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| Manzanillo **Organoleptic Taste Panel Assessment** FRUITINESS **5.0**  BITTERNESS **3.0**PUNGENCY  **3.3**Extra Virgin Olive OilIOO085 Country of Origin: Australia **Medium Intensity**Crush Date: May 2019TASTING NOTES This Manzanillo has dominant characteristics of green almond in the middle, a floral nose and a splendid pink peppercorn finish!  \*Biophenols: 331.5 ppm FFA: 0.20  Oleic Acid: 74.9 Peroxide: 3.8 DAGs: 98.0 \*PPP: <0.2 Squalene: 11,438.8 A-Tocopherols: 116.8 *\*As measured at the time of crush* |  |