

## 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 heartbeat.

Age in Years	Aim for an intake of milligrams (mg)/day	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.



Food	Serving Size	Calcium (mg)	
Vegetables and Fruits			
Vegetables			
Collards, frozen, cooked	125 mL (½ cup)	189	
Spinach, frozen, cooked	125 mL (½ cup)	154	
Collards, cooked	125 mL (½ cup)	142	
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	
Grains Products	This food group contains very little of this nutrient.		
Milk and Alternatives			
Milk and Milk Alternatives			
Buttermilk	250 mL (1 cup)	370	
Soy beverage, fortified with calcium	250 mL (1 cup)	321-324	
3.3% homo, 2%, 1%, skim, chocolate milk	250 mL (1 cup)	291-322	
Dry powdered milk	24 g (4 Tbsp) of powder will make 250mL of milk	302	
Cheese			
Gruyere, swiss, goat, low fat cheddar, mozzarella	50 g (1½ oz)	396-506	

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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)	146-265		
Miscellaneous				
Greek yogurt, plain	175 g (¾ cup)	180-212		
Yogurt, plain	175 g (¾ cup)	263-275		
Yogurt, fruit bottom	175 g (¾ cup)	189-283		
Yogurt, soy	175 g (¾ cup)	206		
Yogurt beverage	200 mL	190		
Kefir	175 g (¾ cup)	198		
Meats 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)	179-212		
Mackerel, canned	75 g (2 ½ oz)	181		
Sardines, Pacific, canned in tomato sauce, with bones	75 g (2 ½ oz)	180		
Anchovies, canned	75 g (2 ½ oz)	174		
Meat Alternatives				
Tofu, prepared with calcium sulfate	150 g (¾ cup)	302-525		

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Beans (white, navy), canned or cooked	175 mL (¾ cup)	93-141
Tahini/sesame seed butter	30 mL (2 Tbsp)	130
Baked beans, canned	175 mL (¾ cup)	89-105
Almonds, dry roasted, unblanched	60 mL (¼ cup)	93
Other		
Goat's milk	250 mL (1 cup)	345
Cashew beverage, enriched	250 mL (1 cup)	223-331
Rice beverage, enriched	250 mL (1 cup)	319
Almond beverage, enriched	250 mL (1 cup)	312
Coconut beverage, enriched	250 mL (1 cup)	177-223
Blackstrap molasses	15 mL (1 Tbsp)	179

Source: "Canadian Nutrient File 2016

www.hc-sc.gc.ca/fn-an/nutrition/fiche-nutri-data/index-eng.php [Accessed April 30, 2016].





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