

Arbosana

Extra Virgin Olive Oil

Medium Intensity

Crush Date: May 2018

Taste Panel Assessment:

Fruitiness: 5.0

Bitterness: 3.5

Pungency: 4.0

Surprisingly complex and well balanced. Delicate displaying notes of green almond, with herbs and creamy artichoke in the middle, with a peppery finish.

Country of Origin: Chile

*Biophenols: 369.6 ppm

Oleic Acid: 78.0

DAGs: 95.5

FFA: 0.16

Peroxide: 5.9

*PPP: <1.0

*As measured at the time of crush.

Ultra Premium certified: must meet or exceed a comprehensive set of production, storage, transportation, testing, chemistry, and organoleptic requirements, including being crushed within 2 hours of harvest.

**All natural. No preservatives. No artificial ingredients.
Gluten free. Non-GMO.**