UNIVERSIDADE FEDERAL DE VIÇOSA
CENTRO DE CIÊNCIAS EXATAS E TECNOLÓGICAS
DEPARTAMENTO DE TECNOLOGIA DE ALIMENTOS
Secretaria da Pós-Graduação em Ciência e Tecnologia de Alimentos

Campus Universitário – Viçosa, MG – 36570-000 – Telefone (31)3612 6705/6760 - E-mail: dta@ufv.br

TAL 797 – Seminário

01 de Junho de 2022

UNCONVENTIONAL FOOD PLANTS (UFPs): BENEFITS FOR HUMAN HEALTH AND APPLICATION IN THE FOOD INDUSTRY

Pós-graduando: Jeferson Silva Cunha
Orientador: Bruno Ricardo de Castro Leite Júnior (Departamento de Tecnologia de Alimentos)

Population growth has pressured the market to offer alternative sources of food to meet the nutritional needs, dietary restrictions, and new consumption trends of a population concerned about health and the environment. In this context, unconventional food plants (UFPs) emerge to meet these demands. UFPs refer to food species (vegetables, fruits, flowers, herbs) that have one or more parts with food potential and their use is not routine. As they are sold in natural or minimally processed (for example, pulp), they do not need to be authorized by the Brazilian Health Regulatory Agency (ANVISA). UFPs are characterized by spontaneous development in different biomes and it is estimated that in Brazil there are approximately 3 thousand species of UPFs, many of them still underexplored by the scientific community and the population. In Brazil, we find several examples of UFPs, such as *Talinum triangulare*, known as joão-gomes, which is traditional in the Amazon region; *Pereskia aculeata*, which is the most common species of UFPs found in Brazil, whose popular name is Ora-pro-nóbis; alfava, cambuci, juçara, among others. Recently, some studies have focused on these plants, due to their good nutritional quality, highlighting the high levels of proteins, carbohydrates, minerals, vitamins, dietary fiber, and phenolic/bioactive compounds. Thus, the insertion of UFPs in the diet can contribute positively to human nutrition, since the compounds present may express some specific biological properties, such as antioxidant, anti-herpetensive, antimicrobial activity, etc. In addition, UFPs can be used by the food industry for the development of new food products, mainly due to the techno-functional properties of proteins (emulsifying, gelling, and foaming agents). Therefore, the aim of this seminar is to introduce UFPs, demonstrate their biological potential, and explore their applications in the food industry.

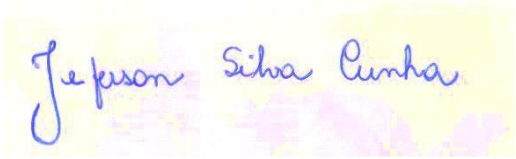
References:

BRASIL, 2000. Agência Nacional de Vigilância Sanitária. Resolução nº 23, de 15 de março de 2000. Regulamento técnico sobre o manual de procedimentos básicos para registro e dispensa da obrigatoriedade de registro de produtos pertinentes à àrea de alimentos. Diário Oficial da República Federativa do Brasil, Brasília, 15 de março de 2020.

Milião, G. L., Oliveira, P. H., Soares, L. S., Arruda, T. R., Vieira, E. N. R., Leite Junior, B. R. C. Unconventional food plants: Nutritional aspects and perspectives for industrial applications. Future Foods, v. 5, 100124, 2022.

Leal, M. L., Alves, R. P., Hanazaki, N. Knowledge, use, and disuse of unconventional food plants. Journal of Ethnobiology and Ethnomedicine, v. 14 (1), p. 1-9, 2018.

Orientador



Orientado