

# Facts About Thiamin<sup>1</sup>

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## Why do we need thiamin?

Thiamin is one of the B vitamins. It is also called vitamin B<sub>1</sub>. We need thiamin to use the carbohydrates we eat. Thiamin helps turn carbohydrates into energy for the body. The body also needs thiamin to use some of the amino acids that make up proteins.

## What happens if we don't get enough thiamin?

A lack of thiamin causes the disease beriberi. People with beriberi have difficulty standing, walking and controlling their muscles. This disease was common in the 1800s in Southeast Asian countries when people started eating white "polished" rice instead of brown rice. Removing the outer husks of rice removes most of the thiamin.

It's very easy to get enough thiamin in the diet because it's added to many processed grains. However, people who abuse alcohol or have a very poor diet may suffer from a thiamin deficiency.

## How much thiamin do we need?

Table 1 lists recommended daily allowances of thiamin.

Table 1. Recommended daily intakes of thiamin by life stage

Life Stage	Thiamin (mg/day)
Men, ages 19+	1.2
Women, ages 19+	1.1
Pregnancy	1.4
Breastfeeding	1.4
mg = milligrams	



Figure 1. Thiamin is also called vitamin B<sub>1</sub>.

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## How can we get enough thiamin?

The best sources of thiamin are enriched, fortified, or whole-grain breads and cereals. Thiamin is one of four vitamins added to enriched grain products. Look for the word "thiamin" in the ingredient list on the label to see if it has been added. See [http://edis.ifas.ufl.edu](#) for more information.

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Other good sources of thiamin are pork, legumes (beans and lentils), orange juice, and sunflower seeds. **FSPVS** lists some foods and the amount of thiamin they contain.

Table 2. Food examples and milligrams per serving of thiamin in each

Food	Thiamin (mg per serving)
Pork chop, cooked, 3 oz	0.8
Ready-to-eat cereal, 1 cup	0.4
Spaghetti, enriched, cooked, 1 cup	0.4
Orange juice, 1 cup	0.3
Wheat germ, ½ oz	0.3
Rice, Enriched, white, cooked, 1 cup	0.3
Sunflower seeds, 2 oz	0.2
Black beans, cooked, ½ cup	0.2

mg = milligrams  
oz = ounces

## How should foods be prepared to retain thiamin?

Thiamin can be lost or destroyed in foods when they are cooked, especially if they have long cooking times or are cooked in large amounts of water. However, because many thiamin sources don't need to be cooked, this is not a major concern.

## What about supplements?

Most people get plenty of thiamin in their diet, so supplements are usually not needed. Thiamin is included in most multivitamin supplements.

Research has not yet found problems from consuming too much thiamin from food or supplements. However, there is no need to take a supplement with more than 100 to 150% of the Daily Value for thiamin.



## Where can I get more information?

The Family and Consumer Sciences (FCS) agent at your county Extension office may have more written information and nutrition classes for you to attend. Also, a registered dietitian (RD) can provide reliable information to you.

Reliable nutrition information may be found on the Internet at the following sites:

- <http://fyics.ifas.ufl.edu>
- <http://www.eatright.org>
- <http://www.nutrition.gov>