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Physical-chemical characteristics of coroba palm (*Jessenia polycarpa* Karst) fruit pulp flour

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Abstract

This research was conducted to evaluate some chemical components in flour obtained from the coroba (*Jessenia polycarpa* Karst) fruit pulp, a wild palm originally from Cedeño municipality, Bolívar state, Venezuela. An random sample of 25 kg of mature fruit was harvested in July 1999 from 10 farms near Caicara del Orinoco, was washed, scalded at 80°C for 5 minutes, decorticated and the pulp separated.. It was dried at 70°C for 12 hours and ground. The chemical composition of the flour was determined by routine analysis. Results showed a high fat content (31.90 ± 0.07%) in relation to oil sources such as soy flour, with important quantities of oleic fatty acids (46.06%), palmitic fatty acids (28.56%) and linoleic fatty acids (18.04%). Protein level was low (2.15 ± 0.06%). Other components were: starch (42.00 ± 0.60%), crude fiber (3.35 ± 0.20%), ash (2.20 ± 0.03%), total sugars (10.12 ± 0.26%), carotenoids (40 ± 1 mg/100g), calcium (54 ± 1mg/100g) and phosphorus (89 ± 3mg/100g). Coroba flour is a potential raw material for the fat and oil industry, and a possible source of nutriment for human consumption providing carbohidrates, minerals and vitamin A precursors.

Key words: coroba, palms, flour, oleaginous, food, chemical composition.

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