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| Athinolia**Organoleptic Taste Panel Assessment** FRUITINESS **4.5** BITTERNESS **3.8**PUNGENCY  **4.0**Extra Virgin Olive OilIOO256 Country of Origin: Greece **Robust Intensity** Crush Date: October 2021TASTING NOTES The Athinolia is floral and displays savory notes of artichoke and green almond. Slight bitterness and a lingering pepper finish. This balanced oil has Oleocanthal content is 134ppm.  \*Biophenols: 492.7 FFA: .32 Oleic Acid: 75 Peroxide: 6.0 DAGs: 94.8 \*PPP: <1.0 Squalene: 2,850.50 A-Tocopherols: 274.5  *\*As measured at the time of crush* |  |