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| Frantoio/  **Organoleptic Taste Panel Assessment**  FRUITINESS **5.0**  BITTERNESS **4.5**  PUNGENCY  **4.0**    Leccino  Extra Virgin Olive Oil  IOO152 Country of Origin: Chile  **Robust Intensity**  Crush Date: May 2023  TASTING 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.*** |  |