Fruits generally contain different phytochemicals, many of which have antioxidant properties as ascorbic acid, tocopherols, carotenoids and phenolic compounds, which may contribute to the retardation of aging and prevention of certain degenerative diseases. Uvaia (Eugenia pyriformis Cambess) is a fruit from the Savanna region in Brazil, which is very rich in bioactive compounds. However, the characterization and use of this fruit, is still poorly explored. The aim of this study was to evaluate the physico-chemical properties (pH, moisture, soluble solids and titratable acidity) and the the bioactive compounds (total carotenoids, total polyphenols and vitamin C) of Uvaia pulp. In addition, the antioxidant activity of the fruit extract was evaluated. The results found for the physicochemical characteristics were: pH (2.9 ± 0.01), moisture (86.45% ± 0.107), soluble solids (10.97 ± 0.057 °Brix) and titratable acidity (3.33% ± 0.184). The total carotenoid content was determined using the method that is based on extraction with acetone and the result was 34.92 ± 0.086 µg/g of fresh pulp. The quantitation of the polyphenols was obtained by the Folin-Ciocalteu method, resulting 295.58 ± 8.913 mg GAE/100 g of fresh pulp. It was found 44.47 ± 1.279 mg vitamin C/100 g of fresh pulp, which was determined by the 2,6-dichlorophenol indophenol technique. The antioxidant activity was evaluated using the ABTS radical technique and 17.41 ± 0.159 µM of trolox/g of fresh Uvaia pulp was found.