

Kumquat (*Fortunella margarita*): a good alternative for the ingestion of nutrients and bioactive compounds

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- Citrus fruit is preferred in the choice of consumers.
- Kumquat (*F. margarita*) is an unconventional citrus of increasing consumer.
- It is exotic flavor, and its functional potential that offers health benefits to consumers.
- It is a fruit traditionally consumed by whole fruit (peel and pulp), giving this fruit a distinctive flavor.
- For this reason, this study analyzed physical, chemical, and nutritional characteristics of kumquat (peel+pulp).



Physicochemical analysis

Instituto Adolfo Lutz (2005)

Fibers

Association of Official Analytical Chemists (2012)

Analysis of moisture, ashes,
macronutrients

Association of Official
Analytical Chemists (2012)

Chemical elements

Inductively coupled plasma optical emission spectrometry (ICP-OES).

Pulp

Extracting solution

Vitamin C

Vitamin E

Carotenoids

Flavonoids

Campos et al. (2009)

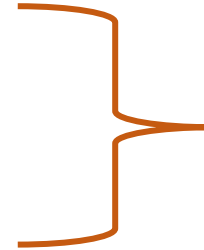
Pinheiro Sant'Ana et al. (2011)

Rodriguez-Amaya et al. (1976)

Dykes et al. (2009)

High Performance Liquid Chromatography (HPLC)

The total phenolic compounds
Folin-Ciocalteu



Singleton et al. (1999)

Capacidade antioxidante
DPPH solution (1.1-diphenyl-2-
picrylhydrazyl)



Bloor (2001)

Table 1. Centesimal composition of kumquat (*F. margarita*) (peel+pulp) collected in Brazil.

Centesimal composition				
Moisture ¹	Lipids ¹	Total ash ¹	Protein ¹	Carbohydrates ¹
(g.100 g ⁻¹)	(g.100 g ⁻¹)	(g.100 g ⁻¹)	(g.100 g ⁻¹)	(g.100 g ⁻¹)
76.79 ± 0.98	1.18 ± 0.06	3.66 ± 0.18	7.38 ± 0.39	5.23 ± 0.30
Total fiber ²	Insoluble fiber ²	Soluble fiber ²	TEV ³	
(g.100 g ⁻¹)	(g.100 g ⁻¹)	(g.100 g ⁻¹)	(kcal. 100 g ⁻¹)	
5.31 ± 0.06	3.28 ± 0.15	2.03 ± 0.09	61.06	

¹Data expressed as fresh basis, as mean ± standard deviation

²Data expressed as fresh basis, as mean ± standard deviation

³TEV – Total energy value

Table 2. Composition of chemical elements present in kumquat (*F. margarita*) (peel+pulp) collected in Brazil.

Chemical elements	Concentration (mg.100 g⁻¹)
Phosphor	16.94 ± 0.23
Potassium	163.16 ± 3.29
Calcium	64.99 ± 1.41
Magnesium	16.71 ± 0.40
Sulfur	13.92 ± 0.23
Copper	0.07 ± 0.01
Iron	0.30 ± 0.06
Zinic	0.09 ± 0.00
Manganese	0.10 ± 0.00
Sodium	2.63 ± 0.00
Chrome	0.01 ± 0.33
Cadimium	0.00 ± 0.00
Aluminum	0.57 ± 0.33
Nickel	0.00 ± 0.00
Lead	0.00 ± 0.00

Data expressed as fresh basis, as mean ± standard deviation.

Figure 2. Analysis by HPLC in kinkan (peel+pulp) collected in Brazil. Vitamin C (A); vitamin E (B); carotenoids (C); eriodictiol (D) and apigenin (E).

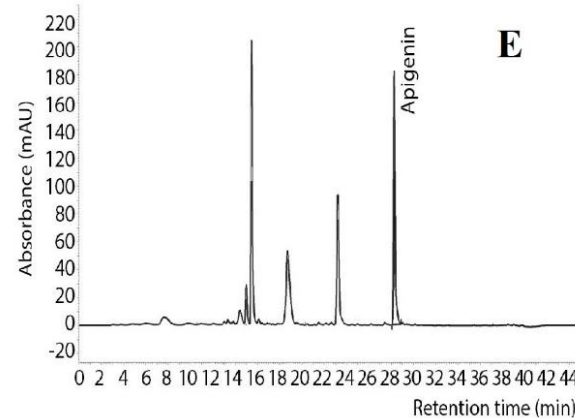
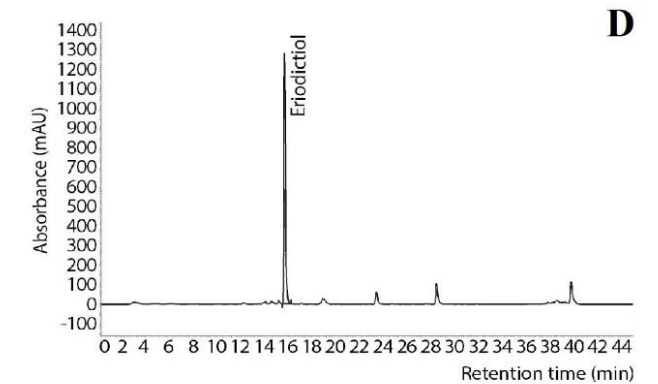
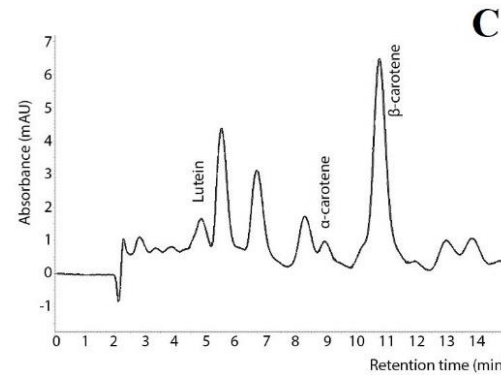
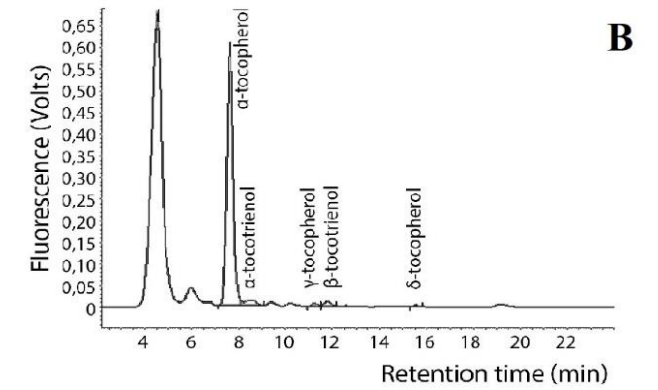
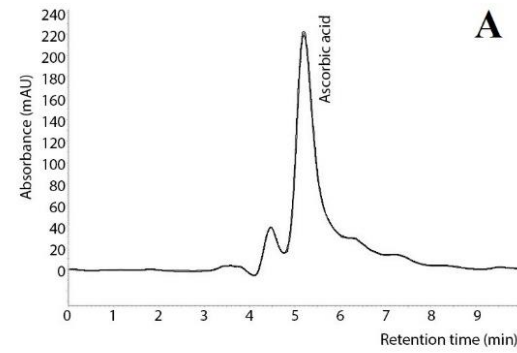


Table 3. Occurrence and concentration of vitamins, carotenoids and bioactive compounds in kinkan (*F. margarita*) (peel+pulp) collected in Brazil.

Components	Concentration
Vitamin C (mg.100 g ⁻¹)	
Ascorbic acid	2.32 ± 44.24
Vitamin E (μg.100 g ⁻¹)	
α-tocopherol	569.00 ± 10.20
α-tocotrienol	35.76 ± 4.03
β-tocopherol	nd
β-tocotrienol	66.89 ± 39.93
γ-tocopherol	4.22 ± 0.13
γ-tocotrienol	nd
δ-tocopherol	nd
δ-tocotrienol	nd
Total Vitamin E	675.87 ± 54.29

Table 3. Occurrence and concentration of vitamins, carotenoids and bioactive compounds in kinkan (*F. margarita*) (peel+pulp) collected in Brazil.

Components	Concentration
Carotenoids ($\mu\text{g}\cdot 100\text{ g}^{-1}$)	-
α -carotene	661.81 \pm 22.76
β -carotene	447.74 \pm 19.90
Lutein	173.60 \pm 33.61
Sum of carotenoids	1283.15
Vitamin A value (RAE 100 g ⁻¹) ¹	129.77

Table 3. Occurrence and concentration of vitamins, carotenoids and bioactive compounds in kinkan (*F. margarita*) (peel+pulp) collected in Brazil.

Components	Concentration
3-desoxyanthocianidins ($\mu\text{g}\cdot 100\text{ g}^{-1}$)	
Luteolinidin	nd
Apigeninidin	nd
5-methoxy-luteolinidin	nd
7-methoxy-apigeninidin	nd
Flavones ($\mu\text{g}\cdot 100\text{ g}^{-1}$)	
Apigenin	38157.30 \pm 531.00
Luteolin	nd
Sum of flavones	38157.30 \pm 531.00

Table 3. Occurrence and concentration of vitamins, carotenoids and bioactive compounds in kinkan (*F. margarita*) (peel+pulp) collected in Brazil.

Components	Concentration
Flavanones ($\mu\text{g}\cdot 100\text{ g}^{-1}$)	
Eriodictiol	36880.95 \pm 384.02
Naringenin	nd
Sum of flavanones	36880.95 \pm 384.02
Total phenolics (mg GAE.100 g ⁻¹)	98.55 \pm 1.93
Antioxidant capacity (%)	62.01 \pm 3.41

Data expressed as fresh basis, as an average of 4 replicates \pm standard deviation.

¹Equivalent of retinol activity

Nd: not detected.



The fruit kumquat (peel + pulp) is a good source of dietary fiber and vitamin A, has a low amount of fat and low caloric value.

The fruit contains ascorbic acid, carotenoids, flavonoids (eriodictiol and apigenin) and high concentration of total phenolic compounds, which contribute to its good antioxidant capacity.

Thus, kumquat is a good alternative for planting, marketing and consumption, which can contribute to food and nutritional sovereignty and security and provide a source of income for farming families.