BOTTLE GOURD

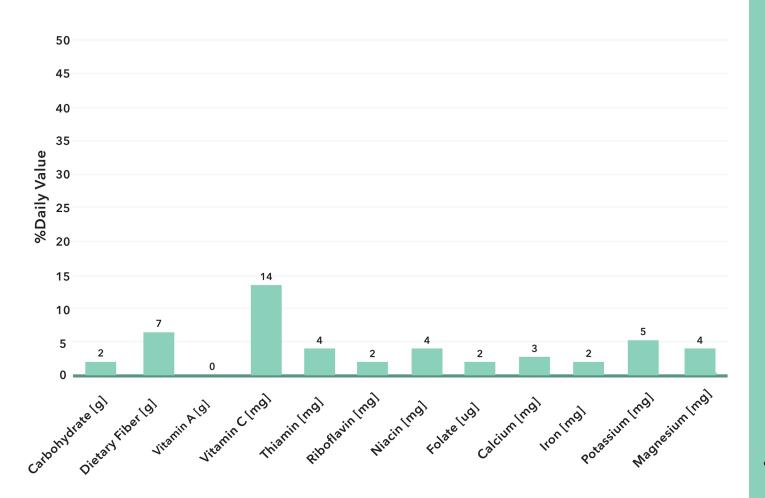


TAGUA

BOTTLE GOURD/TAGUA

Lagenaria siceraria

(CHamoru Name)



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

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SEASON

Peak availability year-round January through December

DID YOU KNOW?

Tagua can be harvested young for food, or harvested when it is mature to be used as a utensil.

Graph based upon
USDA Database nutrient
composition for 1 cup
calabash, cooked, boiled,
drained (146 g)



