Important Minerals and their Functions

Today we are presenting you a short note on important minerals and their functions. Mineral is a homogenous inorganic materials needed for body. These control the metabolism of body.

Types of Minerals:

The body needs many minerals, these are called essential minerals. Essential minerals are sometimes divided up into major minerals (macro minerals) and trace minerals (microminerals). These two groups of minerals are equally important, but trace minerals are needed in smaller amounts than major minerals. The amounts needed in the body are not an indication of their importance. Here is the list of important minerals with function and sources:

Mineral	Function	Sources
Sodium	Needed for proper fluid balance, nerve transmission, and muscle contraction	Table salt, soy sauce; large amounts in processed foods; small amounts in milk, breads, vegetables, and unprocessed meats
Chloride	Needed for proper fluid balance, stomach acid	Table salt, soy sauce; large amounts in processed foods; small amounts in milk, meats, breads, and vegetables
Potassium	Needed for proper fluid balance, nerve transmission, and muscle contraction	Meats, milk, fresh fruits and vegetables, whole grains, legumes
Calcium	Important for healthy bones and teeth; helps muscles relax and contract; important in nerve functioning, blood clotting, blood pressure regulation, immune system health	Milk and milk products; canned fish with bones (salmon, sardines); fortified tofu and fortified soy milk; greens (broccoli, mustard greens); legumes
Phosphorus	Important for healthy bones and teeth; found in every cell; part of the system that maintains acid-base balance	Meat, fish, poultry, eggs, milk, processed foods (including soda pop)
Magnesium	Found in bones; needed for making protein, muscle contraction, nerve transmission, immune system health	Nuts and seeds; legumes; leafy, green vegetables; seafood; chocolate; artichokes; "hard" drinking water
Sulfur	Found in protein molecules	Occurs in foods as part of protein: meats, poultry, fish, eggs, milk, legumes, nuts

Major Minerals (Macro minerals)

Trace Minerals (Microminerals)

The body needs trace minerals in very small amounts. Note that iron is considered to be a trace mineral, although the amount needed is somewhat more than for other microminerals.

Mineral	Function	Sources
Iron	Part of a molecule (hemoglobin) found in red blood cells that carries oxygen in the body; needed for energy metabolism	Organ meats; red meats; fish; poultry; shellfish (especially clams); egg yolks; legumes; dried fruits; dark, leafy greens; iron-enriched breads and cereals; and fortified cereals
Zinc	Part of many enzymes; needed for making protein and genetic material; has a function in taste perception, wound healing, normal fetal development, production of sperm, normal growth and sexual maturation, immune system health	Meats, fish, poultry, leavened whole grains, vegetables
Iodine	Found in thyroid hormone, which helps regulate growth, development, and metabolism	Seafood, foods grown in iodine-rich soil, iodized salt, bread, dairy products
Selenium	Antioxidant	Meats, seafood, grains
Copper	Part of many enzymes; needed for iron metabolism	Legumes, nuts and seeds, whole grains, organ meats, drinking water
Manganese	Part of many enzymes	Widespread in foods, especially plant foods
Fluoride	Involved in formation of bones and teeth; helps prevent tooth decay	Drinking water (either fluoridated or naturally containing fluoride), fish, and most teas
Chromium	Works closely with insulin to regulate blood sugar (glucose) levels	Unrefined foods, especially liver, brewer's yeast, whole grains, nuts, cheeses
Molybdenum	Part of some enzymes	Legumes; breads and grains; leafy greens; leafy, green vegetables; milk; liver