UC DAVIS
OLIVE OIL

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## DISCOVERY: Davis majors in olive oil

UC Davis, already known for its agricultural advances, has once again turned heads. More than 100 varieties of olive trees have gone from hazards to culinary sustainability, and the olives that once caused slick bike paths and high maintenance fees are now being harvested and processed to create quality olive oils.

The oil meets the international Extra Virgin Olive Oil standard, meaning it is unrefined, free of any flaws such as rancidity, and

contains no more than 0.8 grams of free fatty acid per 100 grams of oil.

Wolfskill ($15), a blend of mostly Mission olives has a buttery, nutty flavor in combination with floral, herbal and tropical notes. Gunrock ($12), named after the school mascot, is a strong blend of Mission and Manzanillo. Flavors include fresh grass, ripe olives and toasted almonds.

The Silo ($12), representing a campus landmark, evokes flavors of artichokes, tropical fruits and fresh apples. It's milder than the Gunrock, but it still has a peppery finish.

The 2007 Wolfskill is already sold out, but Gunrock and the Silo, as well as more information, can be found at *oliveoil.ucdavis.edu*.

*— Kacie Ratner*

The production of UC Davis Olive
Oil is managed by campus Facilities:
Buildings and Grounds Division.
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