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| Frantoio/**Organoleptic Taste Panel Assessment** FRUITINESS **5.0** BITTERNESS **4.5**PUNGENCY  **4.0**LeccinoExtra Virgin Olive OilIOO152 Country of Origin: Chile**Robust Intensity**Crush Date: May 2023TASTING NOTES Flavor notes include green apple and dandelion greens with a malty, savory herb center, delayed bitterness, and lingering pungency. Both varieties shine in this classically Italian example. \*Biophenols: 523.4 ppm FFA: 0.18  Oleic Acid: 72.26 Peroxide: 4.57 DAGs: 92.1 \*PPP: <0.7 Squalene: 2.980.40 A-Tocopherols: 371.1  **Smoke Point: 365 F*****\*As measured at the time of crush******\*As measured at the time of cr******\*As measured at the time of crush.*** |  |