

Cobrancosa
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 being crushed within 2 hours of harvest.

*Biophenols: 376.7 ppm *FFA: 0.20 *Oleic Acid: 67.9
*Peroxide: 6.6 *DAGs: 96.8 *PPP: <1.0

Organoleptic Taste Panel Assessment:
Fruitiness: 5.5 Bitterness: 3.8 Pungency: 3.8

*As measured at the time of crush.

Country of Origin: Portugal

Produced in Ribatejo region by Quinta do Pouchão

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