



Arbequina
Extra Virgin Olive Oil

Crush Date: November 2017

Ultra Premium Certified must meet or exceed a comprehensive set of production, storage, transportation, testing, chemistry, and organoleptic requirements, including olives being crushed within 2 hours of harvest for tree- to-bottle traceability. This *Early Harvest* Organic Certified California Arbequina is balanced & delicate, with low pungency & bitterness. Extremely high smoke point due to low FFA below:

*Biophenols: 320.1	*FFA: 0.10
*Oleic Acid: 70.5	*Peroxide: 6.3
*DAGs: 93.3	*PPP: < <1.0

**Organoleptic Taste Panel Assessment:*
Fruitiness: 4.5 Bitterness: 2.5 Pungency: 2.5
**As measured at the time of crush.*

Country of origin: USA

Produced in California by a small family owned/operated certified organic farm in Northern California. Polit Farms is located an hour north of Sacramento, with super high density olive trees.

All Natural. No preservatives. No artificial ingredients. Gluten-free. Non-GMO.