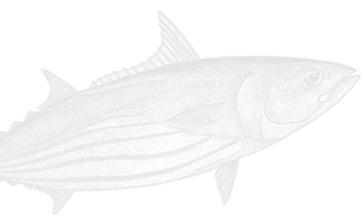


Eating HEART HEALTHY



Seafood Nutrition Education & Cooking Program

One-Session Program Guide



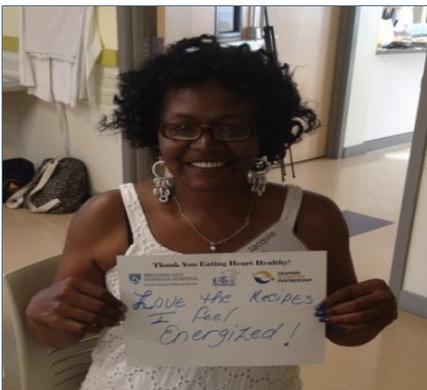
Eating HEART HEALTHY



Seafood Nutrition Partnership (SNP) engages community, health and culinary partners around the country to conduct Eating Heart Healthy—an interactive cooking and nutrition program that educates participants about the link between healthy eating and the risk of cardiovascular disease.

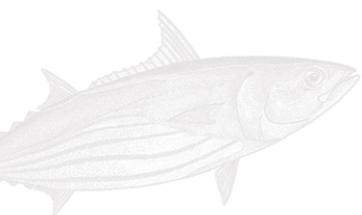
A Public Health Crisis. America has a national health crisis with preventable diseases as obesity, cardiovascular disease and diabetes are on the rise and all are preventable with proper diet and exercise. Cardiovascular disease is the leading cause of death in the United States and the annual cost to treat the disease is over \$300 billion. A diet rich in seafood can help prevent many of the fatal diseases affecting Americans. The USDA Dietary Guidelines recommend eating at least two servings of seafood weekly for a healthy diet, but only 10% of Americans follow the recommendation. Studies show eating just 8 oz. of seafood a week helps to reduce the risks of dying from heart disease. One of the biggest barriers to eating seafood is the lack of confidence in knowing how to select, buy, prepare and eat seafood. Those barriers are preventing Americans from incorporating a healthy and lean protein into their diets.

Eating Heart Healthy. Developed by SNP and Brigham and Women's Hospital, Eating Heart Healthy teaches selection and preparation of seafood and its health benefits through interactive nutrition and cooking demonstrations. Our affordable [recipes](#) are approximately \$10 for four servings. SNP follows up with all participants to ensure they continue their healthy eating and support them with coupons, tips and recipes. By conducting Omega-3 screenings in a pilot program with women at high-risk for heart disease, results showed that the program contributed to a measurable impact in the participants' health.

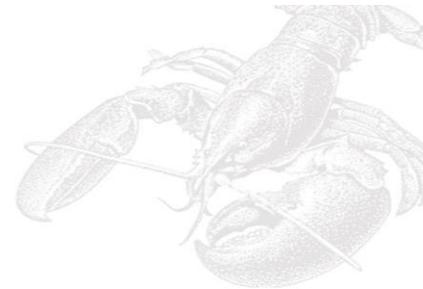


"I wish I was taught the importance of good nutrition, especially seafood nutrition, for my children's brain and heart health. After attending Seafood Nutrition Partnership's nutrition education workshops in our community I now make sure my grandson eats seafood at least twice a week---and he loves it!"

**Ms. Jacquie B., Eating Heart Healthy Program Graduate,
Resident of Roxbury Tenants of Harvard**



Eating HEART HEALTHY



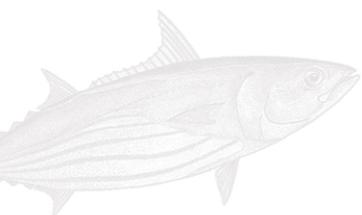
Program Guide Contents

Introduction

- Program Overview
- One-Session Snapshot

Sample Program Documents

- Implementation
 - Partner Checklist
 - Outreach Flyer
 - Sign-in Sheet
 - Registration and Consent Form
 - Program Survey
- Live Cooking Demonstration
 - Recipes
 - Ingredient Checklist
 - Equipment List
 - Chef Talking Points
- Additional Resources
 - Seafood FAQ
 - Seafood Resource Guide
 - Certificate of Excellence



Eating HEART HEALTHY



Program Overview

One Session Program. This session fits well for organizations with preexisting health and nutrition education programs or ones looking to start a new program that is easy and impactful. The turn-key nutrition program includes nutrition curriculum, online cooking demonstrations, and resources that make implementation easy for your organization.

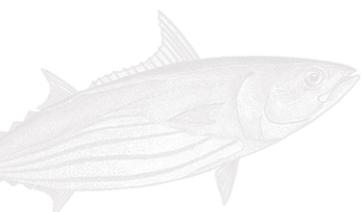
Eating Heart Healthy partners have access to the following:

- The curriculum and participant materials for Eating Heart Healthy.
- A toolkit that includes checklists and sample documents for the program manager.
- Access to [SNP resources](#).
- Link to the [Healthy Heart Pledge](#). Encourage participants to take the pledge and we will support them on their healthy eating journey with emails that include seafood recipes, nutrition tips and resources, and coupons.

Program Budget

The program is provided to partners across the country at **no cost**. To help keep cost low, the curriculum includes online cooking demonstrations coupled with facilitated discussion. As an optional program component, partners can choose to do live cooking demos. The budget below provides an estimated cost based on the recipes included in the program.

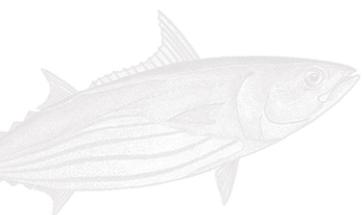
Program Costs	Costs for 1 Session
Curriculum/Materials	Free
Optional Live Cooking Demo (Estimated food cost and serving utensils)	\$50
Program Total	Online Program: \$0 With Cooking Demo: \$50



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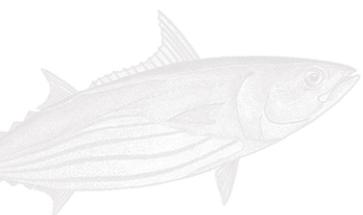
One-Session Overview	
Learning Objectives	<i>Participants will be able to:</i> <ul style="list-style-type: none">• Understand heart disease and the associated risk factors.• Recognize preventative measures that can be taken to reduce risks of chronic disease.• Recognize affordable and quick seafood options to include in the diet at least twice a week.
Suggested Timing	Total Time: 30 minutes <ul style="list-style-type: none">• Presentation: 20 minutes• Video Cooking Demos: 10 minutes
Materials & Prep	Suggestions: <ul style="list-style-type: none">• Computer and Projector (for PowerPoint presentation)• Audio Capabilities (for video cooking demonstrations)• Sign-in Sheet• Registration Form• Survey• Printed Resources (Optional)• Food Items (Optional: live cooking demo only)
Resources	SNP Resources



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Program Implementation



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Partner Checklist

8 Weeks Prior:

- ✓ Review program materials. Determine if the program will include live cooking demonstrations and plan accordingly.

6 Weeks Prior:

- ✓ Recruit participants. Distribute flyers and publicize program.
 - Resource: Outreach Flyer
- ✓ If possible, distribute the registration forms to participants ahead of time and request they bring the completed forms to the session.

4 Weeks Prior:

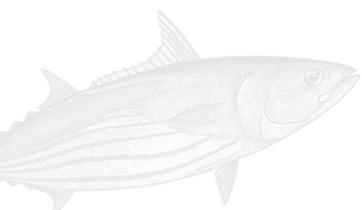
- ✓ Follow-up with any additional program partners that will provide support.
- ✓ Continue recruiting participants.

1 Week Prior:

- ✓ If possible, send a reminder to registered participants.
- ✓ Check-in with any additional program partners that will provide support.

Day of Program:

- ✓ Prep the room. Make sure you have a sign-in sheet, registration forms, and surveys.
 - Note: If you are doing live cooking demos, make sure the chef is ready.
- ✓ Load the presentation, so it is projected to the room and visible to participants.
 - Resource: [Eating Heart Healthy: One Session Program](#)
- ✓ Share feedback via email with [Seafood Nutrition Partnership](#).
- ✓ Use our hashtag #Seafood2xwk on social media posts.
- ✓ Have fun!



Eating HEART HEALTHY



WHAT: SEAFOOD NUTRITION AND COOKING WORKSHOP

WHEN:

WHERE:

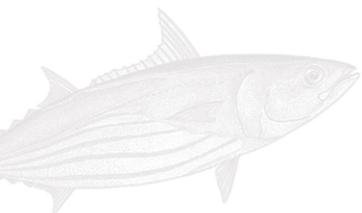
HOW TO SIGN UP:

COST:

***Eating Heart Healthy* is an interactive seafood nutrition and cooking program to increase awareness of the cardiovascular benefits of a heart healthy diet.**

Participants can look forward to the following:

- Learn the importance of incorporating fish and shellfish into their diet to promote cardiovascular wellness.
- Learn about two very affordable seafood recipes.
- Receive resources that will assist with living a heart healthy lifestyle.



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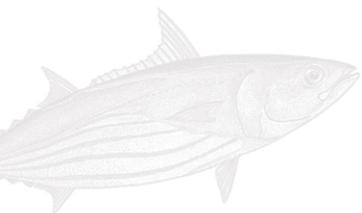


Sign-In Sheet

Organization: _____

Date of Session: _____

Participant Signatures	
1.	
2.	
3.	
4.	
5.	
6.	
7.	
8.	
9.	
10.	
11.	
12.	
13.	
14.	
15.	



Eating HEART HEALTHY



Eating Heart Healthy Participant Registration Form

Name: _____

Address: _____

City: _____ State: ____ Zip Code: _____

Date of Birth: _____ Gender (Male/Female): _____

Please provide us with the best ways to be in touch with you:

Phone: _____ E-Mail Address: _____

Please answer the following questions as accurately as possible:

Are you allergic to eating seafood, including fish, shellfish, or mollusks?

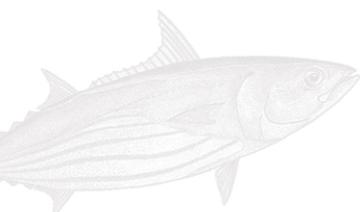
Yes No

Are you currently on medication to control your blood pressure?

Yes No

Are you currently on medication to control your diabetes?

Yes No



Eating HEART HEALTHY



Eating Heart Healthy Participant Informed Consent Statement

1. Introduction

You are invited to take part in Eating Heart Healthy, a cardiovascular risk reduction program (the “program”), developed by Seafood Nutrition Partnership. To participate in this program, you must be at least 18 years old and have no known allergies to seafood (includes fish, shellfish, and mollusks). If you would like to participate in this program, please read and sign this consent form. This program includes a health presentation and participant survey. It is intended to give you health information, but not a diagnosis or medical treatment.

2. Purpose

The purpose of this program is to provide tools to improve cardiovascular health through diet that includes seafood, and also builds awareness of identifying and addressing the preventable risk factors associated with cardiovascular disease.

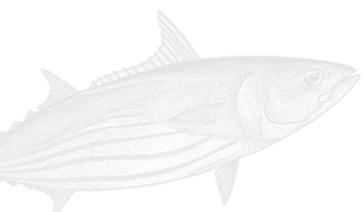
3. Session Overview

This program will include 1 session and will start promptly on time. The session will incorporate presentations, ice-breakers, cooking demonstrations, and group discussions.

4. Photo and Video Release

I hereby authorize the Eating Heart Healthy Program and the Seafood Nutrition Partnership to use, reproduce, and/or publish photographs and/or video that may pertain to me—including my image, likeness and/or voice without compensation. I understand that this material may be used in various publications, public affairs releases, recruitment materials, broadcast public service advertising (PSAs) or for other related endeavors.

This material may also appear on the program organizer’s internet sites. This authorization is continuous and may only be withdrawn by my specific rescission of this authorization. Consequently, the Eating Heart Healthy Program may publish materials, use my name, photograph, and/or make reference to me in any manner that the Eating Heart Healthy Program organizers deems appropriate in order to build awareness of the program.



Eating HEART HEALTHY



5. Post Program Support

Upon completion of the Eating Heart Healthy Program, you will receive communications from Seafood Nutrition Partnership in the form of monthly eNewsletters. You may unsubscribe at anytime by contacting Seafood Nutrition Partnership.

6. Consent

My signature below means that I voluntarily agree to take part in this program. Additionally, I understand that should I become ill, or have any complications, or any questions regarding my health, I should contact my medical provider. I further understand that the program is not proposing any diagnosis, or recommending medical treatment, but merely acting as a nutrition education program to provide me with more knowledge to have a healthier lifestyle.

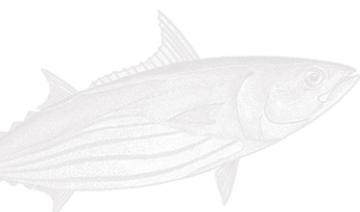
I agree to hold harmless and indemnify the Seafood Nutrition Partnership and its respective officers, directors, employees, members, and volunteers (all of who together are herein called "Seafood Nutrition Partnership and SNP") from all liability, claims, judgments and demands arising from my participation in this program. I am aware this Consent Form does not have an expiration date.

Before signing this form, I have read the consent form and fully understand what it says. I have had a chance to ask questions. For any questions I have asked, I have received answers that I understand. A copy will be given to me during the first session for my records.

Signature of Participant: _____ Date: _____

Printed Name of Participant: _____

Project Manager Rep. Signature: _____



Eating HEART HEALTHY



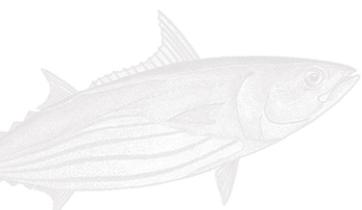
One Session Survey

Name: _____

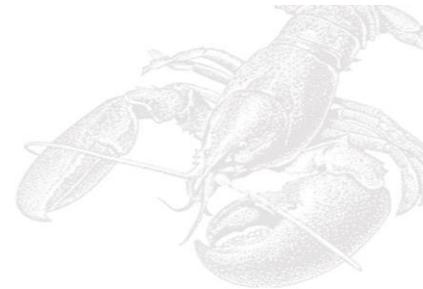
Please provide your email address so we can send you tips and coupons.

Email: _____

1. Which of the following statements apply to you? (Check All That Apply)
 - I have heart disease
 - I am at risk for heart disease
 - I have been screened for heart disease
 - My family has a history of heart disease
 - I try to protect myself and my family from heart disease
 - I pay attention to news or articles about heart health
 - None of the above
2. Did you know that eating seafood twice a week can help reduce the risk of dying from heart disease by 36%?
 - Yes
 - No
3. How often do you eat seafood, including fish and shellfish, at or away from home which is not fried? (Check One)
 - Once a week
 - Twice or more per week
 - Once a month
 - A few times a year
 - I don't eat seafood
4. Do you currently take fish oil or omega-3 capsules on a regular basis?
 - Yes
 - No



Eating HEART HEALTHY

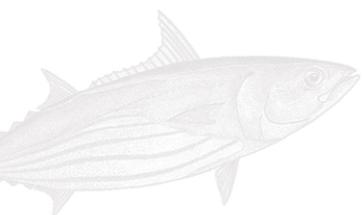


5. Do you know where to buy seafood?
 Yes
 No

6. Do you know how to cook seafood using healthy methods?
 Yes
 No

7. Do you know how to include seafood within your family's budget?
 Yes
 No

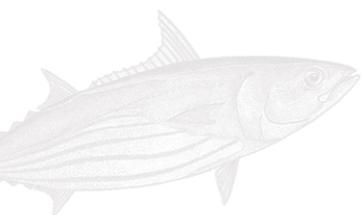
8. Following this class, will you commit to try to include seafood in your diet at least twice a week?
 Yes
 No



Eating HEART HEALTHY



Live Cooking Demo



Eating HEART HEALTHY



Italian Tuna Salad



Meal Period	<u>Lunch</u>	Serves	<u>4</u>
Prep Time	<u>15 minutes</u>	Cook Time	<u>5 minutes</u>
Cost	<u>\$9.22</u>	Omega-3	<u>150 mg / serving</u>

INGREDIENTS	QTY	UOM	COST	EXT COST
Tuna, Canned Packed in Olive Oil	2	5 oz. can	1.99	3.98
Mix Salad Greens	1	5 oz. bag	2.00	2.00
Green Beans, low sodium canned	1	14.5 oz. can	0.80	0.80
Potatoes, Cubed and boiled	1	ea.	0.69	0.69
Olives, black and pitted	2	oz.	0.25	0.50
Cucumbers, Chopped	1	ea.	0.75	0.75
Tomatoes, cherry	2	oz.	0.25	0.50
Balsamic Vinegar	1	oz.	0.10	Pantry Item
Oregano, Dried	0.5	tsp.	0.10	Pantry Item
Salt & Pepper (S&P)	To Taste			Pantry Item

- 1 Make sure potatoes are pre-cooked by boiling for 15 minutes.
- 2 Drain oil from tuna into a bowl. Set tuna aside.
- 3 Add to the oil from the tuna can, vinegar, oregano, S&P. Mix Dressing well.
- 4 Mix greens with potatoes and green beans.
- 5 Add raw vegetables and dressing.
- 6 Top tuna onto salad.
- 7 Serving suggestion: Serve salad with whole grain bread and drizzle extra dressing over salad.



Eating HEART HEALTHY



Salmon Cakes



Meal Period	<u>Lunch</u>	Serves	<u>4</u>
Prep Time	<u>10 minutes</u>	Cook Time	<u>10 minutes</u>
Cost	<u>\$6.13</u>	Omega-3	<u>900 mg / serving</u>

INGREDIENTS	QTY	UOM	COST	EXT COST
Salmon, drained and crumbled	1	14.7 oz. can	4.49	4.49
Potatoes, peeled, boiled and cooled	1	ea.	0.69	0.69
Yogurt (plain)	2	oz.	0.10	0.20
Cucumber, thinly sliced	1	ea.	0.75	0.75
Egg, beaten	1	ea.	0.20	Pantry Item
Onions, chopped fine	0.5	oz.	0.10	Pantry Item
Garlic, chopped	1	tsp.	0.10	Pantry Item
Mustard	0.5	TBSP	0.10	Pantry Item
Bread Crumbs	0.5	cup	1.00	Pantry Item
Lemon, juice	1	ea.	0.89	Pantry Item
Olive Oil	2	oz.	0.10	Pantry Item
Dill, dried	0.5	tsp.	0.10	Pantry Item
Salt & Pepper (S&P)	To Taste			Pantry Item

- 1 Heat 1/2 of oil in pan and add garlic and onions.
- 2 Sautee until aroma is released.
- 3 Meanwhile crush potatoes and mix with salmon and 1/2 the lemon juice.
- 4 Add garlic and onions, mix and add eggs and mustard. Mix again.
- 5 Add bread crumbs. You may not need all the crumbs. Fold until combined.
- 6 Heat pan again and add remaining oil.
- 7 While heating, use a ice cream scoop and scoop salmon mixture. Place into pan.
- 8 Fry cakes on both sides for 4 minutes each.
- 9 Combine yogurt, dill, cucumbers, remaining lemon juice and S&P. Mix well.
- 10 Serve salmon cakes with yogurt sauce.



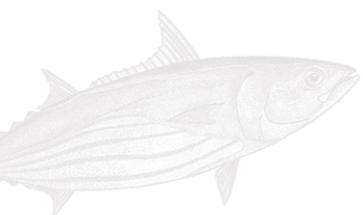
Eating HEART HEALTHY



Ingredient Checklist

Italian Tuna Salad and Salmon Cakes
(Planned for 12 samples)

	Ingredient	Quantity	Unit/Size
<input type="checkbox"/>	Tuna, Canned Packed in Olive Oil	6	5 oz. cans of tuna
<input type="checkbox"/>	Salmon, drained and crumbled	3	14.7 oz. can
<input type="checkbox"/>	Balsamic Vinegar	1	16 oz. bottle
<input type="checkbox"/>	Bread Crumbs	1	Container
<input type="checkbox"/>	Cucumber	6	Each
<input type="checkbox"/>	Dill, dried	1	Jar
<input type="checkbox"/>	Egg	3	Each
<input type="checkbox"/>	Green Beans, low sodium canned	3	14.5 oz. can
<input type="checkbox"/>	Head of Garlic	1	Each
<input type="checkbox"/>	Lemon	3	Each
<input type="checkbox"/>	Mix Salad Greens	3	5 oz. bag
<input type="checkbox"/>	Mustard	1	Jar
<input type="checkbox"/>	Olive Oil	1	Bottle
<input type="checkbox"/>	Olives, black and pitted	1	8 oz. jar
<input type="checkbox"/>	Onions	1	Each
<input type="checkbox"/>	Oregano, Dried	1	Jar
<input type="checkbox"/>	Potatoes (optional: sub in canned potatoes)	6	Each
<input type="checkbox"/>	Tomatoes, cherry	1	6 oz. container
<input type="checkbox"/>	Yogurt (plain)	1	6 oz. container



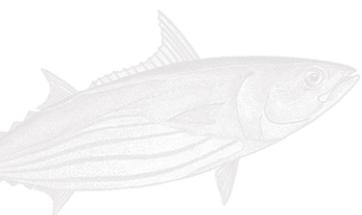
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Equipment List

List of Equipment Needed One Session Program

1. Refrigerator
2. Stove
3. Large frying pan
4. Spatula
5. Tongs
6. Mixing spoon
7. Knife
8. Large serving utensils
9. Can opener
10. Large Serving bowl
11. Large serving platter
12. 2 medium mixing bowls
13. Cutting board
14. Strainer
15. Measuring cups/ measuring spoons
16. Garbage/Recycling can



Eating HEART HEALTHY



Chef Talking Points

The following are some sample talking points for live cooking demonstrations.

Welcome

Hi everyone, I'm thrilled to be here with you today!

As you heard, seafood is one of the healthiest proteins we can add to our diets.

[Raise your hand] How many of you currently make seafood dishes at home?

I'm going to show you how easy and affordable it is to make a couple of seafood meals a week. Remember the acronym **FISH** for the goal of the program. We want to help make seafood a **f**ast, **i**nexpensive, **s**ustainable, and **h**ealthy choice for you.

Today I'm going to show you an Italian Tuna Salad and a Salmon Cakes recipe. These recipes have been designed to cost less than \$10 per dish for a family of four. Both use canned fish, so that is something that you can buy way in advance and just have on hand for a quick meal.

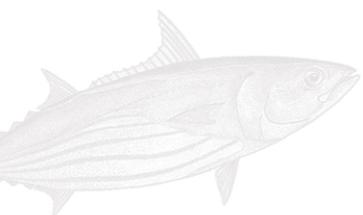
Cooking Demonstration

[Go over ingredients and directions for the Italian Tuna Salad]

This salad recipe costs just over \$9 for four servings and gives 150 milligrams of Omega-3 fatty acids which are important for your heart health. You can also put tuna or other canned seafood on whatever salad you are creating at home to make sure you are getting your Omega-3 fatty acids and other essential nutrients. Eating seafood twice can help reduce your risk of dying of heart disease.

The only cooked ingredient is a baked potato, so I recommend you make some potatoes the night before for another meal and then just use a leftover potato for this recipe and make a great nutritious lunch for the next day.

[Have participants sample the recipe]



Eating HEART HEALTHY



[Go over ingredients and directions for the Salmon Cakes]

Kids love this recipe and it can be a great option for some picky eaters. I developed this recipe for Seafood Nutrition Partnership's nutrition programs and one of the participants commented that her grandson loves those pink burgers!

Salmon is notably high in Omega-3s, which can help reduce the risk of dying of heart disease, which is America's number one cause of death. Salmon can provide up to 2,400 mg for 4 ounces. This costs about \$6 to feed a family of four and gives 900 milligrams of Omega-3s.

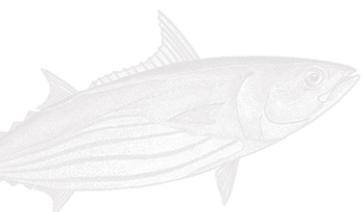
[Have participants sample the recipe]

Wrap-Up

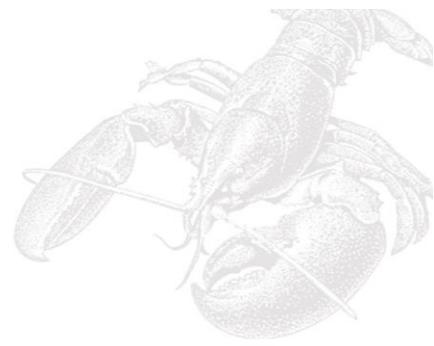
Tell me what you think of the dishes you sampled?

Would your family like this?

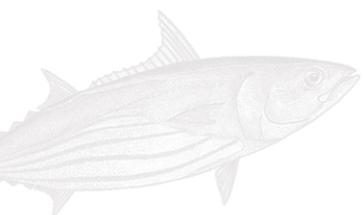
Thank you for joining us today. We hope you learned some inexpensive and convenient ways to incorporate seafood into your diet.



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Additional Resources



Eating HEART HEALTHY



FAQ for Health Partner

How much fish can we eat per week? The U.S. Dietary Guidelines for Americans recommend eating about 8 ounces per week of a variety of seafood for optimum health. 8 oz. is about two servings, so you should eat seafood twice a week. The recommendation for moms-to-be is to eat 8 to 12 oz. per week, and to avoid Shark, King Mackerel, Tilefish, and Swordfish. You can definitely eat more but you want be sure to do it as part of balanced diet with the right portion sizes. You can go to <http://www.choosemyplate.gov/> to learn about how many servings of different food groups are recommended.

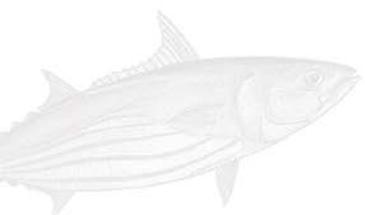
What about toxins, like mercury? The top 10 species of seafood Americans eat represent ninety percent of the seafood consumed in the US and are all low in mercury. The FDA advises pregnant, expecting, or nursing women to not consume four types of fish: Shark, Swordfish, Tilefish from the Gulf of Mexico and King Mackerel and to limit albacore tuna to 6 oz. a week. A study by the FDA shows that the upper safe amount of seafood you would have to eat to have negative effects from mercury is very high. For example, the study showed a pregnant woman would have to eat 1080 oz. of salmon a week before she had adverse effects on her baby's brain development (as measured in IQ at the age of 9). That is more than 270 servings of salmon a week, which would be more than 9 lbs. and over 10,000 calories a day of salmon. You would not want to eat that much seafood because you would simply be taking in too many calories and not eating enough of other important food groups necessary to a healthy balanced diet. Overall, there are minimal risks from mercury if you are eating seafood as part of a balanced diet and avoiding those specific species of fish when pregnant, expecting or nursing.

What is the "best" fish to eat? Eating a variety of seafood is best to make sure you are eating a balanced diet.

Is eating seafood sustainable? According to the UN FAO State of World Fisheries and Aquaculture Report, 71% are sustainable and improving. NOAA reports 92% of American stocks are not on the overfishing list and 84% are not overfished. We recommend you go to FishWatch.gov, which provides easy-to-understand facts about the science and management behind U.S. seafood and tips on how to make educated sustainable seafood choices.

The majority of US groceries and retailers have sustainability practices in place. Always buy seafood from a reputable market where the employees are able to answer your questions. They should be able to tell you what country the fish is from and when it came into the store.

Do you recommend wild or farmed seafood? There are good wild and farmed seafood options and generally, both offer the same nutritional benefit. FishWatch.gov has good information and resources



Eating HEART HEALTHY



for consumers on their website. Additionally, you can look for the symbol that the product is certified with, such as the Best Aquaculture Practices, Marine Stewardship Council, Aquaculture Stewardship Council, to know that the company followed best practices for environmental responsibility, social responsibility, food safety, animal health and welfare, and traceability. Also, different grocery chains may have their own measurement of sustainability, so be sure to learn about the practices for the stores where you shop.

If seafood is high in Omega-3 fatty acids, does that mean it is high in fat? There are good fats and there are bad fats. Seafood contains good fats and is a lean protein choice. For example, 3 oz. of tuna will have about 15 calories of fat. Plus, Omega-3 fatty acids, which have many health benefits including healthy brain development and a reduction of heart disease risk. It is the saturated fats and trans fats that you find many cakes, cookies, crackers, etc. that you should limit and avoid. You can go <http://www.choosemyplate.gov/> to learn more about the USDA recommendations for these types of fats.

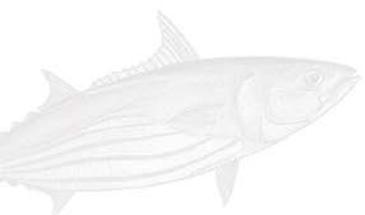
Is it true a majority (80-90%) of our seafood comes from overseas? Who is monitoring the safety of this seafood? Yes, a majority of seafood does come from overseas sources as seafood is a global food. The top 10 species of seafood that make up 90 percent of what Americans consume have fisheries management programs in place, including programs managed by NOAA for US-sourced seafood and the Marine Stewardship Council (MSC), International Seafood Sustainability Foundation (ISSF), Global Aquaculture Alliance – Best Aquaculture Practices (GAA-BAP), Aquaculture Stewardship Council (ASC), and Global Salmon Initiative (GSI) for internationally-sourced seafood.

Both domestic and imported seafood are regulated by the FDA's HACCP (Hazard Analysis and Critical Control Point) system. The Centers for Disease Control reports that only 0.14 of reported illnesses from food are attributable to imported seafood.

Does fried fish count? When choosing seafood, opt for healthier preparations for your first two servings of seafood a few reasons:

- Calories: Frying fish adds a significant amount of calories, so you would have to consider your diet as whole and make sure you are getting all the food groups needed within a healthy calorie range.
- Technique: Professionals and restaurants know the proper techniques and temperatures to fry fish, so you may want to consider not frying it yourself.

Note to the Health Educator: For any questions about specific types of fish, refer to *Reference Guide for Questions on Common Seafood Varieties* and give the reference points of calories, mercury, etc.



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Reference Guide for Questions on Common Seafood Varieties

Common Seafood Varieties	Omega-3 Fatty Acids (EPA) and (DHA) Per 4 Ounces of Cooked Fish	OZ. Per Week to Reach Maximum Benefit for Pregnant Women*	OZ. Per Week to Reach Net Adverse Effects for Pregnant Women*	Calories Per 4 Oz.	Cholesterol Per 4 Oz. (%DV)	Sodium Per 4 Oz. (%DV)	Protein Per 4 Oz. (grams)
Catfish	100 – 250 mg	22 oz.	1385 oz.	173	23%	3%	22.67 g
Clams	200 – 300 mg	24 oz.	1024 oz.	147	36%	5%	22.67 g
Cod	200 mg	28 oz.	229 oz.	120	23%	4%	26.67 g
Crab	200 – 550 mg	13 oz.	374 oz.	133	43%	19%	26.67 g
Pollock	600 mg	9 oz.	636 oz.	120	36%	7%	26.67 g
Salmon	1,200 – 2,400 mg	4 oz.	1080 oz.	267	31%	3%	32.00 g
Shrimp	100 mg	14 oz.	2141 oz.	133	76%	13%	28.00 g
Tilapia	150 mg	53 oz.	1811 oz.	147	33%	1%	29.33 g
Light canned	150 – 300 mg	17 oz.	196 oz.	131	11%	2%	28.91g
Tuna	Albacore canned	5 oz.	67 oz.	145	16%	2%	26.77 g
	Fresh	1,700 mg	7 oz.	173	23%	3%	34.67 g



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Sources

FDA:

- <http://www.fda.gov/Food/FoodborneIllnessContaminants/Metals/ucm393211.htm>
- <http://www.fda.gov/Food/FoodborneIllnessContaminants/Metals/ucm393070.htm>
- <http://www.fda.gov/Food/IngredientsPackagingLabeling/LabelingNutrition/ucm063367.htm>

USDA:

- <http://ndb.nal.usda.gov/ndb/search>

Notes

- The USDA recommends 8 oz. of seafood or two servings of seafood a week for optimum health.
- FDA recommends pregnant and nursing women eat up to 12 oz. of seafood a week.
- Daily Value for protein is 50 grams.
- %DV = Percent Daily Value. It represents how much (what percentage) a serving of the product contributes to reaching the recommended daily intake.
- EPA = Eicosapentaenoic acid.
- DHA = Docosahexaenoic acid.
- * = as measured by IQ at the age of 9.



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