eat well. live well.

Omega-3s in Seafood

Healthy Eating Basics Guideline: Aim for 2+ servings (~4 oz. cooked) of a variety of seafood per week. This provides an average of 250 mg of omega-3s per day.

Amounts of omega-3s in common seafood items (per 3 oz cooked)

1000+mg		
Anchovies	Herring	Mackerel***
Salmon, Farmed (Atlantic, Coho, King)	Salmon, Wild (King, Pink, Sockeye)	
500-1000mg		
Sea Bass*	Trout	Sardines
Swordfish **	Salmon, Wild (Coho)	Tuna, Canned (White Albacore) *
100-500mg		
Clams	Cod	Crab (King, Snow)
Haddock	Halibut *	Spiny Lobster
Mahi Mahi *	Scallops	Shrimp
Squid	Tilapia	Tuna, Canned (Light)
Flounder		

* According to the FDA and EPA, women who are or may become pregnant, women who are breastfeeding, and young children should limit these fish to 1-2 servings per week due to mercury levels.

******Swordfish should be avoided by women who are or may become pregnant, women who are breastfeeding, and young children due to mercury levels.

*******King Mackerel should be avoided by women who are or may become pregnant, women who are breastfeeding, and young children; Spanish Mackerel should be limited to once a week; Atlantic and Pacific Chub Mackerel do not need to be limited.

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Omega-3s in Plants

There are different types of omega-3s. The type found in seafood and algae is more effective in your body than the type found in most plant foods. However, you can still get benefits from omega-3s in plant foods!



Suggestions to incorporate throughout the week:

- Handful of **walnuts** as part of a snack
- 1 Tbsp of canola oil in a homemade salad dressing
- 2 Tbsp ground **flaxseed** sprinkled in oatmeal
- An ounce of **chia seeds** in a smoothie