Soury or Sorani

DENOMINATIONS AND SYNONYMS:

ORIGIN AND DIFFUSION:

Origin: Tyre city in South LebanonDiffusion: North and South Lebanon

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PURPOSE:

Oil, Table olives

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	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	Moderate
	Shape of base in position A	Truncate
Stone	**Ratio length/width**	Very elongated
	Weight	Medium
	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	Acute
	Mucron	Present
	Shape of base in position A	Acute
	Rugosity of surface	Weak

MOLECULAR CHARACTERISATION (SSRs)

UDO-43	DCA3	DCA9	DCA16	GAPU-101
172/214	234/243	192/192	124/154	189/205

AGRONOMICAL CHARACTERISATION AND COMMERCIAL CONSIDERATIONS

PhenologyStart of vegetative growth: Mid February to mid AprilFull bloom: Early March to late AprilPit hardening: Mid June to late JuneFruit turning: Mid September to late SeptemberBio-Agronomic traitsTolerance to abiotic stress: High tolerance to droughtTolerance to biotic stress: Low tolerance to peacock eye, olive fly, olive moth and verticilliumProductivity: Medium to highSelf-compatibility: Slightly self-fertileThis cultivar originated in the Lebanese town of Sour (Tyr) and now it is cultivated primarily in northern and southern Lebanon.The production, even if mostly alternant, is high. Its self-fertility is very low, therefore it requires the presence of pollinators.Together with Baladi, Soury is one of the main Lebanese cultivars. The olives are used for the production of oil and as green table olives. The oil content of the fruit is high, ranging from about 28% to 35% when expressed on fresh weight basis and 45% to 51% when expressed on dry weight basis, with harvesting from mid September to late October. The pulp/pit ratio is low (3.0- 3.5).The fruit pulp consistency is high throughout the whole ripening period. Therefore, the risk of damage, which could decrease oil quality, caused by handling the olives (harvesting, transport and storage, which, however, should not exceed 24 h, maximum 48 h) is very low.Basically, all the qualitative parameters of the oil meet the IOC trade standards for extra virgin oil. The only significant exception is represented by Δ-7-stigmastenol that sometimes had values higher than 0.5% (the maximum values allowed by IOC trade standards). This means that its content has to be carefully controlled before selling it in international markets.Considering the evolution during ripening of all data related to oil quantity and quality, the best harvesting time for the production of oil seems to be October. The oil is characterized by an oleic acid percentage around 67% and a relatively high polyphenol content (around 400 mg/kg oil).The average fruit weight and detachment force at the suggested harvesting time (October) make this cultivar suitable for mechanical harvesting with small hand-held machines or trunk shakers (fruit detachment force/weight ratio around 1.6 N/g).The overall characteristics of this cultivar, especially the high oil content make it recommendable for the establishment of new orchards in the areas where it is cultivated by using certified plants.This datasheet information is prepared thanks to “The Italian cooperation project "Social and economic support for the families of producers in the olive – growing marginal regions of Lebanon (L’Olio del Libano)", funded by the Italian government and implemented by the Mediterranean Agronomic Institute of BARI (MAI-B), with the Ministry of Agriculture of Lebanon (MoA) and the Lebanese Agricultural Research Institute (LARI)”.References:Chehade A., El Bittar A., Choueiri E., Kadri A., Nabbout R., Youssef H., Smeha M., Awada A., Al Chami Z., Cavoski I., Trani A., Aly A., Piscitelli L., Bruno G., Caponio F. Gambacorta G., Famiani F., Mondelli D., Dubla E. (2012). Characterization of the main Lebanese olive germplasm. ISBN: 2 - 85352 - 493 – O

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