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| Arbosana **Organoleptic Taste Panel Assessment** FRUITINESS **5.5**  BITTERNESS **2.0**PUNGENCY **2.5**Extra Virgin Olive OilIOO368 Number here Country of Origin: Chile **Medium Intensity**Crush Date: May 2019TASTING NOTES This delicate Arbosana is a fantastic mild, approachable oil. It is malty with light green almond notes and has soft pepper sensations on the back end.  \*Biophenols: 300 ppm FFA: 0.15  Oleic Acid: 75.8 Peroxide: 3.0 DAGs: 96.7 \*PPP: <1.0 Squalene: 4,163.5 ppm A-Tocopherols: 293.9 ppm *\*As measured at the time of crush* |  |