The aim of this work was to evaluate three processes of preparing degreased flour of baru (Dipteryx alata Vog) with the intention of identifying those which provide products with the best quality in relation to antioxidant activity and total contents of phenolics, flavonoids, and anthocyanins. The effects of roasting the skin of the almond were studied through the treatments: 1. Dehydration in forced air circles at 60°C with the taking out of the external skin of the almond; 2. Dehydration and roasting of the almond with the skin. 3. Dehydration and roasting of the almond without the skin. After each treatment, the flour was degreased through cold pressing and then stored under refrigeration. The treatment 2 provided contents from 3 to 4 times higher than the others for both the antioxidant activity (180 µMol of trolox) and total phenolics (average of 140 mg/100g), which indicates an increase in product quality by the presence of the skin during the roasting. However, the best result for flavonoids was found in the samples without the skin of the treatment 3. For anthocyanins, the best situation was found in the treatment without roasting. The result shows a significant effect of the initial processing of the degreased flour of baru.

Keyword: degreased flour; antioxidants