PROTEIN FINDER

ted	LOW PROTEIN all values are in grams (g) Beef, ground, 20% fat, pan broiled, 20.4 Duck, roasted, w/o skin 20.0 Egg substitute, 1/4 cup, 6.0 Egg white, 1 large, 3.5 Egg whole, 1 large, 6.2 Egg yolk, 1 large, 2.8 Veal, rib, lean, fat roasted, 20.4 [†]	HIGHER PROTEIN all values are in grams (g) Beef, ground, 5% fat, pan broiled, 21.9 Beef, rib, lean, roasted, 23.4 Beef, round, eye, lean, roasted, 24.5 Chicken, dark meat, w/o skin, fried, 24.6 Pork leg, lean, roasted, 25.0 [†] Pork sirloin, lean, roasted, 24.5 [†] Pork, spareribs, lean, fat, braised, 24.7 [†] Turkey, dark meat, w/skin, roasted, 23.5 Turkey, light meat, w/skin, roasted, 24.5	HIGHEST PROTEIN all values are in grams (g) Beef, round, bottom, lean, braised, 26.9 [†] Beef, top sirloin, lean, broiled, 25.8 Chicken, white meat, w/o skin, fried, 27.9 Lamb, loin, lean, broiled, 25.5 Lamb, shoulder, lean, braised, 30.2 Pork chops, lean, broiled, 25.7 [†]
ted	Clams, mixed species, raw, 10.9 [†] Crab, Alaska King, moist heat, 16.4 [†] Oyster, moist heat, 6 medium, 5.9 [†] Oyster, eastern, raw, 6 medium, 5.9 Scallop, 6 large, 14.3 [†] Tuna salad, 13.6 [†]	Cod, Pacific, 19.5 Flounder, 20.5 Haddock, 20.6 [†] Lobster, northern, 17.4 Pollock, 20.0 Shrimp, moist heat, 17.8	Halibut, Atlantic, 22.7 [†] Salmon, Atlantic, wild, 21.6 [†] Swordfish, 21.6 Tuna, light, cnd. in oil, 24.8 [†] Tuna, yellowfin, 25.5 [†]
	Buttermilk, ¹ / ₂ cup, 4.1 [†] Cheese, blue, 1 oz., 6.1 Cheese, cheddar, 1 oz., 7.1 Cheese, cream, 1 T, 1.1 Cheese, mozzarella, part skim, 1 oz., 7.8 Cheese, parmesan, grated, 1 T, 2.1 [†] Cheese, provolone, 1 oz., 7.3 Ice cream, vanilla, ¹ / ₂ cup, 2.8 Sherbert, orange, 1 cup, 1.6 Soy milk, (dairy alternative), 4 oz., 3.4 [*] Yogurt, plain, whole, 1 cup, 7.9 [†]	Cheese, swiss, 1 oz., 8.1 Milk, 1%, 1 cup, 8.0° Milk, 2%, 1 cup, 8.1° Milk, condensed, sweetened, 1/2 cup, 12.0° Milk, evaporated, nonfat, 1/2 cup, 9.6° Milk, nonfat, 1 cup, 8.4° Milk, whole, 1 cup, 8.0° Yogurt, plain, low fat, 1 cup, 11.9° Yogurt, plain, skim, 8 oz., 11.9°	Cheese, cottage, creamed, large curd, 1 cup, 26.2 Cheese, cottage, (2% fat), 1 cup, 31.1 Cheese, cottage, (1% fat), 1 cup, 28.0 Cheese, ricotta, part skim milk, 1 cup, 28.2 [†] Cheese, ricotta, whole milk, 1 cup, 28.0 [†] Milk, dry, nonfat, 1⁄2 cup, 21.6 [†]
ted	Beans, black, boiled, 7.6 [†] Beans, kidney, boiled, 7.7 [†] Beans, lima, 7.3 ^{†*} Beans, pinto, 7.0 ^{†*} Beans, refried, 6.9 [†] Chestnuts, European, boiled, 2 oz., 1.2 [†] Chickpeas, boiled, 7.2 [†] Peanut Butter, creamy, 2 T, 7.0 [†]	Almonds, 2 oz., 12.0 [†] Beans, white, mature, boiled, 8.7 ^{†*} Cashews, dry roasted, 2 oz., 8.6 [†] Hazelnuts, 2 oz., 8.4 [†] Lentils, ckd., 9.0 ^{†*} Peas, split, 8.2 [*] Pistachios, dry roasted, 2 oz., 11.6 [†] Walnuts, English, 2 oz., 8.6 [†]	Peanuts, dry roasted, 2 oz., 13.4 [†] Peanuts, oil roasted, 19.0 [†] Pine nuts, dried, 2 oz., 13.6 [†] Soybeans, boiled, 14.3 [†]
S ted	Bread, Italian, 1 oz. slice, 2.6 Bread, oatmeal, .95 oz., 2.3 [†] Bread, wheat, .88 oz., 2.3 [†] Bread, white, .88 oz. slice, 2.1 Cereal, crispy rice, 2.0 Cereal, corn flakes, 1.8 Cereal, corn squares, 2.1 Cereal, rice squares, 11/4 cup, 1.9 Doughnut, plain, 3 ¹ /4", 2.4 Rolls, dinner, 1 roll, 2.4	Biscuits, plain, 2 ¹ /2", 4.2 Bread, French, 2.2 oz., 5.0 Bread, pita, white, 6 ¹ /2", 5.5 Bread stuffing, from mix, ¹ /2 cup, 3.2 Cereal, cream of wheat, regular, 3.8 Croissants, 1 medium, 4.7 Croutons, seasoned, 4.3 English Muffin, 1 whole, 4.4 Muffin, blueberry, 1 muffin, 3.7 Oatmeal, plain instant, 5.9' Rice, brown, ckd., 5.0 Rice, white, ckd., 3.5 Rolls, hot dog or hamburger, 1 roll, 3.7 Rolls, Kaiser, 1 roll, 5.6	Bagel, 4", 11.0 Bread crumbs, seasoned, 17.0 Rice, wild, ckd., 6.5 Spaghetti, enr., ckd., 6.7 Wheat flour, white, 12.9† Wheat flour, whole grain, 16.4†

MEAT, POULTRY & EGGS portions are 3 oz. fresh and cooked unless otherwise stated



SEAFOOD

portions are 3 oz. fresh and cooked unless otherwise stated



DAIRY portions as stated



LEGUMES & NUTS

portions = 1/2 cup unless otherwise stated





portions are 1 cup or 1 slice unless otherwise stated



The U.S. Department of Agriculture's National Nutrient Database for Standard Reference (http://www.ars.usda.gov/ba/bhnrc/ndl), along with various other sources, was used in creating this guide. This guide is intended to assist you in following the advice of your physician and/or dietician. It is not intended to substitute for medical advice or instruction.



Start Sin Patient Information:	IMPROVING THE HEALTH OF HEMODIALYSIS PATIEN IMPROVING THE HEALTH OF HEMODIALYSIS PATIEN IMPROVING THE HEALTH OF HEMODIALYSIS PATIEN	
Medications:	Dosage Per Meal: Dosage Per Snack:	
Suggested Grocery List:		

REFERENCE: Bowes and Church's Food Values of Portions Commonly Used. Jean A.T. Pennington, PhD, RD & Judith Spungen Douglass, MS, RD, 18th edition, Lippincott Williams & Wilkins (2004).

