

PHISIC-CHEMICAL CHARACTERIZATION AND ANT-OXIDANT PRESENT IN THE
DEGREASED FLOUR OF BAURU

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The aim of this work was to evaluate three process of the prepare of degreased flour of baru (*Dipteryx alata* Vog) with the intention of identifying those which provides products with the best quality in relation of ant-oxidant activity e and total contents of phenolics, flavonoids and anthocyanins. The effects of roasting of the skin of the almond were studied through the treatments: 1. Dehydration in forced air circles at 60°C with the taking out of the external skin of the almond: 2. Dehydration and roasting of the almond with the skin. 3. Dehydration and roasting of the almond without the skin. After each treatment, the flour were degreased through cold pressing and then stored under refrigeration. The treatment 2 provided contents from 3 to 4 times higher than the others for both the ant-oxidant activity (180 µMol of trolox) and totals phenolics (average of 140 mg/100g), which indicates the increase of product quality by the presence of the skin during the roasting. However, the best result for flavonoids was found in the samples without the skin of the treatment 3. For anthocyanins, the best situation was found in the treatment without roasting. The result shows a significant effect of the initial processing of the degreased flour of baru.

Keyword: degreased flour; antioxidants