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| Mission **Organoleptic Taste Panel Assessment** FRUITINESS **5.0**  BITTERNESS  **3.5**PUNGENCY  **4.0** Extra Virgin Olive OilIOO325 Country of Origin: South Africa**Mild Intensity**Crush Date: Jun 2020TASTING 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* |  |