In a survey carried out in January-July 2014, fruits showing blue and/or green efflorescence, were picked in farms and packinghouses of the northeastern part of Cap Bon peninsula, and brought to the laboratory. On infected fruits *P. digitatum* and *P. italicum* coexisted with a morphologically distinct *Penicillium* spp. This latter was sub-cultured on malt extract agar (MEA) and identified, according to its morphological and cultural characteristics, as *P. ulaiense*, the causal agent of whisker mould, whose distinctive feature is the ability to form coremia (1-7 mm tall) with white stalks arranged in concentric circles or circular patches (Holmes et al., 1994). Coremia varied in length and shape of stalk and head (e.g. flattened and/or fanlike) and bore sterile tips. A species-specific primer pair (Youssef et al., 2010) amplified a fragment (352 bp) of the intergenic spacer region (IGS) of rDNA from all putative *P. ulaiense* species-specific primer pair (Youssef et al., 2010) amplified a fragment (352 bp) of the intergenic spacer region (IGS) of rDNA from all putative *P. ulaiense* species-specific primer pair (Youssef et al., 2010) amplified a fragment (352 bp) of the intergenic spacer region (IGS) of rDNA from all putative *P. ulaiense* species-specific primer pair (Youssef et al., 2010) amplified a fragment (352 bp) of the intergenic spacer region (IGS) of rDNA from all putative *P. ulaiense* isolates. For pathogenicity tests, 30 fruits of cv. Valencia late were surface-sterilized with 0.5% sodium hypochlorite, wounded at the equator with a scalpel and the wounds were inoculated with 10 μl of a 10^3 conidia/ml suspension from a 14-day-old mononocidal culture, or with sterile distilled water (control). Boxes with inoculated and control fruits were stored at 25 ± 2°C and 90-95% relative humidity for 15 days. Control fruit remained symptomless, whereas inoculated fruits developed symptoms identical to the original ones. This is the first report of *P. ulaiense* causing postharvest whisker mold on stored citrus fruit in Tunisia. It might represent an emerging threat for Tunisian growers and packinghouses, especially those dealing with fruits destined to long-term storage and export.


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