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| Arbequina  Extra Virgin Olive Oil  IOO112 Country of Origin: USA  **Mild Intensity**  Crush Date: November 2020  TASTING NOTES  This California Arbequina has a creamy almond center and delicate pepper notes on the back end. This is a great baking oil, perfect for confectionary applications.  \*Biophenols: 236.9ppm FFA: 0.28  Oleic Acid: 63.8 Peroxide: 3.3  DAGs: 88.9 \*PPP: <1.0  Squalene: 2,300.73 A-Tocopherols:    *\*As measured at the time of crush* |  |

**Organoleptic Taste Panel Assessment**

FRUITINESS **5.0**

BITTERNESS **2.5**

PUNGENCY **2.8**