Haouzia

DENOMINATIONS AND SYNONYMS:

ORIGIN AND DIFFUSION:

Clonal selection of the Moroccan Picholine, it covers different olive growing areas of the country.

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PURPOSE:

Oil, Table olives

MORPHOLOGICAL CHARACTERISATION:

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

MOLECULAR CHARACTERISATION (SSRs)

UDO-43	DCA3	DCA9	DCA16	GAPU-101
172/212	237/251	192/204	152/173	197/217

AGRONOMICAL CHARACTERISATION AND COMMERCIAL CONSIDERATIONS

The «Haouzia " variety is characterized by a high productivity (60 kg/tree) (Boulouha, 1995), a high oil content (24%), a rather reduced alternation, a fast entry in production and a high resistance to spilocae oleaginum.Haouzia is characterized by a great precocity, one of the criteria for which it was definitively selected (Boulouha, 1990; 1995), and which makes it very appreciated by the canners, it is also characterized by a very high percentage of rooting (Tahiri, 2006) and a rather reduced alternation (Boulouha, 1990).For the criteria of purity, the olive oil obtained from haouzia is characterized by an average composition in triglycerides and an important composition in fatty acids (12.4% in palmitic acid, 70.47% in oleic acid and 12.42% in linoleic acid) (El Antari et al, 2022). It is also characterized by a high quality index 6.18, a medium green fruity aromatic profile balanced in bitterness and spiciness and a high content of total polyphenols (400ppm) (El Antari et al, 2022).

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