



The Global Resource for Nutrition Practice

Food Sources of Calcium

Information About Calcium

Calcium is a mineral that helps you build and maintain strong bones and teeth.

Good calcium intake throughout your life can help to prevent osteoporosis. When you have osteoporosis your bones are weak and thin from a loss of calcium. Weak bones can break more easily than strong bones.

Calcium is also used in other parts of your body. It helps your muscles work and your heart beat.

Age in years	<i>Aim for an intake of * milligrams (mg)/day</i>	Stay below* mg/day
Men and Women 19-50	1000	2500
Women 51-70	1200	2000
Men 51-70	1000	2000
Men and Women 71 and older	1200	2000
Pregnant and Breastfeeding Women 19 and older	1000	2500

How Much Calcium Should I Aim For?

*This includes sources of calcium from food and supplements.

Calcium Content of Some Common Foods

Milk and milk alternatives are excellent sources of calcium. If you do not include milk or milk alternatives in your diet, there are other foods which contain calcium as well. This table will show you which foods are a source of calcium.

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Food	Serving Size	Calcium (mg)
Vegetables and Fruit		
Vegetables		
Collards, frozen, cooked	125 mL (½ cup)	189
Spinach, frozen, cooked	125 mL (½ cup)	154
Collards, cooked	125 mL (½ cup)	141
Turnip greens, frozen, cooked	125 mL (½ cup)	132
Spinach, cooked	125 mL (½ cup)	129
Turnip greens, cooked	125 mL (½ cup)	104
Kale, frozen, cooked	125 mL (½ cup)	95
Fruit		
Orange juice, fortified with calcium	125 mL (½ cup)	155
Grain Products	This food group contains very little of this nutrient.	
Milk and Alternatives		
Milk and Milk Alternatives		
Buttermilk	250 mL (1 cup)	370
Goat's milk, fortified with calcium	250 mL (1 cup)	345
Soy beverage, fortified with calcium	250 mL (1 cup)	319-324
3.3% homo, 2%, 1%, skim,	250 mL (1 cup)	291-322

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chocolate milk		
Dry powdered milk	24 g (4 Tbsp) of powder will make 250mL of milk	302
Cheese		
Gruyere, swiss, goat, low fat cheddar or mozzarella	50 g (1½ oz)	396-506
Processed cheese slices (swiss, cheddar, low fat swiss or cheddar)	50 g (1½ oz)	276-386
Cheddar, colby, edam, gouda, mozzarella, blue	50 g (1½ oz)	252-366
Ricotta cheese	125 mL (½ cup)	269-356
Cottage cheese	250 mL (1 cup)	146-217
Miscellaneous	-	
Yogurt, plain	175 g (¾ cup)	292-332
Yogurt, fruit bottom	175 g (¾ cup)	221-291
Yogurt, soy	175 g (¾ cup)	206
Yogurt, beverage	200 mL	190
Kefir	175 g (¾ cup)	187
Meat and Alternatives		
Fish and Seafood		
Sardines, Atlantic, canned in oil, with bones	75 g (2 ½ oz)	286
Salmon (pink/humpback, red/sockeye), canned, with bones	75 g (2 ½ oz)	179-208

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75 g (2 ½ oz)	181
75 g (2 ½ oz)	180
75 g (2 ½ oz)	174
150 g (¾ cup)	234-347
175 mL (¾ cup)	93-141
30 mL (2 Tbsp)	130
175 mL (¾ cup)	89-105
60 mL (¼ cup)	93
15 mL (1 Tbsp)	179
	75 g (2 ½ oz) 75 g (2 ½ oz) 150 g (¾ cup) 175 mL (¾ cup) 30 mL (2 Tbsp) 175 mL (¾ cup) 60 mL (¼ cup)

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