food supply and utilization

The FBS provides a complete picture of Mauritius's food system by detailing the total supply of each commodity, including domestic production, imports, and available stocks. It also tracks the distribution of food for human consumption, feed, seed, processing, tourist consumption, export and losses. This comprehensive overview enables policymakers to identify potential shortages or surpluses, to make informed decisions about imports or storage, and to ensure that sufficient food is available for the population throughout the year.

Assessment of nutritional adequacy

Beyond quantifying quantities of food, the FBS translates food supplies into energy, protein, and fat content, allowing the country to evaluate whether the available food meets the population's nutritional needs. This is particularly important for addressing both undernutrition and emerging diet-related health issues such as micronutrient deficiencies and overnutrition. By understanding nutrient availability at the national level, the government can design interventions to improve dietary quality and target and strengthen nutritional programs more effectively.

Monitoring food system resilience

The FBS generates key indicators such as the self-sufficiency ratio, which measures the extent to which domestic production can meet national demand, and the import dependency ratio, which indicates reliance on imported food. These metrics help assess the vulnerability of Mauritius's food system to external shocks, such as price fluctuations, trade disruptions, or climate-related production shortfalls. Understanding resilience allows policymakers to develop strategies to strengthen local production, diversify sources of supply, and reduce risks to national food security.

Support for evidence-based policy and planning

Reliable and harmonized data from the FBS provide a solid evidence base for informed decision-making across sectors. Ministries of Agriculture, Health, Trade, and Finance can use FBS data to design targeted interventions, allocate resources effectively, and formulate policies that link agricultural production with nutrition outcomes. Development partners and the private sector also benefit from this data for investment planning, market development, and program monitoring, ensuring that policies are based on facts rather than assumptions.

Tracking progress towards national, regional and global goals

The FBS allows Mauritius to monitor progress toward achieving national development objectives, including poverty reduction, employment creation, and food and nutrition security. It also supports tracking of regional and international commitments such as the Sustainable Development Goals (SDG 2) on ending hunger and improving nutrition. Furthermore, the regular production of FBS in a harmonized way using the FAO latest methodology provides a significant boost towards generating SADC aggregated FBS towards implementation of the SADC Protocol on Statistics and its overarching strategic framework, the Regional Indicative Strategy Development Plan (RISDP). By providing comparable and timely data across years, the FBS helps identify trends, assess policy impact, and highlight areas where further interventions are needed.

Facilitating market and trade analysis

By analyzing production, consumption, and trade flows, the FBS supports the identification of market opportunities and risks. It helps stakeholders detect commodity surpluses or deficits, determine the most strategic imports or exports, and plan production to meet domestic demand or exploit regional and international trade opportunities. This strengthens Mauritius's food economy, reduces vulnerability to external price shocks, and improves the competitiveness of its agricultural sector.

Assessment of food insecurity among vulnerable groups

The FBS can reveal disparities in food availability across different commodities, helping to assess risk of food insecurity. By highlighting gaps in the distribution or nutrient content of the food supply, policymakers can prioritize interventions for the most vulnerable groups and ensure equitable access to nutritious diets.

Planning for emergencies and risk management

FBS data provide baseline information that can be used to anticipate and respond to emergencies, such as droughts, floods, or sudden market disruptions. By knowing the normal levels of food supply, consumption, and reserves, authorities can better plan for strategic stockpiling, emergency food distribution, and other risk management measures to maintain food security during crises.

Integration with other data systems

The FBS complements household consumption and expenditure surveys, agricultural production statistics, trade records, and nutrition assessments to create a comprehensive and coherent data ecosystem. This integration allows policymakers to cross-reference and validate data, conduct in-depth analysis of food systems, and design multisectoral interventions that link agriculture, nutrition, and public health outcomes.

1.3. Definition of Components of Supply Utilization Accounts and Data Sources

1.3.1. Production

In the Food Balance Sheet (FBS), *production* represents the total quantity of each commodity produced within the country from all sources, including both from commercial and non-commercial sources such as home gardens and subsistence farming. For primary agricultural commodities, production should be reported at the farmgate level, excluding harvest losses that occur after leaving the farm. However, post-harvest losses occurring during on-farm operations such as threshing, cleaning, winnowing, or storage should be included in the production estimates where possible. For meat production, data should include both commercial and on-farm slaughter with quantities expressed in carcass weight. For processed or derived commodities, production refers to the total output after transformation, regardless of whether processing takes place within households or in commercial processing establishments. The standard unit for reporting agricultural production in the FBS is the metric ton.

1.3.2. Imports and Exports

Imports and exports represent international trade flows, defined as the movement of goods across national borders. In the FBS context, imports are goods entering a country's economic territory thereby increasing the total domestic supply, while exports are goods leaving the country's economic territory, reducing the total availability of commodities for domestic consumption.

Goods that pass through a country without undergoing transformation are classified as re-exports. In the FBS, re-exports should be included in total exports to ensure all outgoing trade flows are fully accounted for. This is particularly relevant for countries that serve as transportation or distribution hubs, where goods may be imported for onward shipment. Failure to include re-exports would result in a distorted picture of domestic food availability, as imported goods would incorrectly appear to remain within the country.

Where possible, import and export data estimates should include both official and unofficial trade flows, including food aid. In some countries, unrecorded or informal trade can represent a substantial portion of total trade, significantly affecting estimates of food availability. Including these flows ensures that the FBS reflects a more accurate and complete picture of the national food situation.

1.3.3. Stocks

Stocks refer to the aggregate total of product allocated to storage for use at some future point in time (regardless of their intended future utilization). Stocks can be held by a variety of actors (governments, manufacturers, importers, exporters, wholesale merchants and farmers) at any level

of the supply chain, from production up to but excluding retail. As noted above, stocks can be accounted for in one of two ways in the balance sheet setting. First, stock levels at both the beginning and the end of the period can be noted (on the left- and right-hand side of the equation, respectively). Alternatively, the FBS framework can be elaborated by estimating the change in stocks from one time period to the next as a component of supply. If closing stocks are lower than opening stocks, it is implied that stock withdrawals were made during the period, thus increasing supplies.

1.3.4. Food Availability

Food availability is the quantity of any substance raw, semi-processed, or processed, including beverages available for human consumption during a specified period. It is defined at the retail level, therefore, there is no need to account for retail-level stocks. As mentioned in the foregoing discussion on what quantities reported in the FBS represent, the quantities defined by this variable represent the amount of food that is available for consumption at the retail level. For this reason, any waste (and/or loss) occurring at the retail or consumer levels is included in this quantity, because that food was technically available for human consumption. It is important to note that because the quantities reported under this variable represent those available as food, they will typically be higher than the quantities reported through household-level consumption surveys. In addition, the quantities reported here represent food available for consumption not only in households, but also in restaurants and institutions (hospitals, schools, military bases, prisons, etc.). Finally, as these quantities should represent how the product is sold, they are expressed in gross weight, and as such may include inedible parts.

Therefore, when these quantities are converted into nutrients, either some conversion factor should be applied that calculate edible quantities before conversion into nutrients occurs; otherwise, the nutrient conversion factors should take into account the fact that the quantities are in gross weight and not net of inedible parts.

1.3.5. Food Processing

Food processing refers to the quantities of a food product that are directed towards a manufacturing process and are then transformed into a different edible commodity with a separate entry in the FBS. These separate commodities may be structured within the same commodity tree or food group (for example, tomatoes may be processed into tomato paste), or completely separately from it (for instance, barley is processed into beer, which is typically aggregated into an alcoholic beverages category and not into the barley balance). For derived commodities in the same food group, the food processing variable should disappear in the final stages of FBS compilation to avoid double-counting. For quantities that were used in the production of derived

commodities in different groups, the food processing variable should remain in the final account. It should be noted that quantities devoted to the manufacture of inedible products (such as soap or biofuels) should be accounted for under industrial use and not *food processing*.

1.3.6.Feed

Feed includes all quantities of commodities, both domestically produced and imported, that are available for livestock and poultry feeding. Many feed items are by-products of industrial processes, such as oilcake, dregs or distiller's dried grains with soluble (DDGS). While they are included in initial calculations, most will not be aggregated up to the primary commodity level to avoid double counting.

1.3.7.Seed

Seed refers to any quantity of a commodity reserved for reproductive purposes in the subsequent production cycle. This includes seed for sowing, plants for transplanting, eggs for hatching, and fish used as bait. This quantity should also take into account double or successive sowing.

1.3.8.Tourist Food

Tourist food represents food available for consumption by non-resident, visitors to a given country during the course of their stay. While the term "tourist" is used here, it is emphasized that this variable covers food availability for all non-residents, including tourists, business travelers and temporary migrants, where the latter are not counted as part of the country's population. This variable is expressed in the FBS in net terms (as food available for consumption by incoming visitors minus the food that would have been consumed by residents who have travelled to other countries). Countries with negligible numbers of visitors may choose not to estimate tourist food as a separate FBS component, preferring to capture it instead in other residual uses. However, for certain countries (particularly Small Island Developing States), accounting for tourist food is essential to accurately estimate local consumption patterns.

1.3.9.Industrial Use

Industrial use denotes quantities of a product utilized in non-food manufacturing processes, such as the production of biofuels, detergents, cosmetics, or paints.

1.3.10.Loss

In the FBS, *loss* refers to quantities of a product that exit the supply chain involuntarily and are not diverted to alternative uses. Loss results from an involuntary activity and can occur at any node of the supply chain after the harvest and up to (but excluding) the retail/consumption stage. This variable may also be referred to as *post-harvest or post-slaughter* loss. The category does not include any quantities of food wasted or lost at the consumer or retail level. Additionally, for

consistency with other variables in the FBS, the quantities reported here should include both edible and inedible parts. It is also important to note that any volume of product lost in the transformation of primary products into processed products is accounted for through extraction rates and conversion factors, and for this reason is excluded from loss. However, loss that occurs in all other utilizations (particularly during storage and transportation) is included.

1.3.11. Residual and Other Uses

Residual and other uses can, in most cases, be defined as the combined imbalance and accumulated error in the supply equals utilization equation. As such, this category is computed *ex post* as a balancing item and is not independently estimated. If all of the other utilizations within the equation are accounted for and there is no measurement error, then the residual would be calculated as zero. The decision on whether to include a Residual and other uses category is up to the compiling country; however, it is noted that the use of such a category is a simple way to acknowledge and account for small measurement errors.

1.4. Additional Important Parameters

The derivation of **nutrient data** from the FBS framework requires the application of additional parameters to food variables in the Supply Utilization Accounts (SUA) of each commodity.

1.4.1. Population

Population is defined following the definition given by the United Nations Population Division: the “de facto” population in a country, area or region as of 1 July of the year in question. The adjectival *de facto* is important, because it indicates that citizens *as well as all* residents should be counted in the population, thus potentially including refugees or resident migrant workers. In addition, the persons who are not counted as part of the “population” should be conceptualized as “visitors”, so that their food availability can be appropriately captured under tourist food. Estimates of the population are necessary to convert aggregate national nutrient supplies into per capita nutrient supplies.

1.4.2. Activity and Productivity Variables

These variables are essential for imputing missing values and validating production data. The most widely recognized of these are activity and productivity variables. With respect to primary crops, the relevant activity variables are area sown and area harvested (most commonly measured in hectares, or ha). For livestock, the activity variable refers to the number of animals – both the total number of animals and the numbers of animals kept for specific purposes, including for dairy production, breeding, or draft purposes. With regard to productivity, the most common productivity indicator for crops is yield (which is often expressed in tonnes per ha); for livestock, relevant productivity indicators include carcass weight (sometimes also referred to as slaughter

weight) and take-off (sometimes referred to as off-take) rate. In addition to being necessary for the imputation of missing values, these activity and productivity variables can also be useful in validating the main production variables. For example, the production of a crop is typically the result of a harvested area and a crop yield. To verify the feasibility of the production estimate, compilers may analyze the area and the yield required to achieve the stated production value, potentially also comparing yields to historic trends or agronomic potential, and analyzing the harvested area in the context of current market conditions or the land suitable for the production of said commodity. In the same vein, carcass weight may also serve as a simple validation check on the quantity of meat produced from a given number of animals in the livestock data domain.

1.4.3. Extraction Rates

Extraction rates are parameters that reflect the loss in weight during the conversion (or processing) of one product into another. They are one example of a “technical conversion factor”, a numerical factor that can be applied to one quantity to convert it to a different unit of measure. An Extraction rate is typically expressed as a percentage, and is calculated as the amount (by weight) of a derived product that is produced using a given amount of input product.

$$\text{Extraction rate} = \frac{\text{Quantity Output}}{\text{Quantity Input}} \times 100$$

1.4.4. Nutrients Estimates

Nutrient refer to the substances required by the body for proper functioning. A key purpose of establishing a Food Balance Sheet (FBS) is to estimate the amounts of calories, fats, proteins, vitamins, minerals, and other micronutrients and macronutrients that a country’s population can consume. These estimates are derived from the final "food" quantities in the Supply and Utilization Accounts (SUA) for each product by applying specific conversion factors to these amounts.

1.4.5. Processing Shares

In the context of the FBS, *processing shares* are percentages of the amount of a given commodity sent to processing that are thought to be dedicated to a specific transformation process. They are often necessary for the composition of FBS because goods can be processed into an array of derived products, and the input used for the production of these derived goods is seldom known with certainty. As such, shares can be applied to the amount of a good sent for processing to calculate the amount of input into a given transformation process, and an extraction rate can then be applied to those input quantities to derive a production estimate. Thus, by using processing shares and extraction rates in concert, FBS compilers can obtain an estimate of the production of derived goods when very little information exists. A processing share is the percentage of the

amount of a given commodity sent to processing that is thought to be dedicated to a specific transformation process.

1.4.6. Commodity Trees

A commodity tree is a structured representation that shows how a primary commodity is transformed into one or more derived or processed products. It illustrates all processing pathways, linking each level of transformation with an extraction rate that quantifies the amount of derived product obtained from the primary commodity. Commodity trees ensure that all uses of a commodity are accounted for in the Food Balance Sheet, avoiding double-counting and supporting accurate estimation of both primary and processed food supplies. Figure 1 illustrates the Commodity Tree for sugar cane.

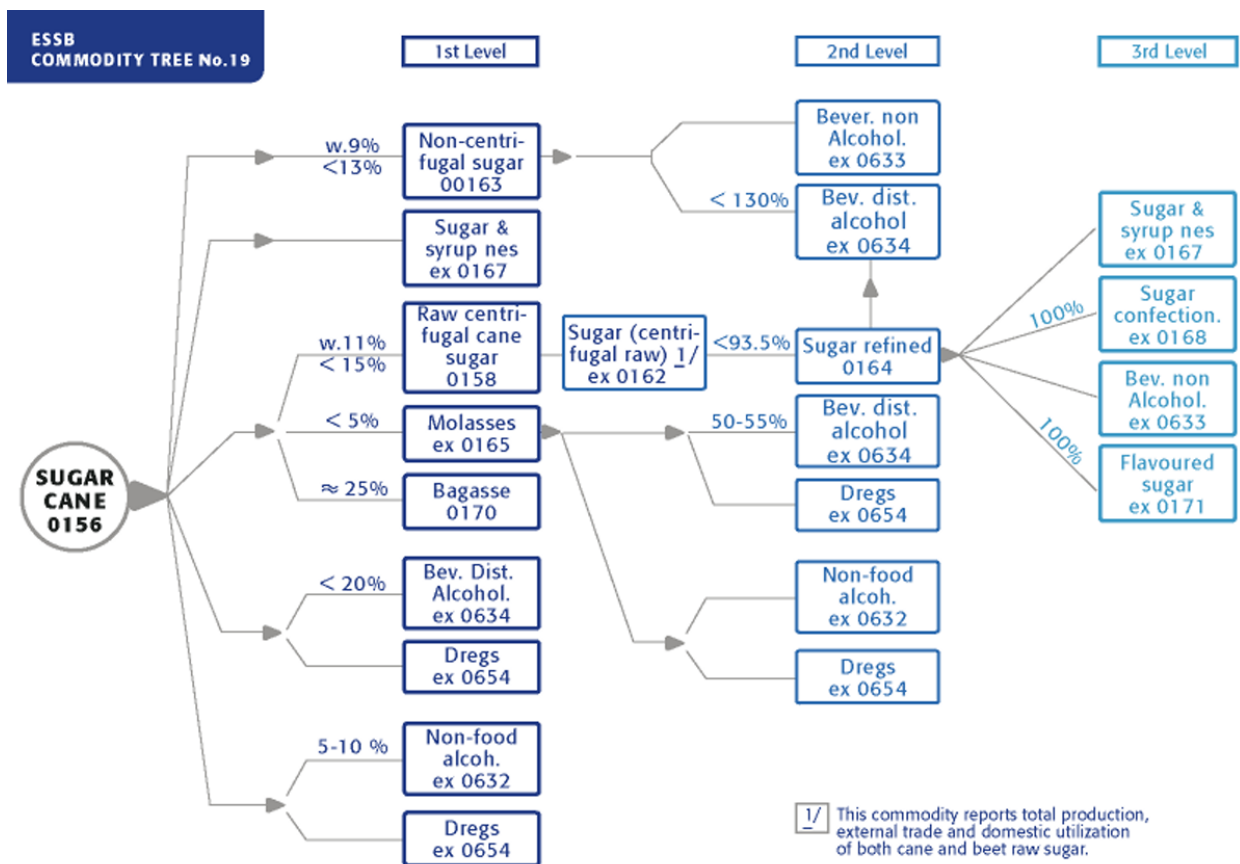


Figure 1: Sugar Cane Commodity Tree

1.5. Balancing Mechanism

The balancing mechanism in the Food Balance Sheet (FBS) is a systematic process used to reconcile discrepancies within the Supply and Utilization Accounts (SUA) and ensure that total supply equals total utilization. In practice, not all components such as production, trade, or post-harvest losses are measured with complete accuracy. Therefore, a specific variable, referred to as the balancing item, is adjusted to absorb residual differences between supply and utilization.

Depending on the commodity type and data availability, the balancing item may be assigned to variables such as feed, food, or other uses. This adjustment allows compilers to maintain internal consistency across the FBS without distorting overall trends or relationships among the various components.

The balancing process often involves standardizing SUA data into a uniform measurement framework commonly by converting quantities into calories (kilocalories) or other comparable units. This standardization enables consistent aggregation across diverse food products and facilitates the construction of the national FBS. As a result, the FBS provides a coherent, comprehensive representation of the country's food supply and utilization patterns, even when certain data elements are incomplete, uncertain, or based on estimation.

1.6. Derived Indicators

A key function of the Food Balance Sheet (FBS) is the generation of derived indicators that support the analysis of national food systems. These indicators help policymakers, researchers, and planners assess the balance between domestic production and external trade, as well as evaluate food security dynamics over time.

Among the most widely used indicators are the Import Dependency Ratio (IDR) and Self-Sufficiency Ratio (SSR). Together, these indicators provide valuable information on the relative contributions of domestic production and international trade to national food availability. Given the breadth of data captured in the FBS, additional indicators such as per capita food availability, dietary energy supply, and changes in food composition can also be derived based on analytical needs.

1.6.1. Import Dependency Ratio

The Import Dependency Ratio (IDR) measures the degree to which a country relies on imports to satisfy domestic food requirements. IDR compares the magnitude of a country's imports to its domestic utilization. The IDR indicates the extent to which a country relies on food imports to meet its domestic food supply needs as opposed to relying on its own production. It reflects the

proportion of available food that originates from imports. A higher IDR suggests a greater dependence on imports while a lower ratio indicates stronger self-reliance through domestic production.

The IDR is calculated using the following formula:

$$IDR = \frac{Imports - Exports}{Production + Imports - Exports} \times 100$$

1.6.2. Self-Sufficiency Ratio

The Self-Sufficiency Ratio (SSR) measures the extent to which domestic production meets total domestic utilization, providing insight into a country's ability to sustain its food needs from internal sources. SSR compares the magnitude of a country's agricultural production to its domestic utilization. It measures the degree to which a country can meet its food needs through domestic production without relying on imports. It also reflects the capacity of a country's agricultural sector to provide for domestic consumption using its own resources.

The SSR is calculated using the following formula:

$$SSR = \frac{Production}{Production + Imports - Exports} \times 100$$

2. Chapter 2: Methodological Approach for the Compilation of Food Balance Sheet

In Mauritius, the compilation of Supply and Utilization Accounts for major staple, livestock products, fruits, and vegetables were undertaken through collaborative efforts involving SM, including the MAIFSBEF, FAREI and MRA. The nutritional content of food commodities varies according to their form whether in a primary state (e.g., wheat grain) or a processed form (e.g., wheat flour). The FBS integrated both primary products and their processed equivalents to capture all food available for human consumption. This ensured a comprehensive and accurate reflection of food supply and dietary energy accessible to the population. The construction of FBS was guided by the principle that, within a country and a specific year, the total quantity of a food product supplied had to equal the total quantity utilized, commonly represented as either domestic supply = domestic utilization or supply = utilization.

2.1. The Supply and Utilization Accounts

Supply Utilization Accounts (SUAs) are structured tables that track the supply and use of a commodity, including both its primary form and all derived products, across different uses such as food, feed, seed, industrial use, exports, and losses. SUAs provide a detailed view of the flow of each commodity within a country, capturing how it is produced, processed, and utilized. SUAs form the foundation for constructing FBS. By standardizing and organizing SUAs, often using commodity trees to connect primary commodities with their processed products, the data to calculate total food supply, availability, and nutrient content at the national level can be aggregated. The FBS is derived from SUAs by summarizing all supply and utilization data into a coherent picture of the country's food system. This enables policymakers to assess food security, nutrition, and trade dynamics accurately.

SUAs are first compiled for each primary product and its derived items. These tables keep a detailed record of the supply and utilization components for both raw and processed food items. The SUAs are then aggregated and standardized using commodity trees to generate the FBS. The fundamental principle of FBS is that, for any given product in a specific country and reference year, total supply must be equal total utilization:

SUPPLY = UTILIZATION

Production + Imports + Opening Stocks = Exports + Food + Feed + Seed + Tourist Food + Industrial Use + Losses + Residual Use + Closing Stocks

This balance ensures that all aspects of a commodity's flow through the national food system are accounted for.

Note: *Food processing* is a critical component of the utilization side and acts as the link between the SUA of a primary product and that of its processed derivative(s).

Due to data limitations on stock levels, especially in developing countries contexts, absolute stock figures are replaced by estimates of stock variation over the reference period, resulting in a more feasible application of the equation:

$$\textit{Production} + \textit{Imports} + \textit{Opening Stocks} = \textit{Exports} + \textit{Food} + \textit{Seed} + \textit{Tourist Food} + \textit{Industrial Use} + \textit{Losses} + \textit{Residual Use} + \textit{Closing Stocks}$$

FBS compilation for Mauritius follows the revised international guidelines developed by FAO, 2025 ensuring adherence to globally accepted methodologies, data consistency and comparability across countries.

2.2. Compilation of Mauritius National Food Balance Sheet

The compilation of Mauritius's FBS for the period 2020–2024 was carried out with support from the FAO and SADC. Technical assistance was provided through two in-country missions.

2.3. Data Collection

Yearly food data of Mauritius is represented by the FBS. The data collection is done through census of large establishments to provide primary data for compilation. FBS questionnaire are administered through email. Follow ups are carried out by sending reminders for non-response after closing date and further queries are done by phone calls and on-site visits.

A 100% response rate is achieved.

Additionally, secondary data are obtained from the following ministries and institutions:

- Ministry of Agro-Industry, Food Security, Blue Economy and Fisheries
- Mauritius Cane Industry Authority
- Mauritius Chamber of Agriculture
- Mauritius Sugar Syndicate
- Food and Agricultural Research and Extension Institute
- Mauritius Meat Authority

2.4. Set Up of the National Technical Working Group

The TWG comprised members from Statistics Mauritius including Ministry of Agro-Industry, Food Security, Blue Economy and Fisheries and Ministry of Health and Wellness.

Table 1: List of Members of the Technical Working Group

| Name | Position | Ministry/Organisation |
|-------------------------------|--|---------------------------------|
| 1. Mr Banysing Unmar | Deputy Director of Statistics | Statistics Mauritius |
| 2. Mr Dharsing Pothegadoo | Principal Statistician | Statistics Mauritius |
| 3. Ms Farah Goolamun | Statistician/Senior Statistician | Statistics Mauritius |
| 4. Mr Zameer Kausmaully | Principal Statistical Officer | Statistics Mauritius |
| 5. Ms Zeenat Oodally | Principal Statistical Officer | Statistics Mauritius |
| 6. Ms Satyesha Rambhujun | Management Support Officer | Statistics Mauritius |
| 7. Ms Lovishka Babajee Jankee | Nutritionist/Senior Nutritionist | Ministry of Health and Wellness |
| 8. Ms Ranjana Sonoo | Nutritionist/Senior Nutritionist | Ministry of Health and Wellness |
| 9. Ms Macktoobah Dookhan | Principal Biometrician | FAREI |
| 10. Ms Varuna Dreepaul | Senior Agricultural and Policy and Programme Development Officer | MAIFSBEF- APAU |

2.5. National Training Workshop

The first mission was a two-week in-person training workshop conducted in Port Louis from 15 to 26 September 2025 facilitated by three FAO experts and one representative from SADC. The workshop aimed to build the capacity of the Technical Working Group (TWG) on the FAO Food Balance Sheet (FBS) methodology, use of the FBS tool, the FBS compilation process, balancing of the Supply Utilization Accounts (SUA), and generation of results.

2.6. Generation of Results, Validation and Report Writing

The second mission focused on the results generation and validation as well as reporting of FBS from 09 to 13 February 2026. The mission was facilitated by two FAO experts and one SADC representative. During this mission, the TWG reviewed the compiled SUAs, validated the consistency of the results, and finalized the national FBS Report for years 2020-2024.

3. Chapter 3: Analysis of Mauritius Food Balance Sheet

3.1. Food Supply Dynamics: Trends, Energy Sources, and Category Shares

Figure 2 presents a clear overview of how food supply levels have evolved over the five-year period from 2020 to 2024. It highlights both the general direction of change and the subtle year-to-year fluctuations that shape the overall trend. By visualizing these shifts, the graph allows to quickly identify periods of growth, minor declines, and long-term stability within the food supply system.

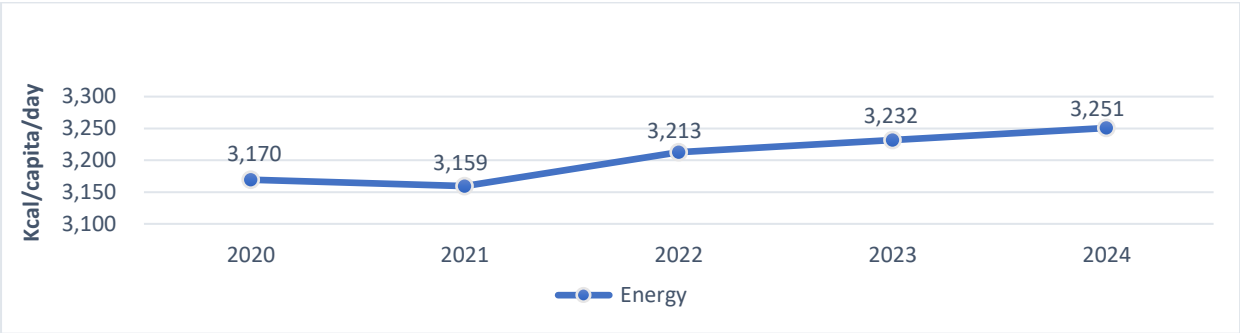


Figure 2: Trends in Food Availability, 2020-2024

The graph shows a steady and moderate upward trend in food-related energy supply from 2020 to 2024. Starting at 3,170 Kcal/capita/day in 2020, the supply dips slightly to 3,159 in 2021, indicating a minor 0.3% decline. However, this is followed by a consistent recovery, rising to 3,213 in 2022, then 3,232 in 2023, and reaching its highest level of 3,251 in 2024. Overall, this amounts to a 2.6% total increase across the five-year period.

Figure 3 illustrates how different product categories contribute to daily food energy intake per capita over the period 2020 to 2024. It highlights the relative importance of vegetal products, animal products, and fish and seafood in shaping overall energy availability. This overview provides a foundation for understanding the balance between plant-based and animal-based sources in the population’s diet and how these patterns influence total energy supply.

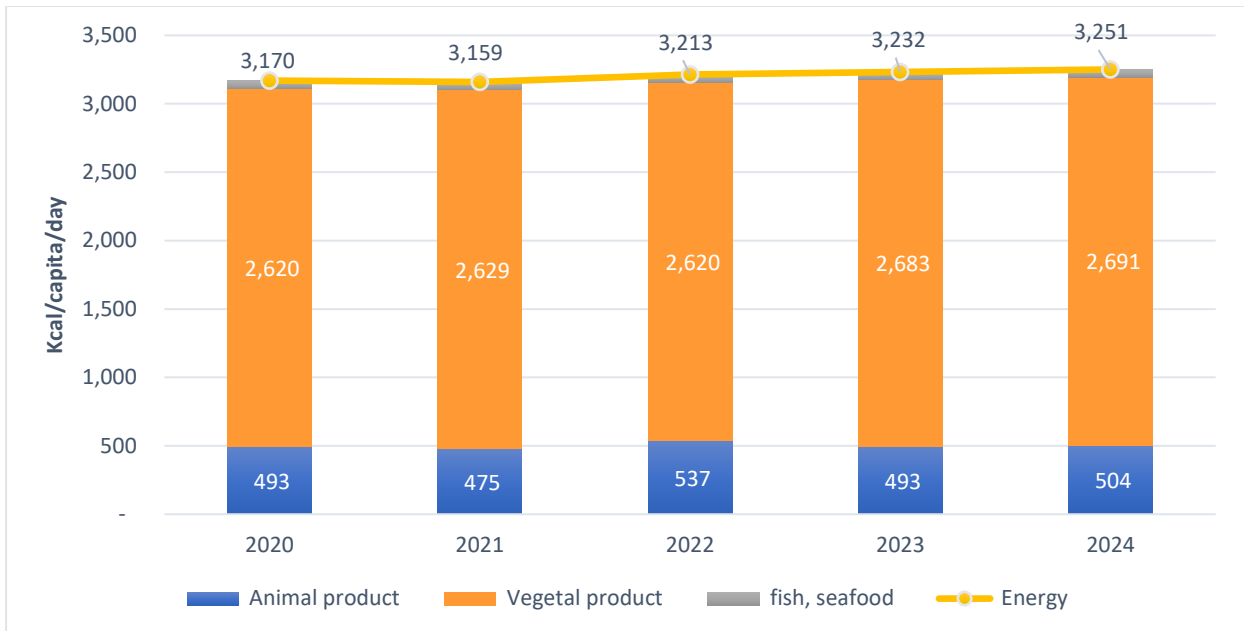


Figure 3: Food Energy Contribution by Product Category, 2020-2024

The graph of Figure 3 shows that food energy contribution per capita is dominated by vegetal products, which remain consistently high across the five years, rising slightly from 2,620 Kcal/day in 2020 to 2,691 Kcal/day in 2024. Animal products show more variability, dropping from 493 Kcal/day in 2020 to 475 Kcal/day in 2021, then peaking at 537 Kcal/day in 2022 before stabilizing around 493-504 Kcal/day in the following years. In contrast, fish and seafood present the most stable pattern, maintaining a constant of 56-57 Kcal/day throughout the period. When combined, total energy availability increases modestly from 3,170 Kcal/day in 2020 to 3,251 Kcal/day in 2024, with a small dip in 2021. Overall, the data indicates that while animal-based contributions fluctuate, vegetal products remain the primary driver of food energy supply, supporting a steady long-term upward trend in total energy intake.

3.2. Composition of Food Availability by Major Product Groups

Figure 4 depicts an overview of how daily food energy supply is distributed among major food groups from 2020 to 2024, highlighting the relative contribution of categories such as cereals, meat, milk, vegetable oils, sugar and sweeteners, and others. It provides a visual understanding of how each group's share changes over time, allowing for easy comparison of dominant and emerging sources of dietary energy. This component sets the context for analyzing shifts in consumption patterns and the balance between staple foods and complementary energy sources.



Figure 4: Distribution of Food across Major Groups, 2020-2024

The distribution of food supply across major groups from 2020 to 2024 shows cereals consistently dominating the energy contribution, accounting for 41% to 42% of total intake each year, rising from 1,287 Kcal/day (41% in 2020) to 1,351 Kcal/day (42% in 2024). Vegetable oils form the second-largest category, though their share declines over time - from 551 Kcal/day (18%) in 2020 to 474 Kcal/day (15%) in 2024, indicating a gradual shift away from oil-based calories, while sugar and sweeteners show a mild upward trend, increasing from 300 Kcal/day (10%) in 2020 to 328 Kcal/day (10%) in 2024. Animal-based categories fluctuate moderately: meat contributes 7-8% across the period, rising from 232 Kcal/day in 2020 to 256 Kcal/day in 2024, while milk products remain around 5-6%, showing only slight year-to-year variation.

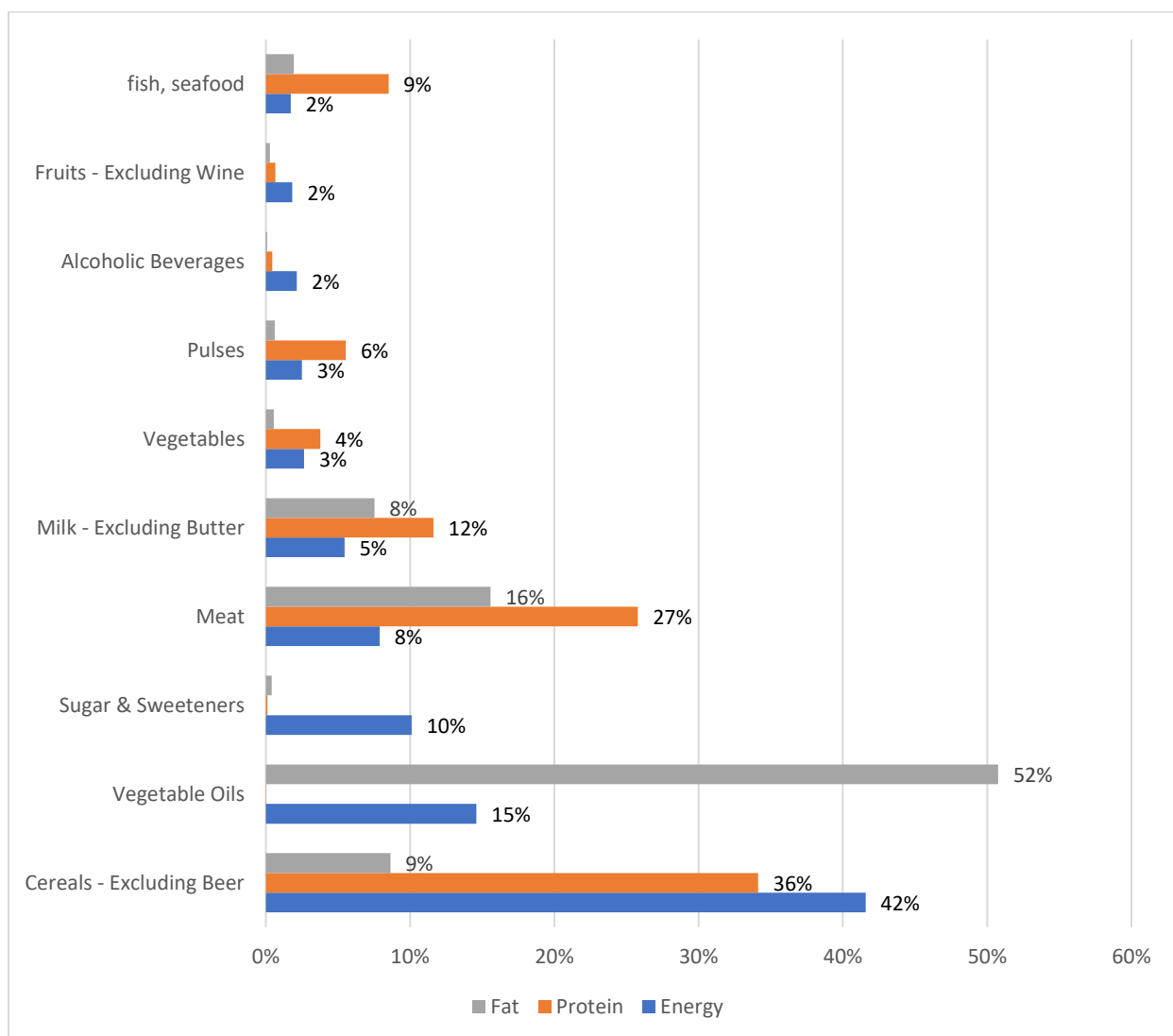
Overall, the data indicates a food supply structure heavily weighted toward cereals and plant-based categories, with minor but noticeable shifts in oils and sweeteners influencing the balance of dietary energy over time.

3.3.Sources of Nutrients by Food Groups

Figure 5 provides an overview of how major food groups contribute to daily energy, protein, and fat availability per capita. By comparing these nutritional components across categories, it highlights the dominant sources of calories and the varying nutritional roles different food groups play in the overall diet. This helps illustrate the balance between staple foods, animal products, and other complementary groups in shaping population-level nutritional intake.

As illustrated in Figure 5, cereals are the primary source of dietary energy, providing 1,351 Kcal, which represents over 42% of total caloric intake, while contributing 36% of total protein but only about 9% of fat, confirming their role as a high-energy staple. Vegetable oils, despite contributing just 474 Kcal (around 15% of energy), dominate fat intake with 52%, highlighting their concentrated fat content. Sugar and sweeteners add 328 Kcal (10% of energy) but contribute almost no protein or fat. Animal-based categories show a more balanced nutrient profile: meat provides 256 Kcal (approx. 8%) along with 27% of protein and 16% of fat, while milk contributes 177 Kcal along with 12% of protein and 8% of fat. Fish and seafood, though providing only 56 Kcal, supply a notable 9% of total protein. Minor groups such as vegetables, pulses, fruits, and starchy roots collectively contribute modest calories but enhance dietary diversity.

Overall, the distribution indicates a food supply dominated by cereals for energy, oils for fat, and a mix of animal products and pulses for protein, reflecting a diet largely dependent on plant-based staples with targeted contributions from animal sources.



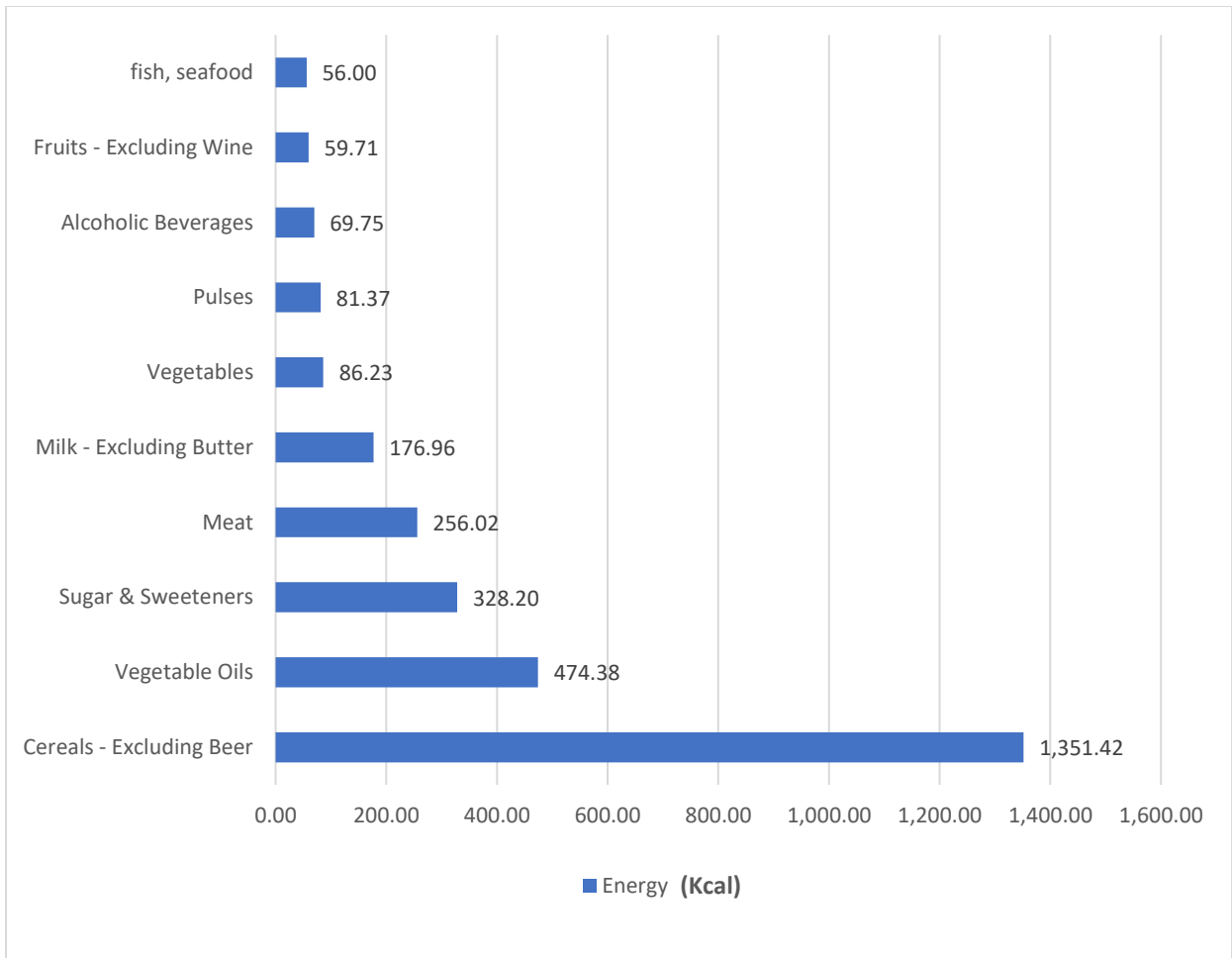
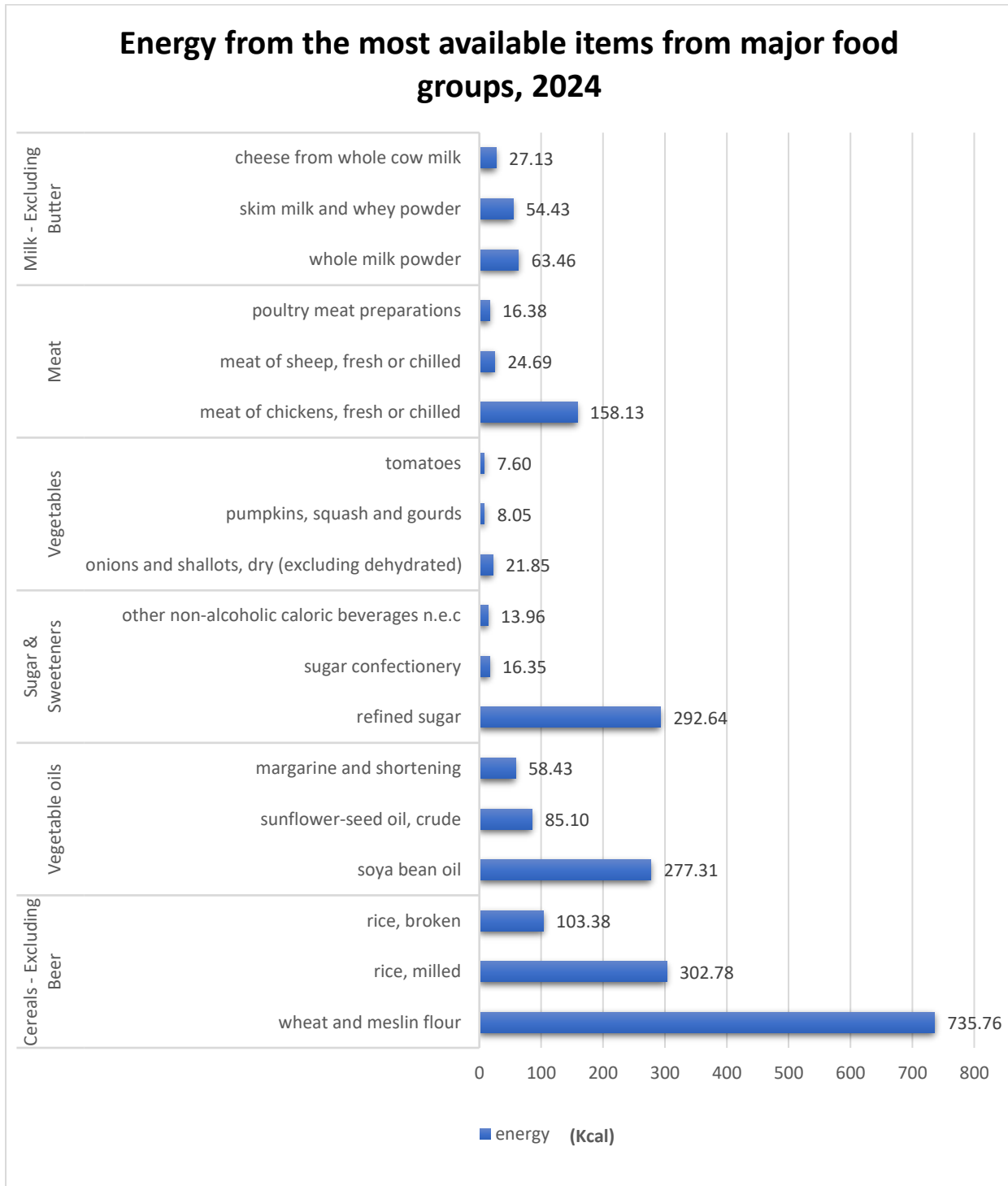


Figure 5: Contribution of Food Groups to Calories, Proteins and Fats

3.4.Share of mostly available food items within their food group by their caloric contribution in 2024

Figure 6 presents the contribution of the most available food items within each major group to daily energy, protein, and fat intake. By breaking down each group into its key staple items, the visualizations show how specific foods shape the nutritional structure of the overall diet. This allows for a clearer understanding of which items dominate caloric supply, which foods play a major role in protein intake, and which contribute most to dietary fat.



Nutrients from the mostavailable items for major food groups, 2024

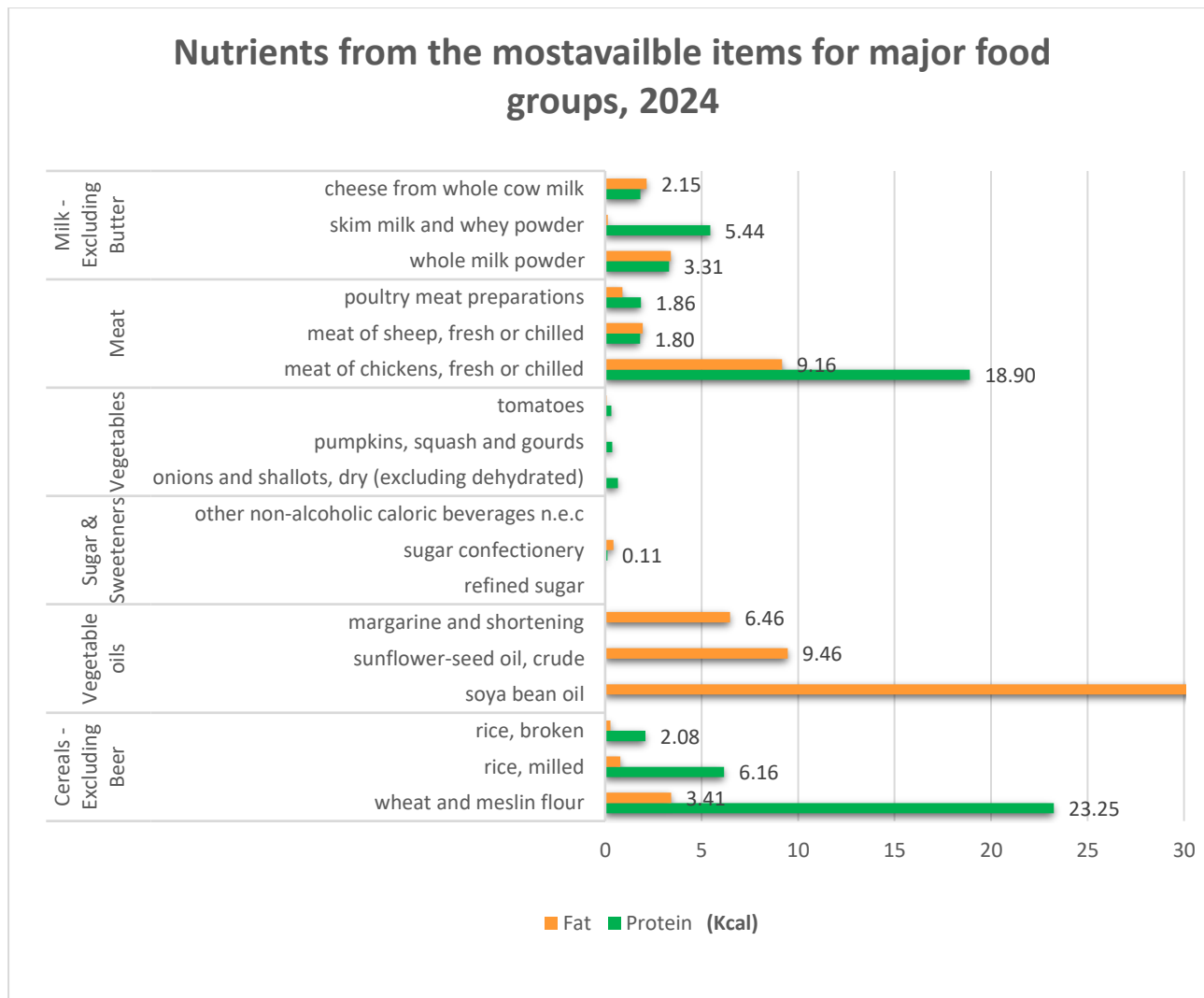


Figure 6: Energy and Nutrients from the Mostly Available Food Items within Food Group by Caloric Contribution, 2024

The data shows that within the cereals group, wheat and meslin flour is the dominant contributor, providing 735.8 Kcal, or 55% of all calories from cereals, along with 64% of their protein and 38% of their fat. Milled rice and broken rice together supply the remaining 45% of cereal calories. Among vegetable oils, soybean oil contributes 59% of the group’s total energy and an even stronger 58% of its fat content, reinforcing its role as the main lipid source. In the sugar and sweetener category, refined sugar alone provides 89% of group energy, highlighting the concentration of calories in a single item. Among vegetables (excluding roots, tubers and products), onions account for over 25% of energy from this group. In the meat category, chicken meat is dominant, contributing 62% of the group’s energy, 69% of its protein, and 57% of its fat, far surpassing sheep meat and poultry preparations. Among milk products, whole milk powder represents 36% of group energy and 44% of fat, while skim milk powder leads protein contribution at 44%. Overall, the distribution shows that within each food group, one or two items account for the majority of the nutritional intake, emphasizing strong dependence on a small set of staple products.

3.5. Availability of Food for Human Consumption in Kilocalories in 2024

Figures 7 and 8 illustrate the contribution of the most available individual food products (contributing 90% to total energy) to daily energy, protein, and fat intake, highlighting how a small number of key items dominate the nutritional structure of the diet. By comparing these items, the graphs provide insight on products which serve as major calorie sources, which are central to protein supply, and which contribute most to dietary fat, offering a detailed view of how specific foods shape overall nutrient availability.

The data reveals that wheat and meslin flour is by far the leading contributor across nutrients, providing 736 Kcal, which represents roughly 23% of total energy, along with 23% of all protein and about 4% of total fat. Other major calorie contributors include milled rice (303 Kcal, 9%), refined sugar (293 Kcal, 9%), and soya bean oil (277 Kcal, 9%), though their nutrient roles differ sharply: refined sugar supplies virtually no protein or fat, while soya bean oil contributes over 30% of total fat despite providing no protein. Animal products also play an important role, with chicken meat supplying 158 Kcal (5%), but a disproportionately high 20% of protein and 9% of fat, making it one of the most nutrient-dense items. Among dairy products, whole milk powder stands out with 63 Kcal and meaningful contributions to both protein and fat. Several items, such as sunflower-seed oil, margarine, and cheese contribute modest energy amounts but substantial fat shares, reinforcing their role as concentrated lipid sources.

Overall, the nutrient distribution highlights a strong dependence on cereal flours (partly used for the preparation of bread) and sugars for energy, oils for fat, and a mix of animal products, pulses, and dairy for protein - showing a dietary landscape shaped by a few dominant items with distinct nutritional profiles.

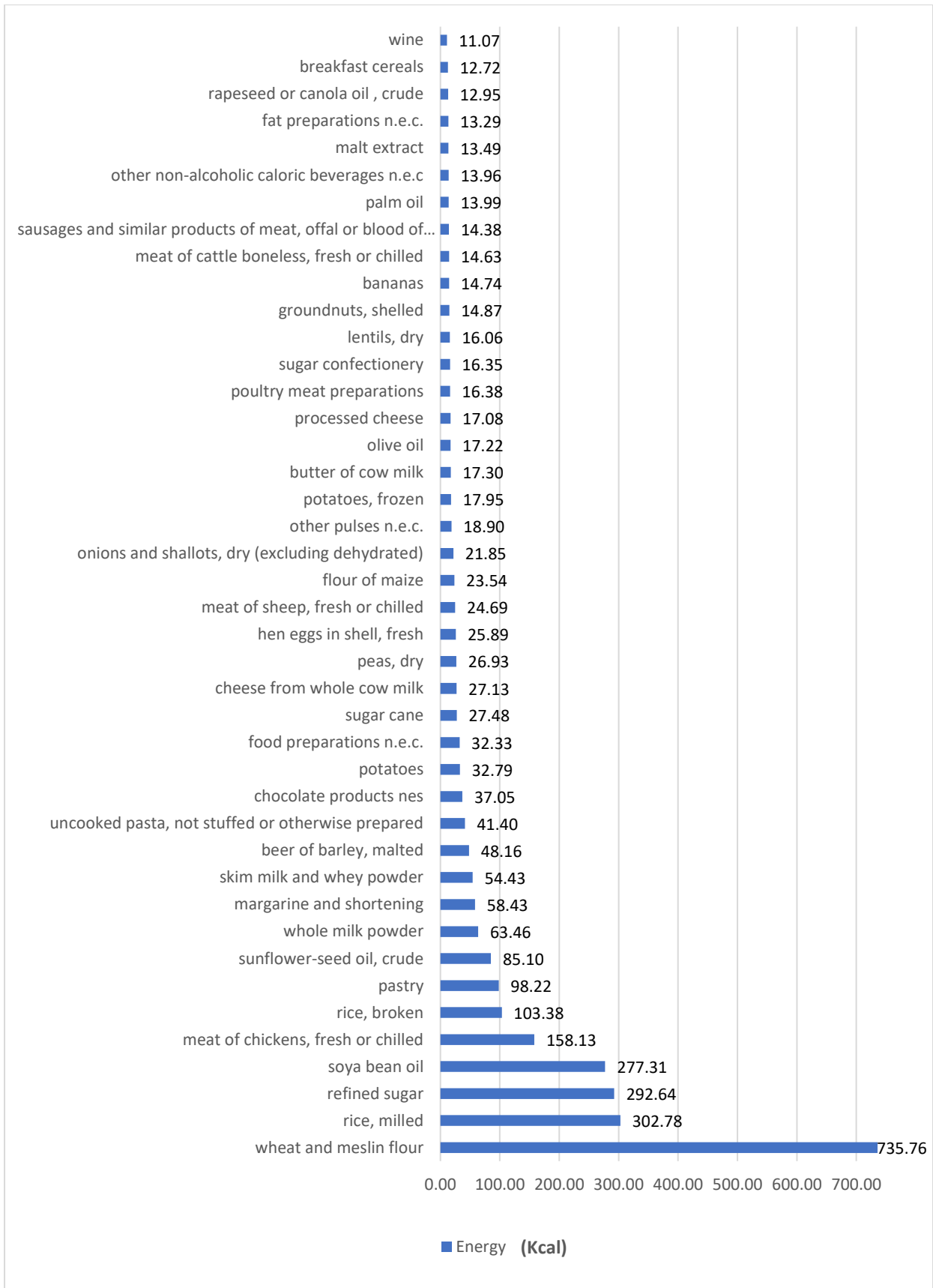


Figure 7: Commodities Contributing 90 percent to Total Calories, 2024

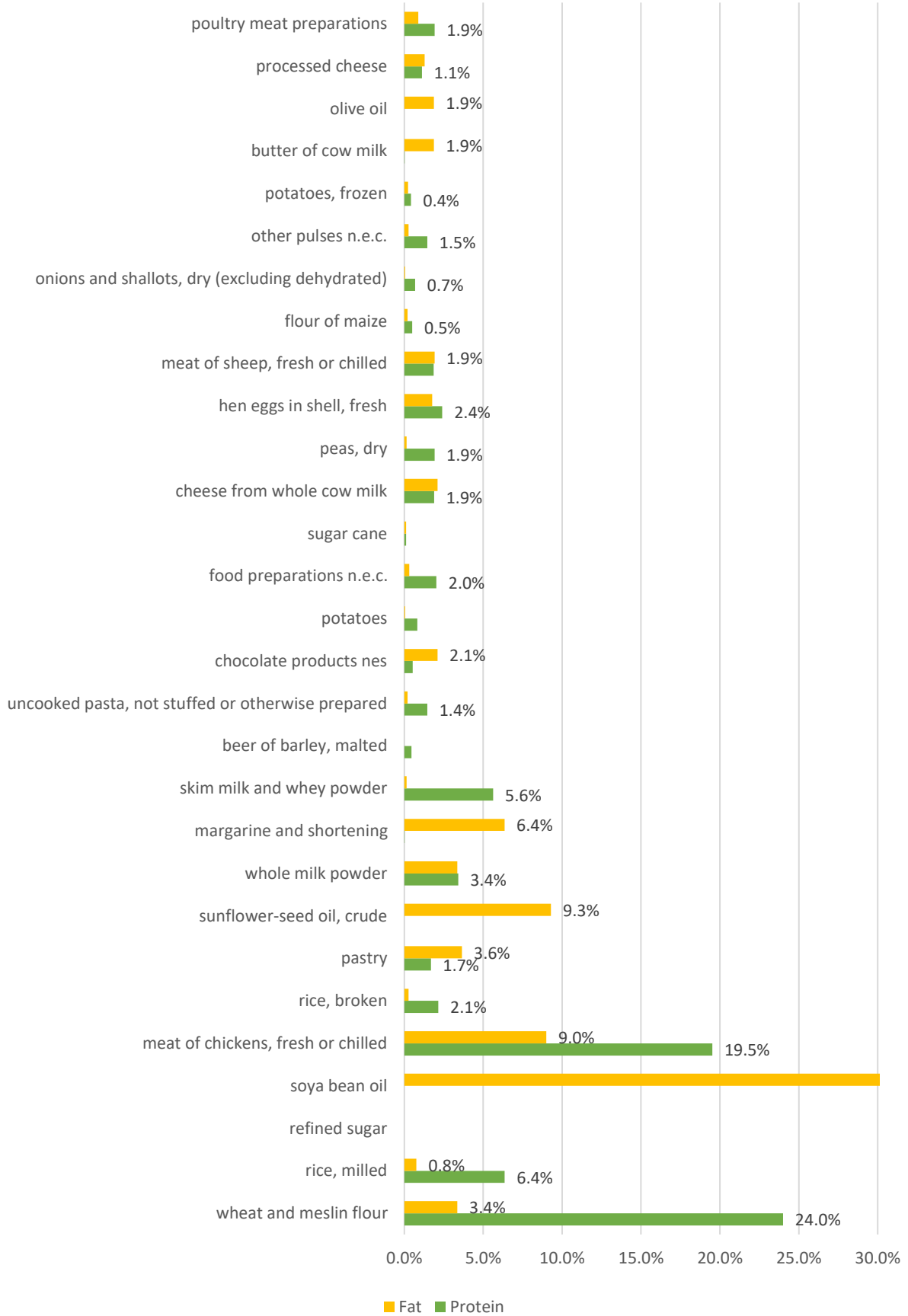


Figure 8: Nutrient Share (%) of Commodities Contributing 90 percent to Total Calories, 2024

Figure 9 tracks international trade flows for key products that together roughly accounts for half of the food supply, showing how import reliance and export strength have evolved from 2020 to 2024. By contrasting inbound and outbound volumes for refined sugar, milled rice, soybean oil, and wheat flour, it highlights which items drive external dependency versus export earnings, and how their relative shares shift over time.

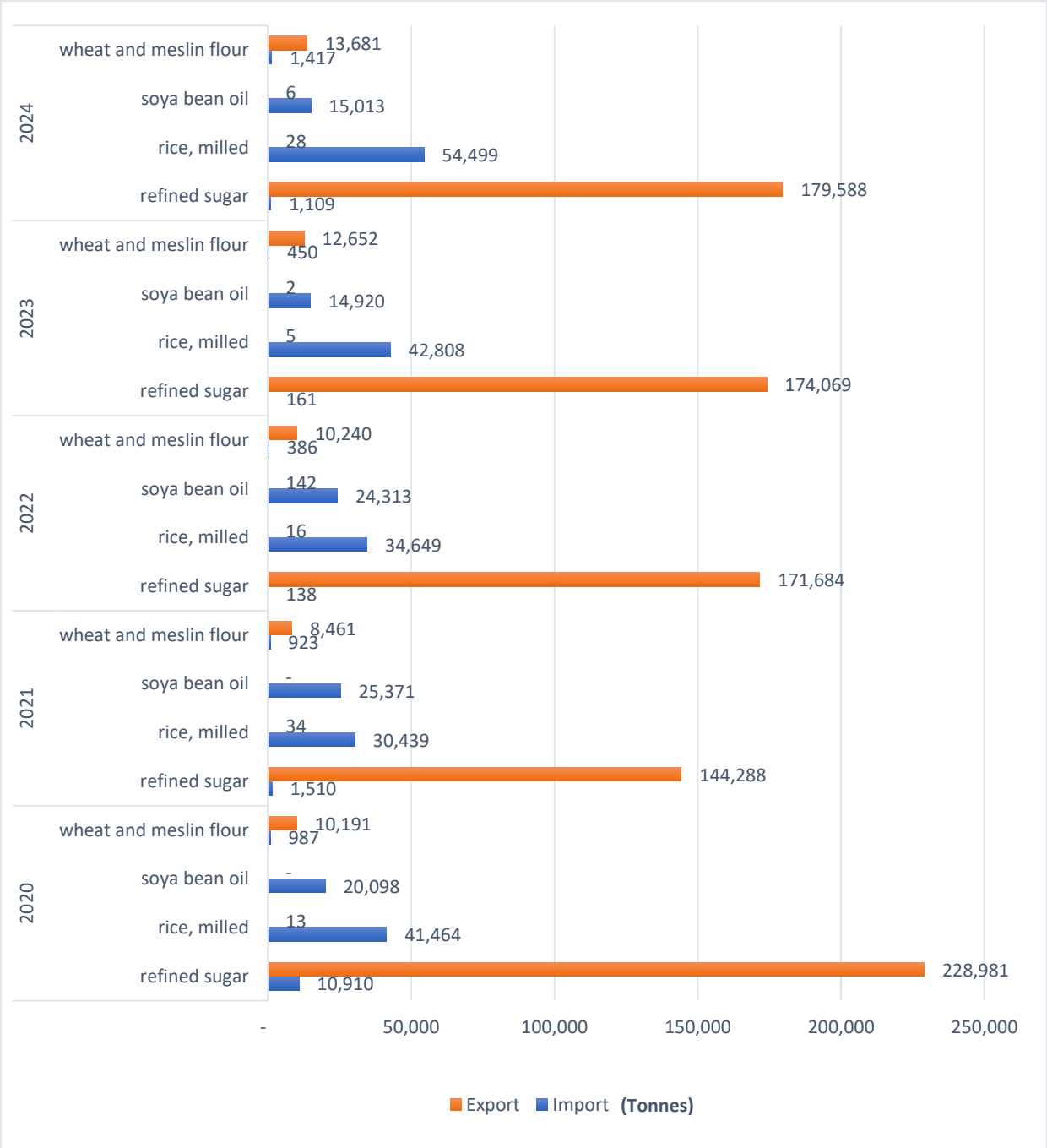


Figure 9: International Trade for Key Products contributing half of Food Supply, 2020-2024

Across the five-year period, refined sugar consistently dominates the export structure, representing between 45.8% and 55.1% of total exports, despite declining import shares (from 1.7% in 2020 to 0.2% in 2024). This confirms sugar’s role as Mauritius’ leading agro-export commodity and explains why its export trends sharply shape the overall trade profile.

Rice (milled) accounts for a substantial and rising portion of total imports 6.5% in 2020, increasing steadily to 7.7% in 2024. Soya bean oil also remains import-dependent, contributing between 2.1% and 3.8% of total imports each year, with exports close to zero except in 2022 when a very small quantity was exported. Meanwhile, wheat and meslin flour registers low import shares (0.1-0.2%) but maintains a modest and stable export presence (2.5-4.1% of total exports), reflecting its dual role as both an imported ingredient and a processed good entering regional market.

Overall, the trade trends highlight three structural realities: sugar's continued export prominence, the heavy import reliance for rice and vegetable oils, and wheat flour's consistent though limited participation in both import and export channels.

On the other hand, Figure 10 illustrates international trade flows for the major food products that together accounted for roughly 75% of the national food supply in 2024. By comparing import and export volumes for these key items, the graph highlights the extent of reliance on foreign markets, the structure of outbound trade, and the contrasting roles different commodities play in meeting domestic needs versus generating export earnings.

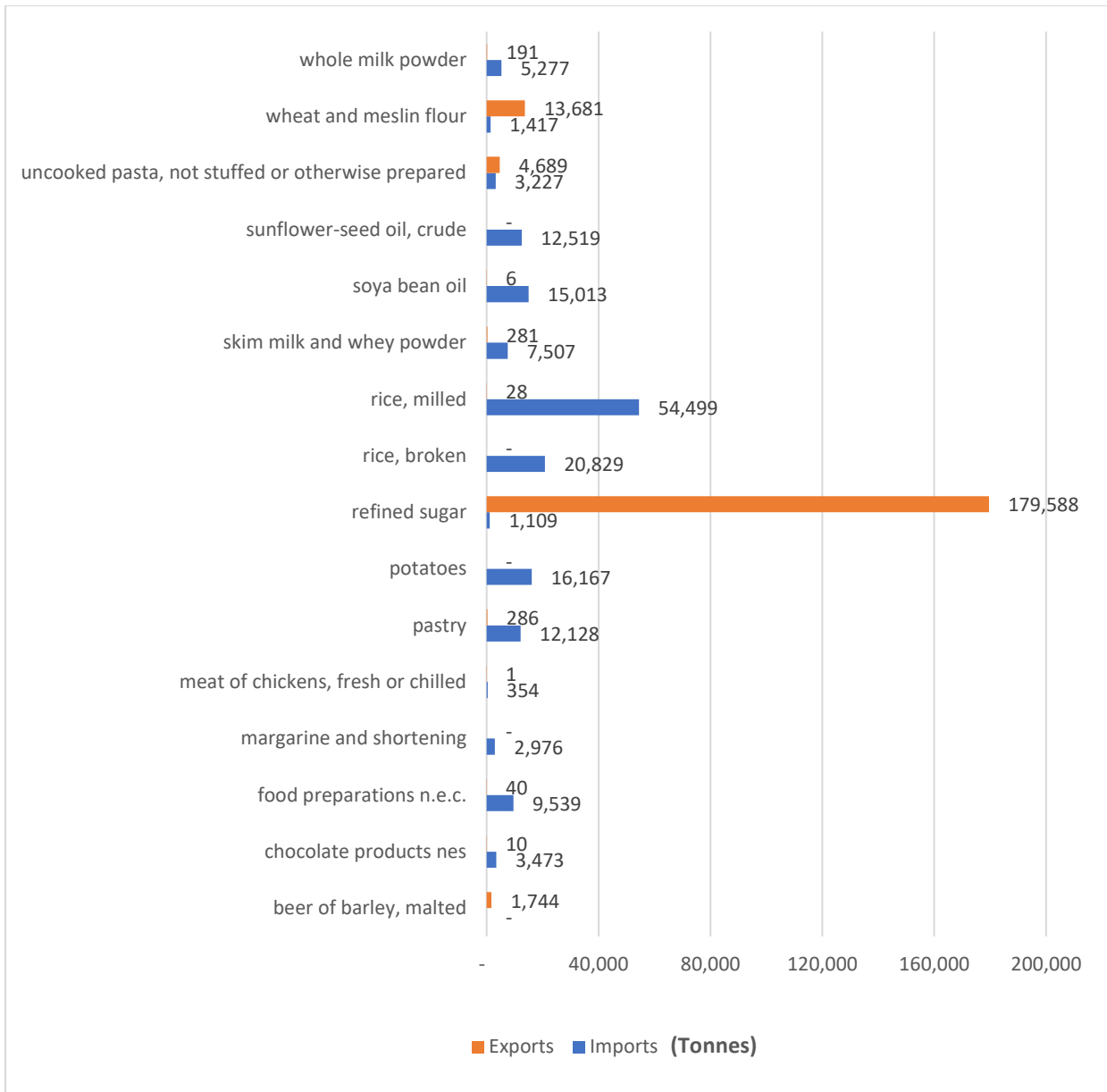


Figure 10: International trade for Key Products accounting for 75% of Supply, 2024

The 2024 data highlight clear structural contrasts across the major traded food products. Refined sugar overwhelmingly dominates export activity, representing 54.4% of total food exports, making it the single most export-oriented product despite contributing only 0.2% of total imports. Several other processed or semi-processed foods register export activity but at modest levels - such as uncooked pasta (1.4% of total exports), wheat and meslin flour (4.1%), pastry (0.1%), skim milk and whey powder (0.1%), and whole milk powder (0.1%) - indicating limited but diversified export channels.

On the import side, the structure is dominated by essential and widely consumed commodities. Rice (milled) is the largest contributor, accounting for 7.7% of total imports, followed by rice (broken) (2.9%), potatoes (2.3%), soya bean oil (2.1%), and sunflower-seed oil (1.8%), all of which underline Mauritius' strong reliance on imported staple foods. Products such as food preparations (1.3%), skim milk and whey powder (1.1%), chocolate products (0.5%), margarine

and shortening (0.4%), and uncooked pasta (0.5%) further contribute to a diversified but import-heavy food supply structure.

Overall, the data shows a dual reality: Mauritius depends heavily on imports for key food staples and processed products, while exports remain highly concentrated in refined sugar with only limited participation from other food categories.

3.6.Import Dependency and Self-Sufficiency Ratios

Figure 11 shows how Mauritius' reliance on external markets varies across four cornerstone commodities - wheat and meslin flour, milled rice, refined sugar, and soybean oil - by tracking their Import Dependency Ratios (IDR) alongside Self-Sufficiency Ratios (SSR). In the Food Balance Sheet (FBS) framework, the IDR quantifies the share of domestic availability that originates from imports, while the SSR gauges the extent to which local production covers national utilization; together, these indicators reveal structural strengths and vulnerabilities of the food system.

Across 2020 – 2024, the graphs depict four distinct IDR profiles. Milled rice remains fully import-dependent throughout, with IDR effectively at 100% every year the classic signature of a staple that is entirely sourced from abroad. Soya bean oil mirrors this pattern, holding a steady $IDR = 100\%$ and $SSR = 0\%$ across all years, underscoring a structural reliance on external lipid supply. Refined sugar presents the most volatile trajectory: its IDR plunges from 25.6% (2020) to 9.3% (2021), then flips to 70% (2022) before dropping again (27.5% in 2023) and finally settling at 100% with $SSR = 100\%$ in 2024 - an extreme pattern that aligns with the narrative of Mauritius' export-oriented sugar sector and its year-to-year trade-driven imbalances highlighted under Figure 11. Overall, the graphs convey a clear policy signal: sustained import exposure for rice and oils, while sugar's swings reflect its role as an export cornerstone whose trade dynamics can sharply affect apparent domestic reliance in any given year.

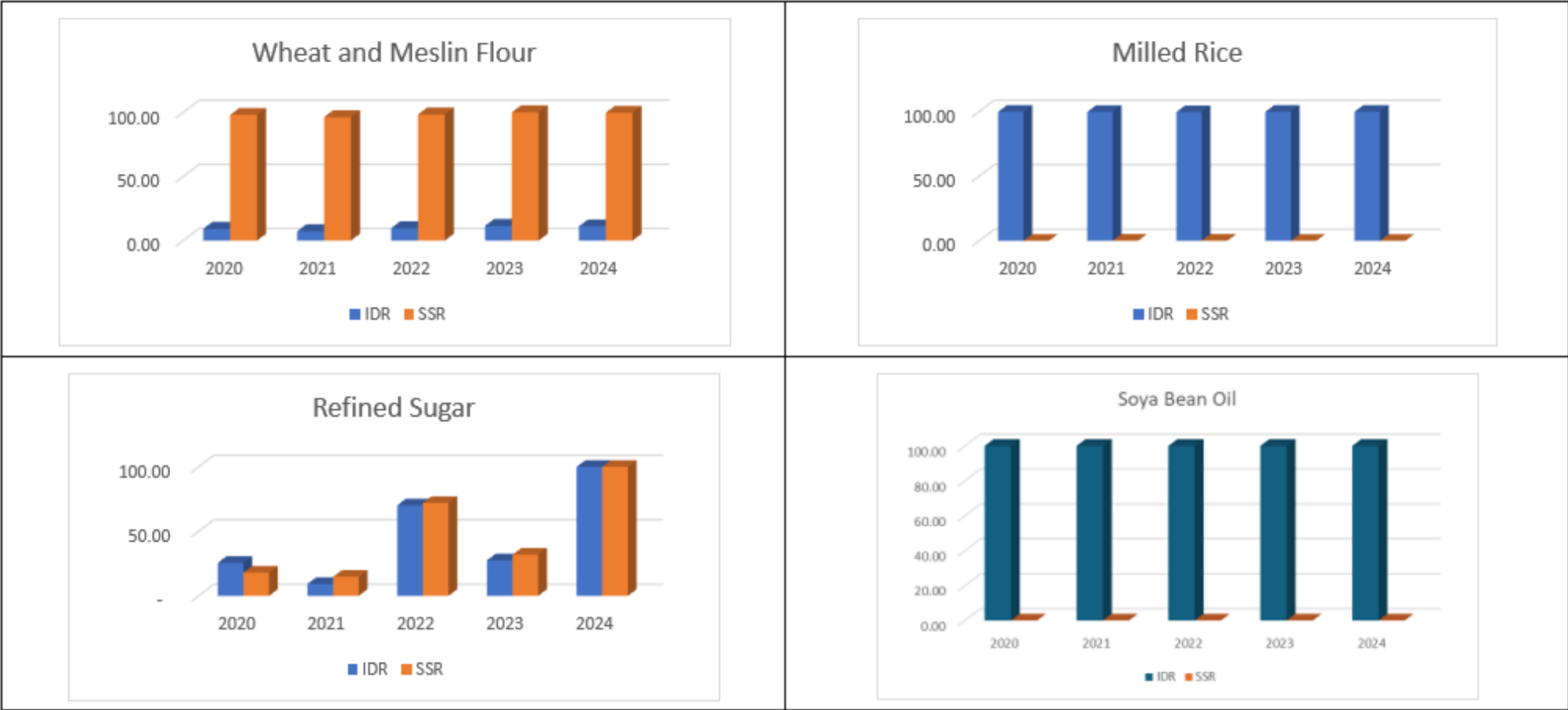


Figure 11: Import Dependency ratios of 4 Most Available Food items, 2020-2024

3.7. End-Use Patterns of Major Food Products Contributing to Food Supply

Figure 12 tracks how the four key products that together contribute roughly half of the food supply are utilized across end-uses - Food, Processed, Industrial, and Tourist consumption - from 2020 to 2024. By showing how each product is allocated over time, it highlights shifts between direct consumption and transformation (processing/industrial channels) as well as the rising role of tourist consumption in total demand.

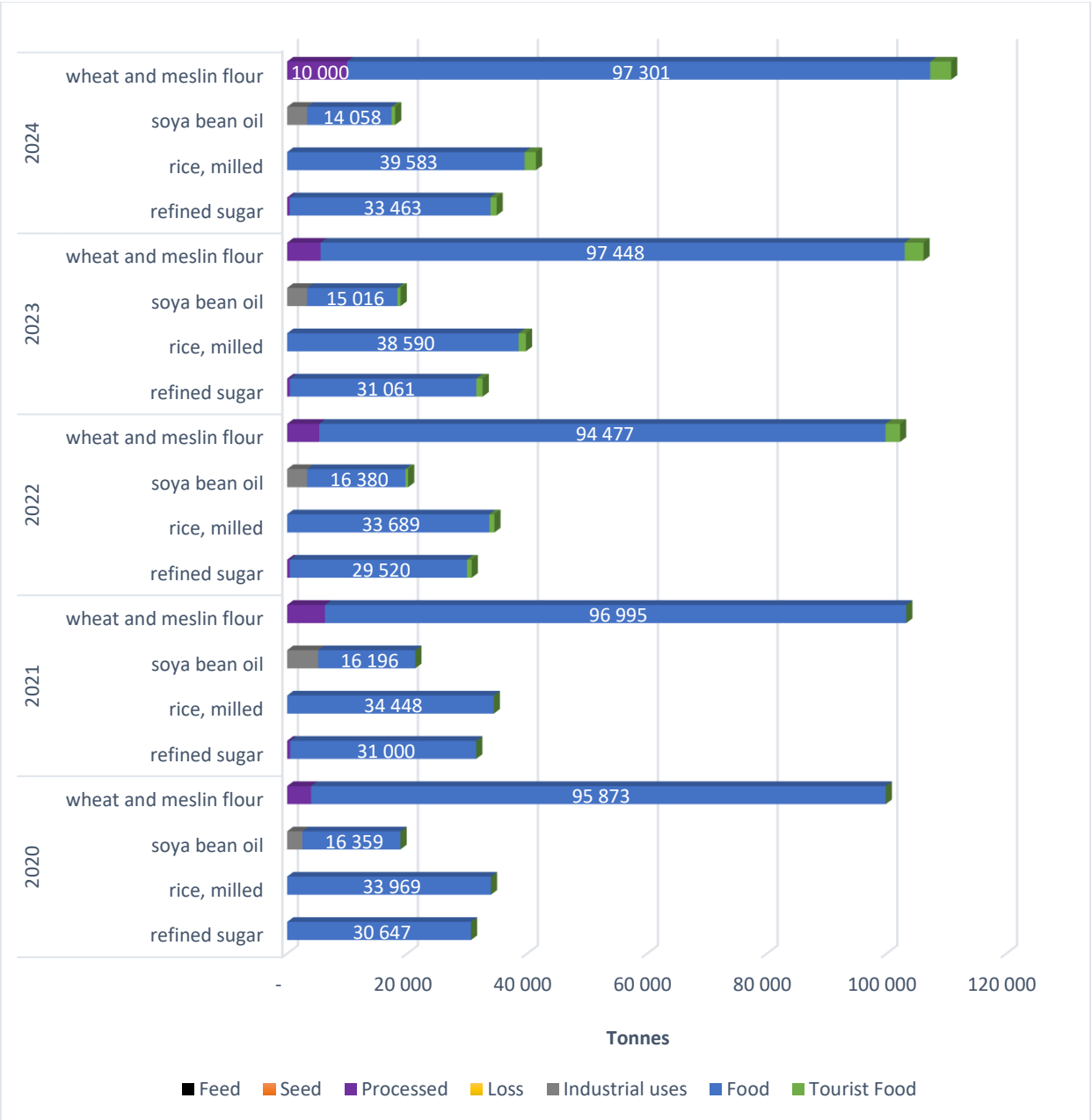


Figure 12: Utilization Trends for Key Products contributing half of Food Supply, 2020-2024

Utilization remains overwhelmingly food - oriented for all four products, but with distinct patterns by item and year. In 2024, refined sugar totals 34,923 t, of which Food accounts for 95.8% (33,463 t), Processed 1.2% (420 t), and Tourist 3.0% (1,040 t) - a steady food dominance since 2020, with tourist food appearing from 2022 and stabilizing around 3%. Milled rice reaches 41,471 t in 2024,

split 95.5% Food (39,583 t) and 4.5% Tourist (1,888 t); tourist share has nearly doubled from 2.5% in 2022 (863 of 34,552 t) to 4.5% in 2024, alongside a strong rise in food volumes (2022-2024: +17%). Soya bean oil shows a more diversified use: in 2024, total 18,007 t is 78.1% Food (14,058 t), 18.6% Industrial (3,353 t), and 3.3% Tourist (596 t). Notably, the industrial share spiked in 2021 (5,176 t) but has since settled at 19.0%, while food volumes have eased from 16,359-16,380 t (2020-2022) to 14,068 t in 2024 (-14.0% from 2022). Wheat and meslin flour totals 110,802 t in 2024, with Food at 87.8% (97,301 t), Processed at 9.0% (10,000 t), and Tourist at 3.2% (3,501 t). The processed share has nearly doubled compared to 2020 (4.0%, 4,000 of 99,873 t).

Across the basket of the four key products, the common thread is persistent food dominance (typically >85-95% of each product's utilization), gradually rising tourist food since 2022 for all four items, and product-specific shifts - notably, the increase in flour processing and the stabilization of soybean oil's industrial channel.

On the other hand, Figure 13 illustrates how the major food products that make up roughly 75% of the national food availability in 2024 are allocated across different utilization categories, including food for human consumption, processing, industrial uses, and tourist food. By displaying how each product flows through the food system, the graph highlights the relative importance of each use category, revealing which commodities are consumed directly, which support food manufacturing, and which contribute to tourism-related demand.

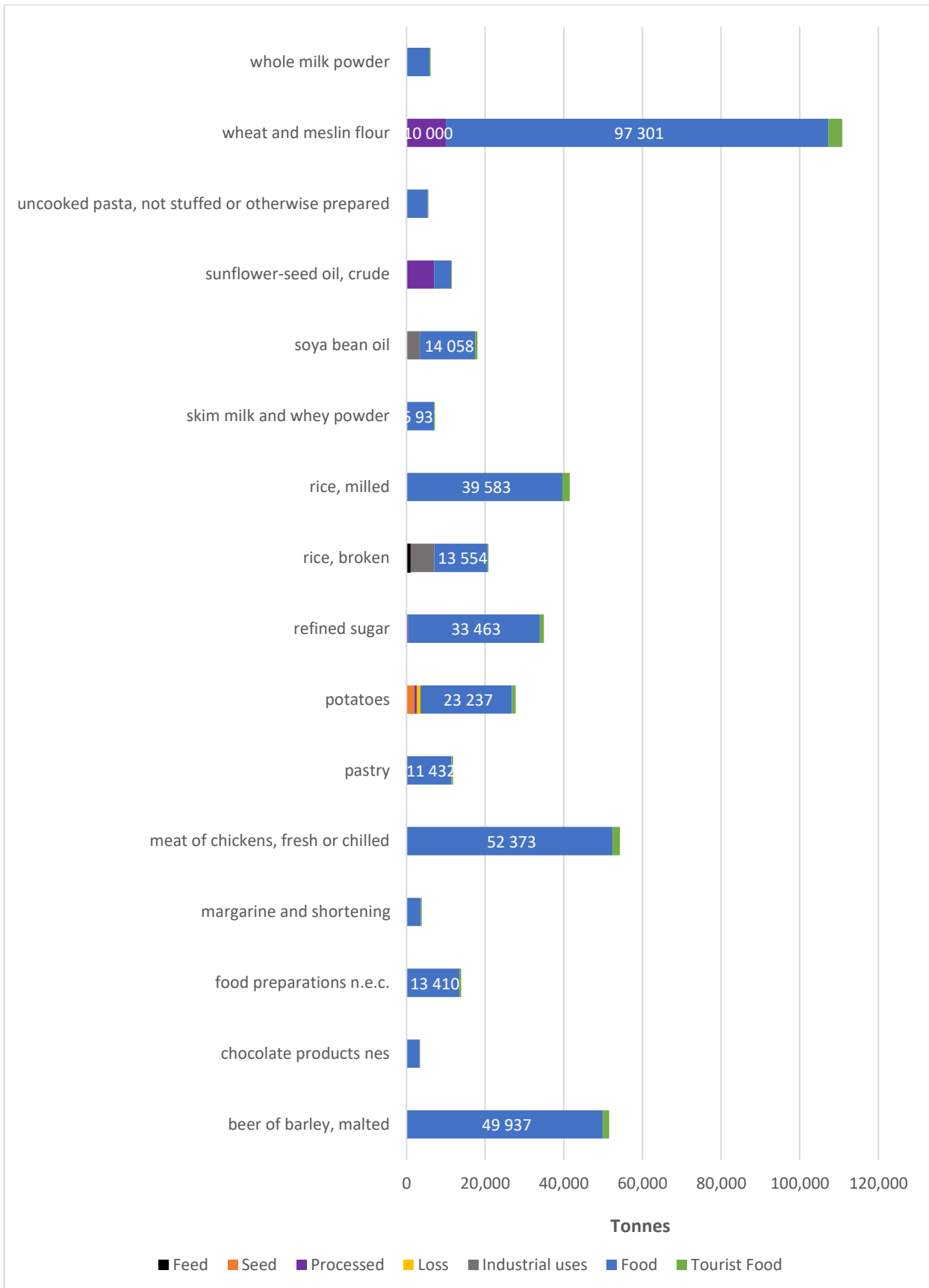


Figure 13: Utilization of Major Food Products accounting for 75% of Food Availability, 2024

The data shows that for nearly all major products, food for human consumption is the dominant utilization channel, consistently accounting for 85-100% of total use. Beer of barley, malted records 49,937 t for food, representing approx. 97.0% of its total use, with tourist consumption

contributing the remaining approx.3.0%. For chicken meat, food use reaches 52,373 t (96.5%), with 1,880 t (3.5%) consumed by tourists. A similar pattern appears for whole milk powder, skim milk powder, pastry, chocolate products and food preparations, where food consistently represents 95-99% of total utilization.

Some products show notable diversification. Potatoes, with a total flow of 27,733 t, allocate 83.8% to food (23,237 t), 7.3% to seed, 2.1% to processed uses, 3.4% to losses, and 3.4% to tourist consumption, making potatoes one of the few products spread across five utilization categories. Rice, broken also exhibits mixed uses, with 13,554 t (65.1%) going to food, 6,000 t (28.8%) to industrial uses, 1,000 t (4.8%) for feed, and 275 t (1.3%) for tourism. Soya bean oil shows a similar dual pattern: 14,058 t for food (78.1%) and 3,353 t for industrial purposes (18.6%), with the rest linked to tourist food. Wheat and meslin flour present the strongest processing role, with 10,000 t (9.0%) of its total going to processing and 3.2% to tourist food, while food dominates at 87.8%.

Overall, the 2024 utilization structure reveals a system driven primarily by direct food consumption. Tourist food, though relatively small, is most pronounced for wheat flour, chicken meat, and rice, reflecting their popularity. Overall, the analysis underscores the central role of wheat flour, rice, and poultry in sustaining the food supply, while processed and industrial uses indicate a strong link to manufacturing and value-added production. The data highlights a strong dependence on certain commodities for both domestic diets and downstream food industries.

3.8. Supply Dynamics and Apparent Consumption Patterns of Major Food Commodities

Figure 14 provides an in-depth examination of how major food commodities are sourced in Mauritius, highlighting the interplay between domestic production, imports, exports, and food availability.

The analysis of apparent consumption for major food availability products between 2020 and 2024 provides valuable insight into how Mauritius relies on domestic production, imports and exports to meet national demand. Apparent consumption - defined as production plus imports minus exports - captures real availability for domestic use, while the associated flow shares highlight each product's relative importance within the broader production, import and export structure.

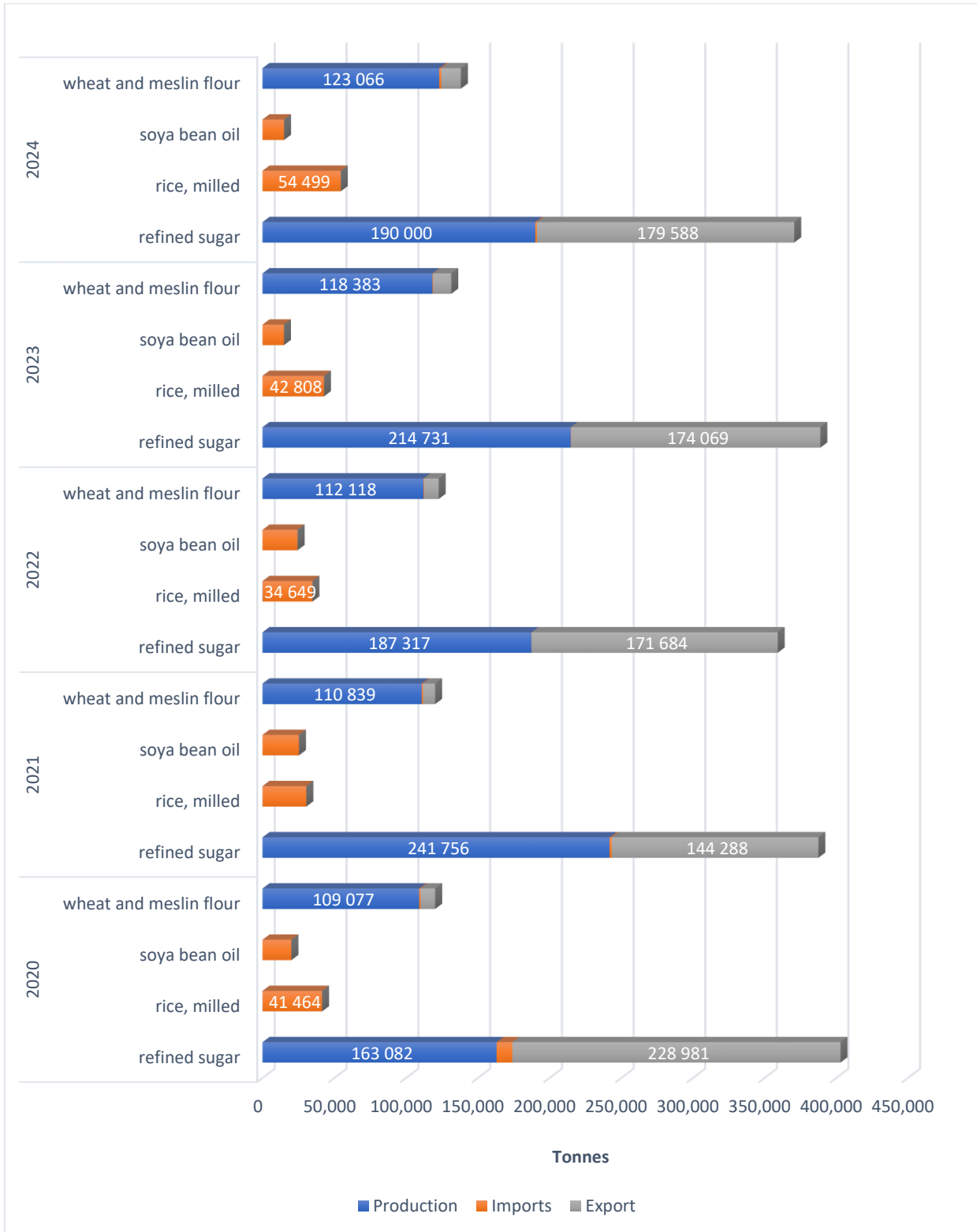


Figure 14: Trends of Production, Imports and Exports for Major Products contributing 50% to Food Availability, 2020-2024

Over this five-year period, refined sugar, rice (milled), soya bean oil and wheat and meslin flour consistently accounted for significant portions of total food flows (together contributing at 50%), although each product played a very different role: sugar dominated export shares, rice and vegetable oils remained heavily import-dependent, and wheat flour combined moderate domestic production with regular export activity. Together, these patterns illustrate the structural

characteristics of the food availability system and underline which products carry the greatest weight in ensuring national consumption needs are met.

The apparent consumption trends reveal contrasting dynamics across the four products. Refined sugar consistently shows extreme export orientation, with exports far exceeding apparent consumption in every year - ranging from 145.8% of apparent consumption in 2021 to an exceptional 1558.8% in 2024 - indicating that most of its production is absorbed by external markets rather than domestic use. This results in very low or even negative apparent consumption despite high production volumes. In contrast, rice (milled) and soya bean oil display full import dependence across all years, with imports accounting for approximately 100% of their apparent consumption, reflecting a structural reliance on foreign supply and almost no contribution from domestic production. Meanwhile, wheat and meslin flour (produced from processed imported wheat) stands out as the most balanced product: production consistently exceeds apparent consumption - between 107.3% and 111.5% - while exports represent only 8.2% to 12.3%, allowing this product to maintain stable and positive domestic availability throughout the period. Overall, these patterns highlight three distinct roles: sugar as an export-driven commodity, rice and vegetable oils as fully import-dependent staples, and wheat flour as a domestically anchored product supporting food availability year after year.

On the other hand, Figure 15 illustrates the 2024 food availability profile reflects the diverse mix of domestically produced and imported goods that contribute to national consumption patterns. By examining apparent consumption - calculated as *production plus imports minus exports* - alongside the products' respective shares in total production, imports and exports, a clear picture emerges of how different food items either support local supply or rely heavily on international trade.

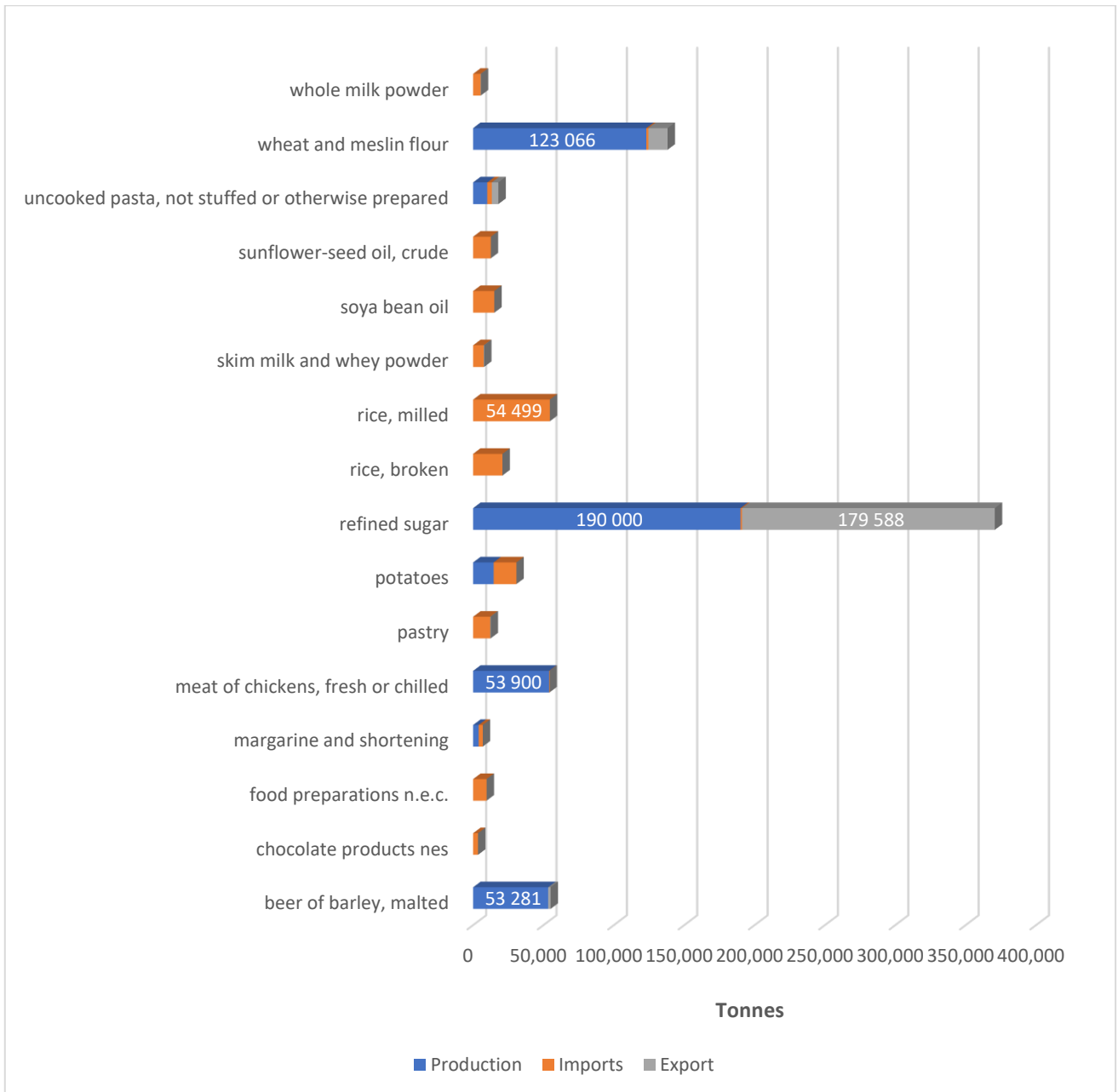


Figure 15: Apparent Consumption's Components of leading contributors (representing 75%), 2024

For Mauritius in 2024, products range from export-oriented commodities such as refined sugar to fully import-dependent staples like rice, vegetable oils, milk powders, and pastry items. The resulting consumption structure highlights the varying degrees of self-sufficiency and exposure to external market conditions across food groups and helps identify key products that underpin food availability in Mauritius. Refined sugar stands out as an extreme export-oriented commodity: exports represent an extraordinary 1558.8% of apparent consumption, while production reaches 1649.2%, leaving only 11,521 t available locally - showing that almost the entire sector is geared toward foreign markets. Several products are entirely dependent on imports to meet domestic needs, most notably rice (milled) and rice (broken), where imports account for 100.1% and 100% of apparent consumption respectively, as well as soya bean oil, sunflower-seed oil, skim milk and whey powder, and whole milk powder, all showing import shares at or above 100%, reflecting a

complete absence of domestic production. In contrast, products like meat of chickens, beer of barley, wheat and meslin flour (produced from imported wheat), and uncooked pasta demonstrate strong domestic production contributions: chicken meat reaches 99.3%, wheat flour 111.1%, uncooked pasta 117.1%, and beer of barley, malted 103.4% of their respective apparent consumption, indicating domestic capacity that largely meets national demand. Some products combine both production and imports, such as margarine and shortening (production at 56.6% and imports at 43.4%) and potatoes (production 47.4%, imports 52.6%), showing a more diversified supply base.

Overall, the data illustrates three distinct supply patterns: fully import-dependent staples, products strongly anchored in domestic production, and a few mixed-source items, while refined sugar remains the only major product overwhelmingly oriented toward export markets rather than domestic food availability.

4. Chapter 4: Conclusion

4.1. Conclusion

The 2024 Food Balance Sheet results indicated that wheat and meslin flour remained the largest contributor to energy availability, providing about 23 percent of total available calories. Milled rice, refined sugar and soya beans oil followed as major contributors, accounting for 9 percent each. These four commodities together provided 50% of the country's total dietary energy.

From a nutrient perspective, between 2020 and 2024, protein availability for human consumption in Mauritius increased from 91.2 to 96.8 grams per person per day. In 2024, the main protein sources were wheat and meslin flour (24%), chicken meat (19.5%), rice, milled (6.4%) and skim milk and whey powder (5.6%), with plant-based foods providing a slightly larger share (51%) than animal-based ones (49%). Fat availability decreased from 107.8 grams per person per day in 2020 to 101.8 grams in 2024 with some fluctuations in between. Soya bean oil was the leading fat source, though its share decreased from 35.7% in 2020 to 30.8% in 2024, while sunflower seed oil, crude increased from 7.6% to 9.5% during the same period. Chicken meat's fat contribution also increased from 8.3% to 9.2%, reflecting evolving dietary trends.

Within food groups, wheat and meslin flour accounted for 54.4% of calories among cereals, refined sugar contributed 89.2% within sugars, soya bean oil accounted for 58.5% within vegetable oils, and chicken meat for 61.8% within the meat group.

In terms of self-sufficiency and import dependency, Mauritius demonstrates strong self-sufficiency in wheat and meslin flour, refined sugar, and chicken meat, with domestic production meeting or exceeding national demand. In contrast, rice is entirely import-dependent, exposing a significant vulnerability in the country's food security. The Import Dependency Ratio (IDR) confirms Mauritius's reliance on external sources for rice and soya bean oil, while showing near-total self-sufficiency for wheat and meslin flour, sugar, and poultry. These patterns reveal strengths in local production and export of certain staples, but also emphasize the urgent need for policies to reduce import dependence - especially for rice - and to bolster food system resilience

Overall, the 2024 Food Balance Sheet reflected increase in total food availability, averaging about 3,204.89 kcal per person per day over the period 2020 to 2024, but with continued dependence on imported cereals and oils.

References

1. Technical conversion factors for agricultural commodities

<https://www.fao.org/fileadmin/templates/ess/documents/methodology/tcf.pdf>

2. Compilation of Food Balance Sheet

<https://www.fao.org/3/ca6404en/ca6404en.pdf>

Table 2: Commodities contributing 90 percent to total calories, 2020-2024

| Products | 2020 | 2021 | 2022 | 2023 | 2024 | Contribution | Cumulative contribution |
|--|-----------------|-----------------|-----------------|-----------------|-----------------|--------------|-------------------------|
| Total | 3,112.89 | 3,103.75 | 3,157.18 | 3,176.35 | 3,195.04 | | |
| of which: | | | | | | | |
| wheat and meslin flour | 721.49 | 729.94 | 713.83 | 738.05 | 735.76 | 23.0% | 23% |
| rice, milled | 258.60 | 262.24 | 257.49 | 295.66 | 302.78 | 9.5% | 33% |
| refined sugar | 266.73 | 269.81 | 257.95 | 272.07 | 292.64 | 9.2% | 42% |
| soya bean oil | 321.15 | 317.95 | 322.85 | 296.68 | 277.31 | 8.7% | 50% |
| meat of chickens, fresh or chilled | 143.16 | 147.91 | 164.09 | 174.07 | 158.13 | 4.9% | 55% |
| rice, broken | 111.71 | 128.37 | 114.13 | 104.19 | 103.38 | 3.2% | 59% |
| Pastry | 81.06 | 77.99 | 88.10 | 87.61 | 98.22 | 3.1% | 62% |
| sunflower-seed oil, crude | 68.58 | 50.85 | 51.85 | 92.79 | 85.10 | 2.7% | 64% |
| whole milk powder | 71.12 | 63.98 | 63.53 | 65.86 | 63.46 | 2.0% | 66% |
| margarine and shortening | 104.68 | 98.89 | 105.55 | 95.68 | 58.43 | 1.8% | 68% |
| skim milk and whey powder | 63.64 | 52.23 | 58.28 | 51.27 | 54.43 | 1.7% | 70% |
| beer of barley, malted | 42.10 | 41.81 | 44.01 | 43.77 | 48.16 | 1.5% | 71% |
| uncooked pasta, not stuffed or otherwise prepared | 31.83 | 53.37 | 33.58 | 27.73 | 41.40 | 1.3% | 73% |
| chocolate products nes | 31.92 | 29.83 | 36.05 | 37.73 | 37.05 | 1.2% | 74% |
| Potatoes | 30.34 | 32.39 | 33.61 | 27.43 | 32.79 | 1.0% | 75% |
| food preparations n.e.c. | 32.51 | 32.07 | 36.07 | 28.11 | 32.33 | 1.0% | 76% |
| sugar cane | 23.78 | 34.33 | 28.91 | 32.60 | 27.48 | 0.9% | 77% |
| cheese from whole cow milk | 12.12 | 12.99 | 19.88 | 21.64 | 27.13 | 0.8% | 77% |
| peas, dry | 28.54 | 25.65 | 25.20 | 20.59 | 26.93 | 0.8% | 78% |
| hen eggs in shell, fresh | 22.14 | 23.14 | 30.12 | 26.81 | 25.89 | 0.8% | 79% |
| meat of sheep, fresh or chilled | 21.26 | 17.14 | 22.69 | 19.32 | 24.69 | 0.8% | 80% |
| flour of maize | 31.25 | 23.43 | 26.92 | 30.30 | 23.54 | 0.7% | 81% |
| onions and shallots, dry (excluding dehydrated) | 13.57 | 16.70 | 15.76 | 15.91 | 21.85 | 0.7% | 81% |
| other pulses n.e.c. | 14.31 | 13.96 | 17.06 | 17.50 | 18.90 | 0.6% | 82% |
| potatoes, frozen | 13.05 | 13.05 | 15.88 | 16.11 | 17.95 | 0.6% | 82% |
| butter of cow milk | 13.34 | 10.55 | 17.75 | 15.25 | 17.30 | 0.5% | 83% |
| olive oil | 26.21 | 21.06 | 20.38 | 20.19 | 17.22 | 0.5% | 84% |
| processed cheese | 19.72 | 17.24 | 18.73 | 17.73 | 17.08 | 0.5% | 84% |
| poultry meat preparations | 11.39 | 12.61 | 12.62 | 11.00 | 16.38 | 0.5% | 85% |
| sugar confectionery | 14.79 | 12.22 | 12.93 | 18.62 | 16.35 | 0.5% | 85% |
| lentils, dry | 22.81 | 18.91 | 20.80 | 16.86 | 16.06 | 0.5% | 86% |
| groundnuts, shelled | 12.43 | 14.29 | 16.37 | 11.43 | 14.87 | 0.5% | 86% |
| Bananas | 11.09 | 13.44 | 13.42 | 15.34 | 14.74 | 0.5% | 87% |
| meat of cattle boneless, fresh or chilled | 12.72 | 13.56 | 12.88 | 12.81 | 14.63 | 0.5% | 87% |
| sausages and similar products of meat, offal or blood of pig | 18.61 | 19.46 | 22.07 | 11.38 | 14.38 | 0.5% | 87% |
| palm oil | 11.15 | 7.85 | 11.15 | 13.94 | 13.99 | 0.4% | 88% |
| other non-alcoholic caloric beverages n.e.c | 12.54 | 12.38 | 13.03 | 13.57 | 13.96 | 0.4% | 88% |
| malt extract | 7.33 | 7.68 | 8.86 | 10.64 | 13.49 | 0.4% | 89% |
| fat preparations n.e.c. | 23.46 | 20.01 | 20.85 | 10.57 | 13.29 | 0.4% | 89% |
| rapeseed or canola oil , crude | 3.22 | 3.41 | 4.63 | 10.58 | 12.95 | 0.4% | 90% |

Table 3: Food availability for human consumption in terms of protein and fats (expressed in grams per capita per day) for food items contributing to 90% of total energy, 2024

| | Energy | Protein | Fat |
|--|-----------------|--------------|---------------|
| Total | 3,194.69 | 96.81 | 101.77 |
| of which: | | | |
| wheat and meslin flour | 735.76 | 23.25 | 3.41 |
| rice, milled | 302.78 | 6.16 | 0.78 |
| refined sugar | 292.64 | 0.00 | 0.00 |
| soya bean oil | 277.31 | 0.00 | 30.81 |
| meat of chickens, fresh or chilled | 158.13 | 18.90 | 9.16 |
| rice, broken | 103.38 | 2.08 | 0.27 |
| Pastry | 98.22 | 1.63 | 3.71 |
| sunflower-seed oil, crude | 85.10 | 0.00 | 9.46 |
| whole milk powder | 63.46 | 3.31 | 3.41 |
| margarine and shortening | 58.43 | 0.02 | 6.46 |
| skim milk and whey powder | 54.43 | 5.44 | 0.14 |
| beer of barley, malted | 48.16 | 0.44 | 0.00 |
| uncooked pasta, not stuffed or otherwise prepared | 41.40 | 1.40 | 0.21 |
| chocolate products nes | 37.05 | 0.51 | 2.14 |
| Potatoes | 32.79 | 0.80 | 0.04 |
| food preparations n.e.c. | 32.33 | 1.97 | 0.32 |
| sugar cane | 27.48 | 0.11 | 0.11 |
| cheese from whole cow milk | 27.13 | 1.83 | 2.15 |
| peas, dry | 26.93 | 1.85 | 0.15 |
| hen eggs in shell, fresh | 25.89 | 2.32 | 1.79 |
| meat of sheep, fresh or chilled | 24.69 | 1.80 | 1.95 |
| flour of maize | 23.54 | 0.49 | 0.20 |
| onions and shallots, dry (excluding dehydrated) | 21.85 | 0.67 | 0.05 |
| other pulses n.e.c. | 18.90 | 1.41 | 0.28 |
| potatoes, frozen | 17.95 | 0.41 | 0.24 |
| butter of cow milk | 17.30 | 0.02 | 1.91 |
| olive oil | 17.22 | 0.00 | 1.91 |
| processed cheese | 17.08 | 1.08 | 1.31 |
| poultry meat preparations | 16.38 | 1.86 | 0.89 |
| sugar confectionery | 16.35 | 0.11 | 0.42 |
| lentils, dry | 16.06 | 1.23 | 0.06 |
| groundnuts, shelled | 14.87 | 0.63 | 1.19 |
| Bananas | 14.74 | 0.19 | 0.03 |
| meat of cattle boneless, fresh or chilled | 14.63 | 1.62 | 0.91 |
| sausages and similar products of meat, offal or blood of pig | 14.38 | 0.69 | 1.24 |
| palm oil | 13.99 | 0.00 | 1.56 |
| other non-alcoholic caloric beverages n.e.c | 13.96 | 0.00 | 0.00 |
| malt extract | 13.49 | 0.27 | 0.00 |
| fat preparations n.e.c. | 13.29 | 0.01 | 1.47 |
| rapeseed or canola oil , crude | 12.95 | 0.00 | 1.44 |