

**Evaluation of Anthocyanins and Flavonols
from two Different Acerola (*Malpighia emarginata* DC.) varieties**

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Acerola, known to have high vitamin C levels, is also rich in phenolics and carotenoids. Much attention has been focused on the activity of the natural antioxidants present in fruits, because these components have the potential to reduce the level of oxidative stress. The aim of this work was to evaluate the total content of anthocyanins and flavonols from two different acerola (*Malpighia emarginata*) varieties (BRS237 and I147/I) in non-liofilized and liofilized pulp as well as in juice fruit. The total anthocyanins and flavonols concentration were estimated as mean values according to the method of Fuleki and Francis (1968). The BRS237 variety presented a total anthocyanins concentration of 33.8mg/100g, 183.3mg/100g and 23.6mg/100g from non-liofilized pulp, liofilized pulp and fruit juice respectively. The total flavonols content was 21,9mg/100g, 93mg/100g and 20,9mg/100g for the respective samples. Indeed, I147/I variety revealed a total anthocyanins concentration of 38.7mg/100g, 249,5mg/100g and 27.9mg/100g for non-liofilized and liofilized pulp and fruit juice respectively. The total flavonols content was 30.8mg/100g, 122.0mg/100g and 29.1mg/100g respectively. The results indicate a major antioxidant potential for I147/I variety compared to BRS237 one. Apparently there is not a significant difference between anthocyanins and flavonols from non-liofilized pulp and juice fruit for both varieties as well as between each one. Furthermore, the results obtained with liofilized pulp confirmed the higher content for anthocyanins and flavonols for I147/I variety.

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