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| ArbequinaExtra Virgin Olive OilIOO175 Country of Origin: Chile **Medium Intensity**Crush Date: May 2023TASTING NOTES Our Chilean Arbequina has a creamy mouth feel and displays green almond in the center with a pleasantly sweet and malty finish plus light pepper.  \*Biophenols: 315.27 ppm FFA: 0.14  Oleic Acid: 71.70 Peroxide: 3.60 DAGs: 94.1 \*PPP: <1.0 Squalene: 4217.70 A-Tocopherols: 277.1  **Smoke Point: 375 F*****\*As measured at the time of crush*** *\*As measured at the time of crush* |  |

**Organoleptic Taste Panel Assessment**

 FRUITINESS **5.5**

 BITTERNESS **4.0**

PUNGENCY **3.8**