The effect of the Jabuticaba Sabará (*Myrciaria jabuticaba Vell Berg*)’s jam processing in the total phenolic values.

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Jabuticaba Sabará (*Myrciaria jabuticaba Vell Berg*) is a Brazilian native fruit and the most important for the studies of its specie, once its economical and commercial potential is amazing, beyond this fruit is known for its phenolic compounds, which has high antioxidant capacity. Its jam also has a great valid capacity, is easy to be traded and requires less care of transportation and storage. Because of these facts, the fruit achieves many places where it’s not found and also is exported to many countries where it can’t be grown. However, the thermal processing causes the lost of bioactive compounds, such as the phenolics, and so, this job evaluates the effect of the jam’s processing in the total phenolic contents. 10g of the fruit were weighted and added more 90ml of ethanol (with 0.37% of HCl). The mixture was shaked in a thermostat bath for two hours. The same extraction process was used in the jam, including 80ml of acidified ethanol and 10ml of water as the extractor solvent. The extract was filtered and the volume adjusted in 100ml, then the quantification of the total phenolic by the Folin-Ciocalteau method. The phenolic values changed between 4,76 and 4,86mg of the equivalent in gallic acid/g jam. The levels of the fruit and the jam showed a significant difference (Tuckey, $p \leq 0.05$), reflecting a partial degradation of the phenolic compounds. In other hand, the concentration of the non degraded phenolic happened, allowing the jam to have a great concentration of the phenolic compounds.