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| Kalamata**Organoleptic Taste Panel Assessment** FRUITINESS **5.4** BITTERNESS **4.0**PUNGENCY  **4.5**Extra Virgin Olive OilIOO879 Country of Origin: AUS**Robust Intensity**Crush Date: May 2023TASTING NOTES This limited production early Kalamata has *intense pepper on the finish* with a wasabi like pungency and notes of apple, savory herb, creamy artichoke and almond. The combination of picking the fruit extremely early and minimal processing resulted in high phenol content and a very high Oleocanthal content (147ppm), indicative of the peppery sensation found in very early Kalamata fruit! \*Biophenols: 534.2 ppm FFA: 0.22 Oleic Acid: 78.2 Peroxide: 4.0 DAGs: 96.1 \*PPP: <0.2 Squalene: 4,188.80 A-Tocopherols: 348.7**Smoke Point: 365 F***\*As measured at the time of crush.* |  |