

**METHODS THE EXTRACTION OIL THEIR INTERACTION THE
FATTY ACID PROFILES ON OIL THE
BRAZIL NUT (*Bertholletia excelsa* H. B. K.)**

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Brazil nut (*Bertholletia excelsa* H.B.K) is one of the most important oleaginous seeds from the Amazon and has been target of many researches, in search of the best methods of obtain its lipid wealth, parallel to maintain its quality. In this sense, the objective of this research was to evaluate the possible interactions that different ways of extraction can impose the quality of the oil generated by this almond, based on its fatty acids profile. Were taken different ways of lipid extraction, via solid-liquid, hydraulic pressing and extraction via supercritical CO₂ to 60 °C and 300 bar, comparing its quality, in each method, through analysis of the fatty acids profile, by gas chromatographic. Profiles analyzed according different ways of extraction showed presence of important fatty acids, with great relevance to the omega series (ω -3, ω -6 e ω -9) quantitatively little change correlated to lipid extractions via hydraulic pressing and reagents were observed. However, extraction via supercritical CO₂, showed considerable proportion relatively biggest of lauric and myristic fatty acids (C12:0 e C14:0); Euricic acid (C22:1n9) and Cis acid-4, 7, 10, 13, 16, 19-Docosahexaenoic acid (C22:6n3), beyond predominance of unsaturated fatty acids, also observed in others forms of extractions evaluated.

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