Industrial competitiveness in the use of commercial starches combined with environmental concern becomes the development of biodegradable films (FBs) from botanical sources unexplored in favor of the Brazilian Cerrado. This study compares the physicochemical properties of FBs wolf’s fruit with corn, potatoes and cassava. The FBs were made according to the casting technique by mixing 2 g starch, 100 g of water and glycerol (between 5-20% relative to the weight of starch). FBs the morphology were analyzed by optical microscopy and were determined thickness, solubility, water permeability, mechanical properties and biodegradability. From microscopic images was observed that had a good appearance and FBs that gelation was better with higher concentration of glycerol. The measurement results showed that the FBs prepared with 5% glycerol was characterized by low values of thickness, solubility and permeability. Best results in view of mechanical tests showed the fruit FBs do lobo, corn, potato and cassava produced with 10, 5, 10 and 15 and 5% glycerol, respectively. The FBs less resistant maize were 15 and 20% glycerol. The biodegradability test confirmed that the FBs produced with wolf’s fruit starch had to be viable with time approximately 60 days of degradation.