

Prepared For:	Date:	
Prepared By:	Contact:	

## **Food Sources of Vitamins and Minerals**

### **Vitamin A**

		<b>Additional Informatio</b>
Food Sources	Why You Need Vitamin A	n
<ul> <li>Apricot</li> <li>Broccoli</li> <li>Cantaloupe</li> <li>Carrots</li> <li>Cheese</li> <li>Cod and halibut fish oil</li> <li>Cream</li> <li>Kidney</li> <li>Liver</li> <li>Milk</li> <li>Most dark-green leafy vegeta bles</li> <li>Pink grapefruit</li> <li>Pumpkin</li> <li>Spinach</li> <li>Sweet potato</li> <li>Winter squash</li> </ul>	<ul> <li>Bone development</li> <li>Growth hormone synth esis</li> <li>Night vision</li> <li>Reproduction</li> <li>Skin</li> </ul>	Deficiencies:      Eye damage     Skin disorders  Symptoms of toxicity:      Dizziness     Headache     Mental disturbances     Nausea     Skin damage     Vomiting

## **Vitamin C**

Food Sources	Why You Need Vitamin C	Additional Informat ion
<ul> <li>Bell pepper</li> <li>Broccoli</li> <li>Brussels sprouts</li> <li>Cabbage</li> <li>Cauliflower</li> <li>Catsup</li> <li>Citrus fruits and juices: orange; grapefruit</li> <li>Guava</li> <li>Dark-green leafy vegetables</li> <li>Juices and beverages with vitamin Cadded</li> <li>Kiwi</li> <li>Liver</li> <li>Mango</li> <li>Melon</li> <li>Papaya</li> <li>Potatoes</li> <li>Salsa</li> <li>Strawberries</li> <li>Tomatoes</li> </ul>	<ul> <li>Antioxidant</li> <li>Wound healing</li> <li>Resistance to infection</li> <li>Production of collagen</li> <li>Increases iron absorption</li> </ul>	Deficiencies:

# **Vitamin D**

Food Sources	Why You Need Vitamin D	Additional Information
<ul> <li>Vitamin D-fortifi ed milk</li> <li>Fatty fish</li> <li>Egg yolk</li> <li>Liver</li> </ul>	Healthy bone structure     Aids in absorption and metabolism of calcium	Deficiencies:  • Softening of the bon es:  • Rickets (children)  • Osteomalacia (adults)  Symptoms of toxicity:  • Anorexia  • Diarrhea  • Mental changes  • Vomiting  • Weakness

## **Calcium**

		Additional Informatio
Food Sources	Why You Need Calcium	n

Food Sources	Why You Need Calcium	Additional Informatio n
<ul> <li>Calcium-fortified cere al</li> <li>Cheese</li> <li>Cottage cheese</li> <li>Dark green vegetable s</li> <li>Edible bones of fish</li> <li>Ice Cream</li> <li>Juice</li> <li>Milk</li> <li>Salmon</li> <li>Sardines (with bones)</li> <li>Shrimp</li> <li>Tofu</li> <li>Yogurt</li> </ul>	<ul> <li>Bones</li> <li>Teeth</li> <li>Blood coagulation</li> <li>Transmission of nerve impulses</li> <li>Muscle contraction and relaxati on</li> <li>Normal heart beat</li> <li>Stimulation of hormone secretion</li> <li>Activation of enzyme reactions</li> </ul>	<ul> <li>Hypertension</li> <li>Osteoporosis</li> <li>Symptoms of toxicity:</li> <li>Kidney stones</li> </ul>

## Iron

Food Sour	Why Y ce ou Nee d Iron	
<ul> <li>Branerea</li> <li>Enrice ed be ads a decension of the eats yer, degens</li> <li>Spinare han othe eafy eens</li> </ul>	s e h de h	s for best absorption.  • While iron absorption increases in the presence of vitamin C, it decreases in the presence of some components of grain fiber, excess of copper, zinc, magnesium, calcium, and antacids.  Deficiencies:  • Anemia  Symptoms of deficiency:

## **Zinc**

Food Sources	Why You Ne ed Zinc	Additional Information
<ul> <li>Beans, dr ied peas</li> <li>Eggs</li> <li>Legumes</li> <li>Meats, fis h, poultr y,</li> </ul>	e activi ties ne eded f	<ul> <li>The Daily Reference Intake (DRI) for zinc for adults is 8 mg/d for women and 11 mg/d for men.</li> <li>The Tolerable Upper Intake Level for adults is 40 mg/d. There is no data indicating adverse outcomes from zin c found in foods; however, adverse nutrient interaction s are possible with zinc supplementation.</li> </ul>

Peanut b	Why You Ne	•	Adverse effects can include suppression of immune res
Food Storces	ed Zinc		ponse, decr <b>eate it onigh in fority ait io p</b> rotein (HDL) chole
• Peanuts	II		sterol and reduced copper status.
<ul> <li>Shellfish</li> </ul>	d	•	Acute adverse effects of zinc include epigastric pain, n
Wheat g	i		ausea, vomiting, loss of appetite, abdominal cramps, di
erm	V		arrhea and headaches.
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