

**Olive Oils**  
**Passage Comprehension**  
**Worksheet**

Name: \_\_\_\_\_

**Directions:** Read the selection. Circle the correct answer to each question.

Olive oils differ in color, flavor, and quality, depending on a variety of factors. The climate and soil in which an olive tree is grown contribute to the olive's taste, as does the age of the tree.

The four major regions of olive oil production—Italy, France, Spain, and Greece—all produce remarkably different oils. Italian oils tend to have the strongest flavor. France produces a spicier, more peppery oil. Spanish oils are characterized by flavor intensity, and Greek oils are thicker and more buttery.

Olive oil is graded based on how the oil was extracted from the olive and how much oleic acid the oil contains. Oils labeled “extra-virgin” and “extra-extra-virgin” were pressed directly from the fruit. These first-press-only products are low in acidity and flavorful enough to be used uncooked in vinaigrette dressings and pesto sauces.

Olive oils labeled simply “virgin” are produced from the second pressing of the fruit. Although produced from the same grade olive as the extra-virgin oils, the flavor of virgin oils is nuttier.

“Pure” olive oil is made by treating already-pressed olive pulp with chemical solvents. The product is usually made from riper, lower-grade olives that are repeatedly refined by chemical processes.

Olive oils labeled as “fine” are also made from the pulp of previously pressed olives. After undergoing the same process used to make pure olive oil, water is added to dilute the oil, making it more suitable for cooking or frying.



1. **Lower-grade olives are used to make**
  - a. vinaigrette dressings and pesto sauces.
  - b. oleic acid.
  - c. pure olive oils.
  - d. extra-virgin olive oils.
2. **Which is not discussed as a factor that contributes to the taste of an olive fruit?**
  - a. climate
  - b. soil quality
  - c. grade of the oil
  - d. age of the tree
3. **French oils tend to be**
  - a. spicy and peppery.
  - b. thick and buttery.
  - c. made from riper, lower-grade olives.
  - d. stronger than Italian oils.
4. **Which term does not describe a second press product?**
  - a. pure
  - b. fine
  - c. virgin
  - d. extra virgin
5. **Which is not used to determine the grade of the oil?**
  - a. how the oil is extracted from the fruit
  - b. where the olive is grown
  - c. the amount of oleic acid in the product
  - d. the taste of the oil
6. **Pure olive oil with water is called**
  - a. virgin.
  - b. fine.
  - c. vinaigrette.
  - d. pesto.
7. **This passage is mainly about how the oils**
  - a. are flavored.
  - b. are labeled.
  - c. are tasted.
  - d. are grown.