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| Athinolia  **Organoleptic Taste Panel Assessment**  FRUITINESS **5.0**  BITTERNESS **3.0**  PUNGENCY  **4.0**  Extra Virgin Olive Oil  IOO570 Country of Origin: Greece  **Medium Intensity**  Crush Date: October 2022  TASTING NOTES  The Athinolia is creamy and displays notes of baking spice and green almond with a Szechuan peppercorn finish. The lingering spicy mouth feel and slight astringency are the result of healthy Oleocanthal content of 112ppm, comprising 30% of the total phenol content.  \*Biophenols: 360.7 FFA: .18  Oleic Acid: 76.3 Peroxide: 7.15  DAGs: 94.3 \*PPP: <0.7  Squalene: 2,657.40 A-Tocopherols: 283.3    *\*As measured at the time of crush* |  |