

Campus Facilities and Sustainability Office

vegan ways to g^{et}

GREEN TIPS - SEP 2021

My Green Pledges: Eat more vegetables

Omega-3

The "magic nutrient", Omega-3, is a group of fatty acids that our body cannot make on its own. Within the Omega-3 family, ALA (Alpha-linolenic acid) EPA (Eicosapentaenoic acid) and DHA (Docosahexaenoic), acid) are essential for our health and wellbeing.

Benefits of Omega-3

- Reduce inflammatory
- Maintain neurological functions
- Lower blood pressure
- Help prevent heart disease

ALA, EPA & DHA

ALA, EPA and DHA are the three main Omega-3 fatty acids, and ALA can be converted into EPA and DHA in our body.

We can absorb ALA through our diets – and from a variety of plant-based sources as well – so we can secure EPA and DHA.

We do not necessarily rely on fatty fishes and meat products to get EPA and DHA. Some plant-based or ALA-rich vegan choices can also offer us the chance to get EPA and DHA.

EPA

Plant-based Omega-3

Eating fish has been a standard recommendation but there are a lot of other plant-based alternatives for all of us to get Omega-3 we need!

recommended daily intake of Omega-3: 0.25-0.5g



Seaweed and Algae

- contain both EPA and DHA - important sources of Omega-3

for vegan and vegetarians



Flax seeds

- contain 6g of

ALA per tbsp

Chia seeds

- contain 5g of ALA per 1-oz serving

Read more:

- What are the best sources of Omega-3?
 Medical News Today
- Chia Pudding Recipe Simple Happy Kitchen





Kidney beans

- contain 0.1g of ALA per half-cup

Walnuts

- contain 3g of ALA per cup

Edamame

- contain 0.28g of ALA per half-cup

(Source: USDA National Nutrient Database for Standard Reference)

References:

• green queen. #VeganHealth: The Best Plant-Based Sources For Omega-3 Fatty Acids. 2020. Available: https://www.greenqueen.com.hk/veganhealth-the-best-plant-based-sources-for-omega-3-fatty-acids/

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