



Herb, Tarragon

- Outside Coloring: Light green to green
- Usage: One of the “fines herbes” with chervil, chives, and parsley.
- Skin Texture: Slightly rough
- Shape: Small, narrow oblong leaves on long stems.
- Taste: Tarragon has a slightly peppery, bittersweet flavor and an aroma similar to anise/licorice. Sweet-savory aroma and flavor. Good in sauces, salads, fish, poultry, and vegetable dishes.

Purchasing Specifications

Availability:

Year round

Growing Regions:

USA , Mexico

Receiving Information:

- Good quality herbs should exhibit color consistent with variety, hearty aroma, high leaf-to-stem ratio, and leaves that are firmly attached to stems.
- Avoid herbs with brown, black, or bruised leaves. Avoid herbs with limp leaves or that are flowering.

Storage/Handling:

- Ethylene Producer: No
- Ethylene Sensitive: No
- Water Sprinkle: No
- Odor Producer: No
- Ripens After Harvest: No
- Mist: No
- Odor Sensitive: No
- Fresh herbs are sensitive to ethylene; exposure to the gas may accelerate loss of green color, especially if herbs are also stored in a warm area.
- For best quality, keep herbs away from ethylene-producing and ripening rooms.

Nutrition Facts

Serving Size: 1 tablespoon

Amount Per Serving

	Fat Calories	% Daily Value*
Calories 5		
Total Fat 0 g		
Sat Fat 0 g		
Trans Fat		
Cholesterol 0 mg		
Sodium 1 mg	0%	
Total Carbohydrates 1g	1%	
Dietary Fiber 0g	1%	
Sugars 0g		
Protein 0g	1%	
Potassium 54mg	1%	
Vitamin A 1%	Vitamin C 1%	
Calcium 2%	Iron 3%	

*Percent Daily Values are based on a 2,000-calorie diet.