

**Aggregation of value to the fruit of Ora-Pro-Nóbis (*Pereskia aculeata* Miller): bioactive and antioxidante capacity.**CAMILA NASCIMENTO (CAMILA NASCIMENTO) (/proceedings/100054/authors/294210)¹Leirson Rodrigues da Silva (Leirson Rodrigues da Silva) (/proceedings/100054/authors/298213)²Ivanilda Maria Augusta (Ivanilda Maria Augusta) (/proceedings/100054/authors/213473)³Jéssica Batista da Costa (Jéssica Batista da Costa) (/proceedings/100054/authors/301791)⁴BRUNA Auriema (BRUNA Auriema) (/proceedings/100054/authors/301853)¹Maria Ivone Martins Jacintho barbosa (Maria Ivone Martins Jacintho barbosa) (/proceedings/100054/authors/29547)⁵Lilia Aparecida Salgado de Morais (Lilia Aparecida Salgado de Morais) (/proceedings/100054/authors/301793)⁶

Vol1,2018 - 95256

[☆ \(/user/login/ashnazg?destination=/proceedings/100054/_papers/91450/favorite\)](#)[✉ \(/user/login/ashnazg?destination=/proceedings/100054/_papers/91450/favorite\)](#)

HOW TO CITE THIS PAPER?

Abstract

Pereskia aculeata Miller, popularly known as ora-pro-nóbis is a cactaceae native to the American continent. In Brazil, the species can be found in the Northeast and Southeast regions. This non-conventional food plant is recognized by the nutritional value of its leaves, due to the high content of minerals like iron as well as being rich in proteins. The leaves are also used as ingredients for the preparation of culinary recipes. However, there are not many studies on bioactivity and antioxidant capacity of the fruits of ora-pro-nóbis. Therefore, the objective of this study was to determine the presence of bioactive compounds and an antioxidant capacity in the peel and pulp of the fruit of ora-pro-nóbis. The fruits was acquired from the Experimental Station of Embrapa Inorganic Agrobiology in Seropédica/RJ, they were harvested manually in the mature stage (yellow coloring) and transported to the Laboratory of Instrumental Analysis of the UFRRJ's Institute of Technology, for further analysis. The parameters evaluated was compounds bioactive, such as total carotenoids, vitamin C, yellow flavonoids, total anthocyanins, phenolic compounds and capacity antioxidants (DPPH and FRAP). The ora-pro-nóbis peel presented higher mean values for total carotenoids (3.02 mg / 100 g), yellow flavonoids (12.33 mg / 100 g), total anthocyanins (1.35 mg / 100 g), total phenolics (138, 82 mg GAE / 100 g), DPPH (1598.93 µmol TE / 100 g) and FRAP (5377.13 µmol TE / 100 g), while the pulp conferred is higher at mean values for vitamin C content (23, 58 mg / 100 g). The fruits of ora-pro-nobis presented high content of bioactive compounds and antioxidant activity. This is demonstrates that an ora-pro-nóbis could be a potential source with functional and mercadological appeal. Even so, new studies must be conducted to the fruit of the species and related to the best detailing and understanding of the functional and/or nutraceuticals compositions. The value added of your products is important as it is targeted at the consumer and your products are just as important as those aimed at human health.

Institutions¹ PhD Student in Food Science and Technology, UFRRJ² PhD Student in Science, Technology and Innovation in Agricultural, UFRRJ³ PhD in Chemical and Biochemical process technology, UFRJ⁴ MSc Student in Food Science and Technology, UFRRJ⁵ PhD in Food Science, UNICAMP⁶ PhD in Horticulture, UNESP**Keywords**

Pereskia aculeata Miller

parts of the fruit

post-harvest

Bioactive compounds

Antioxidants

Galoá

— anais e proceedings —

Preserve the memory of the conference and increase the reach of the scientific knowledge is the reason why Galoá Proceedings was created.

The conference papers published here are open access, and our indexing keeps the papers presented at the conference easy to find and cite.

Learn
more
(<https://galoa.com.br/eventos-cientificos/proceedings-e-anais-de-eventos>)