Native species such as cherry (*Morus nigra*), blackberry (*Eugenia uniflora* L.) and uvaia (*Eugenia pyriformis* Cambess.), have exotic flavor, high nutritional value and still have great potential to be exploited, they can form themselves into alternative, especially in niche markets hungry for news. Fruit grown in UTFPR Campus Pato Branco (26º11’50” S, 52º41’26” W, at 816 m altitude) were characterized by moisture, insoluble solids, soluble solids (º Brix), pH, acidity and ashes following methodology described by Adolfo Lutz Institute (2008) and the determination of density (pycnometric method), at temperatures 10, 30 and 50 ºC. The results found for cherry, blackberry and uvaia, respectively: moisture 86.47, 87.50 and 92.19%; insoluble solids 1.74, 3.98 and 1.81%; soluble solids 11, 11 and 7 ºBrix; pH 3.37, 3.34, 3.13; acidity 1.02, 0.57 and 1.40%; ashes 0.62, 0.25 and 0.10%; the values of specific weight determined experimentally for different temperatures pulp fruits varied between of 1,072.4 to 1,056.2; 1,035.5 to 1,020.3 and 1,068.6 to 1,041.8 kg m$^{-3}$. In food analysis, the determination of a specific component of the food it is of utmost importance as it is the case of the determination of the chemical composition, physical and physico-chemical to nutritional evaluation, quality control of the food; development of new products and the monitoring of the legislation.