

## Apresentação oral

**Physical and Chemical Characteristics of Macauba Palm Pulp Oil from the Cerrados And Pantanal Biomes, Brazil.** Simone P. Favaro<sup>1</sup>, Gabrielly Ciconini<sup>2</sup>, Cesar H.B. Miranda<sup>1</sup>, Crissia Fernanda Tapeti Souza<sup>2</sup>, and Lucas Bearariz<sup>2</sup>, <sup>1</sup>Brazilian Agricultural Research Corporation (EMBRAPA), Pq EB - W3 N (final, Brasília Distrito Federal 70770-901, Brazil; <sup>2</sup>Catholic University Dom Bosco, Biotechnology, AV. Tamandaré n° 6.000, Jardim Seminário, campo Grande Mato Grosso do Sul 79117-900, Brazil

There is an increasing interest in Macauba palm (or Macaw palm, *Acrocomia aculeata*) because of its high oil and coproducts yield. Its fruit pulp contains high oleic oil contents, being suitable for several purposes. We have investigated variability of physical and chemical characteristics, and carotenes contents of native grown macauba fruits pulp oil. Fruits from 10 plants were harvested from natural groves grown in two sites of Cerrados (Campo Grande and Sao Gabriel do Oeste municipalities) and two sites of Pantanal (Corumba and Aquidauana municipalities) biomes in the state of Mato Grosso do Sul, Brazil. Oil obtained from macauba fruit pulp by hexane extraction at room condition showed excellent chemical quality. Free fatty acid content was lower than 1%, and no peroxides were detected. Iodine values ranged from 66 to 75. There was a large variability for fruits carotenes content, reaching a maximum of 739 µg/g in fruits from palms collected in Aquidauana. Overall, carotenes contents correlated positively with raw oil red color. Palms from Aquidauana municipality also showed the highest concentration of β-carotene and retinol equivalent.