

EVALUATION OF THE BIOCHEMICAL POTENTIAL OF *HANCORNIA SPECIOSA* FRUITS

Souza, A.A.^{1,2}; Menezes, M.L.^{1,2}; Caramori, S.S.^{1,2}; Fernandes, K.F.²

¹ UnUCET, UEG, BR 153, Anápolis, Goiás, Brazil.

² LQP, UFG, Cx. Postal 131, Goiânia, Goiás, Brazil.

Brazilian Cerrado represents a great font of the biodiversity found in this country and their resources are use in medicine, food and biotechnology. About their plants, the fruits are consumed largely by the regional population and have exported for others regions. *Hancornia speciosa* (Apocynaceae), was used in this work for study of nutritional and biochemical characterization. It was found that *H. speciosa* has in their seeds, 4.46% of lipids, 8.58% of humidity and 0.69% of ashes. In the pulp of this fruit was observed 2.08% of lipids, 8.51% of humidity and 1.74% of ashes. The seeds have eight times more proteins that have the pulp. It was found 36.18 U mg⁻¹ of peroxidase in the seeds but the pulp did not have peroxidase activity. However, polyphenoloxidase activity was found for all the samples. Proteases were detected both in the seeds and in the pulp. The major enzyme activity was found for amylases (372.8 U mg⁻¹ in the seeds and 5,507.03 U mg⁻¹ in the pulp). Trypsin inhibitor was found just in the pulp (114.12 U mg⁻¹) and polyphenols were observed for both samples. This study appoints to the relevance of know what these plants can offer for biotechnological applications and how to obtain them with no reduction of the biodiversity.

Key words: Cerrado, biotechnology, enzymes.