

Is Your Olive Oil Real? Quick Reference Guide		
Category	Real Extra Virgin Olive Oil	Fake/Adulterated, Vegetable Oils
Color & Aroma	Green-gold, fruity or peppery aroma	Pale yellow, flat or no aroma
Container	Dark glass or tin, harvest date listed	Clear plastic, vague labeling
Label	Single-origin, harvest year, "cold-pressed"	"Light olive oil," "blend," or no origin
Taste	Peppery finish, slight bitterness	Bland, greasy, or rancid
Price	Reflects quality	Too cheap to be true
<i>Protect your brain, bones, and heart with real extra virgin olive oil because God's design still works.</i> TerriWard.com/Gods-Prescription/		