

Picholine
Extra Virgin Olive Oil

Crush Date: May 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.

*Polyphenols: 440 ppm *FFA: 0.10 *Oleic Acid: 72.8
*Peroxide: 5.4 *DAGs: 97.5 *PPP: <0.2

Organoleptic Taste Panel Assessment:
Fruitiness: 6.0 Bitterness: 4.3 Pungency: 4.8

*As measured at the time of crush.

Country of Origin: Australia

Produced by Boundary Bend Estate, located 1 mile south of Boundary Bend alongside the Murray River, in an area that includes other successful horticultural developments such as mature citrus and almond plantations and vineyards.

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