BIOCHEMICAL ASSESSMENT TOTAL IN VARIETY OF YUCCA (*Manihot esculenta* Crantz)

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Recent studies on the genetic improvement of cassava directed a new approach to this culture. Therefore, their roots folas and have become a potential source of carotenoids, minerals and proteins. The objective was to assess the biochemical characteristics of roots and leaves of four cassava varieties (Milagrosa, Cocoa, Cocoa and Yellow Egg Yolk BRS) grown in southwestern Bahia. The experiment was conducted using a completely randomized design (CRD) with four replications, in a 2 x 4 factorial, with two parts of the cassava (root and leaf) and four varieties. We determined the total carotenoids (TC), neutral detergent fiber (NDF), acid detergent fiber (ADF), cellulose, hemicellulose, lignin, total carbohydrates (CAT), non-fibrous carbohydrates (CTNF) and gross energy (GE). The range egg yolk stands out among the varieties for (CT) in the tubers. While the leaves to yellow cocoa varieties showed superior to the others studied. To (EB) cocoa varieties (410.3 kcal/100g) and miracle (411.8 kcal/100g) had the most energy. The leaves had a higher average value of NDF (47.2%), while lower values were observed for root (10.2%). Regardless of the varieties of hemicellulose content of the leaves were higher (11.1%) relative to the root (7.7%). The contents of cellulose were higher for cocoa (19.6%). The highest levels of lignin in the leaves were obtained for the cocoa varieties (22.6%), cocoa yellow (23.1%) and miracle (20.1%). A wide range of applications and studies for a glimpse of the full use of this tuber.