RED TARO



SUNEN AGAGA'

RED TARO/SUNEN AGAGA'

(CHamoru Name)

SEASON

Peak availability year-round January through December



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.

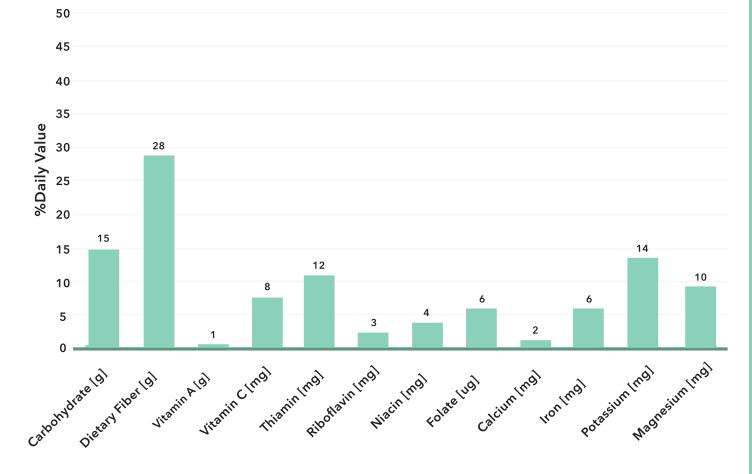
Graph based upon Hawaii Foods database nutrient composition 1 cup cooked, sliced (132 g)





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

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