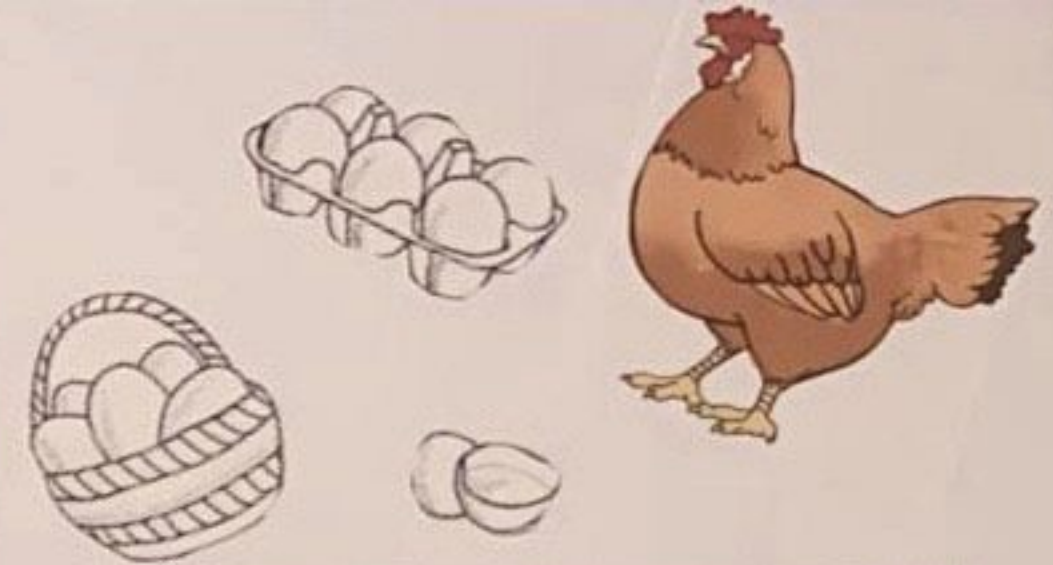




# Healthy Facts About Eggs



## Duck Eggs

## Chicken Eggs

In almost every food we consume from a restaurant or from home have eggs in them, but most people don't really know much about the nutrition you can get from the eggs used to cook those foods.

Chicken and Duck eggs are two of the most common eggs used in homes and restaurants due to their nutrient rich properties. These eggs are full of vitamins, protein, fatty acids and many more nutritional things needed for your body to survive.

*all about eggs*  
**Duck vs. Chicken**

avg. 2.5oz	avg. 2.0oz
11% shell (0.27oz)	10% shell (0.2oz)
34% yolk (0.85oz)	32% yolk (0.64oz)
55% white (1.38oz)	58% white (1.16oz)
<b>nutrition</b>	<b>nutrition</b>
130 calories	78 calories
9 gm protein	5 gm protein
9.6 gm fat (2.5 gm sat)	5 gm fat (1.6 gm sat)
higher in essential vitamins & minerals	
<i>incubation shell colors</i>	<i>incubation shell colors</i>

Chicken Eggs are considered to be the smaller egg between Chicken and Duck Eggs. Though they are small, chicken eggs are mainly known for their iron and zinc supply. These eggs are rich in phosphorus, calcium, potassium, and contain moderate amounts of sodium. They also contain all essential trace elements including copper, iron, magnesium, manganese, selenium, and zinc.

**Nutrition Facts for Chicken Eggs:**

Nutrition Facts	
12 servings per container	
Serving size 1 egg (50g)	
Amount per serving	
<b>Calories</b>	<b>70</b>
	% Daily Value*
Total Fat 5g	6%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 185mg	62%
Sodium 70mg	3%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	0%
Includes 0g Added Sugars	0%
Protein 6g	12%
Vitamin D 1mcg	6%
Calcium 28mg	2%
Iron 1mg	6%
Potassium 60mg	2%

\*Percent Daily Values are based on a diet of other people's secrets.

Eggs from ducks are proven better than eggs from a chicken due to their size and nutritional value. This is due to them having more magnesium, calcium, iron, vitamin B12, vitamin A and vitamin B1. They are also a great source of omega-3 fatty acids, which are essential for people's normal metabolism. With all of these nutritional things duck eggs are known to be 50% larger than a chicken egg due to them having to hold all of these components.

**Nutrition Facts for Duck Eggs:**

Nutrition Facts	
Serving Size 70 g	
Amount Per Serving	
<b>Calories 130</b>	Calories from Fat 67
	% Daily Value
Total Fat 10g	15%
Saturated Fat 2g	12%
Trans Fat	
Cholesterol 615mg	208%
Sodium 102mg	4%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Sugars 1g	
Protein 9g	
Vitamin A 9%	Vitamin C 0%
Calcium 4%	Iron 15%

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.