## Protein Content of Foods

*Eating more than the serving size for a moderate or low-protein food will make it a high-protein food. Foods prepared with high-protein foods will also be high in protein. *Unless otherwise noted, all foods are cooked; meat is roasted, fish is cooked with dry heat, vegetables are cooked from fresh, and fruit is raw.
*This is a guide. Actual values may vary depending on product and/or processing. Values are rounded to the nearest 0.5 gram increment and may be averaged with similar foods in group.

| High Protein (4 grams or more) |  |  |  |
| :--- | :--- | :--- | :---: |
| Food | Serving | g |  |
| Bacon | 2 slices | 6 |  |
| Bagel, 4 ": egg, raisin, or <br> onion | 1 each | 11 |  |
| Beans: lima, kidney, baked or <br> garbanzo, canned | $1 / 2$ cup | $5-7$ |  |
| Beans: white, navy or great <br> northern, canned | $1 / 2$ cup | 9 |  |
| Beef, ground sirloin | 1 oz. | 8 |  |
| Beef, top round, braised | 1 oz. | 10 |  |
| Cereal, breakfast, higher <br> protein | $1 / 2$ cup | $4-6$ |  |
| Cheese, most types | 1 oz. | 7 |  |
| Cheese, cottage, lowfat | $1 / 2$ cup | 14 |  |
| Cheese, parmesan | 2 tbsp. | 4 |  |
| Cheese, ricotta | $1 / 2$ cup | 14 |  |
| Chicken breast | $1 / 2$ cup | 9 |  |
| Dried beans and peas | $6-9$ |  |  |
| Egg substitute | $1 / 4$ cup | 7.5 |  |
| Egg, whole or hard boiled, <br> large | 1 each | 6 |  |
| Fish, fillet or steak | 1 oz. | $6.5-$ |  |
| Frankfurter, beef or pork | 1 each | 5.5 |  |
| Ice cream | $1 / 2$ cup | $3-4$ |  |
| Lamb | 1 oz. | 7 |  |
| Lentils | 1 oz. | $3-4$ |  |
| Lunch meat: ham, turkey, <br> chicken | 1 cup | 8 |  |
| Milk, all types |  |  |  |


| Milk, evaporated, canned | $1 / 2$ cup | 9.7 |
| :--- | :--- | :--- |
| Milk, nonfat dry solids | $1 / 3$ cup | 8 |
| Muffin, English | 1 each | 5 |
| Nuts: cashews, walnuts, <br> mixed | 1 oz. | $4-5$ |
| Nuts: peanuts, pistachios, <br> almonds | 1 oz. | 6 |
| Peanut butter | 2 tbsp. | 8 |
| Pork tenderloin | 1 oz. | 9 |
| Pudding, prepared w/ milk | $1 / 2$ cup | 4.5 |
| Roll, hamburger or hotdog | 1 each | 4 |
| Sardines | 1 oz. | 7 |
| Sausage, patty | 1 oz. | 5 |
| Seeds, pumpkin | 1 oz. | 9.5 |
| Seeds, sunflower | 1 oz. | 5.5 |
| Shellfish or crab | 1 oz. | 5.5 |
| Soy milk | 1 cup | $8-11$ |
| Soybeans | $1 / 2 \mathrm{cup}$ | 14 |
| Tofu, firm | $1 / 4 \mathrm{cup}$ | 5 |
| Tuna, canned, drained | 1 oz. | 7 |
| Turkey | 1 oz. | 8 |
| Veggie or soy patty | 1 each | 11 |
| Yogurt | 8 oz. | $8-13$ |
|  |  |  |


| Low Protein (3 grams or less) |  |  |
| :--- | :--- | :--- |
| Food | Serving | g |
| Beans, green or yellow | $1 / 2$ cup | 1 |
| Beets | $1 / 2$ cup | 1.5 |
| Bread, pita, 4" | 1 each | 2.5 |
| Bread: wheat, rye, white | 1 slice | 2.5 |
| Broccoli | $1 / 2$ cup | 2 |


| Brussels sprouts | $1 / 2$ cup | 2 |
| :--- | :--- | :--- |
| Cauliflower | $1 / 2$ cup | 1 |
| Cereal, bran or wheat | $1 / 2$ cup | $2-3$ |
| Cheese, cream | 1 oz. | 2 |
| Corn | $1 / 2$ cup | 2 |
| Cream of wheat | $1 / 2$ cup | 3 |
| Cream, light or half-and-half | 2 tbsp. | 1 |
| Greens: collard, beet, mustard <br> and kale | $1 / 2$ cup | 2 |
| Muffin | 2 oz. | 3 |
| Mushrooms, canned | $1 / 2$ cup | 1.5 |
| Oatmeal | $1 / 2$ cup | 3 |
| Pancake or waffle, $4 "$ | 1 each | 2 |
| Peas, green, canned | $1 / 2$ cup | 3.5 |
| Potato, baked w/ skin | 1 medium | 3 |
| Rice, white or brown | $1 / 2$ cup | 2.5 |
| Rice, wild | $1 / 2$ cup | 3.5 |
| Sour cream | $1 / 2$ cup | 2.5 |
| Spaghetti, whole wheat | $1 / 2$ cup | 3.5 |
| Spinach | $1 / 2$ cup | 3 |
| Squash | $1 / 2$ cup | 1.5 |
| Tomato sauce | $1 / 2$ cup | 2 |
| Tortilla, flour | 1 each | 2.5 |
| Yogurt, frozen | $1 / 2$ cup | 3 |
| Fats and oils | 1 tbsp. | 0 |
| Fruit and fruit juices not <br> previously listed | 1 piece or | $<1$ |
| Vegetables and vegetable <br> juice not previously listed | $1 / 2$ cup | $1-2$ |
|  |  |  |

Source: U.S. Department of Agriculture, Agricultural Research Service. 2008. USDA National Nutrient Database for Standard Reference, Release 21. Nutrient Data Laboratory Home Page, http://www.ars.usda.gov/ba/bhnrc/ndl; accessed September 29, 2009.

Source: Nutrition Data.com: Nutrition Facts and Information, http://www.nutritiondata.com; accessed April 28, 2008.
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