

Reinventing the Food & Beverage Industry

May 09-10, 2016 New Orleans, USA

Estimation of Total Phenolic Content and the Antioxidant Capacity of Flower, Leaf and Seed of *Moringa oleifera*

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The *Moringa oleifera* it is considered one of the most useful trees in the world because almost all parts of this plant can be used as food in medicines and for industrial purpose. It is versatile as a medicine, functional food and nutraceutical. A number of medicinal and therapeutic properties have been ascribed to various parts of this multipurpose tree. Thus, the objective was to estimate the total phenolic content and antioxidant capacity of the flower, leaf and seeds of *Moringa oleifera* Lam. Were purchased flowers, leaves and seeds of *Moringa oleifera* Lam in the city of Seropedica, Rio de Janeiro, Brazil and harvested in January 2013. Folin-Ciocalteu was used for the determination of total phenolic compounds in the samples. The antioxidant capacity was determined by the method of DPPH (2,2-difinil-1-picrilidrazil). It has been verified that the content of phenolic compounds from the leaf of *Moringa oleifera* (170.07±0.43 mg/100 g gallic acid) were better when compared to the results found in the flower (114.49±3.95 mg /100 g gallic acid) and seed (22.43±2.35 mg/100 g gallic acid). It can be seen that the leaf presents a kidney largest free radical antioxidant compared in flower and seed. Concluded that extracts of Moringa leaves have a higher content of phenolic compounds and antioxidant capacity better. Furthermore, the use of Moringa in food is justified because of the benefits and antioxidant compounds present in it.

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