

Calcium

We all need enough calcium to build and maintain healthy bones, teeth, muscles and nerves. As we age we need to make sure our calcium intake is even higher to avoid muscle weakness, back pain, brittle bones, fractures and osteoporosis. If our body needs more calcium than our diet supplies, it withdraws it from the bones.

The recommended daily intake (RDI) of calcium is 1,000 mg per day for most adults, though women over 50, men over 70 and children should get 1,300 mg per day.

Vitamin D is essential for the absorption of calcium. Most people will get enough from exposure to sunlight and it is also found in full-fat dairy products and fortified foods.

Some foods can prevent the absorption of calcium, such as oxalic acid containing foods like spinach, rhubarb and chocolate as well as excessive intake of coffee, tea, salt, brown rice and wheat bran.

The main foods rich in calcium are dairy products like milk, cheese and yogurt. If you are a vegetarian or vegan there are many non-dairy sources which are also high in calcium.

Where to find the highest calcium sources:

Seeds:

| 1 tablespoon poppy seeds | 126 mg |
|---------------------------|--------|
| 1 tablespoon chia seeds | 88 mg |
| 1 tablespoon sesame seeds | 80 mg |

Nuts:

| 30 g almonds | 75 mg |
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| 30 g hazelnuts | 56 mg |
| 30 g walnuts | 28 mg |
| 30 g Brazil nuts | 28 mg |

Seafood:

| 50 g canned sardines | 340 mg |
|----------------------------------|--------|
| 150 g shrimp | 45 mg |
| 129 g canned tuna | 34 mg |
| 120 g Fish (trout, herring, cod) | 20 mg |
| 60 g smoked salmon | 9 mg |

Vegetables:

| 1 cup collard greens, cooked | 266 mg |
|---------------------------------|--------|
| 1 cup spinach, cooked | 245 mg |
| 1 cup kale, cooked | 172 mg |
| 1 cup bok choy, cooked | 158 mg |
| 1 cup okra, cooked | 123 mg |
| 1 cup butternut pumpkin, cooked | 84 mg |
| 1 cup sweet potatoes, cooked | 77 mg |
| 1 cup red cabbage, cooked | 63 mg |
| 1 cup broccoli, cooked | 62 mg |
| 1 cup Brussel sprouts, cooked | 56 mg |
| 1 artichoke, cooked | 56 mg |
| 120 g cress, raw | 188 mg |
| 120 g broccoli, raw | 112 mg |
| 120 g rhubarb, raw | 103 mg |
| 120 g okra, raw | 77 mg |
| 120 g carrots, raw | 36 mg |
| 120 g kale, collard greens, raw | 32 mg |
| 120 g bok choy, raw | 20 mg |
| 120 g lettuce, raw | 19 mg |

Other:

| 28 g whey protein powder | 200 mg |
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| 100 g Tofu | 105 mg |
| 100 g seaweed | 70 mg |
| 1 glass (200 ml) soy milk (calcium enriched) | 240 mg |
| 1 glass (200 ml) soy milk (non-enriched) | 26 mg |
| 1 glass (200 ml) almond milk | 90 mg |
| 2 dried figs | 92 mg |
| 1 tablespoon Tahini | 50 mg |

Dairy:

Dairy food has high levels of calcium. However, keep in mind that it also has high levels of saturated fats and studies have linked dairy food with increased risk of heart disease, stroke and diabetes.

Milk:

| 1 glass (200 ml) milk 1 % fat | 250 mg |
|-------------------------------|--------|
| 1 glass (200 ml) whole milk | 226 mg |
| 1 glass (200 ml) sheep milk | 380 mg |

Cheese:

| 1 slice of Emmental (30 g) | 330 mg |
|-----------------------------|---------|
| 1 slice of Edam (30 g) | 239 mg |
| 1 tablespoon parmesan (5 g) | 55.5 mg |
| 1 slice of brie (30 g) | 80 mg |
| 1 tablespoon cottage cheese | 16.6 mg |
| 30 g feta | 135 mg |
| 30 g mozzarella | 120 mg |

Yogurt:

| 100 g yogurt full fat | 125 mg |
|-----------------------------|--------|
| 100 g yogurt nonfat | 152 mg |
| 100 g Greek yogurt nonfat | 110 mg |
| 100 g Greek yogurt full fat | 90 mg |

Please note that the calcium amount given is approximate. It depends on the brand, on the way it was produced and on the country.