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| Favolosa **Organoleptic Taste Panel Assessment** FRUITINESS **6.0**  BITTERNESS  **4.0**PUNGENCY  **4.5** Extra Virgin Olive OilIOO319 Country of Origin: South Africa**Robust Intensity**Crush Date: Jun 2020TASTING NOTES Our *highest phenol* olive oil in the collection, this early harvest Favolosa has a beautiful, grassy bouquet and is intensely aromatic. Pleasant bitterness compliments this complex but balanced oil which has notes of dry grass, green olive, and a high fruitiness score--An excellent example of the Italian Variety.  \*Biophenols: 644.9 ppm FFA: 0.21  Oleic Acid: 72.2 Peroxide: 5.6 DAGs: 92.7 \*PPP: <1.0 Squalene: 7,349.4 ppm A-Tocopherols: 133.7 ppm  *\*As measured at the time of crush* |  |