RED TARO

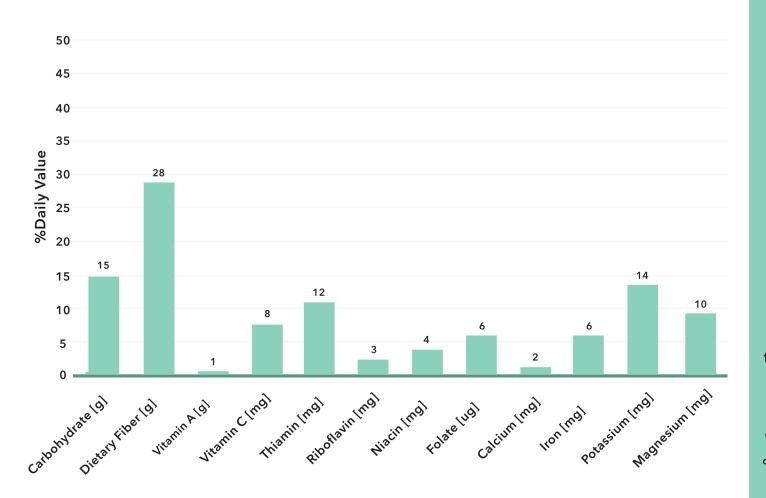


SUNEN AGAGA'

RED TARO/SUNEN AGAGA'

Colocasia esculenta

(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?

Only eat cooked!

If any part of
the taro plant is
chewed or eaten
raw, immediate
burning pain and
swelling of the
lips, mouth, and
tongue can occur.

Graph based upon Hawaii Foods database nutrient composition 1 cup cooked, sliced (132 g)



