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| Favolosa  **Organoleptic Taste Panel Assessment**  FRUITINESS **5.3**  BITTERNESS **3.3**  PUNGENCY  **3.5**  Extra Virgin Olive Oil  IOO995 Country of Origin: AUS  **Robust Intensity**  Crush Date: May 2023  TASTING 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***