Content of Pectin in Araçá (*Psidium cattleianum* Sabine)

Oliveira, O.M.M.F.\(^1\); Baeta, D.S.\(^1\); Barbosa, V.F.\(^1\); Rodrigues, L.A.\(^1\); Leite, K.M.S.C.\(^1\); Souza, M.B.\(^2\).

\(^1\)Departamento de Bioquímica e Tecnologia Química, Instituto de Química, Universidade Estadual Paulista “Júlio de Mesquita Filho” – UNESP, Araraquara, São Paulo, Brazil; \(^2\)Faculdade de Ciências e Tecnologia, Universidade Estadual Paulista “Júlio de Mesquita Filho” – UNESP, Presidente Prudente, São Paulo, Brazil.

**INTRODUCTION:** The araçá (*Psidium cattleianum* Sabine) is a fruit of tropical and subtropical regions, little known outside of Amazon. Its cultivars are scattered throughout the Brazilian territory, and some have excellent economic potential for producing fruit with a high percentage of pulp of which can be highlighted in national and international markets, mainly in the form of juices and pulps. Thus, the knowledge about their composition and their biochemical characterization is very important to good use by industry. Pectin plays an important role in the structure of fruits and vegetables and is well known and used because of its ability gelling, thickening, texturizing, emulsifier and stabilizer, becoming a biomolecule high value for the industries of food, of cosmetics and of pharmaceuticals. The quality and quantity of this molecule is a factor of great importance in the manufacture of products such as jams, jellies, purees, juices, among others, once it influences processing conditions and determines the sensory characteristics of the final product. Thus, the purpose of this study was to analyze the content of pectin present in Araçá overlooking the industrial processing.

**MATERIALS AND METHODS:** The content of pectin present in the pulp of fresh Araçá and its extract was determined using the method based on the dosage of galacturonic acid from pectin via titration demetoxilada after acid precipitation. **RESULTS AND DISCUSSION:** Analysis of the pulp of fresh Araçá and its extract showed 4.61% and 8.32% pectin, respectively. These significant values for use of fruit as a source of pectin aggregate production of processed foods. **CONCLUSION:** It is found that this method, under our experimental conditions, was efficient, increasing the yield by 48% of fresh fruit for its extract. Therefore, knowledge of the content of pectin in fruits is very important for their effective use in industry and preparation of formulations.

Keywords: Araçá, Brazilian fruit, pectin.

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