

10 oz filet mignon nutrition

10 oz filet mignon nutrition offers valuable insights into the dietary content of one of the most prized cuts of beef. This article explores the nutritional profile of a 10-ounce portion of filet mignon, including its calorie count, macronutrient breakdown, vitamins, and minerals. Understanding the nutrition facts behind this tender and lean steak helps consumers make informed choices about incorporating it into a balanced diet. Additionally, the article addresses the health benefits and considerations associated with filet mignon consumption. For those interested in optimizing their meal plans or tracking their nutrient intake, knowing the specifics of 10 oz filet mignon nutrition is essential. The following sections will provide a detailed look at calories, protein content, fat composition, micronutrients, and tips for healthy preparation.

- Caloric Content of 10 oz Filet Mignon
- Macronutrient Breakdown
- Vitamins and Minerals in Filet Mignon
- Health Benefits of Consuming Filet Mignon
- Considerations and Potential Drawbacks
- Tips for Healthy Preparation and Cooking

Caloric Content of 10 oz Filet Mignon

The calorie content in a 10 oz filet mignon serves as a foundational metric for understanding its contribution to daily energy intake. Filet mignon is known for being a lean cut of beef, which influences its overall calorie count. On average, a 10-ounce serving of cooked filet mignon contains approximately 570 to 620 calories, depending on cooking method and fat retention.

Calories in filet mignon primarily derive from protein and fat, with minimal carbohydrates present. The relatively moderate calorie content makes it a favorable choice for those seeking nutrient-dense foods with controlled energy intake.

Macronutrient Breakdown

Examining the macronutrient composition of a 10 oz filet mignon reveals its

role as a high-protein, moderate-fat food source. This section outlines the typical amounts of protein, fat, and carbohydrates found in this steak cut.

Protein Content

A 10-ounce filet mignon provides roughly 60 to 70 grams of protein, making it an excellent source of high-quality animal protein. Protein from filet mignon contains all essential amino acids necessary for muscle repair, immune function, and overall health maintenance.

Fat Composition

The fat content in a 10 oz filet mignon generally ranges from 25 to 35 grams. Importantly, this cut contains primarily monounsaturated and saturated fats, with a small fraction of polyunsaturated fats. Leaner than many other steak cuts, filet mignon's fat profile contributes to both flavor and satiety.

Carbohydrates

Filet mignon contains negligible carbohydrates, typically less than 1 gram per 10-ounce serving. This makes it suitable for low-carb and ketogenic dietary patterns.

Vitamins and Minerals in Filet Mignon

Beyond macronutrients, 10 oz filet mignon is a rich source of several important vitamins and minerals that support metabolic processes and overall health.

Essential Vitamins

Filet mignon provides significant amounts of B vitamins, including B12, niacin (B3), and riboflavin (B2). Vitamin B12 is particularly abundant and crucial for red blood cell formation and neurological function.

Key Minerals

This steak cut also contains vital minerals such as iron, zinc, phosphorus, and selenium. Iron from filet mignon is heme iron, which is highly bioavailable and essential for oxygen transport in the blood. Zinc supports immune health and wound healing, while selenium acts as an antioxidant.

- Iron: Approximately 4 to 5 mg per 10 oz serving
- Zinc: Around 6 to 7 mg
- Phosphorus: Roughly 300 mg
- Selenium: Approximately 30 mcg

Health Benefits of Consuming Filet Mignon

Consuming filet mignon as part of a balanced diet can provide several health advantages due to its nutrient density and protein quality.

Supports Muscle Growth and Repair

The high protein content aids in muscle synthesis and recovery, making filet mignon an excellent choice for athletes and individuals engaging in regular physical activity.

Improves Iron Status

Due to its rich heme iron content, filet mignon can help prevent or address iron-deficiency anemia, particularly in populations with increased iron needs.

Enhances Immune Function

Vitamins and minerals like zinc and selenium found in filet mignon contribute to robust immune system performance and antioxidant defenses.

Considerations and Potential Drawbacks

While filet mignon offers many nutritional benefits, there are considerations to keep in mind regarding consumption frequency and portion sizes.

Saturated Fat and Cholesterol

Filet mignon contains saturated fats and cholesterol, which may impact cardiovascular health if consumed excessively. Moderation and balance with other nutrient sources are recommended.

Cost and Accessibility

As a premium cut of beef, filet mignon can be more expensive and less accessible than other protein sources, which may influence dietary choices for some individuals.

Environmental Impact

Beef production has a higher environmental footprint compared to plant-based proteins, so sustainable consumption practices are advisable.

Tips for Healthy Preparation and Cooking

Choosing the right cooking methods can maximize the nutritional benefits of filet mignon while minimizing added fats and calories.

Recommended Cooking Techniques

- Grilling or broiling to reduce added fat
- Pan-searing with minimal oil
- Oven roasting with herbs and spices instead of heavy sauces

Portion Control

Sticking to appropriate portion sizes, such as a 6 to 8 oz serving, can help balance calorie intake while still enjoying the flavor and nutrition of filet mignon.

Complementary Foods

Pairing filet mignon with vegetables, whole grains, or salads enhances the overall meal nutrient profile and supports digestive health.

Frequently Asked Questions

How many calories are in a 10 oz filet mignon?

A 10 oz filet mignon contains approximately 570 to 650 calories, depending on the cut and preparation method.

What is the protein content in a 10 oz filet mignon?

A 10 oz filet mignon provides about 60 to 70 grams of protein, making it an excellent source of high-quality protein.

How much fat is in a 10 oz filet mignon?

A 10 oz filet mignon contains roughly 30 to 40 grams of fat, including saturated fat and some healthy monounsaturated fat.

Is a 10 oz filet mignon high in cholesterol?

Yes, a 10 oz filet mignon typically contains around 150 to 180 milligrams of cholesterol, so it should be consumed in moderation by those monitoring cholesterol intake.

Does a 10 oz filet mignon contain carbohydrates?

No, a 10 oz filet mignon contains virtually no carbohydrates, as it is a pure protein and fat source.

What vitamins and minerals are found in a 10 oz filet mignon?

A 10 oz filet mignon is rich in essential nutrients such as iron, zinc, vitamin B12, niacin, and phosphorus.

Is 10 oz filet mignon suitable for a low-carb diet?

Yes, since 10 oz filet mignon contains virtually no carbohydrates, it is an excellent choice for low-carb and ketogenic diets.

How does the nutritional content of a 10 oz filet mignon compare to other steak cuts?

Filet mignon is leaner than many other cuts like ribeye or T-bone, with lower fat content but similar protein levels, making it a healthier choice for those watching fat intake.

Can eating a 10 oz filet mignon contribute to muscle

building?

Yes, due to its high protein content, a 10 oz filet mignon can support muscle repair and growth when included as part of a balanced diet.

Additional Resources

1. *Nutrition Facts: Understanding 10 oz Filet Mignon*

This book offers an in-depth analysis of the nutritional content found in a 10 oz filet mignon. Readers will learn about calories, protein, fats, vitamins, and minerals in this cut of beef. It also compares filet mignon to other steak cuts, helping consumers make informed dietary choices.

2. *The Complete Guide to Steak Nutrition*

Focusing on various types of steaks, this guide delves into the nutritional profiles of each cut, with a special chapter dedicated to the 10 oz filet mignon. It explains how this portion fits into a balanced diet and offers tips on portion control and cooking methods to preserve nutrients.

3. *Healthy Eating with Filet Mignon: A Nutritional Perspective*

This book explores how filet mignon can be incorporated into a healthy eating plan. It discusses the benefits of lean protein, the importance of iron and B vitamins found in beef, and ways to prepare a 10 oz filet mignon that maximize health benefits while minimizing unhealthy fats.

4. *Steak and Nutrition: Balancing Flavor and Health*

A practical guide for steak lovers who want to maintain a healthy lifestyle. It breaks down the nutritional components of a 10 oz filet mignon and offers advice on pairing it with nutrient-rich sides. The book also addresses common myths about red meat and nutrition.

5. *Protein Power: The Role of Filet Mignon in Muscle Building*

Ideal for athletes and fitness enthusiasts, this book highlights the high-quality protein content in a 10 oz filet mignon. It explains how this steak supports muscle growth and recovery, and provides meal plans that incorporate filet mignon for optimal nutrition.

6. *Calorie Counting Made Easy: Filet Mignon Edition*

A user-friendly resource that breaks down the calorie content of various filet mignon servings, including the popular 10 oz portion. It offers tips for tracking calories, managing weight, and understanding how steak fits into different dietary goals.

7. *From Farm to Table: The Nutritional Journey of Filet Mignon*

This book traces the origin of filet mignon from cattle farming practices to its nutritional impact on the consumer. It discusses how factors like diet and breed affect the final nutritional value of a 10 oz filet mignon steak.

8. *Gourmet Nutrition: Enjoying Filet Mignon Without Guilt*

Combining gourmet recipes with nutritional advice, this book helps readers

enjoy a 10 oz filet mignon while maintaining a balanced diet. It features cooking techniques that reduce fat content and enhance nutrient retention.

9. *The Science of Red Meat Nutrition: Focus on Filet Mignon*

An academic yet accessible exploration of the biochemical and nutritional aspects of red meat, with a focus on the 10 oz filet mignon. It covers protein quality, fat composition, and the role of red meat in human health, backed by the latest scientific research.

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