



## Vegetables

1. **Collard Greens** One cup, cooked (190 g): 268 mg 2. Kale (cooked) One cup, cooked (118 g): 179 mg 3. **Bok Choi** One cup, cooked (170 g): 158 mg 4. Broccoli One cup, raw (91 g): 43 mg 5. **Turnip Greens** One cup, cooked (144 g): 165 mg 6. Mustard Greens One cup, cooked (140 g): 165 mg 7. Rhubarb One cup, cooked (240 g): 175 mg **Butternut Squash** 8. One cup, cooked (205 g): 84 mg **Dandelion Greens** 9. One cup, cooked (110 g): 214 mg 10. Spinach One cup, cooked (110 g): 245 mg

## — Recommended Daily Intake

**1,000 mg** for most adults with slightly higher needs for teenagers, postmenopausal women, and older adults.



### Legumes

**1. Tofu** (prepared with calcium sulfate) ½-cup (125 g): **434 mg** 

**2. White Beans** One cup, cooked (179 g): **161 mg** 

**3. Chickpeas** One cup, cooked (164 g): **80 mg** 

**4. Soybeans** One cup, cooked (172 g): **175 mg** 

**5. Navy Beans** One cup, cooked (182 g): **126 mg** 

> **6. Tempeh** One cup (166 g): **184 mg**

### Nuts & Seeds

**1. Chia Seeds** One tbsp (15 g): **89 mg** 

**2. Tahini** One tbsp (28 g): **154 mg** 

**3. Almonds** Handful (28 g ~ 23 pcs.)**: 76 mg** 

> 4. Sesame Seeds One tbsp (9 g): 88 mg

5. Sunflower Seeds One cup (140 g): 109 mg

# Tips –

#### Variety:

Include a mix of seeds, nuts, leafy greens, beans, etc., to cover your calcium needs.

#### Snacks:

Keep calcium-rich snacks like almonds, figs, and fortified plant-based yoghurts handy.



### **Miscellaneous** 1. Fortified Plant-Based Milk One cup (240 ml): 300-500 mg (varies by brand) 2. **Blackstrap Molasses** One tbsp (21 g): 291 mg 3. Oranges One medium orange (140 g): 60 mg 4. Figs (dried) Five figs (42 g): 68 mg 5. Amaranth One cup, cooked (246 g): **116 mg**

## Importance of Calcium —

Calcium is essential for bone health, muscle function, nerve transmission, and blood clotting. Adequate calcium intake is crucial for preventing osteoporosis and maintaining overall health.



# **Example Daily Calcium Intake Plan**

### CALCIUM INTAKE — Total 1,401 mg

Plant Milk: 300 mg Chia Seeds: 178 mg Almonds: 76 mg Tofu: 434 mg (Spinach: 245 mg) Kale: 179 mg Orange: 60 mg White Beans: 63 mg Broccoli: 43 mg Dried Figs: 68 mg

### Breakfast

Fortified Plant-Based Milk (1 cup) 300 mg Perfect with your cereal, or try it in the <u>Superseed Multi-Oat Crunch Breakfast</u>.

> **Chia Seeds** (2 tbsp) 178 mg Already included in the Superseed Oats Breakfast.

## Lunch

**Tofu** (½-cup) 434 mg Great in a stir-fry or the <u>Aromatic Spinach Coconut Fusion with Tofu</u>.

**Spinach** (1 cup cooked) 245 mg Already included in the Spinach Fusion recipe.

Kale (1 cup cooked) 179 mg Add to a salad or as a side.



## Dinner

White Beans (70 g cooked) 63 mg Toss into a bean stew or savour in this <u>Rich Thai Curry Soup with Silky Beans.</u>

**Broccoli** (1 cup cooked) 43 mg Steam or roast as a tasty side.

### Snacks

Dried Figs (5 figs) 68 mg Orange (1 medium) 60 mg Almonds (1 handful) 76 mg

### **Enhancing Calcium Absoption** –

#### **Oxalates and Phytates:**

Some plant foods, like spinach and beans, have oxalates and phytates that can reduce calcium absorption. They're still nutritious, but it's good to mix in low-oxalate options like kale, broccoli, and bok choy. Soaking beans and boiling veggies can also help lower oxalate levels.

#### Vitamin D:

Vitamin D enhances calcium absorption. Ensure adequate sunlight exposure or consider a vitamin D supplement if necessary.

#### Limit Excessive Salt and Caffeine:

High salt and caffeine intake can increase calcium excretion. Moderation is key.

#### Spread Intake Throughout the Day:

The body can only absorb a limited amount of calcium at a time. Spread your calcium-rich foods across meals rather than consuming them all at once.

#### Avoid Excessive Zinc and Iron Supplements:

High levels of zinc and iron supplements can interfere with calcium absorption, so balance is crucial.