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| Mission  **Organoleptic Taste Panel Assessment**  FRUITINESS **5.0**  BITTERNESS  **3.5**  PUNGENCY  **4.0**  Extra Virgin Olive Oil  IOO325 Country of Origin: South Africa  **Mild Intensity**  Crush Date: Jun 2020  TASTING NOTES  This delicate oil has a light floral fragrance, a creamy almond center and radicchio on the back. There is delayed bitterness, a light pepper finish, and low pungency. It is well balanced.    \*Biophenols: 225 ppm FFA: 0.19  Oleic Acid: 74.3 Peroxide: 4.0  DAGs: 93.0 \*PPP: <1.0  Squalene: 3,691.3 ppm A-Tocopherols: 106.1 ppm    *\*As measured at the time of crush* |  |