Identifier	S5-P-05	Poster
Title	**Valorization of local almond genotypes regarding their biochemical and mineral composition**	
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Abstract

The new tendency for intensification of almond plantations has induced a clear neglect of local ecotype and cultivars that have proved high performance and good adaptation to many biotic and abiotic stresses. Prospecting the main producing regions in Tunisia has demonstrated high genetic diversity. In addition, all of the pomological, biochemical and mineral characterizations have confirmed the clear superiority of the local genotypes in comparison to the newly introduced cultivars. The analysis of their content in some biochemical compounds such as antioxidant has furthermore shown that some landraces are highly rich in polyphenols, anthocyans and carotenoids. Our result showed that the mineral composition of the nut is dominated by phosphor, calcium, iron, sodium, zinc and copper. In comparison to some introduced cultivars such as 'Mazetto', 'Lauranne' and 'Supernova' many local ecotypes were more performing. In fact the genotype 'BF2' was highly rich in potassium and phosphor, 'TL7' in calcium. Additionally, the dominance of 'khoukhi', 'Dillou' and 'Blanco' for iron composition is a strong statement in favor of their better valorization and, as a consequence, better preservation.

Keywords: Almond, local landraces, mineral composition, total polyphenol content.