

swai fish nutrition facts

swai fish nutrition facts reveal a wealth of information about this popular freshwater fish known for its mild flavor and affordable price. As a member of the catfish family, swai fish is widely consumed in many countries, particularly in the United States and Southeast Asia. Understanding the nutritional profile of swai fish is essential for those looking to incorporate a healthy source of protein into their diet. This article explores various aspects of swai fish nutrition facts, including its macronutrient composition, vitamin and mineral content, and health benefits. Additionally, the article discusses considerations related to contaminants and sustainability. This comprehensive guide aims to provide a detailed overview for consumers and nutrition enthusiasts interested in making informed dietary choices. Below is the table of contents outlining the main sections covered in this article.

- **Macronutrient Profile of Swai Fish**
- **Vitamins and Minerals in Swai Fish**
- **Health Benefits of Consuming Swai Fish**
- **Potential Concerns and Contaminants**
- **Sustainability and Environmental Impact**

Macronutrient Profile of Swai Fish

The macronutrient composition of swai fish is a key aspect of its nutritional value. As a source of lean protein, swai fish provides essential amino acids required for muscle growth and repair. The macronutrient content per 3.5-ounce (100-gram) cooked portion of swai fish typically includes protein,

fat, and carbohydrates.

Protein Content

Swai fish is rich in high-quality protein, delivering approximately 15 to 17 grams of protein per 100 grams. This makes it an excellent option for those seeking to increase their protein intake without consuming excessive calories or fat. Protein from swai fish supports muscle maintenance, immune function, and enzyme production.

Fat and Caloric Content

Swai fish is relatively low in fat, containing about 2 to 4 grams of fat per 100 grams. The fat present is mostly unsaturated, which is beneficial for heart health. The total calorie count ranges from 90 to 120 calories per 100 grams, making swai fish a low-calorie protein source suitable for weight management diets.

Carbohydrates and Fiber

Swai fish naturally contains negligible carbohydrates and no dietary fiber, consistent with most animal-based protein sources. This makes it an ideal choice for low-carbohydrate or ketogenic dietary plans.

Vitamins and Minerals in Swai Fish

Beyond macronutrients, swai fish provides essential vitamins and minerals that contribute to overall health. The micronutrient profile enhances its nutritional value, supporting various physiological functions.

Vitamin Content

Swai fish contains several important vitamins, including B-complex vitamins such as niacin (B3), vitamin B12, and vitamin B6. These vitamins are crucial for energy metabolism, nerve function, and red blood cell formation. Additionally, swai fish provides small amounts of vitamin D, which plays a role in calcium absorption and bone health.

Mineral Composition

Swai fish is a source of minerals such as phosphorus, selenium, and potassium. Phosphorus supports bone and teeth strength, selenium acts as an antioxidant that helps protect cells from damage, and potassium is vital for maintaining healthy blood pressure and muscle function.

- **Phosphorus:** Approximately 200 mg per 100 grams
- **Selenium:** Around 30 micrograms per 100 grams
- **Potassium:** Approximately 350 mg per 100 grams

Health Benefits of Consuming Swai Fish

Incorporating swai fish into a balanced diet offers several health advantages due to its nutrient content. The combination of lean protein, essential vitamins, and minerals supports multiple body systems.

Supports Heart Health

The low saturated fat and moderate unsaturated fat content in swai fish contribute to cardiovascular

health by potentially lowering LDL cholesterol levels. Selenium also plays a role in reducing oxidative stress, which is linked to heart disease.

Promotes Muscle Growth and Repair

Swai fish's high protein content makes it beneficial for muscle synthesis and repair. This is particularly important for athletes, older adults, and individuals recovering from injury or illness.

Supports Immune Function

The vitamins and minerals found in swai fish, such as vitamin B12 and selenium, help maintain a robust immune system. Adequate intake of these nutrients supports the body's defense against infections and diseases.

Potential Concerns and Contaminants

While swai fish offers numerous nutritional benefits, there are some considerations regarding its consumption related to farming practices and potential contaminants.

Mercury and Heavy Metals

Swai fish, like other freshwater fish, may contain trace amounts of mercury and other heavy metals depending on the environment in which it is farmed or caught. However, mercury levels in swai are generally lower compared to larger predatory fish. Regular consumption within recommended limits is considered safe for most populations.

Farmed vs. Wild-Caught Swai

Swai fish is predominantly farm-raised in Southeast Asia, where farming conditions can vary. Some concerns have been raised about water quality, antibiotic use, and feed sources in certain aquaculture operations. Selecting swai fish from reputable sources that adhere to strict quality standards is advisable.

Sustainability and Environmental Impact

The sustainability of swai fish production is an important factor for environmentally conscious consumers. Understanding the environmental footprint and farming practices helps promote responsible seafood consumption.

Aquaculture Practices

Swai fish farming typically involves freshwater pond systems, which can have varying impacts on local ecosystems. Sustainable aquaculture practices focus on minimizing water pollution, preventing habitat destruction, and reducing the use of chemicals and antibiotics.

Environmental Considerations

Compared to wild-caught fish, farmed swai fish may offer a more reliable and less environmentally destructive source of protein when managed responsibly. Certification programs and improved farming techniques continue to enhance the sustainability profile of swai fish production.

Frequently Asked Questions

What are the key nutritional components of swai fish?

Swai fish is a good source of protein, low in fat, and contains essential omega-3 fatty acids. It also provides vitamins such as B12 and minerals like selenium and phosphorus.

Is swai fish a healthy option for a low-calorie diet?

Yes, swai fish is low in calories and fat, making it a suitable choice for those on a low-calorie diet while still providing adequate protein.

How much protein does swai fish contain per serving?

A typical 3-ounce serving of cooked swai fish contains approximately 15-17 grams of protein, which supports muscle maintenance and overall health.

Does swai fish contain omega-3 fatty acids?

Yes, swai fish contains omega-3 fatty acids, although in lower amounts compared to fatty fish like salmon. It still contributes to heart and brain health.

Are there any concerns regarding mercury levels in swai fish?

Swai fish generally has low mercury levels, making it a safer choice compared to larger predatory fish. However, consuming it in moderation is recommended.

How does swai fish compare nutritionally to other white fish like tilapia or cod?

Swai fish is similar in protein content and calorie count to other white fish like tilapia and cod but may have slightly higher fat content. All are good sources of lean protein and can fit into a healthy diet.

Additional Resources

1. *The Complete Guide to Swai Fish Nutrition*

This comprehensive book explores the nutritional profile of swai fish, highlighting its benefits and potential health impacts. It covers essential nutrients found in swai, such as protein content, omega-3 fatty acids, vitamins, and minerals. The book also compares swai with other popular fish species, helping readers make informed dietary choices.

2. *Swai Fish: Health Benefits and Nutritional Insights*

Focusing on the health advantages of including swai fish in your diet, this book delves into the science behind its nutritional components. It discusses how swai can support heart health, weight management, and overall wellness. Practical tips for cooking and preserving nutrients during meal preparation are also included.

3. *Understanding Swai Fish: Nutrition, Safety, and Sustainability*

This title provides a balanced view of swai fish nutrition along with safety considerations, such as contaminants and sourcing practices. Readers will learn about the sustainability of swai farming and how it impacts nutritional quality. The book is ideal for consumers seeking both health and environmental knowledge.

4. *Swai Fish Nutrition Facts for a Balanced Diet*

A user-friendly guide that breaks down the key nutritional facts of swai fish, making it easy to incorporate into a balanced diet. It includes calorie counts, macronutrient ratios, and micronutrient details. Sample meal plans featuring swai are provided to help readers optimize their nutrition.

5. *From Pond to Plate: Nutritional Analysis of Swai Fish*

This book traces the journey of swai fish from aquaculture ponds to the consumer's table, emphasizing how farming methods affect nutrition. It presents scientific data on nutrient retention and variations based on diet and environment. The book is a valuable resource for food scientists and nutrition enthusiasts alike.

6. *Swai Fish and Your Health: Facts You Should Know*

Designed for health-conscious readers, this book outlines the positive and negative aspects of swai fish consumption. It explains how to balance swai intake with other protein sources and addresses common misconceptions. The author provides evidence-based recommendations for safe consumption levels.

7. Nutritional Profiles of Popular Farmed Fish: Spotlight on Swai

In a comparative format, this book highlights swai fish among other farmed fish species, detailing the unique nutritional characteristics of each. It helps readers understand how swai fits into a diverse and nutritious seafood diet. Charts and tables make the data accessible and easy to interpret.

8. Cooking for Nutrition: Maximizing the Health Benefits of Swai Fish

This practical cookbook combines nutritional science with culinary techniques to maximize the benefits of swai fish. Recipes focus on preserving nutrients while enhancing flavor and texture. The book also offers advice on selecting fresh swai and proper storage methods.

9. The Science Behind Swai Fish Nutrition: Research and Findings

A deep dive into the latest scientific research on swai fish nutrition, this book is suited for academics and professionals. It covers biochemical analyses, nutrient bioavailability, and health impact studies. Readers interested in the scientific foundation of swai's nutritional value will find this book invaluable.

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Mackenzie C. Cervenka, Sarah Doerr, Bobbie J. Barron, Eric Kossoff, Zahava Turner, 2016-03-21
Now in its sixth edition, The Ketogenic and Modified Atkins Diets is the established, authoritative book on these groundbreaking epilepsy treatments. Written for parents, patients, dietitians, and neurologists, this book is an invaluable resource for anyone considering or starting a ketogenic diet for epilepsy or another neurologic disorder. Written by doctors, dietitians, and a pediatric nurse practitioner from the Johns Hopkins Hospital's Ketogenic Diet Center, along with several other experts in the field, this book's patient-centered content contains answers to almost any question

related to the ketogenic and modified Atkins diets, for children and adults. Chapters cover implementation, recipes, fine-tuning the diets, connecting with support groups, the latest research on the effectiveness of the diets, and much more. The sixth edition has been thoroughly revised and updated to reflect current advances and applications. Two entirely new sections are devoted to the use of ketogenic diets for epilepsy in adults, and diets that can help alleviate the symptoms of other conditions such as cancer, dementia, autism, and migraines. Coverage of the modified Atkins diet is significantly expanded to reflect the growing popularity of this less restrictive diet. Neatly organized into nine sections, this essential book will help you: Understand how the ketogenic and modified Atkins diets work Prepare for the lifestyle changes involved in following these diets Start, maintain, fine-tune, and eventually stop the diet Develop tasty and healthy ketogenic meals Connect with local and worldwide resources for epilepsy-related issues Understand the latest research about the diet for use in kids and adults Navigate the “non-keto” world (schools, family, friends) with confidence “It will end up being the most well-read book you own and every keto home should have one. My copy went everywhere with me when Matthew was on the diet and I can’t recommend it highly enough.” —Emma Williams, CEO/Founder, Matthew’s Friends Charity, Dietary Treatments for Epilepsy, GLOBAL; Director, Matthew’s Friends Clinics Ltd. for Ketogenic Dietary Therapies “If we had had the information in this book fifteen months earlier, a vast majority of Charlie’s \$100,000 of medical, surgical, and drug treatment would not have been necessary, a vast majority of Charlie’s seizures would not have occurred.” —From the Foreword by Jim Abrahams, Director, The Charlie Foundation to Help Cure Pediatric Epilepsy

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like tuna and salmon, wealthy nations like the U.S. convert reduction species such as anchovies, mackerel, and sardines into feed for salmon and other farmed animals—even though these overlooked fish are packed with health-boosting Omega-3 fatty acids and could feed millions. By establishing science-based quotas, protecting wild habitats, and reducing bycatch (and treating anchovies and their like as food, not feed) believes that effective ocean stewardship can put healthy, sustainable seafood on the table forever. To that end, Oceana has tapped 20-plus chefs, for recipes that give us all a role to play in this revolutionary mission: to save the fish so that we can eat more fish. .

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