Anacardic acid: From improvement of food composition to functional foods

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Anacardium occidentale Linn. (cashew) a member of the family Anacardiaceae is a tropical tree indigenous to Brazil, which is now extensively cultivated in India and east Africa. India is the largest producer of cashew nut, accounting for almost 50% of world exports. Cashew nut shell liquid (CNSL) is an important agricultural by-product of cashew nut production. The potential annual availability of this material, which accounts for about 32% of the shell, is enormous. In our work it is showed antioxidant and gastroprotective activity, xanthine oxidase and angiotensin I converting enzyme inhibition. Supplementation with anacardic acids has a protective role against oxidative and inflammatory mechanisms in the lungs of mice exposed to diesel exhaust. Inclusion of anacardic acid in yellow eggs is important and could bring to the market a new kind of functional food. The effect of anacardic acid on carotenoid stability of spray dried shows a carotenoid increasing in 25% in relation no added antioxidant for spray dried yolks being also effective in retarding the lipid oxidation.

Biography

Maria Teresa Salles Trevisan graduated from São Carlos Federal University in Brazil in 1986, obtained her Master Science in 1989. She worked as a Visiting Scientist in Alagoas Federal University from 1989 to 1992. Her PhD was in Plant Biotechnology, obtained in 1997 at Leiden University, The Netherland. She began to work as a lecturer at Ceará Federal University in 1998, where she conducted research and supervised students from the post-graduation course in Organic Chemistry, from 2002 to 2003 postdoctoral studies at German Cancer Research Center (DKFZ) in Heidelberg. Recently she was promoted as Associate Professor IV at the Ceará Federal University. She has published more than 35 papers in reputed journals.

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