

## DETERMINATION OF POLYPHENOLOXIDASE AND PEROXIDASE ACTIVITIES IN PULP AND TROPICAL JUICE OF AÇAÍ (*Euterpe oleracea* Mart.)

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The exotic tropical fruits are potentially attractive for the increasing market of fruit juices and based fruit drinks by the diversity of aromas and “flavors” beyond the nutritional value. Açaí (*Euterpe oleracea* Mart.) are rounded, dark purple berries widely distributed in the Amazon estuary floodplains. Considerable interest has been generated by its high anthocyanin and antioxidant capacity and health-related implications of its consumption. However, few studies have been conducted. Peroxidases and polyphenoloxidases which both are found naturally in fruits and berries themselves are common anthocyanin degradation enzymes. The objective of this study was to investigate the activities of polyphenoloxidase (PPO, EC 1.14.18.1) and guaiacol peroxidase (G-POD, EC 1.11.1.7) in açaí pulp and tropical juice. Pasteurized, frozen açaí pulp was obtained from local industry (Fortaleza,CE). The tropical juice was formulated using 30% of açaí pulp. The determination of PPO and G-POD activities was carried out as described (MATSUNO e URITANI, 1972).It was observed a 278 UAE/g.min and 1752 UAE/g.min in pulp and 93,39 UAE/g.min and 439,8 UAE/g.min, in tropical juice of PPO and POD activities, respectively. The results suggested that due to high activities of PPO and POD of açaí pulp this product is highly perishable.

Word-Key: Açaí; *Euterpe Oleracea*; PPO; POD.

**Acknowledgements** : FUNCAP, UFC