

## **Protein-rich foods**

The table below is only an approximate guide to the amount of protein provided by different foods. It is not a comprehensive list of every protein-containing food but it gives you examples from each of the food groups. I have tried to use serving sizes that most people would be familiar with. Depending on the food, I have sometimes used weight in grams and at other times cup measurements (one cup = 250mL). In the case of chicken I have divided it into pieces people commonly eat. The aim is for you to see at a glance which foods are good sources of protein that you enjoy eating.

For an overview of protein and its role in the body, read my blog *Protein power*.

FOOD	SERVING SIZE	PROTEIN CONTENT in grams
MEAT & POULTRY		
beef – average steak	200g	50
lamb – fillet lamb – loin lamb – shank lamb – liver	100g 100g 100g 100g	25 16 19 20
pork – average chop or roast	100g	25
kangaroo - fillet steak	200g	42
chicken – breast without skin chicken – thigh with skin chicken thigh without skin chicken – drumstick with skin chicken – drumstick without skin chicken – wing with skin chicken – liver	1/2 1 1 1 1 1 1 100g	27 32 28 23 21 7 26
salmon – fillet salmon – smoked	200g 200g	44 44
average white fish	200g	40
tinned tuna	100g	22
prawns – cooked	100g	24
mussels	100g	24
oysters - Pacific	1 average = 50g	4.7

FOOD	SERVING SIZE	PROTEIN CONTENT in grams
DAIRY		
cheese – parmesan	100g	38
cheese – gruyere	100g	30
cheese – Swiss	100g	27
cheese - cheddar	100g	24
cheese – camembert	100g	20
cheese - feta - cow or goat	100g	14 to 16
cheese - ricotta whole milk	100g	11
cheese – cottage	100g	11
egg	1 (approx 50g)	6
yoghurt – whole/ full fat – plain unflavoured and no added sugar	100g	Wide variation depending on the brand. Check the nutrition panel on the back. Average: 3 to 4.5
milk – whole/ full fat	1 cup	8
butter	1 tablespoon	0.1
SOY		
green soy beans (edamame) – cooked	1/2 cup	14
tempeh	100g	16 -18
tofu	100g	Very wide variation depending on the brand. Check the nutrition panel on the back. Average: 8 to 15
soy milk – unsweetened	1 cup	7
miso paste	100g 1/2 cup	12 16
BEANS & LEGUMES		
peanuts – raw	1/2 cup	19
lentils – cooked	1/2 cup	9
adzuki beans – cooked	1/2 cup	8.5
	1/2 cup	

FOOD	SERVING SIZE	PROTEIN CONTENT in grams
white beans - cooked	1/2 cup	7.5 to 8
beans – general – cooked e.g. kidney, pinto, lima, black, mung	1/2 cup	7 to 7.5
chickpeas (garbanzo beans) - cooked	1/2 cup	7
fava or broad beans - cooked	1/2 cup	6.5
green beans - cooked	1/2 cup	6
green peas	1/2 cup	4
NUTS & SEEDS		
almonds – raw	1/2 cup	15
pistachio – raw	1/2 cup	12.5
cashews - raw	1/2 cup	12.5
hazelnuts – raw	1/2 cup	10
Brazil nuts – raw	1/2 cup	9.5
pine nuts – raw	1/2 cup	9
walnuts – raw halves	1/2 cup	7.5
pumpkin seeds – raw	1/2 cup	6
macadamia nuts – raw	1/2 cup	5.5
pecans – raw	1/2 cup	4.5
quinoa – cooked	1/2 cup	4
almond milk	1 cup	1
VEGETABLE SOURCES		
wholemeal or wholewheat pasta	1 cup	7.5
spinach – cooked	1 cup	5
corn on the cob	1	4.5
potato – average	1 medium	4
Brussels sprouts – cooked	1 cup	4
asparagus – cooked	1 cup	4
mushrooms - cooked and sliced	1 cup	4
couscous – cooked	1/2 cup	3
pak choi – cooked	1 cup	2.5

FOOD	SERVING SIZE	PROTEIN CONTENT in grams
sugar snap peas - cooked	1 cup	2.5
bread – multigrain bread – rye	1 slice = 25g 1 slice = 25g	3.5 2
brown rice – long grain – cooked white rice – long grain – cooked	1/2 cup 1/2 cup	2.5 2
sweet potato - mashed	1/2 cup	2.5
broccoli	1 cup	2
cauliflower	1 cup	2
artichoke hearts	100g	2
pumpkin – mashed	1/2 cup	1
FRUIT		
coconut milk	1 cup	5
coconut water	1 cup	1.7
pomegranate	1	4.5
coconut – shredded	1/2 cup	1.3
banana	1 small	1
most fruits	100g	less than 1g
SPREADS & DIPS		
peanut butter - smooth	1 tablespoon	7
tahini	1 tablespoon	2.6
hummus	1 tablespoon	1

