

## Food sources of bioavailable calcium

Food source	Serving size	Calcium content (mg/serving)	Absorption (%)	Estimated calcium absorbed (mg)
Cow's milk	240ml	300	32	96
Almonds	1 handful (28g)	80	21	17
Apricots (dried)	3-4 (30g)	17	35	6
Kidney beans (cooked)	1 cup (177g)	62	24	15
White beans (cooked)	1 cup (182g)	126	22	28
Bok Choy (cooked)	1 cup (170g)	158	52	82
Broccoli (cooked)	1 cup (156g)	62	48	30
Brussel Sprouts (cooked)	1 cup (156g)	56	64	36
Cabbage, Chinese (cooked)	1 cup (170g)	158	54	85
Cabbage, Green (cooked)	1 cup (150g)	72	65	47
Cauliflower (cooked)	1 cup (124g)	20	69	14
Cheddar cheese	30g	240	32	77
Chickpeas (cooked)	1 cup (164g)	80	21	17
Figs (dried)	2 (30g)	49	11	5
Kale (cooked)	1 cup (190g)	179	53	95
Oranges	1 medium (131g)	52	36	19
Rhubarb	1 cup (122g)	105	9	9
Sesame seeds	1 tsp (3g)	29	21	6
Soy milk (calcium added)	240ml	300	21	63
Spinach (cooked)	1 cup (180g)	243	5	12
Sweet Potatoes (cooked & mashed)	½ cup (124g)	33	22	10
Tofu (firm)	½ cup (126g)	258	31	80
Whole wheat bread	28g	30	82	25
Wheat bran cereal	28g	20	22	4
Yoghurt	240ml	300	32	96

## References

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