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3 **Preliminary Evaluation of Olive (*Olea europaea***
4 **L.) Cultivars under Hot and Arid Environment of**
5 **Mexico**

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11 **ABSTRACT**

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Currently in Mexico there are few studies on agronomic management in olive production. The objective of this experiment was to evaluate eleven olive cultivars for table and oil production (Arbequina, Koroneiki, Arbosana, Kalamata, Barnea, Pendolino, Empeltre, Manzanilla of Sevilla, Carboncella, Frantoio and Cassaliva) under hot and arid environment of Mexico. The experiment was carried out during two consecutive years in 2015 and 2016 at National Research Institute for Forestry, Agriculture and Livestock (INIFAP) in the Experimental Station Coast of Hermosillo, Sonora, Mexico. The plantation was done on March, 2012 using a density of 100 trees ha⁻¹ (10 x 10 m) under drip irrigation system. The parameters evaluated were vegetative parameters, yield, fruit quality and oil content. The experiment was analyzed using a randomized complete block design and five replications. Our results showed statistical differences for all parameters evaluated. Arbequina obtained the highest olive yield with 34.5 and 70.3 kg per tree for the first and second year production, respectively and Barnea recorded the highest oil content with 19.2%. Finally, Manzanilla of Sevilla and Barnea varieties represent a good option as double-purpose varieties.

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14 *Keywords: Cultivars, desert condition, fruit quality, olive, oil content, yield.*

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16 **1. INTRODUCTION**

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18 The olive (*Olea europaea* L.) is among the oldest cultivated trees in the world. Currently,
19 olive cultivation is associated with several countries of the Mediterranean Sea basin and
20 plays an important role in the diets, economies and cultures of the region. However, it has
21 extended beyond this region to South and North America, South of Africa and Australia. The
22 olive is considered a dry climate crop, capable of sustaining long periods of water deficit and
23 with a moderate tolerance to saline soils, because of which it has been successfully
24 cultivated in saline soils where other fruit trees cannot grow (Benlloch et al., 1991; Isidoro
25 and Aragües, 2006).

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27 Commercial production of olive tree in the world is between 30° and 45° North and South
28 latitude. The production of olive in the world reaches an annual average about 12 million
29 tons of olive of which 90% is dedicated to obtain oil and only 10% is consumed processed
30 for table olive. The main country producer of olive oil is Spain with 30% and together with
31 Italy, Greece and Turkey produce about 90% of world production (Civantos, 2001). The
32 trend of consumption of olive oil in the world has increased to 97% in the last 20 years (COI,
33 2016).

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35 In Mexico the acreage planted with olive trees for 2014 year was of 8 928 hectares of which
36 about 80% are in productive stage. National production of olive in this year was of 27 209
37 tons with a production value of 11.02 millions of dollars (SIAP, 2014). On the other hand, it is
38 estimated that around 60% of olive production is destined for oil production. In Northern
39 Mexico the main cultivars of olive are “Manzanilla of Sevilla” and “Mission” which are
40 dedicated to the production of table olive and oil, while news plantations of olive in Central
41 Mexico are planted with “Arbequina” cultivar using high density and dedicated for oil
42 production (Ávila-Escobedo et al., 2017). Also, experimental plots are planted with
43 “Hidrocálida” cultivar, which was the first and unique olive cultivar released in Mexico at
44 Nacional Research Institute for Forestry, Agriculture and Livestock (INIFAP) by (Perales et
45 al., 2011).

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47 Previous research on evaluations of olive cultivars carried out in Mexico have shown that
48 under hot and arid environments the best olive variety has been ‘Carolea’ with 9.0 t ha⁻¹ of
49 olives, and 1557.5 kg ha⁻¹ of oil during the first six years of production, it was the cultivar with
50 higher oil content with 17.5%. (Grijalva et al., 2014).

51
52 Currently in Mexico there are few studies on agronomic management in olive production
53 despite the proximity with United States which is the main importer of olive oil in the world.
54 Among the strategies for productive improvement of olive orchard is the evaluation of
55 cultivars that respond better to the environmental growing conditions. The present study had
56 the objective to evaluated eleven olive cultivars for table and oil production under hot and
57 arid environment of Mexico.

58 59 **2. MATERIAL AND METHODS**

60 61 **2.1. Description of experimental site**

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63 The experiment was carried out during two consecutive years in 2015 and 2016 at National
64 Research Institute for Forestry, Agriculture and Livestock (INIFAP) in the Experimental
65 Station Coast of Hermosillo, Sonora, México (30° 42' 55" N, 112°21'28"W and 200 m above
66 sea level. Annual evaporation ranges from 2 400 to 2 700 mm. Annual means temperature
67 of 22°C, being January, the coldest month and July is the month with the higher temperature
68 with 40.2 °C. Chilling hours recorded during last 10 years of 276 hours according to Damotta
69 method (INIFAP, 1985 and Ruiz et al., 2005). The soil was sandy with pH 7.96 and electrical
70 conductivity of 1.22 dSm⁻¹

71 72 **2.2. Genetic material and orchard management**

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74 Eleven olive cultivars were evaluated (Arbequina, Koroneiki, Arbosana, Kalamata, Barnea,
75 Pendolino, Empeltre, Manzanilla de Sevilla, Carboncella, Frantoio and Cassaliva). Five trees
76 per cultivar were used in this experiment. The trees were planted in the year 2011 at
77 distance of 10 x 10 m. A drip irrigation method was used, arranged in simple rows with three
78 drippers per tree and flow of 4.0 L h⁻¹. The annual volume of water applied was on average 7
79 200 m³ ha⁻¹. A single pruning for conduction was carried out at planting, which consisted of
80 eliminating secondary twigs of less 80 cm, leaving anything over this threshold to grow
81 freely. Orchard olive was fertilized with 15-15-15 at rate of 1.5 kg per tree (234 kg ha⁻¹)
82 during February and March and with ammonium nitrate (150 kg ha⁻¹) during the postharvest
83 period. The olive harvest was done manually during first week October. Other agronomic
84 practices were done in accordance to commercial recommendations (Grijalva et al., 2010).

85 86 **2.3. Measurement variables**

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88 The parameter evaluated were: Trunk diameter (cm), canopy width (m), plant height (m),
89 yield (kg tree⁻¹), olive quality (fruit weight, fruit width, fruit length and pulp-pit ratio), finally the
90 oil content which was determined using chemical analysis according to the methodology
91 described by (AOAC, 1985), this parameter was evaluated only during 2016 year.

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93 2.4. Statistical Analysis

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95 This experiment was analyzed using a randomized complete block design and five
96 replications. Means were compared by least difference test (LSD) at 5% level of significance.
97 The analysis of variance and means tests were analyzed using the UANL computer package
98 program (Olivares, 1994).

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100 3. RESULTS AND DISCUSSION

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102 3.1. Vegetative parameters

103 According to Table 1 there were statistical differences on all vegetative characteristics
104 among cultivars. The trunk diameter showed difference at ($P<0.05$) the higher value was
105 obtained in Pendolino cultivar with 14.3 cm although statistical equal to six cultivars, while
106 Arbequina obtained the smallest diameter with 11.2 cm but without statistical difference to
107 other four cultivars. By other side, the canopy width was affected statistically ($P<0.01$)
108 among cultivars, being Manzanilla of Sevilla, Pendolino and Arbequina those higher values
109 with 3.48, 3.46 and 3.26 m respectively, and lower value was for Arbosana with 2.64
110 although statistically equal to Empeltre and Frantoio cultivars. Finally plant height showed
111 difference at ($P<0.01$) and the cultivar with higher value was for Empeltre with 3.92 m being
112 statistically equal to Pendolino, Kalamata y Manzanilla de Sevilla cultivars. The lower plant
113 height was obtained in Arbosana with 2.67 m but statistically equal to other seven cultivars.
114 Empeltre cultivar obtained low canopy width (2.82 m) but greater height of plant (3.92 m) this
115 due to the growth habit which is erect.

116

117 In general terms, the development and vegetative growth were different among cultivars,
118 Arbosana, followed by Koronekii were the cultivars with low tree vigor for this reason, these
119 cultivars together with Arbequina are recommended intensive production systems (Rius and
120 Lacarte 2010; Lazicki and Geisseler 2016), although in this study Arbequina was significantly
121 higher in canopy size and plant height, but lower trunk diameter. Similar results were found
122 by (Reza et al., 2016; Sibbet et al., 2013) who found that Arbequina presented 25% less
123 vigor than Arbosana and higher canopy area in comparison to other cultivars.

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130 Table 1. Vegetative characteristics of eleven olive cultivars at Experimental Station of the
131 Coast of Hermosillo, Sonora, Mexico.

Cultivar	Trunk diameter (cm)	Canopy width (m)	Plant height (m)
Arbequina	11.2 c	3.26 abc	3.27 bcd
Barnea	12.2 bc	3.10 cd	3.00 cd
Arbosana	13.4 ab	2.64 e	2.67 d
Carboncella	12.8 ab	3.18 bc	3.25 bcd
Koroneiki	12.4 ab	3.04 cd	2.92 cd

Manzanilla de Sevilla	12.7 bc	3.48 a	3.40 abc
Pendolino	14.3 a	3.46 ab	3.72 ab
Kalamata	12.7 bc	3.00 cd	3.65 ab
Empeltre	12.1 bc	2.82 de	3.92 a
Frantoio	13.4 ab	2.80 de	2.90 cd
Cassaliva	13.3 ab	3.12 c	2.95 cd
Significance	*	**	**
C.V. (%)	10.2	7.5	13.4

132 *Means followed by the same letter in a column do not differ significantly (LSD 0.05) **
 133 *Significant at ($P \leq 0.05$) and ** Significant at ($P \leq 0.01$)*

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3.2. Olive yield and oil content

136 The results in Table 2 indicate that there was statistical difference ($P < 0.01$) in olive yield in
 137 both years. The highest olive yield was obtained in Arbequina with 34.5 and 70.3 kg tree⁻¹ for
 138 2015 and 2016 year respectively, obtaining an average yield of 52.4 kg tree⁻¹ for both years,
 139 being statistically different from the rest of the cultivars, followed by Barnea (34.45 kg tree⁻¹),
 140 Manzanilla de Sevilla (29.60 kg tree⁻¹), Carboncella (26.50 kg tree⁻¹), Arbosana (25.50 kg ha⁻¹
 141 ¹) and Koroneiki (25.5 kg tree⁻¹). By other side Frantoio and Cassaliva were the lowest olive
 142 yield with 11.75 and 10.3 kg tree⁻¹, respectively. The high productivity of Arbequina and the
 143 differences in the yield among cultivars are in accordance by other researchers (Tous et al.,
 144 2002; Villamil et al., 2007; Tapia et al., 2009; Grijalva et al., 2014 and Reza et al., 2016). The
 145 differences found in this study among cultivars indicate a favorable situation for the selection
 146 of cultivars for hot and arid environment of Mexico and further indicate that the strategy of
 147 selecting cultivars is proving effective from the point of view of improving productivity.

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149 The oil content showed statistical difference ($P < 0.01$). Barnea variety was higher with
 150 19.2%, followed by Kalamata with 15.2%, while that Pendolino variety recorded the lower oil
 151 content with only 9.1% (Table 2). By other side, considering olive yield, oil content and plant
 152 density was obtained that Arbequina and Barnea were the varieties with the highest
 153 productivity, Arbequina yielded 462 kg ha⁻¹ of oil in 2005 and 942 kg ha⁻¹ in 2006 while que
 154 Barnea yielded 511 and 812 kg ha⁻¹ for 2015 and 2016, respectively. Similar results were
 155 found by (Grijalva et al., 2014) but with Carolea variety. In general, the percentage of oil
 156 obtained among varieties evaluated was much lower than that found by most studies (Tous
 157 et al., 2002; Beltran et al., 2003; Al-Maaitah et al., 2009; Tapia et al., 2009; Zeleke et al.,
 158 2012 and Reza et al., 2016). The oil content is determined mainly by varieties, harvest date
 159 (Al- Maaitah et al., 2009) and the difficulty in its extraction (Beltran et al., 2009). The low
 160 percentage of oil found in this study may be to the high temperature (>40 °C) during the
 161 ripening process of the fruit.

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166 Table 2. Yield and oil content of eleven olive cultivars at Experimental Station Coast of the
 167 Hermosillo, Sonora, Mexico.

Cultivar	Yield (kg tree ⁻¹)		Oil content
	2015	2016	(%)
Arbequina	34.5 a	70.3 a	13.4 d
Barnea	26.6 b	42.3 b	19.2 a
Manzanilla de Sevilla	19.0 bc	40.2 b	15.1 bc
Carboncella	21.5 bc	31.5 bc	14.5 c

Arbosana	22.6 bc	28.4 bc	13.2 de
Koroneiki	20.5 bc	30.5 bc	13.1 de
Pendolino	18.5 c	28.9 bc	9.1 g
Kalamata	9.6 d	20.0 c	15.2 b
Empeltre	6.5 d	18.9 c	11.6 f
Frantoio	3.5 d	20.0 c	13.2 de
Cassaliva	3.2 d	17.4 c	12.6 e
Significance	**	**	**
C.V. (%)	33.1	28.7	5.6

168 *Means followed by the same letter in a column do not differ significantly (LSD 0.05) ***
 169 *Significant at (P≤0.01).*

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171 3.3. Fruit characteristics

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173 In Table 3 are showed the fruit weight and pulp-pit ratio in both parameters there were
 174 statistical difference ($P<0.01$) The varieties with greater weight of fruit were Manzanilla de
 175 Sevilla and Barnea with 4.67 and 4.30 grams per fruit respectively and without statistical
 176 difference between both varieties, followed by Kalamata with 3.58 grams per fruit, while the
 177 varieties with the lowest fruit weight were Arbosana, Arbequina, Cassaliva and Koroneki with
 178 1.33, 1.22, 1.21 and 0.96 grams per fruit, respectively.

179

180 Table 3. Fruit characteristics of eleven olive cultivars at Experimental Station Coast of
 181 Hermosillo, Sonora, Mexico.

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Cultivar	Fruit weight (g)	Pulp-pit ratio
Arbequina	1.22 f	2.02 fg
Barnea	4.30 a	2.85 c
Arbosana	1.33 f	2.59 cd
Carboncella	2.79 c	3.16 b
Koroneiki	0.96 f	2.15 ef
Manzanilla de Sevilla	4.67 a	5.26 a
Pendolino	1.84 e	2.33 de
Kalamata	3.58 b	3.18 b
Empeltre	2.32 d	2.60 cd
Frantoio	2.04 de	1.72 g
Cassaliva	1.21 f	1.85 fg
Significance	**	**
C.V. (%)	5.2	6.7

183 *Means followed by the same letter in a column do not differ significantly (LSD 0.05) ***
 184 *Significant at (P≤0.01).*

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186 The pulp-pit ratio was higher in Manzanilla de Sevilla with 5.26 and in second order
 187 Kalamata and Carboncella with 3.18 and 3.16 respectively and the lowest value was
 188 obtained in Frantoio with 1.72 although statistically equal to Cassaliva and Arbequina with
 189 1.85 and 2.02, respectively. The values recorded about fruit characteristics among varieties
 190 are similar to those described by (Civantos, 2001; Reza et al., 2016). Olive size, pulp-pit
 191 ratio and pickling process facility are important characteristics for table olive production,
 192 while oil content and oil quality are important for oil production.

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194 **4. CONCLUSION**

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196 During two years of production, Arbosana obtained the lower vegetative development,
197 Arbequina and Barnea recorded the higher olive yield and oil content, respectively.

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199 Manzanilla of Sevilla and Barnea varieties, which are dedicated as table olives, represent a
200 good option as double-purpose varieties.

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202 Kalamata variety is good alternative as table olive although had low yield but is rewarded for
203 its high price in the market.

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205 **COMPETING INTEREST**

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207 Authors have declared that no competing interests exist.

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