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| Kalamata  **Organoleptic Taste Panel Assessment**  FRUITINESS **5.4**  BITTERNESS **4.0**  PUNGENCY  **4.5**  Extra Virgin Olive Oil  IOO879 Country of Origin: AUS  **Robust Intensity**  Crush Date: May 2023  TASTING 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.* |  |