



Agroforestry as an effective practice for sustainable soil management in olive orchards in Morocco

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AGROFORESTRY

COMBINING ONE OR MORE WOODY SPECIES
WITH ANNUAL CROPS TO OBTAIN A MIXED
FARMING SYSTEM

SUSTAINABLE AGRICULTURE







Investigate the effects of intercropping systems on soil fertility, on mineral nutrition, on productivity and quality of olive tree in the Saiss region of Morocco.



- Soil fertility level,
- Olive leaf macronutrients content,
- Olive yield,
- Olive oil content,
- Quality of the olive oil









Field Site Description & Experimental Design

Olive tree Intercropping crop Uncultivated band 7 m Studied olive tree

- Olive-Chickpea intercropping system.

- Olive-Faba bean intercropping system.

- Olive-Lentil intercropping system.

- Olive-Soft wheat intercropping system.

- Olive trees in a monoculture system.

TREATMENTS:

 Marrakech Algérie

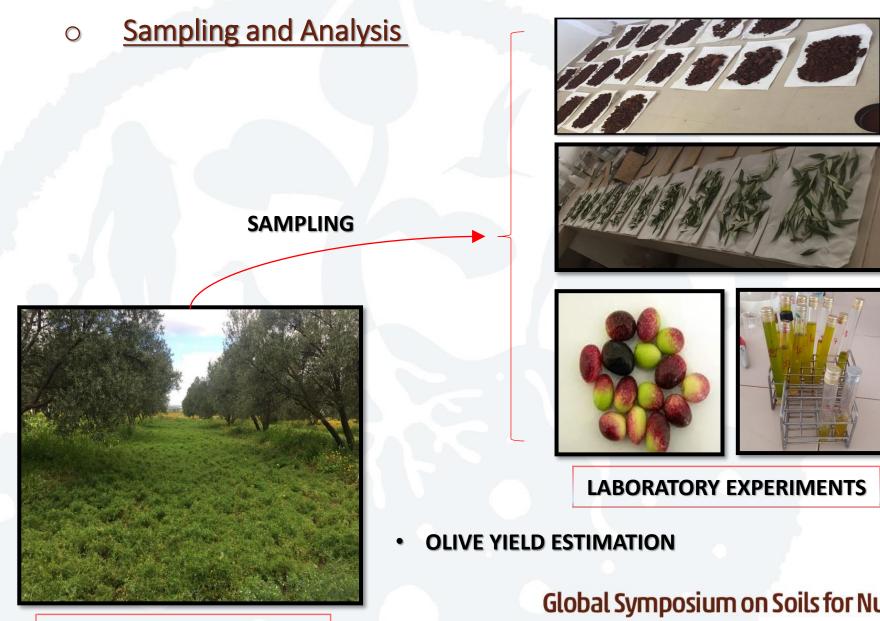
CLIMATE: Mediterranean climate

250 km

SAISS REGION, MOROCCO (Dugué et al., 2015)

- **PLANT MATERIAL:** Haouzia cultivar
- **PLANTING DENSITY:** 7 m × 6 m
- **AGE OF OLIVE TREES:** 10 years
- **THE EXPERIMENT DESIGN:** Randomized complete block with three replicated blocks.
 - **THE FACTOR:** Intercropping crop type.





FIELD EXPERIMENTS

SOIL ANALYSIS

OLIVE LEAVES ANALYSIS

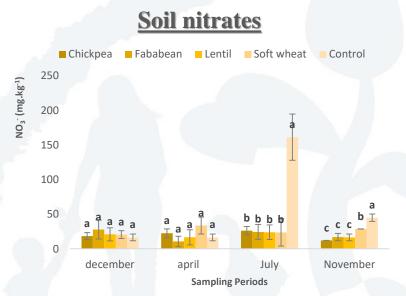
OLIVE FRUIT QUALITY

OLIVE OIL CONTENT AND QUALITY

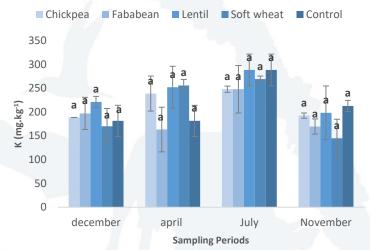




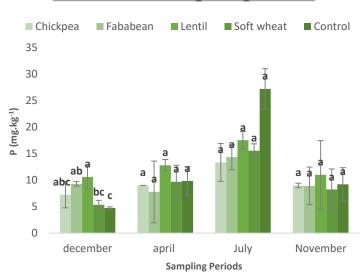
Soil Fertility Levels in Different Intercropping Systems



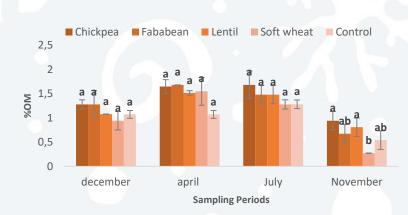




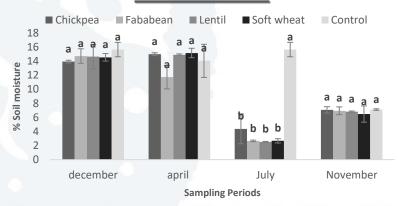
Soil available phosphorus



Soil organic matter



Soil moisture



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Olive Leaf Macronutrients Content in Different Interropping Systems

Olive leaf macronutrients content in July

Sampling Period	Treatment	N	P	K	
		(% of dry matter)	(% of dry matter)	(% of dry matter)	
	Chickpea	1.27 ± 0.08 a	0.15 ± 0.02 a	0.21 ± 0.06 bc	
	Fababean	1.12 ± 0.05 a	0.14 ± 0.02 a	0.15 ± 0.01 c	
July	Lentil	1.24 ± 0.12 a	0.14 ± 0.02 a	$0.23\pm0.02~b$	
	Soft wheat	1.11 ± 0.09 a	0.14 ± 0.02 a	$0.20 \pm 0.01 \ bc$	1
	Control	1.13 ± 0.35 a	0.16 ± 0.01 a	0.31 ± 0.05 a	1
	F_{ANOVA}	0.559 ns	0.588 ns	6.921 **	



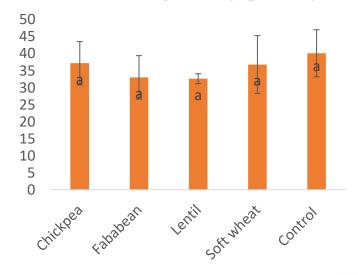
^{(*):} for each column, the numbers followed by the same letter are not significantly different at p=5% considering Duncan test; ns, not significant, * p < 0.05, ** $0.001 \le p < 0.01$, *** p < 0.001.

Olive Fruits Yield and Quality in Different Intercropping Systems

Olive fruits quality parameters

Treatment	Fruit fresh	Mesocarp	Endocarp	Mesocarp:
	weight (g)	fresh weight	fresh weight	endocarp
		(g)	(g)	fresh weight
				ratio
Chickpea	$2.93 \pm 0.50a$	2.06 ± 0.37 a	0.68 ± 0.12 a	3.01 ± 0.07 a
	(*)			
Fababean	2.60 ± 0.51 a	1.89 ± 0.42 a	0.62 ± 0.09 a	3.02 ± 0.35 a
Lentil	2.58 ± 0.11 a	$1.84 \pm 0.12a$	0.61 ± 0.05 a	$3.02 \pm 0.41 \ a$
Soft wheat	2.90 ± 0.67 a	2.11± 0.51 a	0.66 ± 0.12 a	3.18 ± 0.24 a
Control	3.16 ± 0.55 a	2.34 ± 0.47 a	0.69 ± 0.02 a	3.36 ± 0.66 a

Olive tree yields (kg/tree)



- The fruit fresh weight is above 2.43 g
- The mesocarp: endocarp fresh weight ratio is of the order of 3 (< 5) (IOOC, 2004)



Olive fruits destined for olive oil production





Olive Oil Content and Quality in Different Intercropping Systems



Olive fruit oil content and olive oil quality parameters

Treatment	Olive oil content	Free acidity (%)	Peroxide value	
	(% of dry matter)		(meq O ₂ , Kg ⁻¹)	
Chickpea	33.35 ± 2.30 a (*)	2.07 ± 0.16 a	10.58 ± 2.10 a	
Fababean	$34.59 \pm 4.89 \text{ a}$	$1.88 \pm 0.32 a$	11.75 ± 4.11 a	
Lentil	33.95 ± 3.04 a	$1.69 \pm 0.28 \ a$	9.92 ± 1.23 a	
Soft wheat	34.32 ± 2.02 a	$1.97 \pm 0.28 \ a$	11.75 ± 2.75 a	
Control	$35.95 \pm 3.35 \text{ a}$	$1.69 \pm 0.28 a$	11.25 ± 2.46 a	

Free acidity and Peroxide values were within the range for characterizing oil as **Virgin olive oil** (IOC, 2019).

(*): for each column, the numbers followed by the same letter are not significantly different at p=5% considering Duncan test.





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