INFLUENCE OF PROCESSING LIQUOR GUAVIRA (*Campomanesia adamantium* Cambess) ON ANTIOXIDANT ACTIVITY AND RETENTION OF PHENOLIC COMPOUNDS

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The guavira being a native fruit, contain various antioxidants such as phenolic compounds making possible the preparation of liquors which are other ways of using regional fruits. However, the content of bioactive compounds is influenced by several factors, including variety, maturation stage, and other climatic conditions. Furthermore, during processing and storage of fruit, the bioactive compounds are susceptible to oxidation reactions. This study aimed to evaluate the influence of liquor preparation of guava pulp and peel, the content of phenolic compounds and their correlation with antioxidant activity. We developed an experimental design with ten formulations for two independent variables in the preparation of liquor: a) raw material (skin, pulp / peel and pulp) and b) solvent (rum, brandy / alcohol and grain alcohol). The preparation consisted of liquor heat treatment, maceration and maturation. Analysis of titratable acidity, pH, soluble solids, phenolic compounds and antioxidant activity were performed on each formulation. The acidity and pH decreased with time of maturation and there was a slight increase in soluble solids content. The liquor prepared from the formulation of 50 % pulp, 50 % bark, 50 % liquor and 50 % grain alcohol showed the highest content of phenolic compounds (6.53 mg AG/g) and antioxidant activity (39.94 g liquor/g DPPH). It is concluded that the mixture of bark and pulp favors obtaining liquor with higher retention of phenolic compounds and antioxidant activity.