

# Frantoio Leccino

Extra Virgin Olive Oil

## Organoleptic Taste Panel Assessment

**FRUITINESS** 5.5

**BITTERNESS** 4.0

**PUNGENCY** 5.0

I00152

**Country of Origin: Chile**

**Medium Intensity**

**Crush Date: May 2018**

## TASTING NOTES

This beautifully balanced and complex Frantoio Leccino offers a nice pungency and is malty, creamy and viscous, displaying prominent tasting notes of green apple peel and dried herbs.

\*Biophenols: 274.7 ppm

FFA: 0.16

Oleic Acid: 76.5

Peroxide: 7.3

DAGs: 94.8

\*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.**

