



Herb, Chives

Purchasing Specifications

Availability:

Year round

Growing Regions:

USA

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.

- Scientific Name: *Allium schoenoprasum*.
- Outside Coloring: Dark green leaves and pale purple flowers.
- Flesh Description: Leaves are hollow.
- Skin Texture: Leaves are tender.
- Shape: Long, narrow, hollow.
- Taste: Taste is similar to an onion or garlic, but much more mild in flavor.
- Usage: Used in vegetable dishes, salads, eggs, cheese, and soups and sour cream.
- Chives are often confused with green onions but the taste difference is important. Chives have a mild, onion and garlic flavor.

Nutrition Facts

Serving Size: 1 tablespoon, raw

Amount Per Serving

Calories 1	Fat Calories
% Daily Value*	
Total Fat 0 g	
Sat Fat 0 g	
Trans Fat	
Cholesterol 0 mg	
Sodium 0 mg	0%
Total Carbohydrates 0 g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 0g	0%
Potassium 9mg	0%
Vitamin A 1%	Vitamin C 2%
Calcium 0%	Iron 0%

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