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| Organic  **Organoleptic Taste Panel Assessment**  FRUITINESS **6.0**  BITTERNESS **4.0**  PUNGENCY **4.5**  Chetoui  “Denocciolato”  Extra Virgin Olive Oil  IOG855 Country of Origin: Tunisia  **Robust Intensity**  Crush Date: November 2019  TASTING NOTES  This high phenol Organic Chetouti – Denocciolato (de-pitted) Method is a beautiful unique Robust oil. It is lacking the bitterness that you would typically associate with high phenol oils. It truly a delightful oil made with this uncommon olive variety. It has incredible fruitiness and a super clean finish.    \*Biophenols: 513.9 ppm FFA: 0.31  Oleic Acid: 69.0 Peroxide: coming soon  DAGs: 95.2 \*PPP: <1.0  Squalene: 6,474.5 a-Tocopherols: 497.9    *\*As measured at the time of crush* |  |