

**Ogliarola**  
**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: 349.4 ppm      \*FFA: 0.10      \*Oleic Acid: 76.7  
\*Peroxide: 8.7      \*DAGs: 96      \*PPP: <1.0

Organoleptic Taste Panel Assessment:  
Fruitiness: 4.5 Bitterness: 2.0 Pungency: 3.0

\*As measured at the time of crush.

**Country of Origin: Italy**

Produced in Puglia by Crudo; early harvest, small batch made

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