QUALITY AND BIOACTIVE COMPOUNDS OF GENOTYPES FRUITS OF THE TREE UMBU-CAJA (Spondias sp.)

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The “umbu-caja” is a fruit tree species belonging to the Anacardiaceae family which has spontaneous occurrence in the semi-arid region of Northeast, Brazil. This work of research aimed to evaluate fruits of the tree umbu-cajazeiras (Spondias sp.), from different genotypes, through physical, physical-chemistry and bioactive compounds. The fruits used in the experiment were harvested from twenty source plants of the tree umbu-cajazeiras proceeding from the town Iguatu, CE. The following parameters were evaluated: weight (peel, pulp, seed) diameter, size, yield (peel+pulp), firmness, soluble solids, soluble sugars and reductors, pH, titratable acidity, starch, total and soluble pectin, ascorbic acid, total carotenoids, yellow flavonoids, anthocyanins, total extractable polyphenols. In a way, it had a variation between the genotypes, for all the evaluated physical characteristics. The genotypes had presented average of firmness 2.36N, weight of 14.5g and excellent yield pulp (above of 80%) distinguished P17, P5 e P15, factor this of great importance for the industry. With regard to the evaluated attributes of quality and bioactive compounds, the soluble solids fruits had in above of 10 °Brix, high content of sugars (6.73%), pH above of 2.5 and above acidity 1% and low for starch (0.17%) and pectin (0.37%). The general vitamin C was 26.55 mg 100g⁻¹ and total extractable polyphenols 29.63 mg 100g⁻¹.