The vegetation of the northern and northeastern Brazil has several plants of the Solanaceae family rich in active secondary metabolites, many of which have high antioxidant capacity but underused. Jurubeba (Solanum paniculatum L) is a medicinal plant common in Brazil with fruit and leaves of bitter taste. The objective of this study was to evaluate the antioxidant potential of dried fruits and fresh jurubeba for consumption. The samples were collected in Botucatu, São Paulo, Brazil. Analysis of antioxidant potential (using DPPH by the method of isolation of the stable free radical 2,2-diphenyl-1-picryl-hydrazyl), flavonoids and phenolic content were performed by spectrophotometry using, fresh and dry matter. In the results was noted the total antioxidant activity was higher of dried fruit (0.87μm of TROLOX g⁻¹ DM), compared with the results obtained for fresh (0.49 μm of TROLOX g⁻¹ FM). Similar results were obtained for the total phenols and total flavonoids contents. The results for fresh fruits phenol mg 100g⁻¹ FM reached 5.2, while for fruit after drying was 37.7 mg 100g⁻¹ FM. Flavonoids, a class of phenolic compounds, showed values of 0.1% and 4% for fresh and dried fruit, respectively. The results imply that the jurubeba dried fruits exhibit high levels of antioxidant in relation to fresh fruit in all biochemical analyzes, thus, an easier storage and consumption (CAPES/Fapesp).