

CHEMICAL COMPOSITION OF *SICANA ODORIFERA* (VELL.) NAUDIN EPICARP

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INTRODUCTION

Sicana odorifera (Vell.) Naudin, belonging to the Cucurbitaceae family, is a fruit probably native to Brazil, also found in other Latin America countries [1,2]. This fruit presents a rigid purple-black inedible epicarp, considered as a bioresidue after the fruit processing, but which could be an interesting source of bioactive compounds, mainly anthocyanins [1,2]. In order to provide a valorization of this bioresidue, the present work sought to determine part of the chemical composition, namely tocopherols, organic acids and phenolic compounds, including anthocyanins, present in the epicarp of *S. odorifera*.

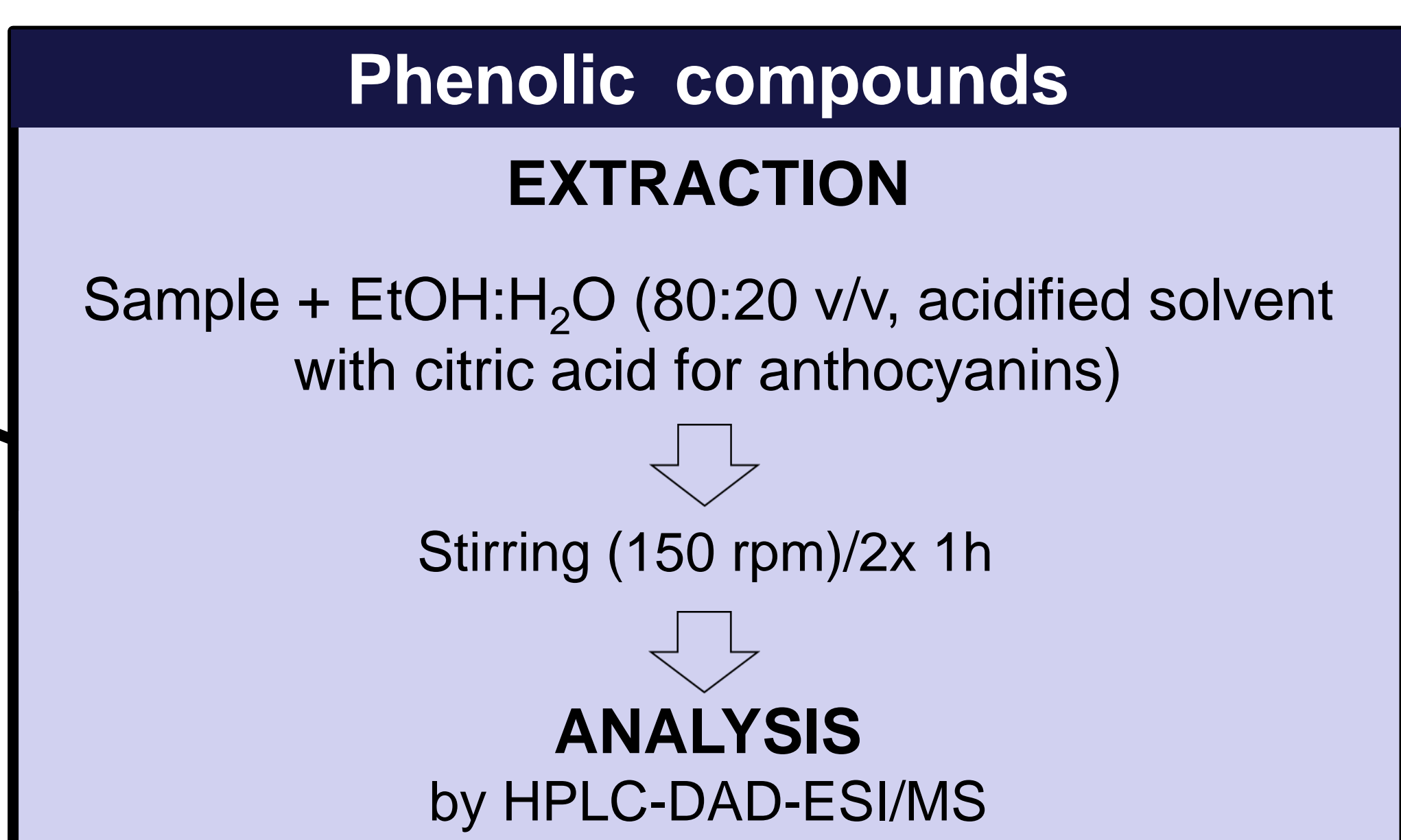
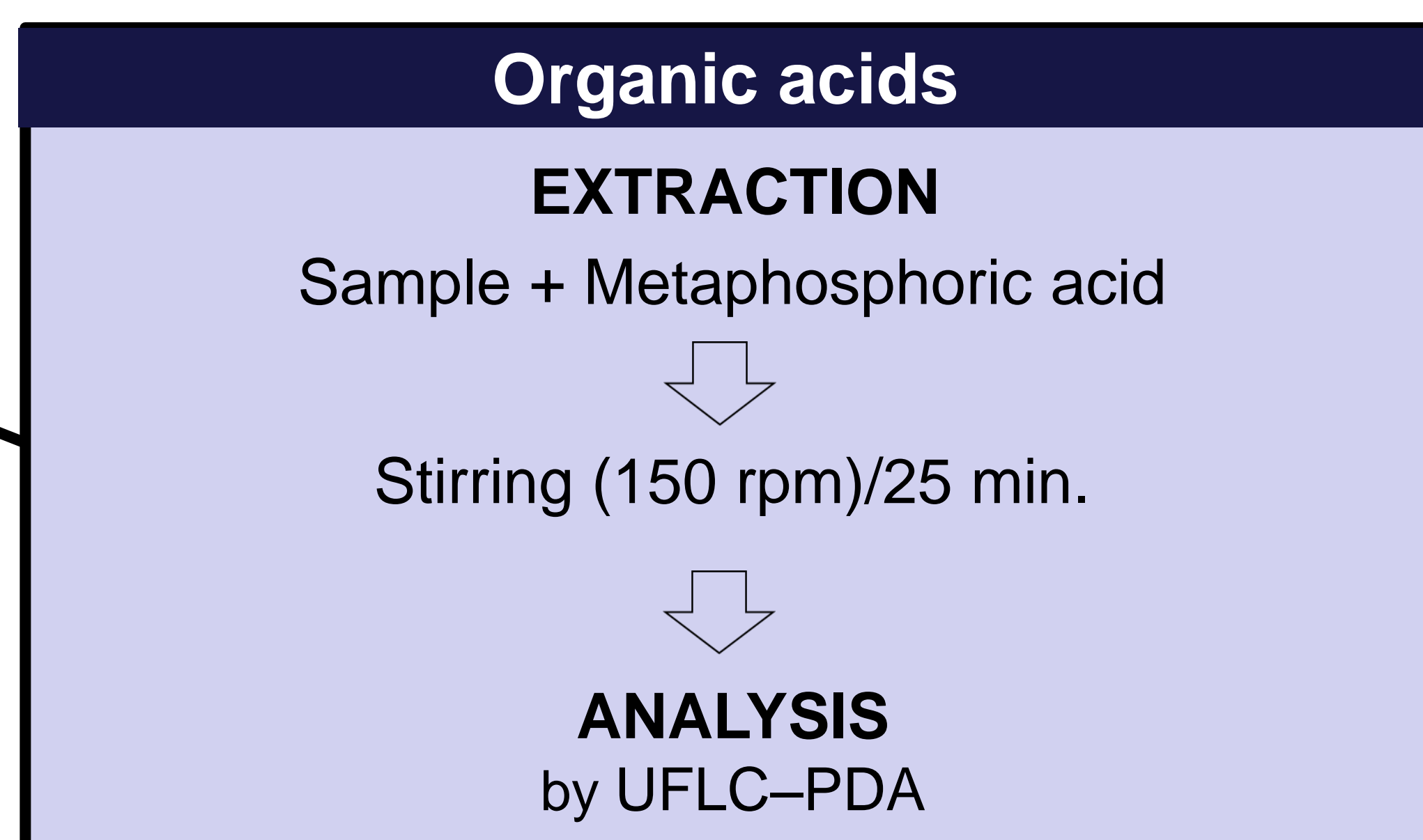
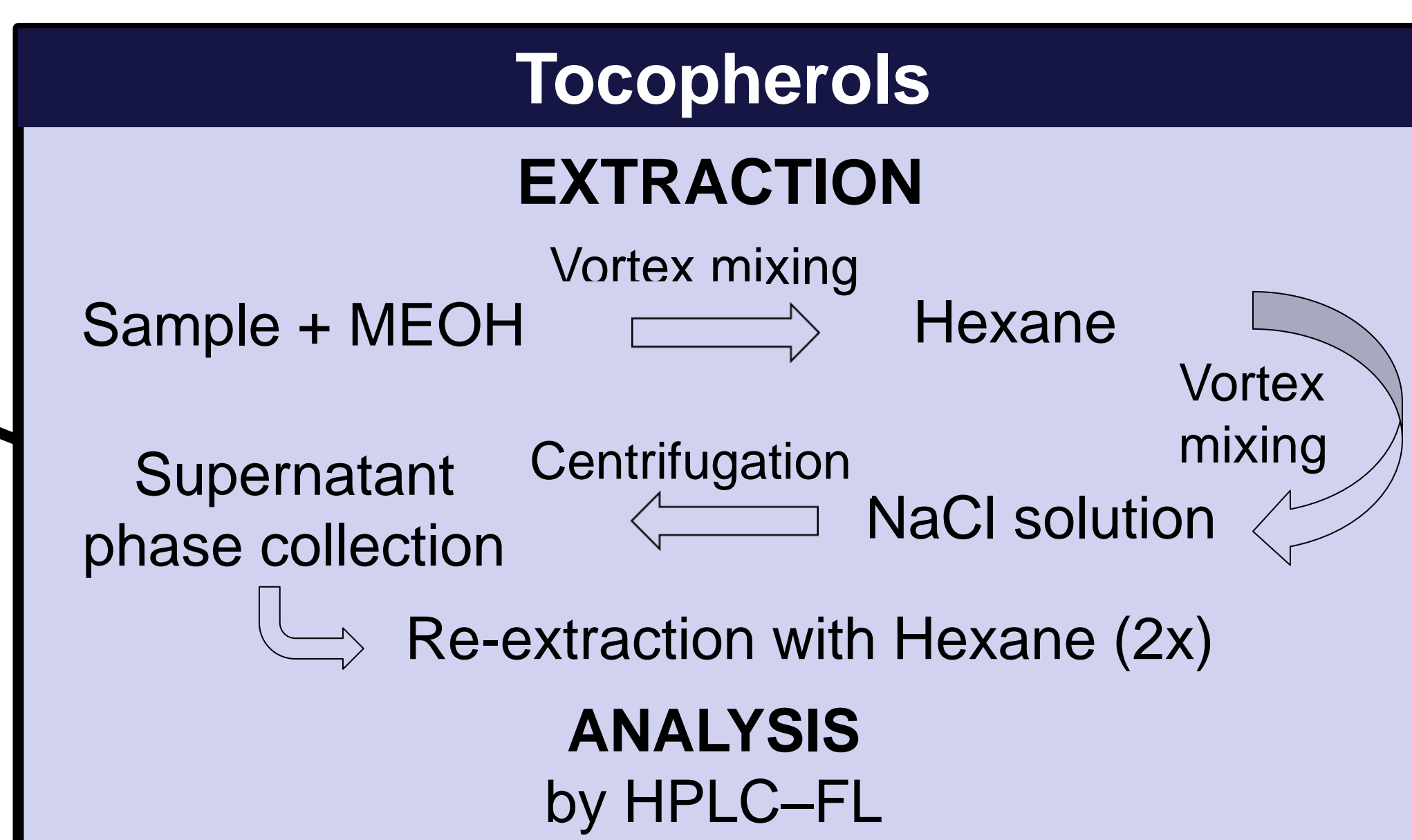
Sicana odorifera fruits



Dry Epicarp

METHODOLOGY

CHEMICAL CHARACTERIZATION



CONCLUSION

The results obtained in this study allowed to conclude that *S. odorifera* epicarp has a high amount of tocopherols and anthocyanins, which makes it suitable to be explored as a source of bioactive molecules for diverse applications, such as food colorant and natural antioxidants.

RESULTS

Table 1. Tocopherol and organic acid composition of the *S. odorifera* epicarp.

Tocopherol isomers	mg/100 g dw
α-tocopherol	18.5±0.7
γ-tocopherol	2.4±0.2
β-tocopherol	164.9±0.4
δ-tocopherol	180±2
Total	366±2
Organic acids	g/100 g dw
Oxalic acid	0.322±0.003
Shikimic acid	tr
Citric acid	3.05±0.08
Fumaric acid	tr
Total	3.38±0.08

tr- traces

According to table 1, the *S. odorifera* epicarp showed a composition rich in tocopherols, with emphasis on the amount of δ- and β-tocopherol isomers. Regarding organic acids, citric acid was the main compound detected.

Table 2. Phenolic compounds of the *S. odorifera* epicarp.

Non-anthocyanin compounds						
Peak	Rt (min)	λ _{max} (nm)	[M-H] ⁻ (m/z)	MS ² (m/z)	Tentative identification	mg/g dw
1	16.5	354	609	301(100)	Quercetin-O-deoxyhexosyl-hexoside	7.91±0.04
2	19.75	348	593	285(100)	Kaempferol-O-deoxyhexosyl-hexoside	2.20±0.06
Total						10.1±0.1
Anthocyanin compounds						
Peak	Rt (min)	λ _{max} (nm)	[M] ⁺ (m/z)	MS ² (m/z)	Tentative identification	mg/g dw
3	15.07	514	595	449(32),287(100)	Cyanidin-O-deoxyhexosyl-hexoside	21.5±0.9
4	18.54	504	579	433(21),271(100)	Pelargonidin-O-deoxyhexosyl-hexoside	2.5±0.1
Total						24±1

Concerning phenolic compounds (Table 2), the sample showed a high amount of anthocyanins, which can justify its intense purple-black color. Furthermore, a considerable amount of quercetin derivative was detected, while a kaempferol derivative was found in the lowest concentration.

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