Analysis of antioxidant activity in pequi pulp after cooking rice.


The pequi is a fruit native to the cerrado of Brazil. Has a high nutritional value, being its pulp used in various dishes by low-income populations that inhabit this region. The process of cooking is one of the most responsible food physical and chemical changes. The objective of this study was to analyze the changes caused in the antioxidant activity of pequi in rice cooking. For preparation of the rice dish with pequi was used traditional recipe. For obtaining of antioxidant activity by the DPPH method has been used 0.5 g of the sample and methanol as puller, being the absorbance reading held in model 640 in spectrophotometer Beckman DU to 517nm wavelength. For the ABTS has been used 0.5 g of the sample, where the absorbance reading was held on spectrophotometer in the 734 nm wavelength. The results are expressed in TEAC (TROLOX equivalent antioxidant capacity). Through the DPPH method was obtained for 350.0 TEAC in in natura treatment and 341.0 TEAC post cooking treatment. Already in the ABTS was obtained 477.71 TEAC in in natura treatment and 477.81 TEAC post cooking treatment. In relation to DPPH method, there was little difference between the treatments, where the post cooking presented less antioxidant activity. In the case of the ABTS both treatments did not show difference between themselves. Among the methods used, the ABTS has presented better detection capability of antioxidant activity.