In Brazilian Cerrado, highlighted Mato Grosso do Sul State, bacuri (Scheelea phalerata Mart.) is a fruit widely distributed, which presents high fat, around 70 g 100g⁻¹. In the present study aimed to evaluate the degree of nutritional quality bacuri oil, noting its impact on the occurrence of atherogenic and thrombogenic events. Ripe fruits were collected in regions of Campo Grande, Bodoquena, Bonito and Santa Rita do Pardo (MS). Kernels were removed from the fruit, crushed and sieved to 60 mesh, constituting the full-meal basis. The oil was cold extracted and fatty acids profile analysis. The calculation of atherogenic index (AI), thrombogenic index (TI) and ratio of fatty cholesterol hypocholesterolemic and hypercholesterolemic (HH) was generated based on equations that take into account the profile of saturated fatty acids, monounsaturated and polyunsaturated. For MI, the value was 2.75, followed by 1.54 and 1.50 to IT and HH, respectively. The ratio of HH believe that higher values of this ratio are desirable because they indicate the amount of fatty acids hypercholesterolemia is lower than fatty acid hypocholesterolemia. The AI and TI indices, which relate fatty acids pro-and anti-atherogenic and pro-and anti-thrombogenic, respectively, are considered highest nutritional quality of diets how a factor to reduce the incidence of cardiovascular disease when they present lower values. The TI and AI values were above 1.0 and HH were within normal limits.