

## **EFFECT OF THE TIME OF SHELF OF THE MILK OF INTEGRAL COW UHT ON THE RETINOL CONCENTRATION**

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The deficiency of micronutrients is considered today one of the problems of public health of bigger relevance, having been able to be decided through the food enrichment. Hipovitaminose It is the main cause of permanent blindness folloied of death between children of developing countries, contributing for the increase of the index of infantile morbi-mortality. Milk is considered a good source of retinol, but literature demonstrates that the time of shelf of the product has influence in the concentration of its nutrients, as well as the cow milk is one of foods more consumed by the population, makes necessary the verification of the situation of this vitamin front to the shelf time. The objective of this work was to evaluate the concentration of retinol in milk of integral cow UHT in different times of conservation. 10 samples had been removed (1mL), of one liter of milk UHT at the moment of the purchase and reevaluated with 30 and 60 days. Milk was extracted according to Giuliano et al, and the determination of retinol was carried through through the CLAE. For analysis statistics the test of Tukey was used. The average concentrations of retinol in the samples in the purchase, one and two months later had been respectively,  $29,9 \pm 2,9\text{ug}/100\text{mL}$ ,  $21,8 \pm 3,4\text{ug}/100\text{mL}$ ,  $20,7 \pm 3,4\text{ug}/100\text{mL}$ , being estatisticamente different ( $p<0,001$ ). The values cannot be considered normal nor adjusted to the human consumption, offering risks how much to the vitamin deficiency.

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