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| Arbosana  **Organoleptic Taste Panel Assessment**  FRUITINESS **5.5**  BITTERNESS **2.0**  PUNGENCY **2.5**  Extra Virgin Olive Oil  IOO368 Number here Country of Origin: Chile  **Medium Intensity**  Crush Date: May 2019  TASTING 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* |  |