# BITTERMELON

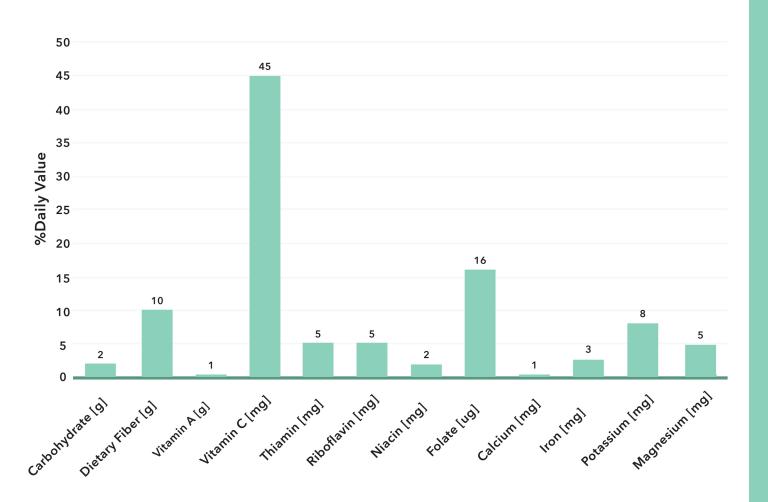


ATMAGOSU

# BITTERMELON/ATMAGOSU

## Momordica charantia

(CHamoru Name)



### \*PERCENT DAILY VALUE (%DV) IS BASED ON A 2,000 KCAL DIET

Published by the College of Natural & Applied Sciences (CNAS), University of Guam, in cooperation with the U.S. Department of Agriculture, under Dr. Lee S. Yudin, Director/Dean and through the collaboration of Kristi Hammond, Kevin Dema-Ala, and Dr. Tanisha F. Aflague. University of Guam, CNAS, UOG Station, Mangilao, Guam 96923. Copyright 2018. For reproduction and use permission, contact cnasteam@rtiton.uog.edu, (671) 735-2000. The University of Guam is an equal opportunity/affirmative action institution providing programs and services to the people of Guam without regard to race, sex, gender identity and expression, age, religion, color, national origin, ancestry, disability, marital status, arrest and court record, sexual orientation, or status as a covered veteran. Find CNAS publications at www.uog.edu/extension/popular-publications.

#### **SEASON**

Peak availability year-round January through December

#### **DID YOU KNOW?**

Bittermelon
has been used
as traditional
medicine in
the Asia-Pacific
region.

Graph based upon
USDA Database nutrient
composition for 1 cup
balsam-pear, pods,
cooked, boiled, drained
(124 g)



