

**PROXIMATE COMPOSITION AND ANTINUTRITIONAL FACTORS OF
Piptadenia moniliformis Benth. (LEGUMINOSAE:MIMOSOIDEAE) SEEDS**

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Studies concerning the nutritional value of seeds of the Leguminosae have been increased due to the necessity of new available sources of proteins for human and animal consumption. The analysis of the proximal composition and the antinutritional factors may indicate the nutritional potential of these species. The aim of this work is to analyse the proximal composition and the antinutritional factors of *Piptadenia moniliformis* seeds. The results showed high protein contents (44.71 ± 1.99 g 100g⁻¹), even greater than those described for soybean (*Glycine max*) (33.10 to 47.60 g 100g⁻¹), according to Campello (2002). The contents of lipids, ash and dietary fiber were 7.22 ± 0.06 , 3.22 ± 0.14 and 23.50 ± 0.23 g 100g⁻¹, respectively. The trypsin inhibition activity was 8.85 ± 0.47 mgTI g⁻¹. Otherwise, this value is lower than those registered for the cowpea (*Vigna unguiculata*) (12.0 to 30.6 mgTI g⁻¹) according to Maia *et al.* (2000). Hemagglutinating activity against rats erythrocytes and tannins were not detected. The results showed that *P. moniliformis* seeds can be used as a new food source due to their high protein and low antinutritional factors contents. Nevertheless, trypsin inhibitors must be inactivated and the protein quality assessed *in vivo* and *in vitro*.

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