Characteristics of Embaubeira (*Cecropia Pachystachya* Trécul) leaves and fruits considering its use for feeding


As a result of the research of new vegetable species, regarding nutrition, there were obtained alternatives for a diet by fresh and or processed consumption. In this case importance of embaúbeira should be highlighted, which leaves and peel are aliments for many kinds of wild animals, especially for birds and monkeys. Embaúbeira leaves and peel are also well-known by its expectorant, antiasthmatic and hypoglycemic effects. This work has its objective to analyze the composition of embaúbeira leaves and fruits collected in the region of Rio de Janeiro state. The fruits and the leaves had its enzymatic system inactivated in boiling water for 90 and 60 seconds respectively. Afterward the portions were dehydrated in ventilated stove at 60 °C for 48 hours, ground and stored. The analytical decisions were analyzed in accordance with the standards established by Adolfo Lutz Institute and the results have shown that the fractions represent high level of humidity, carbohydrates and insoluble fiber and low level of proteins, lipids, fixed mineral residue and soluble fiber. PH and acidity are characteristics of slightly acid fractions. The analysis of amino acids profile demonstrated that the fruits have deficiency of all essential amino acids, while the leaves had deficiency of lysine and leucine. Regarding amino acids that are not essential both proteins (fruit and leaf) don’t represent deficiency only for glutamic and aspartic acids. So, the results show that in spite of that fact that embaúbeira fruits and leaves are sources of fiber, they show relatively low levels of other nutritional compounds, that’s why they can’t become worth for human consumption.