

150g cooked white rice nutrition

150g cooked white rice nutrition is an important topic for individuals seeking to understand the dietary value and health implications of consuming white rice in this specific portion size. White rice is a staple food in many cultures and is widely consumed worldwide. This article will explore the nutritional composition of 150 grams of cooked white rice, including its macronutrients, vitamins, and minerals. Additionally, it will discuss the calorie content, glycemic index, and potential health benefits and drawbacks associated with its consumption. Understanding the detailed nutrition facts of 150g cooked white rice can help individuals make informed decisions about their diet and meal planning. The following sections will provide a comprehensive breakdown and analysis of these nutritional elements.

- Caloric and Macronutrient Profile of 150g Cooked White Rice
- Vitamins and Minerals in 150g Cooked White Rice
- Glycemic Index and Impact on Blood Sugar Levels
- Health Benefits of Consuming White Rice
- Potential Downsides and Considerations
- Incorporating 150g Cooked White Rice into a Balanced Diet

Caloric and Macronutrient Profile of 150g Cooked White Rice

The caloric content and macronutrient distribution form the foundation of understanding the nutritional value of 150g cooked white rice. White rice is primarily a carbohydrate source, with moderate amounts of protein and negligible fat content. The calorie count in this portion is a critical factor for those managing energy intake for weight control or athletic performance.

Calories in 150g Cooked White Rice

On average, 150 grams of cooked white rice contains approximately 195 to 210 calories. This energy primarily comes from carbohydrates, which make up the largest macronutrient percentage in white rice. The calorie content may vary slightly depending on the rice variety and cooking method.

Carbohydrates

Carbohydrates constitute roughly 43 to 45 grams in 150g of cooked white rice. These carbohydrates are mainly starches, which provide a readily available source of energy. White rice has a relatively low fiber content since the bran and germ are removed during processing, which reduces its overall dietary fiber levels to about 0.5 to 1 gram per 150 grams cooked.

Protein and Fat Content

Protein content in 150g cooked white rice generally ranges between 3.5 to 4 grams. Although white rice is not a significant protein source compared to legumes or animal products, it contributes a modest amount to the daily protein requirement. Fat content is minimal, typically less than 0.5 grams, making it a low-fat food option suitable for certain dietary restrictions.

- Calories: 195-210 kcal
- Carbohydrates: 43-45 grams
- Protein: 3.5-4 grams
- Fat: 0.3-0.5 grams
- Dietary Fiber: 0.5-1 gram

Vitamins and Minerals in 150g Cooked White Rice

Beyond macronutrients, 150g cooked white rice provides several essential vitamins and minerals, although in smaller quantities compared to whole grain rice varieties. The refining process removes the nutrient-rich outer layers, impacting the micronutrient content.

Key Vitamins

White rice contains trace amounts of B vitamins such as thiamine (B1), niacin (B3), and folate (B9). These vitamins are vital for energy metabolism and overall cellular function. However, white rice generally offers lower levels of these vitamins compared to brown rice or enriched rice varieties.

Mineral Content

Essential minerals found in 150g cooked white rice include small amounts of iron, magnesium, phosphorus, and zinc. Iron content can range between 0.2 to 0.4 milligrams, which contributes modestly toward daily requirements. Magnesium and phosphorus are important for bone health and energy metabolism, but their levels in white rice are relatively low due to the milling process.

- Thiamine (Vitamin B1): 0.07 mg
- Niacin (Vitamin B3): 1.5 mg
- Folate (Vitamin B9): 8-10 mcg
- Iron: 0.2-0.4 mg
- Magnesium: 10-15 mg
- Phosphorus: 40-50 mg
- Zinc: 0.4-0.6 mg

Glycemic Index and Impact on Blood Sugar Levels

The glycemic index (GI) of 150g cooked white rice is a significant consideration for individuals managing blood sugar levels, including those with diabetes. White rice typically has a medium to high GI, which means it can cause a rapid increase in blood glucose following consumption.

Understanding Glycemic Index

The glycemic index measures how quickly carbohydrates in food raise blood glucose levels compared to pure glucose. White rice generally scores between 70 and 90 on the GI scale, depending on the variety and cooking method. This high GI indicates that white rice can cause a swift blood sugar spike.

Implications for Blood Sugar Control

Consuming 150g of cooked white rice can lead to a rapid rise in blood glucose, which may be problematic for individuals with insulin resistance or diabetes. Combining white rice with protein, fiber, or healthy fats can help mitigate this effect by slowing digestion and absorption.

Health Benefits of Consuming White Rice

Despite some concerns about its glycemic impact, white rice offers several health benefits when consumed as part of a balanced diet. It serves as a versatile and easily digestible carbohydrate source, providing energy and satiety.

Energy Source

White rice is a quick and efficient source of energy due to its high carbohydrate content. It is especially useful for athletes or individuals engaging in high-intensity physical activities who require rapid glycogen replenishment.

Digestibility and Allergen-Friendly

White rice is low in fiber and free from common allergens such as gluten, making it suitable for those with digestive sensitivities or gluten intolerance. Its bland flavor and soft texture also make it a preferred staple in many diets worldwide.

- Provides fast energy from carbohydrates
- Easy to digest and gentle on the stomach
- Gluten-free and hypoallergenic
- Versatile in culinary uses

Potential Downsides and Considerations

While 150g cooked white rice has nutritional benefits, certain drawbacks should be acknowledged. Its high glycemic index, low fiber content, and limited micronutrient density may impact long-term health if consumed excessively or without balance.

Risk of Elevated Blood Sugar

Frequent consumption of high-GI foods like white rice may contribute to increased risk of type 2 diabetes and metabolic syndrome, particularly in susceptible populations. Managing portion sizes and pairing with

other nutrient-rich foods is essential to mitigate these risks.

Nutrient Deficiency Potential

Because white rice lacks the bran and germ, it contains fewer vitamins, minerals, and dietary fiber compared to whole grain alternatives. Relying heavily on white rice without adequate nutrient supplementation can lead to deficiencies over time.

Incorporating 150g Cooked White Rice into a Balanced Diet

Integrating 150g cooked white rice into meals can be part of a healthy eating plan when combined with diverse food groups. Balancing rice with vegetables, lean proteins, and healthy fats enhances overall nutrient intake and promotes satiety.

Meal Planning Tips

To optimize the nutritional benefits and minimize potential drawbacks, consider the following strategies when including 150g cooked white rice in the diet:

- Pair with fiber-rich vegetables to increase overall fiber consumption
- Include lean protein sources such as poultry, fish, or legumes
- Add healthy fats like olive oil, nuts, or avocado for balanced macronutrients
- Use herbs and spices to enhance flavor without adding excessive sodium
- Limit portion sizes if managing blood sugar or caloric intake

Alternatives and Variations

For those seeking increased nutrient density, substituting white rice with brown rice, wild rice, or other whole grains can provide higher fiber, vitamins, and minerals. However, white rice remains a valuable option for specific dietary needs and preferences.

Frequently Asked Questions

How many calories are in 150g of cooked white rice?

150g of cooked white rice contains approximately 195 calories.

What is the carbohydrate content in 150g of cooked white rice?

150g of cooked white rice contains about 43 grams of carbohydrates.

How much protein does 150g of cooked white rice provide?

150g of cooked white rice provides around 4 grams of protein.

Is 150g of cooked white rice low in fat?

Yes, 150g of cooked white rice contains less than 1 gram of fat, making it a low-fat food option.

What vitamins and minerals are found in 150g of cooked white rice?

150g of cooked white rice provides small amounts of vitamins and minerals such as B vitamins (thiamin, niacin), iron, and magnesium.

Additional Resources

1. *The Nutritional Value of Cooked White Rice: A Comprehensive Guide*

This book delves into the detailed nutritional profile of 150g of cooked white rice, exploring its macronutrient content, vitamins, and minerals. It explains how white rice fits into various dietary patterns and its role in energy provision. Readers will find practical advice on incorporating white rice into balanced meals for optimal health.

2. *Rice and Health: Understanding the Benefits and Drawbacks of White Rice*

Focusing on white rice, this book examines both the benefits and potential nutritional shortcomings of consuming 150g servings. It discusses glycemic index, fiber content, and how white rice compares to other grains. The author also offers tips on pairing rice with other foods to enhance nutritional value.

3. *Everyday Nutrition: The Role of Cooked White Rice in Your Diet*

This accessible guide explains how 150g of cooked white rice contributes to daily nutritional requirements. It covers calorie count, carbohydrate content, and common micronutrients found in white rice. Additionally, it provides meal planning ideas that incorporate white rice for balanced nutrition.

4. *White Rice and Weight Management: Facts and Myths*

This book addresses common misconceptions about white rice and its impact on weight control. It provides scientific insights into the caloric content of 150g cooked servings and how rice consumption affects metabolism. Readers will learn strategies for including white rice in weight-conscious diets.

5. *Rice Nutrition Science: From Field to Table*

Exploring the journey of white rice from cultivation to consumption, this book highlights how cooking methods affect its nutritional make-up. It offers detailed analysis of 150g cooked white rice portions, including changes in nutrient density after cooking. The book is ideal for nutritionists and food science enthusiasts.

6. *Balancing Macronutrients: The Place of White Rice in a Healthy Plate*

This title focuses on the macronutrient balance provided by 150g of cooked white rice within a meal. It explains carbohydrate quality, protein content, and how to combine rice with other food groups for a nutritionally complete diet. Readers will find practical tips for meal composition and portion control.

7. *Glycemic Impact of Cooked White Rice: What 150g Means for Blood Sugar*

This book studies the glycemic response triggered by consuming 150g of cooked white rice and its implications for diabetic and pre-diabetic individuals. It reviews scientific research on blood sugar levels and insulin response related to white rice intake. The author suggests dietary adjustments to mitigate glycemic spikes.

8. *Cooking and Nutrition: Optimizing the Benefits of White Rice*

Here, readers learn how different cooking techniques influence the nutritional aspects of 150g servings of white rice. The book covers methods to retain vitamins and minerals, reduce glycemic index, and enhance flavor without compromising health benefits. It includes recipes and cooking tips for nutritious rice dishes.

9. *The Global Staple: Cultural and Nutritional Perspectives on White Rice*

This book offers a broad look at white rice as a dietary staple around the world, focusing on the nutrition of typical 150g cooked servings in various cultures. It discusses how white rice nutrition is integrated into traditional diets and its impact on public health. The narrative combines cultural richness with scientific nutritional analysis.

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This text has been written to meet the requirements of the revised GCSE Home Economics: Food and Nutrition syllabuses, and introduces students to details of legislation concerning food and nutrition.

150g cooked white rice nutrition: *Basics of food and Nutrition* Mr. Rohit Manglik, 2023-07-23 Offers foundational knowledge of food groups, nutrients, dietary requirements, and balanced nutrition.

150g cooked white rice nutrition: *Journal of the American Dietetic Association* , 2000

150g cooked white rice nutrition: *The Calorie, Carb and Fat Bible 2011* Juliette Kellow, Lyndel Costain, Laurence Beeken, 2011 This guide is designed for quick reference and ease of use. It contains full nutritional information, including individual serving sizes, for each food listed. It covers healthy diets, exercise, diet myths and advice for losing weight safely.

150g cooked white rice nutrition: A Fundamental Guide for a Healthy Lifestyle and Nutrition Ugur Gogus Ph. D, 2011-02 All scientific claims indicate one result that food and nutrition is an integral part of medicine while medicine can not show its curing potential without a correct and complementary food and nutrition. A blood thinning (anticoagulant) drug when combined with too much blood thinning food consumption can increase the risk of internal bleeding risk and may be fatal. Bergamottin in grapefruit can inhibit the activity of liver enzymes and can cause the accumulation of radio and chemotherapeutic agents in blood which can increase the side effects of such anti-carcinogen treatments. Similarly, fibers which are introduced as healthy food components with their weight loosing and cancer protecting effects may bind some important nutrients which may result in immunodeficiency and chronic fatigue. Omega 3 fatty acids as the healthiest fat options may even be fatal during ventricular tachycardia. I have tried to inform the reader that there is no a completely healthy or a completely harmful food while there are some beneficial foods for some diseases and disorders. I strongly believe that you will be able to enhance the curing potential of the traditional medicine with the correct food, nutrition and life style for each disease which is carefully and scientifically analysed in the book. -Dr. Ugur Gogus

150g cooked white rice nutrition: Twelve Week Fitness and Nutrition Programme for Women Gavin Morey, 2015-01-19 Based on a real-life challenge, these books demonstrate how you can achieve your dream body in just 12 weeks! The book shows you exactly how you can change your body and lifestyle for the better, illustrated by non-airbrushed photos showing progression of a real woman over the 12 week period. Covering fitness, health and nutrition, the book contains workouts with different exercises to choose from, explaining their purpose and technique. With the basics of training explained, the book also contains info on what health and fitness tests are used and the training routine followed, and a training diary for the reader to keep track of their programme and progress. Want to eat healthily? There is also a guide to having a daily balanced diet with easy-to-follow recipes, detailed weekly shopping lists, along with a daily food diary for the reader to keep a log of their own nutritional intake. Want real results? Experience the difference with this 12-week programme!

150g cooked white rice nutrition: *The Functional Nutrition Cookbook* Lorraine Nicolle, Christine Bailey, 2012-09-15 This unique cookbook for food and health professionals looks beyond intervening in the symptoms of health problems and addresses the ways in which diet can be used to help correct underlying imbalances in the body. It also comes with downloadable PDFs of printable recipes that can be used by practitioners to provide extra support for clients.

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plant-based lifestyle or you simply want to incorporate more meat, dairy and egg-free meals into your week, Optimum Nutrition for Vegans will be your guide for overall health.

150g cooked white rice nutrition: *Children's Nutrition* Robert Duffy, 2020-07-28 Nutrition is very important for children, but the most nutritious options are not always the most appealing! There is a lot of coverage in the media about the quality of school dinners and the growing problem of obesity in young children, so, if you are a parent or working in a childcare environment, how should you ensure that the children in your care receive the most nutritious food for their growing bodies? The Essential Guide to Children's Nutrition will give parents all the information they need to feed their children healthy, delicious, easy-to-prepare meals that don't cost a fortune. The book explains how a good nutritional start in life will help to ensure long-term health and provides tailored advice for children 0-1 years old, 1-5 years old, 6-10 years old and 11-18 years old. Recipes for breakfast, lunch and dinner, as well as menus to help support children with specific health or behavioural issues will also be included.

150g cooked white rice nutrition: *Sports Nutrition for Endurance Athletes, 3rd Ed.* Monique Ryan, 2012-03-01 Sports Nutrition for Endurance Athletes makes high-performance nutrition simple for running, cycling, triathlon, and swimming. Weighing in at 432 pages, this newly updated third edition is the most comprehensive resource on nutrition from the most experienced and highly qualified nutritionist in endurance sports. Ryan offers clear answers to the most fundamental questions in endurance sports nutrition--what should I eat, how much, and when--based on the latest research and experience from her 30-year career advising elite and age-group athletes and pro sports teams. She offers fine-tuning strategies for training and racing, optimal recovery, weight loss, and boosting strength-to-weight ratio. Citing rigorous and reputable studies, Ryan busts myths about ergogenic aids and supplements and offers a dose of reality to practices like fat loading and glycogen-depleted workouts. Since endurance sports are too different for a one size fits all food plan, Sports Nutrition for Endurance Athletes reveals how runners, cyclists, triathletes, and swimmers should fuel differently to gain real performance advantages in their sports. Even within each sport, optimal nutrition varies with the type and duration of events, so Ryan explains nutrition for short- and long-course triathlon; road, criterium, and mountain bike racing; 10K, half-marathon, and marathon; and sprint and distance swimming. This complete guide addresses a wide variety of special nutrition considerations for younger and older athletes, diabetics, vegetarians, pregnant women, and those with celiac disease or gluten intolerance. Sports Nutrition for Endurance Athletes also offers six appendixes of reference material including glycemic index, vitamin and mineral glossary, an up-to-date comparison of sports nutrition products, and sample menus. Smart nutrition can make the difference between a personal record and a lackluster season. Committed athletes and newcomers to endurance sports will both find Sports Nutrition for Endurance Athletes to be a comprehensive, easy-to-use guide to better performance in running, cycling, triathlon, and swimming.

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150g cooked white rice nutrition: *Good Food: Quick & Healthy* Good Food, 2022-06-16 Healthy cooking just got easier with over 90 trusted and much-loved recipes from the UK's no. 1 cookery brand. Good health starts with good food. From fragrant chicken pilau to nutty mushroom and thyme risotto, each delicious recipe can be cooked in 30 minutes or less and helps support a balanced diet. Keep your family fed and full with these quick and healthy mid-week dishes. These

traybakes, stir-fries, one-pot meals and more use wholesome ingredients to keep calories low and tastebuds happy. FOOLPROOF RECIPES Thoroughly tested by the BBC Good Food test kitchen. COOK WITH CONFIDENCE Step-by-step methods and simple instructions. EAT WELL Full nutritional breakdown of each dish.

150g cooked white rice nutrition: Mathematics in Process Ann Baker, Johnny Baker, 1990 Resource book for primary school mathematics teachers which links mathematical activities with process writing. Suggested activities aim to encourage children to develop and compare maths strategies, and work collaboratively on mathematics. Includes an index. The authors have extensive experience in the field of mathematics education. Their other books include 'TFrom Puzzles to Projects' and 'TMaths in the Mind'.

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150g cooked white rice nutrition: *The Vegan Creamery* Miyoko Schinner, 2025-09-16 A delectable collection of over 75 plant-based recipes for vegan butters, creams, cheeses, desserts, and more, from the award-winning chef and bestselling author of *Artisan Vegan Cheese*. Imagine enjoying a batch of fresh strawberry ice cream on a hot summer day. It tastes just as delicious as the beloved classic, but at its creamy core it's actually plant-based. Now you can make all the dairy products you love—milks, creams, cheeses, savory spreads, and rich desserts—with nuts, seeds, and other plant-based ingredients instead of animal products. Miyoko Schinner, a vegan dairy expert, has figured out the best way to make these plant-based milk products mimic real dairy over the past three decades and is ready to share these meticulously curated recipes in *The Vegan Creamery*. This book encourages people to dig deeper into what various plant milks can do. You'll learn to use the age-old concepts of culturing to make French-Style Soft Truffle Cheese, perfect on a charcuterie board, and fermenting plant-based milk to create Reggie Goat Cheese, a tangy spread that is delicious atop a pizza. You'll use atypical plant-based ingredients like watermelon seed milk to make Mozzarella and mung beans to make Halloumi. Alongside these delectable dairy-free cheese creations, you'll learn to make Pumpkin Seed-Oat Yogurt to serve with a bowl of fresh fruit or Salted Maple Chocolate Chip Cookie Ice Cream to satisfy your cravings for a rich dessert. Miyoko has become a leader in the evolution of plant-based dairy, and through her recipes and stunning photography you can learn how to craft beautiful vegan food for everyday life that will expand your palate and help save the planet. *The Vegan Creamery* is just the cookbook to guide you on your plant-based journey.

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