

EFFECT OF THE α -TOCOFEROL AND GRAPE NIÁGARA (*Vitis labrusca*) ON THE LIPIDIC PEROXIDATION, CHOLESTEROL AND PROFILE OF FAT ACIDS OF MICE APOE -/-.

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Epidemiologic studies suggest that the antioxidants presents in fruits and vegetables are important in the reduction of cardiovascular diseases. Ahead of this, was verified the effect of the alpha-tocoferol and the grape on the lipid peroxidation and cholesterol of the serum and hepatic. Lipid profile of fat acids hepatics was also determined. The animals had been separate in four groups: control (c), grape (u), alpha-tocoferol (AT) and grape more alpha-tocoferol (UAT). The measurement of the lipidic peroxidation was carried through using malondialdehyde (MDA) and hydroperoxides lipids (HP). It was observed that in group UAT it had a lesser serum formation of MDA and HP, minors hepatics levels of HP, beyond being hypocholesterolemic. With relation to the profile of fat acids hepatics, noticed that it had a correlation between the purport of fat acids polyunsaturated (AGPI) and HP, with exception to group UAT, that having considerable concentrations of AGPI, and was what less suffered lipid peroxidation. In this study, the union between antioxidants of the grape and the alpha-tocoferol demonstrated to be more efficient of what when its isolated, thus being able to be beneficial in the treatment of atherosclerosis.

Words key: Alpha-tocoferol, grape, atherosclerosis, lipidic peroxidation.