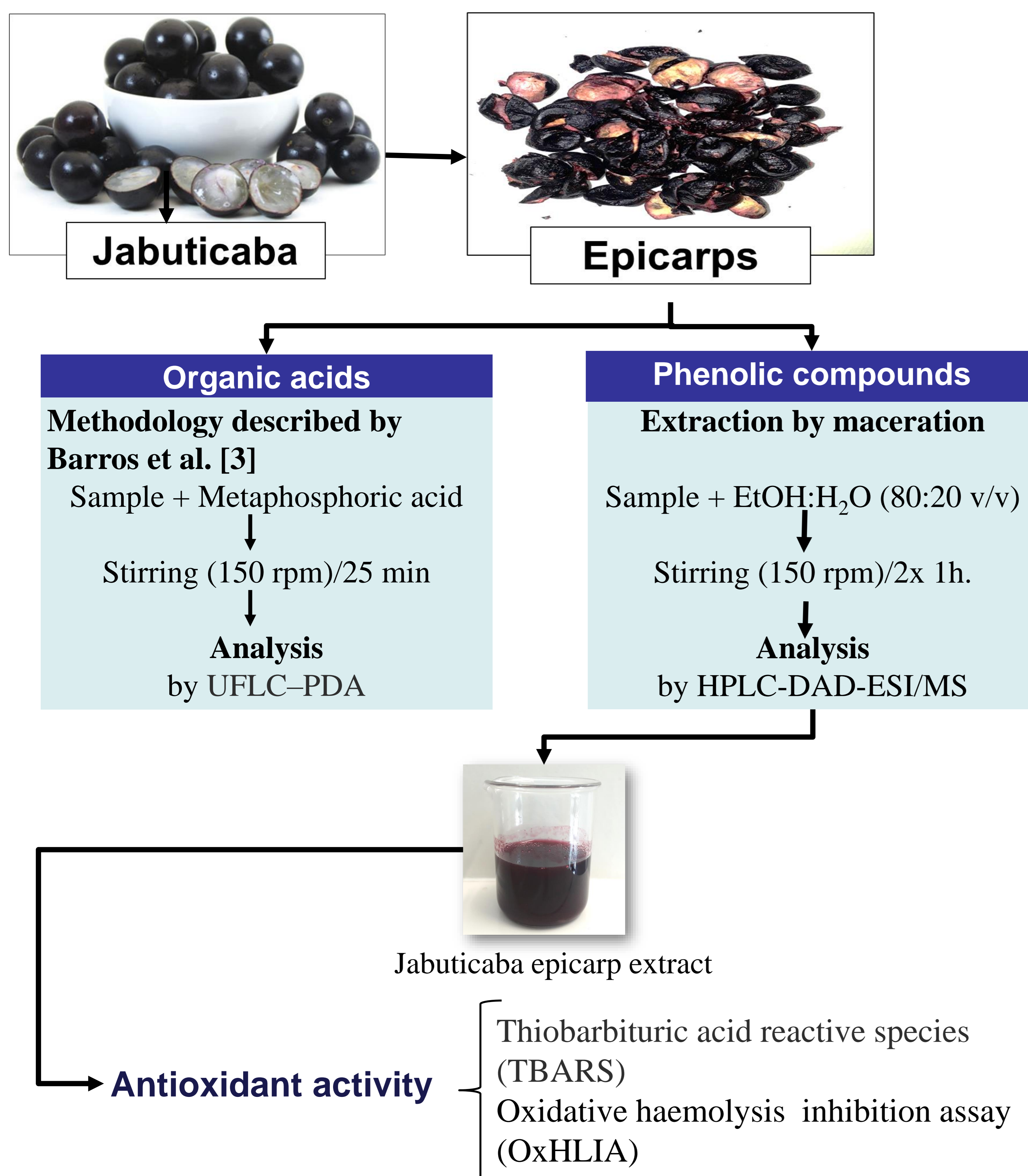


## Introduction

Jaboticaba (*Myrciaria jaboticaba* (Vall.) O. Berg) is a Brazilian berry very appreciated for *in natura* consumption. However, its epicarp is not normally consumed, and in manufacture of products from jaboticaba fruit, it is responsible for the generation of large amounts of residues [1,2]. The exploration of by-products is becoming important for the obtainment of valuable bioactive compounds for food and pharmaceutical industries [2]. In this context, the present work aimed in the characterization of the main bioactive compounds present in jaboticaba epicarps and its potential antioxidant.

## Methodology

### Chemical characterization



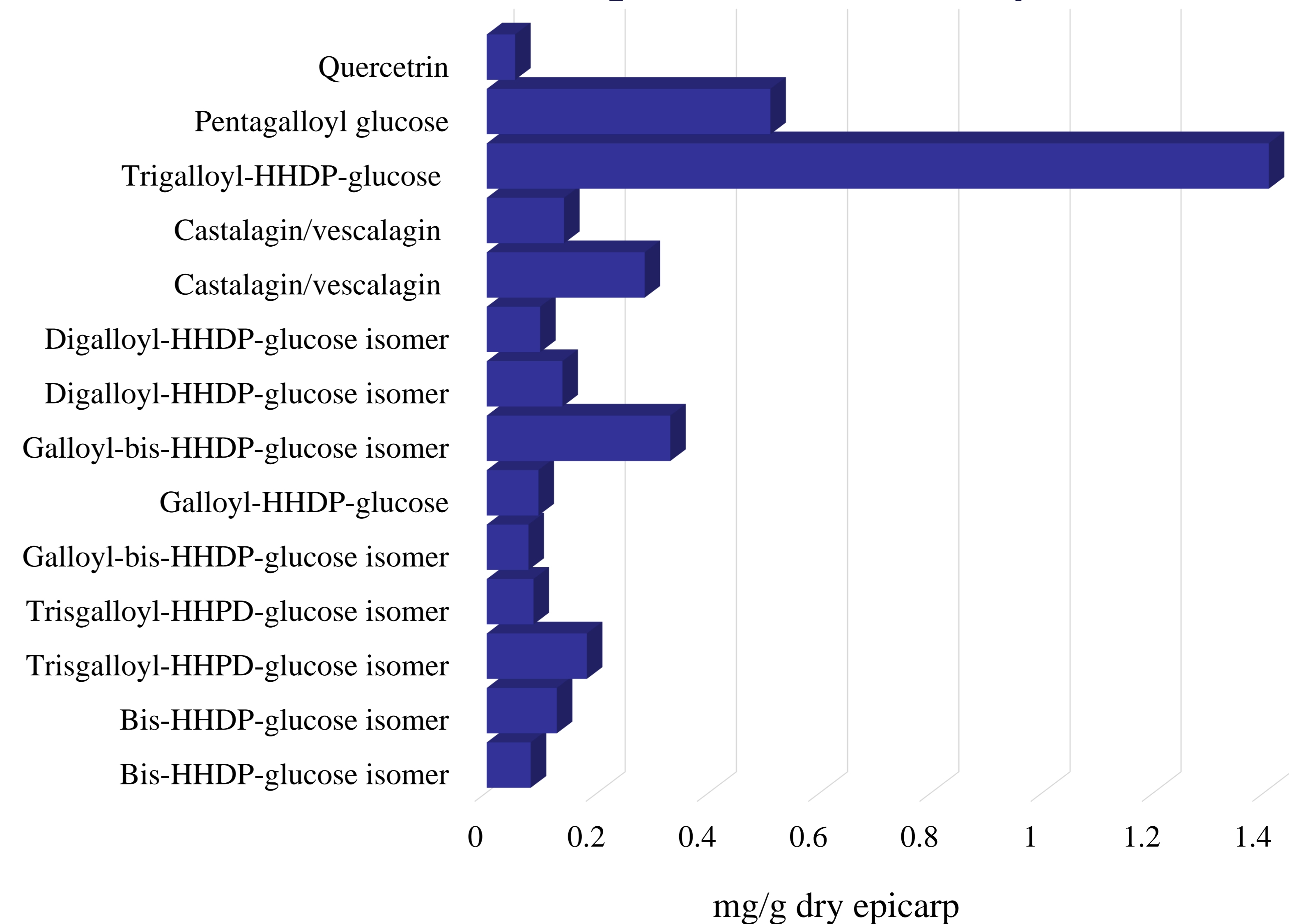
## Results

**Table 1.** Organic acids composition of jaboticaba epicarp.

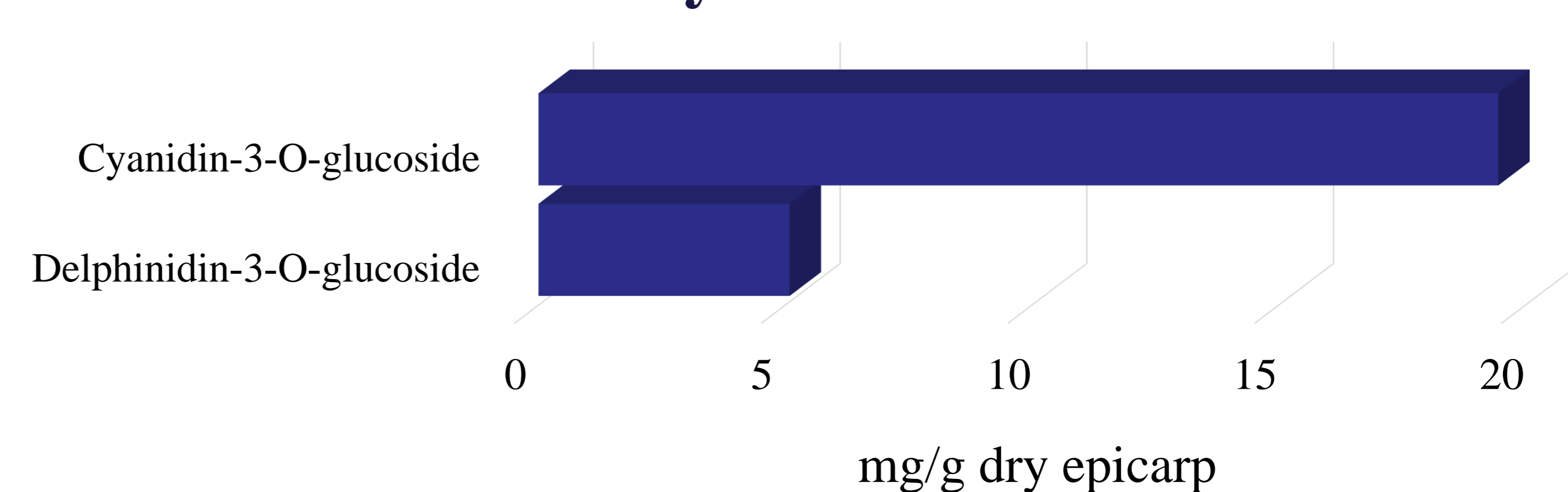
Organic acids	g/100 g dw
Oxalic acid	0.481±0.009
Quinic acid	0.554±0.002
Malic acid	1.66±0.01
Shikimic acid	0.125±0.008
Citric acid	18.8±0.1
Fumaric acid	Tr
<b>Total</b>	<b>21.67±0.09</b>

Tr - traces

### Phenolic compounds non-anthocyanins



### Anthocyanins



### Antioxidant activity

Jaboticaba epicarp extract showed a great antioxidant activity, presenting an IC<sub>50</sub> value of 2.07 ± 0.03 µg/mL, for TBARS assay, and IC<sub>50</sub> values for protect half of the erythrocyte population from the haemolytic action caused by an oxidative agent of 0.82 ± 0.03 and 1.2 ± 0.1 µg/mL, for 120 and 180 min, respectively.

## Conclusion

The results obtained in this study allowed to conclude that jaboticaba epicarp is a rich source of bioactive compounds, main anthocyanins, and also exhibits strong antioxidant activity, which makes it suitable to be used as a source of bioactive molecules for both food and pharmaceutical industries.

### Acknowledgement

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- [2] P. Morales et al, Food Chemistry, 208 (2016) 220.
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