

100 gm tofu nutrition facts

100 gm tofu nutrition facts provide essential insights into the nutritional value and health benefits of tofu, a popular plant-based protein source. Understanding the nutrition profile of 100 grams of tofu can help individuals make informed dietary choices, especially those seeking alternatives to animal proteins. This article explores the detailed macronutrients, micronutrients, and other health-promoting components found in tofu. It also discusses the variations in nutrition depending on the type of tofu and its preparation. Additionally, the article highlights the role of tofu in weight management, cardiovascular health, and bone strength. By delving into these aspects, readers can appreciate why tofu is a staple in vegetarian and vegan diets. The following sections break down the comprehensive 100 gm tofu nutrition facts and their implications.

- **Macronutrient Composition of 100 gm Tofu**
- **Micronutrients and Vitamins in Tofu**
- **Health Benefits Associated with Tofu Consumption**
- **Variations in Nutrition Based on Tofu Types**
- **Incorporating Tofu into a Balanced Diet**

Macronutrient Composition of 100 gm Tofu

The macronutrients in 100 grams of tofu are fundamental to understanding its role as a nutritious food. Tofu is primarily composed of proteins, fats, and carbohydrates, each contributing to its overall calorie count and nutritional profile. The balance of these macronutrients makes tofu an excellent choice for diverse dietary needs.

Protein Content

In 100 gm of tofu, there are approximately 8 to 10 grams of protein, depending on the firmness of the tofu. This high-quality plant-based protein provides all nine essential amino acids, making it a complete protein source for vegetarians and vegans. Protein in tofu supports muscle repair, enzyme production, and overall body maintenance.

Fat Content

Tofu contains about 4 to 6 grams of fat per 100 grams, most of which are unsaturated fats. These healthy fats include polyunsaturated and monounsaturated fatty acids, which contribute to heart health by lowering bad cholesterol levels. Tofu also contains minimal saturated fat, making it a heart-friendly option.

Carbohydrates and Fiber

The carbohydrate content in 100 gm of tofu is relatively low, roughly 1.5 to 2 grams. Tofu contains small amounts of dietary fiber, typically around 0.3 grams, which aids in digestion and helps maintain bowel regularity. This low-carb profile makes tofu suitable for low-carbohydrate diets.

Caloric Value

Overall, 100 grams of tofu provides approximately 70 to 80 calories. This moderate calorie content supports weight management by offering satiety and essential nutrients without excessive energy intake.

Micronutrients and Vitamins in Tofu

Beyond macronutrients, 100 gm tofu nutrition facts reveal a wealth of vitamins and minerals that contribute to overall health. These micronutrients support various physiological functions, from bone health to immune system strength.

Calcium and Bone Health

Tofu is often fortified with calcium, providing between 150 to 350 mg per 100 grams, depending on the brand and preparation method. Calcium is essential for maintaining strong bones and preventing osteoporosis. Consuming calcium-rich tofu is especially beneficial for individuals who avoid dairy products.

Iron and Energy Production

Iron content in 100 grams of tofu ranges from 1.5 to 3 mg. Iron is vital for oxygen transport in the blood and energy metabolism. Plant-based iron in tofu is non-heme iron, which can be enhanced in absorption when consumed with vitamin C-rich foods.

Other Essential Minerals

Tofu also supplies magnesium, phosphorus, and potassium, which play roles in muscle function, nerve signaling, and fluid

balance. These minerals contribute to cardiovascular health and metabolic processes.

Vitamins Present in Tofu

While tofu is not a significant source of vitamins like vitamin C or B12, it contains modest amounts of B vitamins such as folate and riboflavin. These vitamins are important for cellular function and energy production.

Health Benefits Associated with Tofu Consumption

Regular consumption of tofu, as indicated by 100 gm tofu nutrition facts, offers multiple health advantages. Its nutrient composition supports various aspects of wellness and disease prevention.

Heart Health

Tofu's low saturated fat content and high unsaturated fat levels contribute to improved cholesterol profiles. The presence of isoflavones, plant compounds with antioxidant properties, may reduce the risk of cardiovascular diseases.

Weight Management

Due to its high protein and moderate calorie content, tofu promotes satiety and helps regulate appetite. Incorporating tofu into meals can aid in weight control by reducing overall calorie intake without compromising nutrition.

Bone Strength

The calcium and magnesium in tofu support bone mineral density. Isoflavones may also have protective effects on bone health, particularly in postmenopausal women, reducing the risk of fractures.

Potential Cancer Risk Reduction

Some studies suggest that the isoflavones in tofu may help lower the risk of certain cancers, such as breast and prostate cancer, by modulating hormone levels and exhibiting antioxidant activity.

Variations in Nutrition Based on Tofu Types

Tofu comes in different varieties, including silken, soft, firm, and extra-firm, each with subtle differences in 100 gm tofu nutrition facts. The texture and water content influence the nutrient density.

Silken and Soft Tofu

Silken and soft tofu have higher water content, resulting in slightly lower protein and fat per 100 grams. They are commonly used in smoothies, desserts, and soups due to their creamy texture.

Firm and Extra-Firm Tofu

Firm and extra-firm tofu contain less water and more concentrated nutrients, particularly protein and fat. These varieties are ideal for grilling, stir-frying, and baking, offering a more substantial nutrient profile.

Fortified vs. Non-Fortified Tofu

Some tofu products are fortified with additional calcium or vitamin D, enhancing their nutritional value. Checking product labels is important for consumers seeking specific nutrient benefits.

Incorporating Tofu into a Balanced Diet

Integrating tofu into daily meals can enhance nutrient intake and diversify protein sources. Understanding 100 gm tofu nutrition facts facilitates meal planning that supports health goals.

Cooking Methods

Tofu can be prepared through various cooking techniques, including steaming, frying, baking, and grilling. Each method preserves or alters its nutritional content differently.

Complementary Foods

Pairing tofu with vitamin C-rich vegetables, whole grains, and healthy fats improves nutrient absorption and creates balanced meals. Combining tofu with diverse ingredients ensures a broad spectrum of nutrients.

Meal Ideas Featuring Tofu

- Tofu stir-fry with broccoli and bell peppers
- Baked tofu with quinoa and steamed greens
- Silken tofu smoothie with berries and spinach
- Grilled tofu skewers with mixed vegetables
- Tofu scramble with mushrooms and tomatoes

Questions

How many calories are there in 100 gm of tofu?

There are approximately 70 to 80 calories in 100 grams of tofu, depending on the variety and brand.

What is the protein content in 100 gm of tofu?

100 grams of tofu contains about 8 to 10 grams of protein, making it a good plant-based protein source.

How much fat is in 100 gm of tofu?

100 grams of tofu typically contains around 4 to 5 grams of fat, mostly unsaturated fats.

Does 100 gm of tofu contain carbohydrates? If yes, how much?

Yes, 100 grams of tofu contains approximately 1 to 2 grams of carbohydrates.

Is tofu a good source of calcium in 100 gm serving?

Yes, tofu can provide about 200 to 350 mg of calcium per 100 grams, especially if it is calcium-set tofu.

What vitamins are present in 100 gm of tofu?

100 grams of tofu contains small amounts of vitamins such as vitamin B1 (thiamine), vitamin B2 (riboflavin), and vitamin K.

How much iron does 100 gm of tofu provide?

100 grams of tofu provides approximately 1.5 to 2.7 mg of iron, contributing to daily iron intake.

Is tofu low in sodium for a 100 gm serving?

Yes, plain tofu is generally low in sodium, with about 10 to 20 mg per 100 grams, unless it is seasoned or processed.

How does the fiber content look in 100 gm of tofu?

Tofu contains a small amount of dietary fiber, usually less than 1 gram per 100 grams.

Can 100 gm of tofu support a vegan diet nutritionally?

Yes, 100 grams of tofu provides a good balance of protein, healthy fats, and essential minerals, making it an excellent addition to a vegan diet.

1. *The Nutritional Power of Tofu: A 100g Guide* This book delves into the detailed nutritional profile of tofu, focusing on a standard 100-gram serving. It explores the macronutrients, vitamins, and minerals present in tofu, explaining how they contribute to a balanced diet. Readers will also learn about tofu's role in vegetarian and vegan nutrition, making it a valuable resource for health-conscious individuals.
2. *Tofu Facts: Understanding 100 Grams of Plant-Based Protein* A comprehensive guide to the nutritional facts of tofu, this book breaks down the protein content, calorie count, and essential nutrients found in a 100-gram portion. It includes comparisons with other protein sources and tips for incorporating tofu into everyday meals. The book is ideal for those seeking plant-based alternatives with a clear understanding of their nutritional benefits.
3. *100g of Tofu: Nutrition and Health Benefits Explained* This title offers an in-depth look at the health benefits derived from consuming 100 grams of tofu. It covers antioxidants, isoflavones, and their effects on heart health, bone density, and hormone balance. The book is designed for readers interested in the science behind tofu's nutritional advantages.
4. *Plant-Based Nutrition: The Role of 100 Grams of Tofu* Focusing on tofu as a plant-based superfood, this book discusses the nutritional facts of a 100-gram serving and its impact on overall wellness. It includes chapters on digestion, metabolism, and how tofu supports sustainable eating habits. Practical recipes and meal plans complement the nutritional information provided.
5. *Tofu in Your Diet: A 100-Gram Nutritional Breakdown* This book provides a detailed nutritional breakdown of 100 grams of tofu, highlighting its calorie content, fat composition, and essential vitamins. It also addresses common dietary concerns such as soy allergies and potential hormonal effects. Readers will find useful advice on selecting and preparing tofu for maximum health benefits.
6. *Understanding Tofu Nutrition: Facts for Every 100 Grams* A fact-based resource, this book presents clear and concise nutritional data for every 100 grams of tofu. It emphasizes the importance of tofu in weight management

and muscle building due to its high protein and low-calorie content. The book also discusses tofu's role in global cuisines and its nutritional variations by type.

7. *The Complete Guide to Tofu Nutrition and Serving Sizes* This guide focuses on the nutritional aspects of different serving sizes of tofu, with a particular emphasis on the 100-gram portion. It includes charts, graphs, and comparative analyses to help readers understand tofu's place in a healthy diet. The book also covers storage, cooking methods, and nutrient retention.
8. *Tofu: 100 Grams of Nutrition for a Healthier You* Highlighting the nutritional richness of tofu, this book explains how 100 grams of tofu can support weight loss, muscle recovery, and cardiovascular health. It includes testimonials, scientific studies, and practical tips for integrating tofu into various dietary plans. The focus is on making tofu an accessible and nutritious choice for all.
9. *Exploring Tofu Nutrition Facts: A 100g Portion Perspective* This book explores the detailed nutrition facts of a 100-gram serving of tofu, breaking down its macro and micronutrients. It discusses tofu's benefits in relation to diabetes management, cholesterol control, and overall metabolic health. The book is suited for readers interested in nutrition science and healthy eating habits.

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