CHEMICAL CHARACTERIZATION OF BETRAYED (*HOPLIAS MALABARICUS*)

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The industrialization of new species from fish farming is an important factor for the increase in demand for farmed fish. Among the fish that has potential for commercialization in national and international markets highlights the betrayed (*Hoplias malabaricus*) is a species that has white flesh of excellent flavor, which allows for filleting and industrialization of the carcass. The aim of this study was to determine the chemical composition of the betrayed, to provide input for the standardization of food products on the basis of nutritional criteria, as well as for the selection of the technological process to apply for industrial utilization of this species. Determinations were carried out moisture, protein, fat and ash according to methods recommended by the Instituto Adolfo Lutz. The betrayed showed: 80.2% moisture, 17.5% protein, 0.56% fat and 1.09% ash. There was a high protein and low fat content, is considered a fish of high nutritional value and classified as a lean species. Considering the high nutritional value and excellent flavor of its flesh, the betrayed is a great alternative for the production of different products made from fish using this raw material of low cost. The use of betrayed in the preparation of different products, will contribute to optimize and diversify the industrial exploitation of this species of low commercial value, in order to obtain products of high nutritional value and greater value, thus encouraging fish consumption among the population.