

beef chuck roast nutrition usda

beef chuck roast nutrition usda provides essential information for those seeking to understand the dietary value of this popular cut of beef. Derived from the shoulder region of the cow, beef chuck roast is known for its rich flavor and versatility in cooking. The USDA offers detailed nutritional data that helps consumers make informed choices about incorporating beef chuck roast into their meals. This article will explore the comprehensive nutritional profile of beef chuck roast as reported by the USDA, including macronutrients, vitamins, minerals, and caloric content. Additionally, it will examine the health implications of consuming this cut, comparisons to other beef cuts, and tips for maximizing nutritional benefits. Understanding beef chuck roast nutrition USDA data is key for those focused on balanced diets, muscle building, or weight management. The following sections provide a structured overview of the most relevant nutritional aspects of beef chuck roast.

- USDA Nutritional Profile of Beef Chuck Roast
- Macronutrient Breakdown
- Vitamins and Minerals in Beef Chuck Roast
- Health Benefits and Considerations
- Comparison with Other Beef Cuts
- Tips for Cooking and Retaining Nutrition

USDA Nutritional Profile of Beef Chuck Roast

The USDA provides a thorough nutritional profile for beef chuck roast, which is typically measured per 3-ounce cooked serving. This profile offers data on calories, protein, fat, cholesterol, and micronutrients. Beef chuck roast is categorized as a red meat rich in high-quality protein and essential nutrients, making it a staple in many diets. The USDA database specifies values based on preparation methods, such as roasted or braised, to ensure accuracy in nutritional content.

Caloric Content

According to the USDA, a 3-ounce serving of cooked beef chuck roast contains approximately 210 to 250 calories, depending on fat content and cooking method. This calorie range positions beef chuck roast as a moderate to high-

calorie food source, suitable for individuals needing energy-dense meals. The calories primarily come from protein and fat, which are macronutrients crucial for muscle repair and energy provision.

Fat Content

Beef chuck roast has a relatively high fat content compared to leaner beef cuts. The USDA reports that a standard serving contains about 15 to 20 grams of total fat. This includes both saturated and unsaturated fats, with saturated fat comprising roughly 6 to 8 grams per serving. Understanding the fat profile is important for managing cardiovascular health and dietary fat intake.

Macronutrient Breakdown

Macronutrients include protein, fat, and carbohydrates, with beef chuck roast primarily providing protein and fat. The USDA nutrition data highlights the significance of this cut as a protein source.

Protein Content

Beef chuck roast is an excellent source of complete protein, offering approximately 22 to 25 grams per 3-ounce cooked serving. This protein includes all nine essential amino acids necessary for human health, supporting muscle growth, immune function, and tissue repair. The high protein density makes beef chuck roast a favored choice among athletes and individuals requiring increased protein intake.

Carbohydrates and Fiber

As an animal-based product, beef chuck roast naturally contains zero carbohydrates and no dietary fiber. This makes it suitable for low-carbohydrate and ketogenic dietary plans. Consumers should balance their diet with plant-based fiber sources when consuming beef chuck roast to maintain digestive health.

Vitamins and Minerals in Beef Chuck Roast

Beyond macronutrients, beef chuck roast is a valuable source of several key vitamins and minerals. The USDA nutrition database provides detailed information about these micronutrients, which play essential roles in metabolic processes.

Iron

Beef chuck roast is particularly rich in heme iron, which is highly bioavailable compared to plant-based iron sources. A 3-ounce serving supplies approximately 2.1 milligrams of iron, fulfilling about 12% of the daily recommended intake for adults. Iron is vital for oxygen transport in the blood and preventing anemia.

Zinc

Zinc is another abundant mineral in beef chuck roast, with a typical serving containing around 5 milligrams. Zinc supports immune function, wound healing, and DNA synthesis. The USDA underscores beef as a primary dietary zinc source in many populations.

B Vitamins

The chuck roast is also a rich source of B vitamins, particularly vitamin B12, niacin (B3), and riboflavin (B2). Vitamin B12 content is approximately 2.4 micrograms per serving, meeting 100% of the daily value. These vitamins are crucial for energy metabolism, nerve function, and red blood cell production.

Health Benefits and Considerations

Understanding the nutritional composition of beef chuck roast helps evaluate its health benefits and potential dietary considerations. Its dense nutrient profile supports various bodily functions but requires mindful consumption.

Benefits of Beef Chuck Roast

- **High-quality protein:** Supports muscle repair and growth.
- **Rich in essential minerals:** Iron and zinc boost immune health and oxygen transport.
- **B vitamin content:** Enhances energy metabolism and neurological health.
- **Satiety:** High protein and fat levels promote fullness.

Considerations Regarding Fat and Cholesterol

While beef chuck roast offers nutritional benefits, its saturated fat and cholesterol content may raise concerns for individuals managing heart disease risk factors. The USDA data indicates moderate saturated fat levels, so it is advisable to consume beef chuck roast in moderation and balance it with lean protein sources and vegetables.

Comparison with Other Beef Cuts

When evaluating beef chuck roast nutrition USDA information, comparing it to other cuts provides context for dietary planning. Different cuts vary in fat content, tenderness, and caloric density.

Chuck Roast vs. Ribeye

Ribeye steak tends to have higher fat content and calories than chuck roast, offering a richer flavor but increased saturated fat. Chuck roast is often leaner, making it a better option for slightly lower fat intake.

Chuck Roast vs. Sirloin

Sirloin is generally leaner than chuck roast, with lower fat and calorie content. However, chuck roast provides more connective tissue and collagen, which breaks down during slow cooking to enhance flavor and tenderness.

Tips for Cooking and Retaining Nutrition

Proper cooking techniques help retain the nutritional value of beef chuck roast while enhancing taste and texture. The USDA emphasizes preparation methods that minimize nutrient loss and excess fat consumption.

Recommended Cooking Methods

- **Slow roasting or braising:** Helps tenderize the cut and preserve nutrients.
- **Trimming excess fat:** Reduces saturated fat intake without sacrificing flavor.
- **Using herbs and spices:** Adds flavor without extra calories or sodium.

Serving Suggestions

Pairing beef chuck roast with fiber-rich vegetables and whole grains complements its nutritional profile and supports balanced meals. Limiting high-calorie sauces and processed sides can optimize the healthfulness of dishes featuring beef chuck roast.

Frequently Asked Questions

What is the calorie content of a USDA beef chuck roast?

According to the USDA, a 3-ounce (85 gram) serving of cooked beef chuck roast contains approximately 230 calories.

How much protein is in a beef chuck roast per serving?

A 3-ounce serving of cooked beef chuck roast provides around 22 grams of protein, based on USDA nutritional data.

What is the fat content in USDA beef chuck roast?

USDA data indicates that a 3-ounce serving of cooked beef chuck roast contains about 15 grams of total fat, including saturated fat.

Does beef chuck roast contain any carbohydrates according to USDA nutrition facts?

Beef chuck roast contains 0 grams of carbohydrates per serving, as reported by USDA nutrition information.

What vitamins and minerals are abundant in USDA beef chuck roast?

Beef chuck roast is a good source of several essential nutrients including iron, zinc, vitamin B12, and niacin, according to USDA nutrition data.

Additional Resources

1. *USDA Guide to Beef Chuck Roast Nutrition*

This comprehensive guide provides detailed nutritional information about beef chuck roast based on USDA data. It covers macronutrients, vitamins, minerals, and calorie content, helping readers understand the health benefits and

considerations of including beef chuck roast in their diet. The book also compares different cuts and cooking methods to optimize nutrition.

2. Understanding Beef Cuts: Focus on Chuck Roast and Nutrition

This book delves into the various beef cuts with a special emphasis on chuck roast. It explains the USDA classifications and nutritional profiles for each cut, highlighting how chuck roast fits into a balanced diet. Readers will learn about protein content, fat levels, and essential nutrients found in chuck roast.

3. The Nutrition Facts of Beef: USDA Insights on Chuck Roast

Using USDA data as a foundation, this book presents an in-depth analysis of the nutritional composition of beef chuck roast. It discusses the role of beef in a healthy eating plan and offers tips for selecting and preparing chuck roast to maximize nutrient retention. The book also addresses common myths about red meat nutrition.

4. Beef Chuck Roast and Your Health: A USDA Nutritional Perspective

This title explores the health implications of consuming beef chuck roast with reference to USDA nutritional guidelines. It examines the balance of proteins, fats, and micronutrients in chuck roast and how these contribute to overall wellness. The book also provides practical advice for incorporating chuck roast into various dietary patterns.

5. Cooking and Nutrition: The Beef Chuck Roast Handbook

Combining culinary techniques with nutritional science, this handbook offers recipes and cooking tips for beef chuck roast that preserve its nutrient content. It references USDA nutrition data to help readers make informed choices about portion sizes and preparation methods. Nutritional breakdowns accompany each recipe for easy reference.

6. USDA Nutrient Database Explained: Focus on Beef Chuck Roast

This book serves as a user-friendly explanation of the USDA nutrient database, with a case study centered on beef chuck roast. It teaches readers how to navigate and interpret USDA nutritional data effectively. The book also highlights the importance of nutrient density and how chuck roast contributes to dietary needs.

7. Beef Chuck Roast: Nutrition, Selection, and Cooking Tips

A practical guide that combines nutrition facts from the USDA with advice on choosing quality beef chuck roast. It offers insights into the nutrient content, including protein and fat profiles, and suggests cooking methods to retain nutritional value. The book is ideal for home cooks and nutrition enthusiasts alike.

8. Red Meat Nutrition: The USDA Profile of Beef Chuck Roast

Focusing on red meat, this book presents the USDA's detailed nutritional profile of beef chuck roast. It discusses the benefits and potential drawbacks of consuming chuck roast and how it fits into various dietary guidelines. The book also compares chuck roast with other protein sources to help readers make balanced food choices.

9. *The Science of Beef Nutrition: USDA Data on Chuck Roast*

This scientific resource compiles USDA data to analyze the nutrient composition of beef chuck roast thoroughly. It explores the biochemical aspects of beef nutrients, their bioavailability, and their impact on human health. The book is suitable for students, dietitians, and anyone interested in the science behind beef nutrition.

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nutritional value for dietary needs, including specific dietary requirements and how foods are produced. It also considers alternative production methods, along with the impact of preparation on both the nutritional value of a food and its consumer acceptability. Other discussions focus on the basics of proteins, carbohydrates, and lipids, issues of diet and disease such as weight management, and food production and preparation. Laboratory-type, in-class activities are presented using limited materials and applications of complex concepts in real-life situations. This book will be a valuable resource for undergraduate students in culinary nutrition, nutrition science, food science and nutrition, and culinary arts courses. It will also appeal to professional chefs and food scientists as well as research chefs in product development. - Gourmand World Cookbook Awards 2014: USA, Best Author or Chef for Professionals, Gourmand International - Global Food Industry Awards 2014: Special Mention in Communicating Science-Related Knowledge to Consumers Aimed at Improving their Lifestyle, International Union of Food Science and Technology (IUFoST) - Explores the connections among the technical sciences of nutrition, food science and the culinary arts as well as consumer choices for diet, health and enjoyment - Presents laboratory-type, in-class activities using limited materials and real-life applications of complex concepts - Includes photographs and recipes to enhance learning experience

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