

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
Brisket Flat Half/Pecho de Res <i>Tenderloin Roast & Steak</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
Filete en Trozo y Bistec de Filete <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>Rib Chop/Chuleta 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
	172	8.2	3.0	48	23.0	3.1	4.3	0.09	0.21	3.9	0.3	0.3	1.9
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>Skimless, Boneless Chicken Breast</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
	186	8.3	2.9	69	26.2	0.7	2.0	0.95	0.28	5.2	0.4	0.6	0.7
Poultry/Aves													
Skimless, Boneless Turkey Breast <i>Pechuga de Pavo 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
	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 <i>Light Tuna Canned in Water</i>	89	0.7	0.1	47	19.4	0.4	0.5	0.08	0.07	2.1	0.2	0.2	0.9
	99	0.7	0.2	26	21.7	1.3	0.7	0.03	0.06	11.3	0.3	0.2	2.5
Atún Light Enlatado en Agua <i>Halibut/Halibut</i>	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 <i>Salmon/Salmón</i>	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.