## Significant Food Sources of Iron

Iron is an essential mineral, necessary for the formation of hemoglobin, which carries oxygen in the blood, and myoglobin, which stores oxygen in muscle. It is also part of several enzymes involved in cellular energy production. Iron deficiency is one of the most common nutritional deficiencies.

Iron absorption varies depending on the body's need for it, the form in which it is found in food, and a variety of other factors. There are two forms of dietary iron: heme and non-heme. Animal products such as liver, red meat, poultry, fish (especially oysters and clams), and eggs contain heme iron, the form known to be better absorbed. Sources of non-heme iron, which is not absorbed as well as heme iron, include peas, beans, nuts, dried fruits, leafy green vegetables, and fortified breads or cereals. Plant foods contain only non-heme iron. However, vegetarians do not have a higher incidence of iron deficiency anemia than do meat eaters.

To enhance absorption of iron, vitamin C may be consumed concurrently. Many vegetables, such as broccoli and bok choy, are high in both iron and vitamin C, so the absorption of iron in these foods is enhanced. Cooking in a cast iron skillet will increase iron content of food, particularly when the food is high in vitamin C .

The RDA for iron is 10 mg a day for adult men, and 18 mg a day for adult women. While inadequate iron intake can lead to anemia and other health problems, excessive iron intake can be also very dangerous: if the levels of iron in the blood are too high, iron begins to build up in the tissues. This can cause serious health problems including heart disease and increased risk of liver cancer. Many multivitamins and dietary supplements contain iron, so use of these products should be monitored to avoid excessive iron accumulation.

The table below will give you approximate iron content of a typical serving size cooked, of specific foods.

Seafood
Oysters
Clams

## Meat

$\begin{array}{lll}\text { Pork liver (organic only) } & 3 \mathrm{oz} & 17.92 \\ \text { Chicken liver (organic only) } & 3 \mathrm{oz} & 10.95\end{array}$
$\begin{array}{lll}\text { Venison steak } 3 \mathrm{oz} & 3.60\end{array}$
$\begin{array}{lll}\text { Ground beef } 3 \mathrm{oz} & 2.30\end{array}$
$\begin{array}{lll}\text { Beef flank steak } 3 \mathrm{oz} & 1.48\end{array}$
$\begin{array}{lll}\text { Beef, round roast } 3 \mathrm{oz} & 1.98\end{array}$
$\begin{array}{lll}\text { Turkey breast } 3 \mathrm{oz} & 1.33\end{array}$

## Beans / Peas

Lentils
$1 / 2$ cup
3.30

Navy beans $\quad 1 / 2$ cup 2.42
Edamame (green soybeans) $1 / 2$ cup 2.25
Lima beans $1 / 2$ cup 2.18
$\begin{array}{lll}\text { Black beans } 1 / 2 \text { cup } & 1.80\end{array}$
$\begin{array}{lll}\text { Tofu, firm } & 4 \mathrm{oz} & 1.80\end{array}$
$\begin{array}{lll}\text { Soybeans (roasted) } 1 / 2 \text { cup } & 1.70\end{array}$
$\begin{array}{lll}\text { Kidney beans } 1 / 2 \text { cup } & 1.63\end{array}$
Garbanzo beans $1 / 2$ cup 1.62
$\begin{array}{lll}\text { Green split peas } & 1 / 2 \text { cup } & 1.25\end{array}$

## Milligrams

9.71
2.92

Grains
Wheat germ cereal
Quinoa, cooked

## Vegetables (cooked)

Spinach
Swiss chard
Dandelion green (raw)
Brussels sprouts
Bok choy
Potato, new (with skin, baked)

## Fruits

Prune juice
Peaches (dried)
Apricots (dried)
Pears (dried)
Figs (dried)
Raisins
Prunes

## Miscellaneous

Spirulina, dried
Baking chocolate, unsweetened
Molasses (blackstrap)
Kelp, raw
Pumpkin seeds
Black olives
Sauerkraut

## Amount

$1 / 2$ cup
$1 / 2$ cup

1 cup
6.43

1 cup 3.95
1 cup $\quad 1.71$
1 cup 1.88
1 cup 1.77
1 medium 1.21
$1 / 2$ cup 1.51
2 halves 1.06
10 halves . 98
2 halves . 76
4 whole . 68
$1 / 4$ cup . 68
4 halves . 35
$1 \mathrm{oz}(4 \mathrm{Tbsp}) \quad 7.98$
$1 \mathrm{oz} \quad 5.05$
2 tsp 2.39
1 cup 2.28
$1 \mathrm{oz}(1 / 4$ cup) $\quad 2.28$
8 large $\quad 1.16$
$1 / 2 \operatorname{cup} \quad 1.04$

## Milligrams

5.14
1.38

