

NUTRIENT BANG FOR YOUR CALORIE BUCK MÁS NUTRIENTES POR SUS CALORÍAS

| 3-ounce Cooked Serving Porciones Cocinadas de 3 onzas | Calories Calorías | Total Fat (g) Grasa Total (g) | Sat. Fat (g) Grasa Saturada (g) | Cholesterol (mg) Colesterol (mg) | Protein (g) Proteína (g) | Iron (mg) Hierro (mg) | Zinc (mg) Zinc (mg) | Thiamin (mg) Tiamina (mg) | Riboflavin (mg) Riboflavina (mg) | Niacin (mg) Niacina (mg) | B6 (mg) Vitamina B6 (mg) | Pantothenic Acid (mg) Ácido Pantoténico (mg) | B12 (mg) Vitamina B12 (mg) |
|---|----------------------|----------------------------------|------------------------------------|-------------------------------------|-----------------------------|--------------------------|------------------------|------------------------------|-------------------------------------|-----------------------------|-----------------------------|---|-------------------------------|
| Daily Value*/Valores diarios* | 2000 | 65 | 20 | 300 | 50 | 18 | 15 | 1.5 | 1.7 | 20 | 2 | 10 | 6 |
| Beef/Carne | | | | | | | | | | | | | |
| Bottom Round Roast & Steak <i>Asado y Bistec de Contracara</i> | 139 | 4.9 | 1.7 | 64 | 23.8 | 2.0 | 4.1 | 0.05 | 0.13 | 4.3 | 0.3 | 0.5 | 1.3 |
| 95% Lean Ground Beef <i>Carne Molida 95% Magra</i> | 139 | 5.1 | 2.4 | 65 | 21.9 | 2.4 | 5.5 | 0.04 | .015 | 5.3 | 0.3 | 0.5 | 2.6 |
| Eye Round Roast & Steak <i>Bistec y Cuete en Trozos</i> | 144 | 4.0 | 1.4 | 53 | 25.3 | 2.1 | 4.3 | 0.06 | 0.14 | 4.5 | 0.3 | 0.5 | 1.4 |
| Sirloin Tip Side Steak <i>Bistec de Punta de Lomo Lateral</i> | 143 | 4.1 | 1.6 | 68 | 24.7 | 2.4 | 6.2 | 0.06 | 0.17 | 5.0 | 0.5 | 0.7 | 3.6 |
| Chuck Shoulder Pot Roast <i>Bistec de Paleta</i> | 147 | 5.7 | 1.8 | 60 | 22.4 | 2.6 | 5.4 | 0.08 | 0.21 | 2.9 | 0.2 | N/A | 2.6 |
| Round Tip Roast & Steak <i>Milanesa de Pulpita Bola y Pulpita Bola en Trozos</i> | 148 | 5.3 | 1.9 | 75 | 23.4 | 2.0 | 4.0 | 0.05 | 0.13 | 4.2 | 0.3 | 0.5 | 1.3 |
| Sirloin Tip Center Roast & Steak <i>Asado y Bistec de Punta de Lomo Central</i> | 150 | 5.8 | 2.1 | 65 | 23.1 | 2.1 | 5.8 | 0.05 | 0.18 | 4.4 | 0.4 | 0.6 | 2.7 |
| Shoulder Petite Tender & Medallions <i>Paletilla Tierna y Medallones</i> | 150 | 6.1 | 2.4 | 66 | 22.3 | 2.2 | 4.5 | 0.07 | 0.23 | 4.4 | 0.5 | 0.7 | 4.4 |
| Round Steak/Carne para Asar <i>Asado de Carne para Asar</i> | 154 | 5.3 | 1.9 | 66 | 24.8 | 2.3 | 4.0 | 0.09 | 0.19 | 3.6 | 0.3 | 0.3 | 2.7 |
| Bottom Round (Western Griller) Steak <i>Bistec de Pulpita Contra</i> | 155 | 6.0 | 2.2 | 65 | 23.4 | 2.5 | 4.3 | 0.06 | 0.18 | 6.4 | 0.6 | 0.7 | 3.4 |
| Shoulder Center (Ranch) Steak <i>Bistec de Hombro Central</i> | 155 | 6.5 | 2.4 | 65 | 22.4 | 2.4 | 6.0 | 0.06 | 0.25 | 4.5 | 0.5 | 0.7 | 4.2 |
| Top Sirloin Steak/Bistec de Agujón <i>Asado y Bistec de Centro</i> | 156 | 4.9 | 1.9 | 49 | 26.0 | 1.7 | 4.9 | 0.07 | 0.13 | 7.4 | 0.6 | 0.5 | 1.5 |
| Top Round Roast & Steak <i>Tri-Tip Roast & Steak</i> | 157 | 4.6 | 1.6 | 61 | 27.1 | 2.3 | 4.7 | 0.06 | 0.15 | 4.9 | 0.4 | 0.5 | 1.5 |
| Empuje en Trozo y Bistec de Empuje <i>Flanck Steak/Falda</i> | 158 | 7.1 | 2.6 | 61 | 22.8 | 1.5 | 4.2 | 0.06 | 0.12 | 6.7 | 0.5 | 0.4 | 1.3 |
| Flank Steak/Falda <i>Tenderloin Roast & Steak</i> | 161 | 6.0 | 2.3 | 56 | 24.9 | 1.6 | 4.6 | 0.07 | 0.13 | 7.1 | 0.5 | 0.5 | 1.4 |
| Chuck Shoulder Steak <i>Bistec de Paleta</i> | 161 | 6.0 | 1.9 | 80 | 24.9 | 3.2 | 6.7 | 0.06 | 0.22 | 2.7 | 0.2 | N/A | 2.5 |
| Brisket Flat Half/Pecho de Res <i>Filete en Trozo y Bistec de Filete</i> | 167 | 5.1 | 1.9 | 49 | 28.2 | 2.4 | 6.8 | 0.06 | 0.18 | 4.1 | 0.3 | 0.6 | 2.1 |
| Tenderloin Roast & Steak <i>Shank Cross Cuts/Chambaret</i> | 170 | 7.1 | 2.7 | 67 | 24.7 | 1.6 | 4.6 | 0.07 | 0.13 | 7.1 | 0.5 | 0.5 | 1.4 |
| T-Bone Steak/Bistec de Pierna <i>T-Bone Steak/Bistec de Costilla</i> | 171 | 5.4 | 1.9 | 66 | 28.6 | 3.3 | 8.9 | 0.12 | 0.18 | 5.0 | 0.3 | 0.3 | 3.2 |
| Pork/Cerdo | | | | | | | | | | | | | |
| Top Loin Chop/Chuleta de Cerdo <i>Tenderloin/Chuleta de Cerdo</i> | 141 | 3.6 | 1.3 | 65 | 25.4 | 0.5 | 1.8 | 0.50 | 0.16 | 8.8 | 0.4 | 0.7 | 0.6 |
| Tenderloin/Filete de Cerdo <i>Sirloin Chop/Chuleta Sirloin de Cerdo</i> | 159 | 5.4 | 1.9 | 80 | 25.9 | 1.2 | 2.5 | 0.84 | 0.33 | 4.4 | 0.4 | 0.8 | 0.9 |
| Rib Chop/Chuleta de Costilla <i>Rib Chop/Chuleta de Costilla</i> | 181 | 8.6 | 3.1 | 72 | 24.2 | 0.9 | 2.3 | 0.87 | 0.32 | 4.0 | 0.5 | 0.7 | 0.7 |
| Poultry/Aves | | | | | | | | | | | | | |
| Skinless, Boneless Chicken Breast <i>Pechuga de Pollo sin Hueso ni Piel</i> | 140 | 3.0 | 0.9 | 72 | 26.4 | 0.9 | 0.9 | 0.06 | 0.10 | 11.7 | 0.5 | 0.8 | 0.3 |
| Skinless, Boneless Turkey Breast <i>Pechuga de Pavo sin Hueso ni Piel</i> | 115 | 0.6 | 0.2 | 71 | 25.6 | 1.3 | 1.5 | 0.04 | 0.11 | 6.4 | 0.5 | 0.6 | 0.3 |
| Fish/Pescado | | | | | | | | | | | | | |
| Cod/Bacalao | 89 | 0.7 | 0.1 | 47 | 19.4 | 0.4 | 0.5 | 0.08 | 0.07 | 2.1 | 0.2 | 0.2 | 0.9 |
| Light Tuna Canned in Water <i>Atún Light Enlatado en Agua</i> | 99 | 0.7 | 0.2 | 26 | 21.7 | 1.3 | 0.7 | 0.03 | 0.06 | 11.3 | 0.3 | 0.2 | 2.5 |
| Halibut/Halibut | 119 | 2.5 | 0.4 | 35 | 22.7 | 0.9 | 0.5 | 0.06 | 0.08 | 6.1 | 0.3 | 0.3 | 1.2 |
| Salmon/Salmón | 175 | 10.5 | 2.1 | 54 | 18.8 | 0.3 | 0.4 | 0.29 | 0.12 | 6.8 | 0.6 | 1.3 | 2.4 |

*Daily Value based on a 2,000-calorie intake for adults and children 4 or more years of age. Source: USDA.

El valor diario porcentual basado en un régimen de alimentación de 2,000 calorías diarias para adultos o niños mayores a 4 años de edad. Fuente: Departamento de Agricultura de Estados Unidos.