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| Favolosa**Organoleptic Taste Panel Assessment** FRUITINESS **5.3** BITTERNESS **3.3**PUNGENCY  **3.5** Extra Virgin Olive OilIOO995 Country of Origin: AUS**Robust Intensity**Crush Date: May 2023TASTING NOTES Our high phenol limited production Favolosa is an example of a robust oil that contains a significant amount of fruitiness. It displays aromas of dry herb and sweet grass, a pronounced berry center with a lingering peppery finish and moderate bitterness arugula and radicchio. Slightly astringent.  \*Biophenols: 525.6 ppm FFA: 0.17 Oleic Acid: 74.5 Peroxide: 4.1 DAGs: 97.5 \*PPP: <0.2 Squalene: 7,871.4 A-Tocopherols: 195.6**Smoke Point: 370 F** |  |

***\*As measured at the time of crush***