



DENOMINATIONS AND SYNONYMS:

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El Horr, El Leguim, El Alaa, El Horr, El Leguim, El Alaa,

ORIGIN AND DIFFUSION:

The origin of Oueslati is the gouvernorate of Kairouan in the centre of Tunisia and it is adopted in two main regions (Kairouan and Siliana) (Trigui and Msallem, 2002). While considered as secondary variety, it is now very required in many regions of Tunisia especially for its oil quality.

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PURPOSE: Oil

MORPHOLOGICAL CHARACTERISATION:

Tree	Vigour	Medium
	Growth habit	Spreading
	Canopy density	Sparse
Leaf blade	Length	Medium
	Width	Medium
	Radio length/width	Moderately elongated
	Curvature of longitudinal axis	Incurved
Fruit	Weight	Low
	Radio length/width in position A	Moderately elongated
	Over colour at full maturity	Black
	Symmetry in position A	Weakly asymmetric
	Shape of apex in position A	Rounded
	Nipple	Absent or weak
	Shape of base in position A	Truncate
Stone	Ratio length/width	Moderately elongated
	Weight	Low
	Symmetry in position A	Weakly asymmetric
	Symmetry in position B	Symmetric
	Number of grooves on basal end	Between 7 and 10
	Distribution of grooves on basal end	Strongly grouped around suture
	Shape of apex in position A	Obtuse
	Mucron	Present
	Shape of base in position A	Acute
	Rugosity of surface	Weak



MOLECULAR CHARACTERISATION (SSRs)

UDO-43	DCA3	DCA9	DCA16	GAPU-101
175/175	241/241	174/192	122/173	191/199

AGRONOMICAL CHARACTERISATION AND COMMERCIAL CONSIDERATIONS

This variety was found to be difficult for propagation with semi-hardwood cuttings and therefore it was propagated by grafting on the local cultivar 'El Horr' (Trigui and Msallem, 2002). The fat rate varies from 28 % in irrigated conditions (Elloumi et al. 2017) to 31% in rainfed conditions and optimum maturity (Grati-Kamoun and Khlif, 2001). The oil is characterised by high oleic acid level (68 to 76%) and low palmitic acid level (9 to 12%) (Grati-Kamoun and Khlif, 2001). For sensorial profile, the oil of Oueslati is with spicy and bitter taste and green almond aroma (Grati-Kamoun and Khlif, 2001). Regarding *Verticillium dahliae* disease, Oueslati is classified susceptible (Yaacoub et al. 2017). While it is resistant to olive mite (Chatti-Kolsi et al. 2016). Oueslati is found to be with low vigor, medium productivity and high alternate bearing both in rainfed and irrigated conditions (Elloumi et al. 2017). The tree of Oueslati is autofertile and it has moderate behaviour against draught and salinity (Elloumi et al. 2022).

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