FOOD SOURCES OF ESSENTIAL ELEMENTS

Protein – dried beans, peas, tofu, peanut butter, seeds, nuts, eggs, dairy products, fish, organ meats, poultry, lean beef, lamb, pork, spirulina

Vitamin A – yellow veggies, whole and fortified milk

Vitamin B – blackstrap molasses, brewer's yeast, brown rice, organ meats, whole grains, wheat germ, prunes, dairy products, fish, nutritional yeast

Vitamin C – citrus fruits, tomato, peppers, broccoli, cauliflower, dark leafy greens

Vitamin D – sunshine, egg yolks, organ meats, bone meal, irradiated milk, canned salmon, tuna

Vitamin E – dark leafy greens, eggs, liver, wheat germ, vegetable oils

Folic Acid – liver, organ meats, leafy greens, fruit, dairy products, poultry, rice bran, peanuts, seeds, whole grains, legumes

Riboflavin – blackstrap molasses, brewer's yeast, brown rice, fish, meat, nuts, organ meats, whole grains

Essential fatty acids – flax (seeds, meal or oil), borage oil, evening primrose oil

MINERALS

Calcium – dairy products, almonds, dolomite, sesame seeds, soybeans, legumes, leafy greens

Iodine – seafood, kelp, dulse, dark leafy greens, iodized salt

Iron – blackstrap molasses, eggs, fish, organ meats, wheat germ, dulse, kelp, legumes, seeds, spirulina

Magnesium – bran, honey, green veggies, nuts, beans, seafood, kelp, spinach

Phosphorus – eggs, fish, grains, meat, poultry, yellow cheese, bran, seeds, legumes

Potassium – bananas, potatoes

Zinc – liver, seafood, nutritional yeast, soybeans, spinach, sunflower seeds, mushrooms

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