

# 熱量知多少

Facts about **Calorie and Energy**



衛生防護中心  
Centre for Health Protection



衛生署  
Department of Health

# 熱量知多少

熱量單位是 Kilocalorie (千卡)，一千卡是指使一公斤(一升)的水升高溫度攝氏一度時所需的能量。

每人每天需要多少熱量是因人而異的，與年齡、性別、工作性質及活動量有關。

## 每人每天平均所需的熱量 (千卡)

體能活動水平	男性 (千卡)			女性 (千卡)		
	輕	中	高	輕	中	高
6 歲	1400	1600	1800	1250	1450	1650
7 歲	1500	1700	1900	1350	1550	1750
8 歲	1650	1850	2100	1450	1700	1900
9 歲	1750	2000	2250	1550	1800	2000
10 歲	1800	2050	2300	1650	1900	2150
11 歲	2050	2350	2600	1800	2050	2300
14 歲	2500	2850	3200	2000	2300	2550
18 歲或以上	2250	2600	3000	1800	2100	2400
50 歲或以上	2100	2450	2800	1750	2050	2350
65 歲或以上	2050	2350		1700	1950	
80 歲或以上	1900	2200		1500	1750	

女性：

懷孕初期 + 0 千卡

懷孕中期 + 300 千卡

懷孕後期 + 450 千卡

哺乳期 + 500 千卡

(資料來源：中國居民膳食營養素參考攝入量，中國營養學會 2013)

發育中的兒童、青少年及懷孕或哺乳婦女，以每公斤體重計算，需要較多熱量；而隨著年齡的增長，成人所需的熱量會逐漸減少。另一方面，每天熱量的需求亦按氣溫及個人活動量而異，在天氣寒冷的日子，每天所需熱量會提高，而活動量及工作量大的人，亦需要較多的熱量。

假如每天吸取的熱量低於每天消耗的熱量，會阻礙身體的成長和引致體重下跌；反之，如果熱量的供給超出日常消耗，如運動少或吃得太多，就會造成肥胖。所以維持適當的熱量消耗與供給是非常重要的。

活動量少的人，不宜多吃高熱量的食物，如煎炸食物、糖果、甜品等，以免導致肥胖。而發育中的青少年、活動量大的人、懷孕或哺乳期的婦女，應注意均衡飲食及足夠的熱量吸取。食物可分為五大類：(一) 穀物類、(二) 肉、魚、蛋及代替品、(三) 蔬菜類、(四) 水果類及(五) 奶類及代替品，每天的食物都必須包括這五類食物。同時，由於每類食物所供應的熱量不同，要注意分量，以保持適當的體重平衡。

# Facts about Calorie and Energy

Kilocalorie (kcal) is the unit for measuring energy. One kcal equals to the amount of energy needed to heat up one kilogram (one litre) of water by one degree Celsius.

Daily energy needs vary among individuals, depending on their age, gender, job nature and physical activity level.

## Average daily energy requirements for individuals (kcal)

Activity Level	Male (kcal)			Female (kcal)			
	Low	Medium	High	Low	Medium	High	
Aged 6	1400	1600	1800	1250	1450	1650	<b>Female:</b> <b>1st trimester of pregnancy</b> <b>+ 0 kcal</b>
Aged 7	1500	1700	1900	1350	1550	1750	
Aged 8	1650	1850	2100	1450	1700	1900	
Aged 9	1750	2000	2250	1550	1800	2000	<b>2nd trimester of pregnancy</b> <b>+ 300 kcal</b>
Aged 10	1800	2050	2300	1650	1900	2150	
Aged 11	2050	2350	2600	1800	2050	2300	<b>3rd trimester of pregnancy</b> <b>+ 450 kcal</b>
Aged 14	2500	2850	3200	2000	2300	2550	
Aged 18 or above	2250	2600	3000	1800	2100	2400	<b>Breastfeeding</b> <b>+ 500 kcal</b>
Aged 50 or above	2100	2450	2800	1750	2050	2350	
Aged 65 or above	2050	2350		1700	1950		
Aged 80 or above	1900	2200		1500	1750		

(Source: The Chinese Dietary Reference Intakes, Chinese Nutrition Society 2013)

Children and adolescents in developmental stages and pregnant or breastfeeding women require higher calorie intake per kilogram body weight, while energy requirements of adults decline gradually with age. Environmental temperature and activity level are also determining factors of our daily energy requirement. For example, we need more energy in cold weather; and people with high activity level or heavy workload have greater energy needs.

If we take in less energy than we use daily, our body growth will be hampered, leading to weight loss. On the contrary, our body will gain weight if we take in more energy input than we use daily, such as exercising less or eating too much. Therefore, it is rather important to maintain a good balance between energy input and output.

People with low activity level should stay away from energy-dense food such as deep-fried food, candies and desserts to avoid becoming overweight. Adolescents in their developmental stages, physically active people and pregnant or breastfeeding women should maintain a balanced diet with sufficient calorie intake. Food can be divided into five main groups: (1) grains, (2) meat, fish, eggs and alternatives, (3) vegetables, (4) fruits and (5) milk and alternatives. All these groups should be included in our daily diet. To maintain a healthy body weight, we should eat the right amount of different food groups as they contain different energy content.

# 常見有關熱量的謬誤

1. 粟米油、花生油、芥花籽油和橄欖油等健康的植物油，多吃無妨。

**錯** 雖然除椰子油和棕櫚油外，其他的植物油主要含有益心血管健康的不飽和脂肪，但它們與動物油脂所含的熱量相同，每一克油脂同樣提供九千卡的熱量，所以我們只宜適量地食用健康的植物油。

2. 水果的熱量較低，多吃也不會致胖。

**錯** 雖然水果熱量較低，但多吃也會積聚相當的熱量，例如三個橙約等於一碗飯所提供的熱量。按健康飲食金字塔的建議，成人每天應進食最少兩份水果，以保持均衡飲食。

## Common Misconceptions about Energy

1. Are vegetable oils such as corn oil, peanut oil, canola oil and olive oil healthier than we can feel free to eat more?

**Wrong:** Although vegetable oils, except coconut oil and palm oil, contain saturated fat which is beneficial to cardiovascular health, they have the same calorific value as animal fats. Each gram of oil or fat provides 9 kcal of energy. Therefore, we should consume healthy vegetable oils in moderation.

2. Fruit is low in calories. You will not be getting fat even eating a lot of them.

**Wrong:** Although fruit contains less energy, eating a lot of them will still provide considerable energy. For example, the energy provided by three oranges is almost the same as one bowl of rice. As recommended in the Healthy Eating Food Pyramid, adults should have at least two servings of fruit every day to maintain a balanced diet.

# 常見食物的熱量含量表

## Table of energy contents of common food

穀物類 Grains	分量 Portion	熱量 (千卡) Energy (kcal)
白飯 Rice (cooked)	1碗 (200克) 1 bowl (200g)	260
白粥 Plain congee	1碗 (200克) 1 bowl (200g)	64
意粉 (熟) Spaghetti (cooked)	1碗 (150克) 1 bowl (150g)	237
通心粉 (熟) Macaroni (cooked)	1碗 (150克) 1 bowl (150g)	237
全蛋麵 (熟) Egg noodles (cooked)	1碗 (170克) 1 bowl (170g)	235
蕎麥麵 (熟) Soba noodles (cooked)	1碗 (120克) 1 bowl (120g)	119
藜麥 (熟) Quinoa (cooked)	1碗 (200克) 1 bowl (200g)	240
麥皮 (熟) Oatmeal (cooked)	1碗 (250克) 1 bowl (250g)	178
白方包 Sandwich white bread	1片 (49克) 1 piece (49g)	137
麥方包 Sandwich wheat bread	1片 (47克) 1 piece (47g)	122

肉、魚、蛋及代替品 Meat, Fish, Egg and Alternatives	分量 Portion	熱量 (千卡) Energy (kcal)
火腿 Ham	1片 (20克) 1 piece (20g)	26
腸仔 Meat sausage	1條 (35克) 1 link (35g)	95
免治豬肉 (熟) Ground pork (cooked)	100克 100g	297
焗梅頭豬肉 (全瘦) Braised pork blade shoulder (lean)	100克 100g	233
焗排骨 (半肥瘦) Braised spareribs (separable lean and fat)	100克 100g	397
煎豬大排 (去骨, 全瘦) Pan-fried center rib pork chop (boneless, lean)	1件 (66克) 1 chop (66g)	148
煎豬大排 (去骨, 半肥瘦) Pan-fried center rib pork chop (boneless, separable lean and fat)	1件 (75克) 1 chop (75g)	205
烤牛肋骨 (去骨, 半肥瘦) Roasted beef rib (boneless, separable lean and fat)	100克 100g	351
燒牛柳 (瘦) Broiled beef tenderloin (lean)	100克 100g	200

炸雞上腩(連皮)	1件, 去骨 (62克)	162
Roasted chicken thigh (with skin)	1 thigh, bone removed (62g)	
烤雞胸肉(不連皮)	100克	165
Roasted chicken breast (without skin)	100g	
炸雞翼	1隻, 去骨 (32克)	103
Fried chicken wing	1 wing, bone removed (32g)	
燒鴨肉(不連皮)	半隻 (221克)	444
Roasted duck (without skin)	1/2 duck (221g)	
燒鴨肉(連皮)	半隻 (382克)	1287
Roasted duck (with skin)	1/2 duck (382g)	
燒鵝肉(不連皮)	半隻 (591克)	1407
Roasted goose (without skin)	1/2 goose (591g)	
燒鵝肉(連皮)	半隻 (774克)	2361
Roasted goose (with skin)	1/2 goose (774g)	
鱈魚(乾煮)	半件魚柳 (90克)	95
Cod (dry heat)	1/2 fillet (90g)	
三文魚(乾煮)	1/4 件魚柳 (89克)	184
Salmon (dry heat)	1/4 fillet (89g)	
罐頭茄汁沙甸魚	1條 (38克)	70
Canned sardine in tomato sauce	1 piece (38g)	
蝦(濕煮)	4大隻 (22克)	22
Shrimp (moist heat)	4 large (22g)	
烩蛋	1隻大 (50克)	78
Hard-boiled egg	1 large (50g)	
煎蛋	1隻大 (46克)	90
Fried egg	1 large (46g)	
板豆腐	1/4 磚 (81克)	57
Firm tofu	1/4 block (81g)	
腐竹	1條 (15克)	69
Soybean sheet	1 piece (15g)	
烩黃豆	4湯匙 (43克)	74
Boiled soybeans	4 tablespoons (43g)	
烩紅腰豆	8湯匙 (88克)	112
Boiled kidney beans	8 tablespoons (88g)	

## 蔬菜類

### Vegetables

	分量 Portion	熱量(千卡) Energy (kcal)
白灼菜心	半碗 (65克)	13
Boiled Chinese flowering cabbage	1/2 bowl (65g)	
白灼通菜	半碗 (49克)	7
Boiled water spinach	1/2 bowl (49g)	
白灼生菜	半碗 (75克)	18
Boiled headed lettuce	1/2 bowl (75g)	
烩西蘭花	半個中型 (90克)	32
Boiled broccoli	1/2 stalk, medium (90g)	
烩椰菜	半碗 (79克)	18
Boiled cabbage	1/2 bowl (79g)	
烩粟米	1條中型 (103克)	99
Boiled corn	1 ear (103g)	
番茄	1個 (111克)	18
Tomato	1 piece (111g)	
熟冬菇	4粒 (72克)	40
Cooked shiitake mushrooms	4 mushrooms (72g)	

## 水果類

### Fruits

	分量 Portion	熱量 (千卡) Energy (kcal)
蛇果 (連皮) Red delicious apple (with skin)	1個 (180克) 1 piece (180g)	97
富士蘋果 (連皮) Fuji apple (with skin)	1個 (180克) 1 piece (180g)	92
橙 Orange	1大個 (184克) 1 large (184g)	86
香蕉 Banana	1隻中型 (118克) 1 medium (118g)	105
哈密瓜 Cantaloupe	半碗切粒 (85克) 1/2 bowl, cubes (85g)	29
啤梨 (連皮) Western pear (with skin)	1個 (230克) 1 piece (230g)	117
火龍果 Dragon fruit	半個中型 (175克) 1/2 medium (175g)	98
蓮霧 Wax jumbo	1個中型 (120克) 1 medium (120g)	42
提子 (連皮) Grape (with skin)	半碗 (80克) 1/2 bowl (80g)	55

## 即食粉麵及飯

### Ready-to-eat noodles, pasta and rice dishes

	分量 Portion	熱量 (千卡) Energy (kcal)
牛腩湯河粉 Flat noodles (ho fan) in soup with stewed beef brisket	1碗 (720克) 1 bowl (720g)	619
雲吞麵 Noodles in soup with wonton	1碗 (630克) 1 bowl (630g)	447
魚蛋湯米粉 Rice vermicelli in soup with fish ball	1碗 (700克) 1 bowl (700g)	406
豉油皇炒麵 Fried noodles with soy sauce	1碟 (400克) 1 plate (400g)	640
沙爹牛肉即食麵 Instant noodles in soup with satay beef	1碗 (500克) 1 bowl (500g)	600
雪菜肉絲湯米粉 Rice vermicelli in soup with preserved mustard green and shredded pork	1碗 (420克) 1 bowl (420g)	332
焗肉醬意粉 Baked spaghetti with meat sauce	1碟 (588克) 1 plate (588g)	823
乾炒牛肉河粉 Fried flat noodles with sliced beef	1碟 (650克) 1 plate (650g)	910
揚州炒飯 Fried rice (Yangzhou style)	1碟 (508克) 1 plate (508g)	965
冬菇蒸雞飯 Steamed rice with chicken and winter mushroom	1碗 (430克) 1 bowl (430g)	688
豉汁鳳爪排骨飯 Steamed rice with pork rib, chicken feet and black bean sauce	1碗 (490克) 1 bowl (490g)	882
魚香茄子飯 Steamed rice with stewed eggplant and shredded salty fish	1碟 (720克) 1 plate (720g)	1080

咖喱牛腩飯	1碟 (800克)	1280
Steamed rice with curry beef brisket	1 plate (800g)	
粟米肉粒飯	1碟 (760克)	912
Steamed rice with diced pork and sweet corn	1 plate (760g)	
叉燒飯	1碟 (520克)	1040
Steamed rice with barbecued pork	1 plate (520g)	

## 麵包、蛋糕及糕點

### Bread, cakes and pastries

	分量 Portion	熱量 (千卡) Energy (kcal)
芝士漢堡包	1個 (254克)	610
Cheese burger	1 piece (254g)	
魚柳包	1 piece (143g)	400
Fish burger	1個 (143克)	
豬仔包	1個 (74克)	215
Plain piggy bun	1 piece (74g)	
提子包	1個 (68克)	211
Raisin bun	1 piece (68g)	
菠蘿包	1個 (82克)	287
Pineapple bun	1 piece (82g)	
雞尾包	1個 (90克)	360
Cocktail bun	1 piece (90g)	
吞拿魚包	1個 (110克)	319
Tuna fish bun	1 piece (110g)	
腸仔包	1個 (103克)	288
Sausage bun	1 piece (103g)	
腿蛋包	1個 (106克)	265
Ham and egg bun	1 piece (106g)	
肉鬆包	1個 (89克)	294
Pork floss bun	1 piece (89g)	
牛角包	1個中型 (57克)	231
Croissant	1 medium (57g)	
薄餅麵包 (含芝士、肉類及蔬菜)	1片 (115克)	299
Pizza bread (contains cheese, meat and vegetables)	1 slice (115g)	
紙包蛋糕	1個 (72克)	238
"Paper wrapped" cake	1 piece (72g)	
芝士蛋糕	1件 (126克)	403
Cheese cake	1 piece (126g)	
雜款西餅	1件 (76克)	251
Assorted cakes	1 piece (76g)	
鬆餅	1個 (81克)	316
Muffin	1 piece (81g)	
丹麥條	1件 (112克)	426
Danish pastry	1 piece (112g)	
蛋撻	1個 (70克)	217
Egg tart	1 piece (70g)	
咖喱酥皮卷	1件 (70克)	280
Curry puff	1 piece (70g)	



## 中式點心 Chinese Dim Sum

	分量 Portion	熱量 (千卡) Energy (kcal)
叉燒包 Steamed barbecued pork bun	1件 (55克) 1 piece (55g)	143
奶皇包 Steamed egg custard bun	1件 (47克) 1 piece (47g)	118
蛋黃蓮蓉包 Steamed lotus seed paste and egg yolk bun	1件 (55克) 1 piece (55g)	165
菜肉包 Steamed vegetable and meat bun	1件 (79克) 1 piece (79g)	182
炸饅頭 Deep-fried Chinese bun	1件 (66克) 1 piece (66g)	277
山竹牛肉 Steamed beancurd with beef ball	1件 (49克) 1 piece (49g)	88
蝦餃 Steamed fresh prawn dumpling (Ha-gau)	1件 (31克) 1 piece (31g)	50
燒賣 Steamed stuffed dumpling with shrimp (Siu-mai)	1件 (29克) 1 piece (29g)	58
小籠包 Steamed pork dumpling (Shanghai style)	1件 (37克) 1 piece (37g)	85
上素蒸粉果 Steamed vegetarian dumpling	1件 (43克) 1 piece (43g)	47
潮州粉果 Steamed dumpling (Chiuchow style)	1件 (61克) 1 piece (61g)	92
豬腸粉 Steamed rice-flour roll	1條 (57克) 1 piece (57g)	63
牛肉腸粉 Steamed rice-flour roll with beef	1條 (80克) 1 piece (80g)	80
糯米雞 Sticky rice wrapped in lotus leaf	1/4件 (85克) 1/4 piece (85g)	179
鮮竹卷 Steamed beancurd sheet roll	1件 (56克) 1 piece (56g)	146
雞扎 Steamed beancurd sheet roll with chicken	1件 (86克) 1 piece (86g)	146
煎蘿蔔糕 Pan-fried turnip cake	1件 (84克) 1 piece (40g)	109
芋角 Deep-fried taro dumpling	1件 (40克) 1 piece (40g)	144
春卷 Spring roll	1件 (35克) 1 piece (35g)	112
鹹水角 Deep-fried meat dumpling	1件 (45克) 1 piece (45g)	149
叉燒酥 Barbecued pork puff pastry)	1件 (39克) 1 piece (39g)	168

## 小食 Snacks

	分量 Portion	熱量 (千卡) Energy (kcal)
乾焗原味夏威夷果仁 Dry-roasted plain macadamia nuts	10-12粒 (28克) 10-12 kernels (28g)	201
乾焗原味杏仁 Dry-roasted plain almond	22粒 (28克) 22 kernels (28g)	167
乾焗原味花生 Dry-roasted plain peanut	28粒 (28克) 22 pieces (28g)	164
烏結糖 Nougat	1顆 (12克) 1 candy (12g)	52
硬糖 Hard candies	1粒 (6克) 1 piece (6g)	24
牛奶朱古力 Milk chocolate	1條·迷你型 (7克) 1 bar, miniature (7g)	37
雪糕 Ice cream	1杓 (73克) 1 scoop (73g)	131
咖喱魚蛋 Curry fish ball	5粒 (50克) 5 balls (50g)	65
煎釀三寶 "Deep-fried three treasures" (Eggplant, bell pepper and fried tofu stuffed with minced dace)	各1件·共3件 (102克) 1 piece each, total 3 pieces (102g)	112
爆谷 (已熟) Popcorn (popped)	半包 (83克) 1/2 bag (83g)	415

## 其他即食食物 Other ready-to-eat foods

	分量 Portion	熱量 (千卡) Energy (kcal)
酥皮忌廉湯 Cream soup with puff pastry	1碗 (315克) 1 bowl (315g)	410
油炸鬼 Deep-fried Chinese dough sticks	1條 (110克) 1 piece (110g)	506
牛蒡酥 Sweet Chinese doughnut	1條 (141克) 1 piece (141g)	522
芒果布甸 Mango pudding	1份 (183克) 1 portion (183g)	168
椰汁馬豆糕 Coconut milk yellow bean pudding	1件 (85克) 1 piece (85g)	111
紅豆沙 Red bean dessert/ sweet soup	1碗 (239克) 1 bowl (239g)	225
芝麻糊 Sesame dessert/ sweet soup	1碗 (289克) 1 bowl (289g)	280

## 飲品 Drinks

	分量 Portion	熱量 (千卡) Energy (kcal)
全脂奶 Full cream milk	1杯 (240毫升) 1 cup (240ml)	146
低脂奶 Low fat milk	1杯 (240毫升) 1 cup (240ml)	101
脫脂奶 Skimmed milk	1杯 (240毫升) 1 cup (240ml)	82
奶昔 Milk shake	1杯 (300毫升) 1 cup (300ml)	330
凍珍珠奶茶 Iced milk tea with pearl tapioca	1杯 (300毫升) 1 cup (300ml)	195
凍檸檬茶 Iced lemon tea	1杯 (300毫升) 1 cup (300ml)	138
紅豆冰 Red bean icy drink	1杯 (300毫升) 1 cup (300ml)	243
港式奶茶 (不加糖) Hong Kong style milk tea (no sugar added)	1杯 (240毫升) 1 cup (240ml)	106
港式咖啡 (不加糖) Hong Kong style coffee (no sugar added)	1杯 (240毫升) 1 cup (240ml)	98
即磨咖啡 (不加奶和糖) Brewed coffee (without milk and no sugar added)	1杯 (240毫升) 1 cup (240ml)	2
清茶 Tea	1杯 (240毫升) 1 cup (240ml)	2
甜豆漿 Sweetened soybean milk	1杯 (240毫升) 1 cup (240ml)	98
熱檸檬 Hot lemon honey	1杯 (240毫升) 1 cup (240ml)	94
五花茶 Five flower tea	1杯 (240毫升) 1 cup (240ml)	70
酸梅湯 Sour plum drink	1杯 (240毫升) 1 cup (240ml)	118
鮮榨橙汁 Fresh orange juice	1杯 (240毫升) 1 cup (240ml)	108
可樂汽水 Cola	1罐 (330毫升) 1 can (330ml)	122
谷咕粉 (無添加糖) Unsweetened cocoa powder	1湯匙 (5克) 1 tablespoon (5g)	11

## 油脂類

### Fats and oils

	分量 Portion	熱量 (千卡) Energy (kcal)
橄欖油 Olive oil	1湯匙 (14克) 1 tablespoon (14g)	126
芥花籽油 Canola oil	1湯匙 (14克) 1 tablespoon (14g)	126
花生油 Peanut oil	1湯匙 (14克) 1 tablespoon (14g)	126
牛油 Butter	1湯匙 (14克) 1 tablespoon (14g)	104
芝麻沙律醬 Sesame seed dressing	1湯匙 (15克) 1 tablespoon (15g)	66
輕怡蛋黃醬 Light mayonnaise	1湯匙 (15克) 1 tablespoon (15g)	49

## 其他

### Others

	分量 Portion	熱量 (千卡) Energy (kcal)
薑蓉 Ginger puree	1湯匙 (18克) 1 tablespoon (18g)	85
蠔油 Oyster sauce	1湯匙 (18克) 1 tablespoon (18g)	15
果醬 Jam	1湯匙 (20克) 1 tablespoon (20g)	56
花生醬 Peanut butter	1湯匙 (16克) 1 tablespoon (20g)	94
蜜糖 Honey	1湯匙 (21克) 1 tablespoon (21g)	64

資料來源：食物安全中心  
Source: Centre for Food Safety

如欲知道更多健康知識，請致電 2833 0111

衛生署 24 小時健康教育熱線（廣東話、英語及普通話）或  
流覽衛生署健康飲食專題網站：[www.eatsmart.gov.hk](http://www.eatsmart.gov.hk)

For more health information, please call the 24-hour health education  
hotline of the Department of Health at 2833 0111, or visit the Department of  
Health EatSmart Website: [www.eatsmart.gov.hk](http://www.eatsmart.gov.hk)



衛生健康飲食專題網站 Department of Health EatSmart Website

[www.eatsmart.gov.hk](http://www.eatsmart.gov.hk)

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