Centesimal composition and amino acid profile of sapucaia nuts (*Lecythis pisonis Cambess.*)

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The nuts have received special attention, because besides they are natural sources of nutrients, vitamins and minerals, they provide bioactive compounds that have beneficial health effects, receiving the functional food designation. In this context is inserted the nut from sapucaia (*Lecythis pisonis Cambess.*), a native species from the Atlantic Forest biome, which is being constantly threatened by human degradation. The objective of this study was evaluate the bromatological composition and amino acid profile of sapucaia nut from Zona da Mata region in Minas Gerais state, Brazil. The nuts were collected from five trees of natural occurrence, located at 20° 76'S and -42° 86'W. The lipids, proteins, ashes and moisture contents were measured by Soxhlet, Kjeldahl, incineration at 550°C and drying at 105°C methods, respectively. The carbohydrate content was calculated by difference. The amino acid profile was determined after acid hydrolysis (HCl) by High Performance Liquid Chromatography. The results showed lipid content of 54%; protein 28.6%; ash 3.2%; moisture 10.2% and 4% carbohydrate. Among the amino acids, the essentials were highlighted (mg/g of protein): 25.1 Histidine; 29.9 Isoleucine; 80.3 Leucine; 51.1 Lysine; 60.6 Methionine; 6.3 Cysteine; 45.5 Phenylalanine; 32.9 Tyrosine; 32.7 Threonine and 46.6 of Valine. Sapucaia nut presented high levels of lipids and proteins, demonstrating a high energy-protein value. The amino acid profile showed that the protein of this nut is closer to the standard proteins.