CHEMICAL COMPOSITION OF SARCOCORNIA AMBIGUA (AMARANTHACEAE) FROM BRAZILIAN COASTLINE.

Renata Labronici Bertin\textsuperscript{ab}, Graciele da Silva Campelo Borges\textsuperscript{a}, Ana Carolina Oliveira Costa\textsuperscript{a}, Mônia Stremel Azevedo\textsuperscript{a}, Heloisa França Maltez\textsuperscript{a}, Lorena Benathar Balld Tavares\textsuperscript{b}, Luciano Valdemiro Gonzaga\textsuperscript{a}, Roseane Fett\textsuperscript{a}

\textsuperscript{a} Department of Food Science and Technology, Federal University of Santa Catarina, Florianópolis, SC, Brazil.
\textsuperscript{b} Department of Pharmaceutical Sciences, Regional University of Blumenau (FURB), Blumenau, SC, Brazil.
\textsuperscript{c} Department of Chemical Engineering, Regional University of Blumenau (FURB), Blumenau, SC, Brazil.

Sarcocornia (Amaranthaceae) are halophytes (salt-tolerant plants) that have been shown as a promising source of functional foods because of their high nutritional values in terms of minerals and vitamins. The aim of this study was to determine the chemical composition to supply more information about nutritional characterization of the Sarcocornia ambigua. The plant material was collected in Palhoça, Santa Catarina State, Brazil. The chemicals analysis (moisture, ash, crude protein, total lipids) were measured in triplicate following the recommended methods of AOAC (2005). The minerals content were performed using capillary electrophoresis. To determine the fatty acid profile and content, the lipid samples were esterified and fatty acid methyl esters (FAME) were performed using the methods of AOCS (2002). Results indicated that moisture represented the largest content (88.15 %), followed ash (3.03%), crude protein (1.93 %) and lipids (0.16 %). The content of Na\textsuperscript{+} were observed as major mineral in whole plant (16.81 ± 2.30 g/100 g), followed by K\textsuperscript{+} (3.37 ± 0.36 g/100 g), Mg\textsuperscript{2+} (2.18 ± 0.38 g/100 g) and Ca\textsuperscript{2+} (1.96 ± 0.39 g/100 g). The fatty acid profile showed a predominance of polyunsaturated fatty acids (60.60 %). Saturated fatty acids represent 17.82 % and monounsaturated fatty acids represent 4.49 % of the total lipid content. The results shown that the S. ambigua have high nutritional values in terms of minerals and polyunsaturated fatty acids. Thus this plant could be a promising source of functional foods for human consumption.