

40. Macauba palm pulp oil and olive oil: comparative study of their effects upon dyslipidemia in rats.

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Macauba or Macaw (*Acrocomia aculeata*) is native from tropical forests, found throughout the Americas, from Mexico to north of Argentina. It is a potential oil bearing species, presenting high production per plant and per area. Fruits have high levels of carotenes and render pulp oil with high oleic acid content. There is no consistent information about 13

the effects of macauba pulp oil on animal metabolism. We conducted a study to compare the effects of macauba crude pulp oil and extra virgin olive oil on Wistar rat blood parameters and body weight. Male rats were induced to hypercholesterolemia by using a promoting diet for 7 days. Afterwards, the hypercholesterolemic diet was replaced either by a regular diet (control) or a regular diet supplemented with either crude macauba pulp oil or extra virgin olive oil. Both oils were provided by gavage. Macauba oil and olive oil presented close to 60% oleic acid, being differentiated only by macauba's high carotenes contents and their absence in the tested olive oil. Both macauba and olive oil showed similar effects to Wistar rat blood parameters, reducing triglycerides levels similarly. On the other hand, macauba oil led to lower weight gain.