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A Guide to High-Iron Foods

Iron is a mineral necessary for healthy blood and muscles. Iron needs depend on several factors including age, sex and the amount of iron stored in the body. It is important to eat several iron-rich foods as part of a balanced diet each day. Iron in foods of animal origin is absorbed more efficiently than iron in foods of plant origin. Vitamin C helps the body absorb iron. It is particularly beneficial to consume vitamin C with iron-containing plant foods.

| Dietary Reference Intake (DRI) for iron: | | Iron needs in |
|--|----------------|-------------------------|
| | Age | milligrams (mg) per day |
| Females | 9 to 13 years | 8 |
| | 14 to 18 years | 15 |
| | 19 to 50 years | 18 |
| | 51+ years | 8 |
| | Pregnancy | 27 |
| | Lactation | 9 |
| Males | 9 to 13 years | 8 |
| | 14 to 18 years | 11 |
| | 19+ | 8 |

Iron content of animal foods:

| Food | Amount | Iron in mg |
|-------------------|----------|------------|
| Beef, rib (lean) | 3 ounces | 2.2 |
| Beef, corned | 3 ounces | 1.8 |
| Beef, dried | 3 ounces | 3.8 |
| Chicken (roasted) | 3 ounces | 1.0 |
| Clams | 3 ounces | 24.0 |
| Egg | 1 large | 1.0 |
| Ham (roasted) | 3 ounces | 1.2 |
| Hamburger | 3 ounces | 2.1 |
| Liver, beef | 3 ounces | 5.3 |
| Liver, chicken | 3 ounces | 7.2 |
| Liver, lamb | 3 ounces | 15.2 |
| Liver, pork | 3 ounces | 15.2 |
| Oysters | 3 ounces | 11.4 |
| Pork chop (lean) | 3 ounces | 1.0 |
| Sardines (canned) | 3 ounces | 2.5 |
| Sausage, liver | 3 ounces | 5.4 |
| Shrimp | 3 ounces | 2.6 |
| Turkey (roasted) | 3 ounces | 1.1 |
| Veal (roasted) | 3 ounces | 2.8 |

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Iron content of plant foods:

| Food | Amount | Iron in mg |
|-------------------------|--------------|------------|
| Apricots (dried) | 1/2 cup | 2.1 |
| Beans, lima | 1/2 cup | 2.1 |
| Beans, navy (dried) | 1/2 cup | 2.6 |
| Dates (dried) | 10 | 1.0 |
| Lentils (cooked) | 1/2 cup | 2.1 |
| Molasses, blackstrap | 1 tablespoon | 3.2 |
| Mustard greens (boiled) | 1 cup | 1.0 |
| Peaches (dried) | 1/2 cup | 1.7 |
| Prunes (dried) | 1/2 cup | 2.0 |
| Prune juice | 1 cup | 3.0 |
| Raisins | 1/2 cup | 1.5 |
| Soybeans | 1/2 cup | 4.4 |
| Spinach (boiled) | 1 cup | 6.4 |
| Swiss chard (boiled) | 1 cup | 4.0 |
| Tofu | 3 ounces | 1.6 |

Iron-fortified cereals:

| Food | Amount | Iron in mg |
|--------------------------|---------|------------|
| Product 19 [®] | 1 cup | 18 |
| Frosted Mini-Wheats® | 1 cup | 15 |
| Chex [®] | 1 cup | 9 |
| Special K [®] | 1 cup | 8 |
| Life® | 3/4 cup | 8 |
| Grape-Nuts Flakes® | 3/4 cup | 8 |
| Cream of Wheat® (cooked) | 3/4 cup | 8 |

Choose iron-fortified cereals that are not fortified with calcium.

If you are taking iron supplements, do not take them at the same time as calcium supplements. Calcium can bind with the iron and impair absorption.

Vitamin C in fruits and vegetables

Excellent sources—more than 35 mg. per three-ounce serving.

| Broccoli | Cantaloupe | Kohlrabi | Papaya |
|--------------------------------------|--------------------------------------|----------------------------------|-----------------------------------|
| Brussels sprouts | Grapefruit | Mango | Green peppers |
| • Cabbage | Grapefruit juice | Oranges | • Spinach |
| Cauliflower | Kiwi fruit | Orange juice | Strawberries |
| | | | |

Good sources—20 to 30 mg. per three-ounce serving.

| Asparagus | • Chard | Potato | Tomatoes |
|-------------------------------|------------------------------------|-------------------------------|----------------------------------|
| • Bean sprouts (raw) | Honeydew melon | Tangerine | Tomato juice |