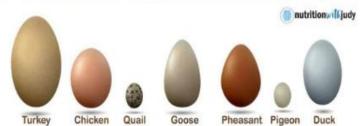
#### Microblog: Nutrition Facts of Poultry Eggs

February 4, 2020 1 9 1 by Nutrition with Judy

**Nutrition Facts** 

#### **POULTRY EGG NUTRITION**



Calcium, Ca	mg	64	Calcium, Ca	mg	49
Iron, Fe	mg	3.85	Iron, Fe	mg	1.44
Magnesium, Mg	mg	17	Magnesium, Mg	mg	10
Phosphorus, P	mg	220	Phosphorus, P	mg	178
Potassium, K	mg	222	Potassium, K	mg	121
Sodium, Na	mg	146	Sodium, Na	mg	126
Zinc, Zn	mg	1.41	Zinc, Zn	mg	1,10
Copper, Cu	mg	0.062	Copper, Cu	mg	0.014
Manganese, Mn	mg	0.038	Manganese, Mn	mg	0.02
Solonium So	mco	36.4	Selenium Se	mca	30.8

You can purchase duck eggs online and at farmers markets. You can sometimes find them at whole foods-type markets. Otherwise you'll have to find a local farmer that sells duck eggs.

So why do some that have sensitivities to chicken eggs have no issues with duck eggs? There are studies that show that most allergens to eggs are not IgE anaphylactic (read: EpiPen-needing) allergens but egg sensitivities (read: rash) and gastrointestinal disorders (read: abdominal pain, vomiting, diarrhea).

Q Both yolk and whites can be allergenic, but the whites are the more common culprit. Although eggs contain over 40 proteins, 5 have been identified as the most common allergens.

Protein content varies among different bird eggs. One of the common allergens albumen makes up 12% of a chicken egg white, but only 2% of a duck egg white.

A study found, it is possible to have a cross-reactive allergic response to different bird eggs, but they also found if you are

allergic to one, you may not be allergic to the other.

If you have protein sensitivities to chicken egg whites but not duck, it may be because:

- ducks having less egg whites,
- 2 ducks have less of the common protein allergens in chicken eggs and
- 3 you just may not have the same food sensitivities with different poultry.
- 💡 You never know unless you try.

On the nutrition-front, duck eggs are higher in omega 3s, vitamin D, vitamin A, Folate, B12, and cholesterol—even when comparing gram for gram. In fact, duck eggs have 6x the Vitamin D, 2x the Vitamin A, and 2x the cholesterol than chicken eggs. Duck contains about 75% of the Vitamin E in chicken eggs.

The mineral content of duck eggs and chicken eggs are similar. Duck eggs contain slightly higher amounts of all these minerals.

The vitamin content is also similar, with duck eggs having a higher amount of each vitamin, including thiamin, niacin, riboflavin, pantothenic acid, folate, vitamin B6, vitamin D, vitamin E, vitamin A, vitamin B12 and retinol.

The amino acid content profile is also similar for both eggs, with ducks containing more amounts of each amino acids.

# **Quail Eggs**



Serving Size 1 egg (9g)

Amount Per Serving				
Calories 14				
	% Daily Values*			
Total Fat 1g	2%			
Saturated Fat 0.3g	2%			
Trans Fat 0g				
Polyunsaturated Fat 0.1g				
Monounsaturated Fat 0.4g				
Cholesterol 76mg	25%			
Potassium 12mg	0%			
Sodium 13mg	1%			
Total Carbohydrate 0g	0%			
Dietary Fiber 0g	0%			
Sugars 0g				
Protein 1.2g	2%			
Iron 1% •	Vitamin D 1%			
Vitamin B12 1%				

# **Goose Eggs**

Serving Size 1 egg (144g)

Magnesium 5%

Amount Per Serving		
Calories 267		
		% Daily Values*
Total Fat 19g	29%	
Saturated Fat 5g	25%	
Trans Fat 0g		
Polyunsaturated	Fat 2.4g	
Monounsaturated	d Fat 8g	
Cholesterol 1227m	409%	
Potassium 302mg	9%	
Sodium 199mg	8%	
<b>Total Carbohydrate</b>	1%	
Dietary Fiber 0g	0%	
Sugars 1.4g		
Protein 20g		40%
Vitamin A 18%	•	Calcium 8%
Iron 28%	•	Vitamin D 23%
Vitamin B6 15%	•	Vitamin B12 121%

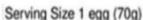
### **Chicken Eggs**

Serving Size 1 egg (50g)

Amount Per Serving		
Calories 78		
		% Daily Values*
Total Fat 5g	8%	
Saturated Fat 1.	8%	
Trans Fat 0g		
Polyunsaturated	Fat 0.7g	
Monounsaturate	d Fat 2g	
Cholesterol 211mg	70%	
Potassium 63mg	2%	
Sodium 70mg	3%	
<b>Total Carbohydrat</b>	0%	
Dietary Fiber 0g	0%	
Sugars 0.6g		
Protein 6g		12%
Vitamin A 5%	•	Calcium 2%
Iron 3%	•	Vitamin D 11%
Vitamin B6 5%	•	Vitamin B12 10%
Magnesium 1%		



# **Duck Eggs**



Amount Per Serving		
Calories 130		Calories from Fat 87
		% Dally Values*
Total Fat 9.64g	15%	
Saturated Fat 2.58g	13%	
Trans Fat 0g		
Cholesterol 619mg	206%	
Potassium 155.4mg	4%	
Sodium 102mg	4%	
Total Carbohydrate 1.	0%	
Dietary Fiber 0g	0%	
Sugars 0.65g		
Protein 8.97g		18%
Vitamin A 9%	•	Calcium 4%
Iron 15%		



