

CUPUAÇU

Scientific name: *Theobroma grandiflorum* (Willd. Ex Spreng) K. Schum.

Family: Sterculiaceae⁽²⁾.

Popular names: Cupuassu⁽¹⁾, Cuapuaçu

Used parts: Seeds⁽¹⁾

Habitat: *Theobroma grandiflorum* is a native plant from Western Amazon, that grows spontaneously in the South and Southwest of Pará as well as in the pre-amazonian area of Maranhão^(1,2).

Chemical composition:

Fruit pulp aroma: Alcohols, aldehydes, esters, ketones (1-phenyl-2-pentanone), terpenic compounds (camphene, -mircene, limonene, ocimene, -linalool, -terpineol, geraniol) and others⁽¹⁾.

Indications: Its seeds are employed to prepare a chocolate-like product ("cupulate") and the pulp is consumed as juice, ice cream and jam⁽¹⁾. Cupuaçu pulp is used to flavor food products such as jellies, yogurts and candies⁽²⁾.

Others informations:

- Cupuaçu is a very acid fruit, low in sugar and has a very strong aroma⁽²⁾.
- The more important nutritious attribute in Cupuaçu is vitamin C, 15-28 mg of ascorbic acid/100 g of pulp⁽²⁾.
- The total quantity (11,7 mg/Kg of pulp) of aglycones released by enzymatic hydrolysis of the glycosidic extract indicates a significant aroma potential for cupuaçu⁽³⁾.

References:

1. AUGUSTO, F. et al. Screening of Brazilian fruit aromas using solid-phase microextraction-gas chromatography-mass spectrometry. **Journal of Chromatography A**, v. 873, p. 117-127, 2000.
 2. VIEIRA, M. C.; TEIXEIRA, A. A.; SILVA, C. L. M. Mathematical modeling of the thermal degradation kinetics of vitamin C in cupuaçu (*Theobroma grandiflorum*) nectar. **Journal of Food Engineering**, v. 43, p. 1-7, 2000.
- BOULANGER, R.; CROUZET, J. Free and bound flavour components of Amazonian fruits: 3-glycosidically bound components of cupuaçu. **Food Chemistry**, v. 70, p. 463-470, 2000.