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| OrganicChetoui Extra Virgin Olive OilIOG561 Country of Origin: Tunisia **Robust Intensity**Crush Date: November 2020**1127.9 Total Biophenol Content!** TASTING NOTES This extraordinarily high phenol Organic Chetoui registers the highest phenol count of the season and is among the highest in the world. It has delayed and significant “punchy” pepperiness and lingering bitterness signifying the healthy antioxidants. True to its high phenol content, we’ve dubbed this fiery evoo a “3 cougher”. Contains notes of green tea leaf and hints of malt.  \*Biophenols: 1,127.9 ppm! FFA: 0.27  Oleic Acid: 65.3 Peroxide: 6.7 DAGs: 94.6 \*PPP: <1.0 Squalene: 3,925 A-Tocopherols: 424.8 *\*As measured at the time of crush.* |  |

**Organoleptic Taste Panel Assessment**

 FRUITINESS **4.8**

 BITTERNESS **4.3**

PUNGENCY **5.0**