







## Pomological evaluation of four mains introduced almond cultivars in North Eastern region of Morocco

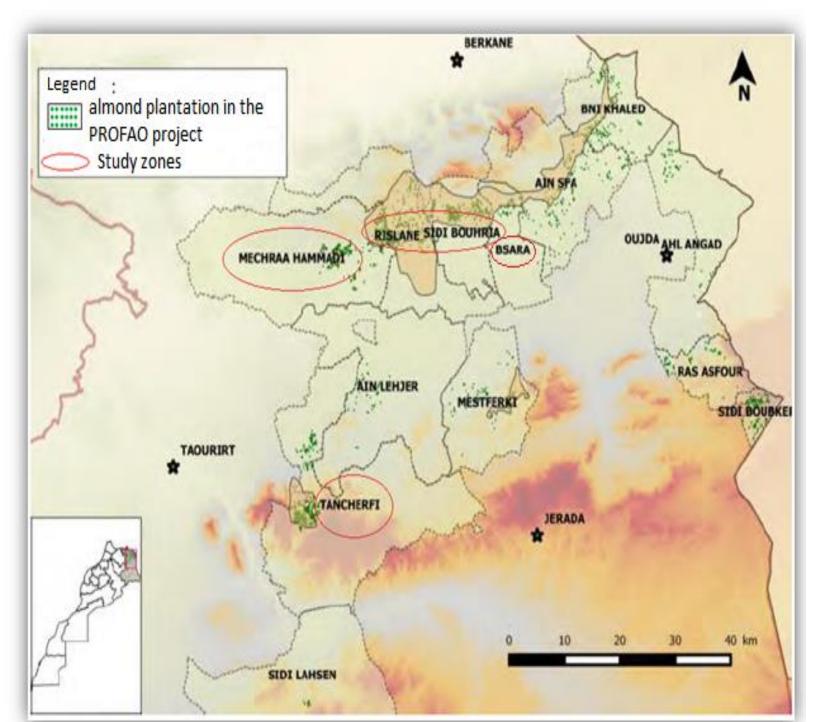
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**Introduction**: Almond (Prunus dulcis L.) is one of the most important cultivated fruit trees in north eastern region of Morocco. Recently, as part of the Green Morocco program, North Eastern region of Morocco was supported by the Belgian development agency through the "PROFAO\*" project for planting 6000 ha of almond trees. Ferragnes and Ferraduel, two French cultivars known for their late flowering in March to escape the late frosts of spring, were chosen for the planting of these new almond orchards, instead of "Marcona" and "Fournat" which also have been previously introduced in this region, but appears to be sensitive to spring frost due to their flowering in February.

This work focuses on the pomological characterization of these four almond cultivars (Ferragnes, Ferraduel, Marcona and Fournat) in five studied areas in North Eastern region of Morocco. For each almond cultivar, recorded pomological measurements for the fruit and kernel are: weight, width, length, thickness, volume and percentage of the double kernels

\*PROFAO: Projet Filière Amandier dans l'Oriental (2011-2017): "The almond value chain in eastern Morocco

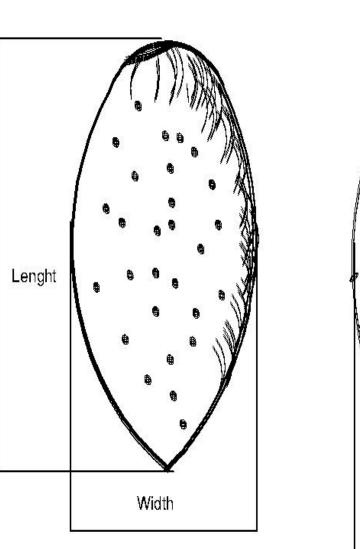
**Methodology**: Measured and calculated parameters for almond nut and kernel were carried out during the harvest period in summer 2017. in five studied areas in North Eastern region of Morocco (Figure 1)

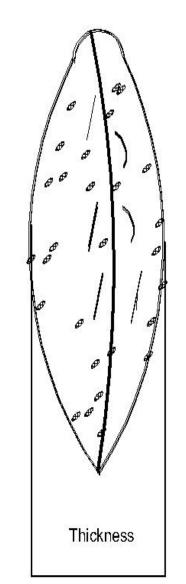


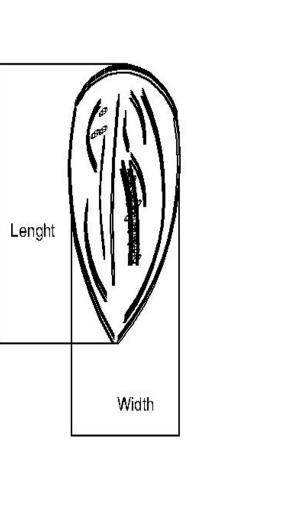
**Figure 1**: Geographic localization of almond plantation and the encircled studies sites.

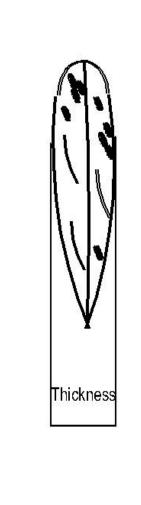
Area 1: TANCHERFI, Area 2:MECHRAA HAMMADI, Area

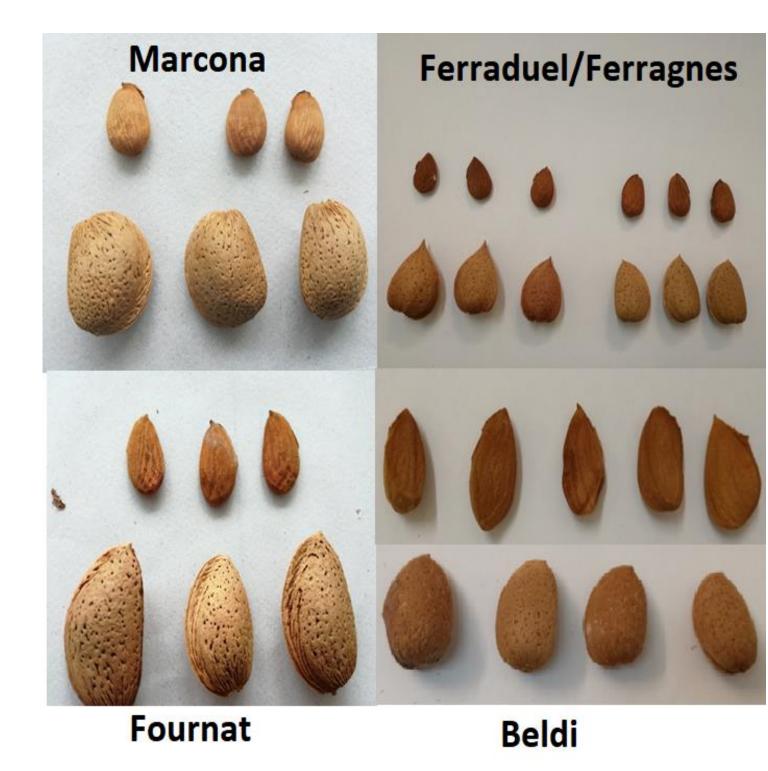
3: SIDI BOUHRIA, Area 4:RISLANE, area 5:BSARA











**Figure 3**: mains introduced almond cultivars and ecotype varieties in North Eastern region of Morocco

**Results**: The calculated parameters are: Weight, length, thickness, diameter (Dg), sphericity, volume, shelling, kernel shape double percentage, the results of pomological parameters are presented in (Table 1 and 2)

Figure 2: The Measurement of fruit and kernel dimensions

**Table 1**: Nuts characteristics of Ferragnes, Ferraduel, Marcona and Fournat varieties in 5 different araeas in North Eastern region of Morocco

parameters	Area	Marcona	Fournat	Ferragnes	Ferraduel
Weight (g)	1	4.26ª b	4.41 <sup>a</sup> b	3.51 <sup>ab</sup> a	4.22ab
	2	3.14 <sup>b</sup> c	3.55 <sup>ab</sup> c	3.68ªa	2.69 <sup>b</sup> b
	3	3.18 <sup>b</sup> c	3.62ª a	3.47 <sup>b</sup> a	3.88°b
	4	3.88°c	3.34 <sup>b</sup> d	2.65 <sup>c</sup> a	3.11 <sup>d</sup> b
	5	3.46 <sup>d</sup> a	3.30 <sup>b</sup> a	3.33 <sup>b</sup> a	3.33 <sup>d</sup> b
Width (mm)	1	25.07°c	27.65°d	21.84ªa	24.39°b
	2	22.58 <sup>b</sup> a	24.25 <sup>b</sup> b	22.00ªa	22.40 <sup>b</sup> a
	3	22.73 <sup>b</sup> a	25.42°b	22.68 <sup>b</sup> a	25.17°b
	4	24.86 <sup>a</sup> c	24.33 <sup>b</sup> d	19.63 <sup>c</sup> a	20.84 <sup>d</sup> b
	5	23.50°b	24.86 <sup>cb</sup> c	21.74ªa	23.06 <sup>b</sup> a
Lenght (mm)	1	28.88 <sup>a</sup> c	41.15ªd	33.74ªa	35.04°b
	2	26.48 <sup>b</sup> c	34.57 <sup>b</sup> d	33.36ªa	31.41 <sup>b</sup> b
	3	26.55 <sup>b</sup> c	36.54°b	32.74ªa	35.47°b
	4	27.94 <sup>c</sup> a	34.85 <sup>b</sup> b	28.02 <sup>b</sup> a	27.61 <sup>c</sup> a
	5	26.15 <sup>b</sup> c	35.23 <sup>b</sup> d	32.67ªa	32.12 <sup>b</sup> b
Thickness (mm)	1	16.07ªb	16.16ªb	14.19 <sup>ab</sup> a	14.26 <sup>ab</sup> a
	2	14.47 <sup>b</sup> c	14.07 <sup>b</sup> d	15.04 <sup>c</sup> a	13.65°b
	3	14.54 <sup>b</sup> a	15.37 <sup>c</sup> a	15.41 <sup>c</sup> a	15.53 <sup>c</sup> a
	4	16.86°c	14.96 <sup>d</sup> b	13.83°a	14.98 <sup>bc</sup> b
	5	15.57 <sup>d</sup> c	14.93 <sup>d</sup> a	14.94 <sup>bc</sup> a	14.19 <sup>ab</sup> b
	1	22.66ªb	26.38°c	21.86ªa	23.00°b
Dg (mm)	2	20.52 <sup>b</sup> c	22.74 <sup>b</sup> a	22.26 <sup>ab</sup> a	21.25 <sup>b</sup> b
	3	20.62 <sup>b</sup> c	24.25°b	22.39 <sup>b</sup> a	24.00°b
	4	22.70ac	23.31 <sup>d</sup> d	19.66 <sup>c</sup> a	20.44 <sup>d</sup> b
	5	21.22 <sup>c</sup> b	23.55 <sup>d</sup> c	21.97 <sup>ab</sup> a	21.88 <sup>b</sup> b
Sphericity %	1	78.48ªb	64.15ªa	64.85ªa	65.72°b
	2	77.53°c	65.91 <sup>b</sup> a	66.74 <sup>ab</sup> ab	67.74 <sup>ac</sup> b
	3	77.71 <sup>a</sup> b	66.38 <sup>b</sup> a	69.49 <sup>bc</sup> a	67.69 <sup>ac</sup> a
	4	81.30 <sup>b</sup> c	66.94 <sup>b</sup> d	70.24 <sup>c</sup> a	74.43 <sup>b</sup> b
	5	81.21 <sup>b</sup> c	66.88 <sup>b</sup> b	67.29 <sup>abc</sup> ab	68.28 <sup>c</sup> a
Volume (mm³)	1	6110.91ªb	9667.20°c	5489.13ªa	6399.57ªb
	2	4552.59 <sup>b</sup> c	6202.62 <sup>b</sup> d	5795.85 <sup>ab</sup> a	5050.75 <sup>cd</sup> b
	3	4613.82 <sup>b</sup> c	7489.45°b	5920.93 <sup>b</sup> a	7326.99 <sup>b</sup> b
	4	6143.98°c	6673.16 <sup>d</sup> d	4000.98 <sup>c</sup> a	4519.05°b
	5	5034.34°c	6864.32 <sup>d</sup> B	5583.01ªa	5584.35 <sup>d</sup> b

**Table 2**: Kernels characteristics of Ferragnes, Ferraduel, Marcona and Fournat varieties in 5 different areas in North Eastern region of Morocco

parameters	Area	Marcona	Fournat	Ferragnes	Ferraduel
	1	0.86ac	1.38ad	1,05aba	0.95ab
	2	0.73bc	1.01bD	1,19°a	0.83bb
Weight (g)	3	0.74bc	1.16°d	1,02ªa	0.94ab
	4	0.90ab	1.06bc	0,88 <sup>d</sup> ab	0.82ba
	5	0.76b	1.02ba	1,09ba	0.85bb
	1	14.81ab	16.06ac	13,63ªa	14.83ab
Width (mm)	2	13.20bb	14.66bc	13,82aba	13.48 <sup>b</sup> ab
	3	13.38bc	15.33°b	14,42 <sup>b</sup> a	14.57ªab
	4	14.78ab	14.84 <sup>b</sup> b	12,39°a	12.41°a
	5	13.25bb	14.60bc	13,82a <sup>b</sup> a	13.52 <sup>b</sup> ab
	1	19.37ac	28.80ªd	25,12ªa	24.21ab
Langht	2	17.92bc	25.71 <sup>bc</sup> d	25,06ªa	22.01bb
Lenght —	3	18.43°b	26.22bc	23,55ba	23.33°a
(mm)	4	19.00ab	25.29°c	21,36°a	21.12 <sup>d</sup> a
	5	17.79bc	25.64bcd	24,20 <sup>d</sup> a	21.58bB
	1	6.94°c	6.35ab	7,19 <sup>a</sup> a	6.56acb
Thislmoss	2	6.79°c	6.1bcd	8,17 <sup>b</sup> a	6.51acb
Thickness	3	7.23bc	6.53abb	7,60°a	6.65ab
(mm)	4	7.29bb	6.23bcc	7,83°a	7.01 <sup>b</sup> b
	5	7.30ba	6.06°b	7,56°a	6.33°b
	1	12.57ab	14.31ac	13,5ªa	13.29 <sup>a</sup> a
Do -	2	11.71bc	13.19bd	14,13 <sup>b</sup> a	12.44bb
Dg –	3	12.11cc	13.79°a	13,67ªa	13.11ab
(mm)	4	12.68ªa	13.26°c	12,7°a	12.23bb
	5	11.97°b	13.13°c	13,61ªa	12.48bb
	1	64.95ac	49.72ªd	53,77ªa	54.96ªb
	2	65.35ab	51.34bc	56,42ba	56.62ba
Sphericity %	3	65.79abc	52.61°d	58,1°a	56.25bb
	4	66.81bc	52.45°d	59,53 <sup>d</sup> a	57.97°b
	5	67.35°b	51.26bc	56,27 <sup>b</sup> a	56.78ba
	1	1044.45ab	1553.01ac	1293,03ªa	1237.74ªa
Valuma	2	0846.09bc	1209.82bd	1484,64ba	1014.30bb
Volume —	3	0935.16°c	1378.01ca	1354,51aa	1185.18ab
(mm³)	4	1071.46ªa	1234.25bc	1084,97ca	0962.35bb
	5	0904.96bcb	1191.10bc	1329,27a	0963.78⁵b
	1	20.27ac	30.64ªa	29,8ªa	22.52ab
Sheling	2	23.58bc	33.19°b	32,34bab	30.83ba
%	3	23.54bc	32.88 <sup>bc</sup> d	30,21ªa	25.62°b
	4	23.42bc	32.35aba	33,54°a	25.45bb
	5	22.03°a	30.97abb	32,75bca	30.04bb
	1	0	0	0	0
Double	2	0	0	0	0
Double	3	0	7	12	15
%	4	0	0	0	15
	5	0	0	0	0

Significant differences in the same row are shown by different letters (a-d) (p<0.05).

exponential letters: Significant differences intra-varietal. letter in the same line: Significant differences inter-varietal

**Conclusion:** Nuts weight ranges between a minimum value of 2.65g for *Ferragnes* and a maximum value of 4.41g for *Fournat*, while the kernels' weight ranges between 0.73g for *Marcona* and 1.38g for *Fournat*. Calculated mean values of nuts and kernels volumes are respectively 4000.98mm3 and 846.09mm3 for Marcona, considered as small fruits, and 9667.20mm3, 1553.01mm3 for Fournat considered as big fruits in this study, however intermediate values have been recorded for nuts and kernels of Ferragne and Ferraduel. Finally, yield after shelling and the percentage of doubles kernels have been determined, they range from 20.27% to 33.54% and from 0% to 15% respectively

This work gives the possibility of determine each variety, and show the effect of geographical localization of five zones and determine the most profitable areas. Moreover, this result be used for pushing studies on almond cultivation in this region to improve the quality of almond fruits in this areas