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**Foods: Bioactives, Processing,
Quality and Nutrition**
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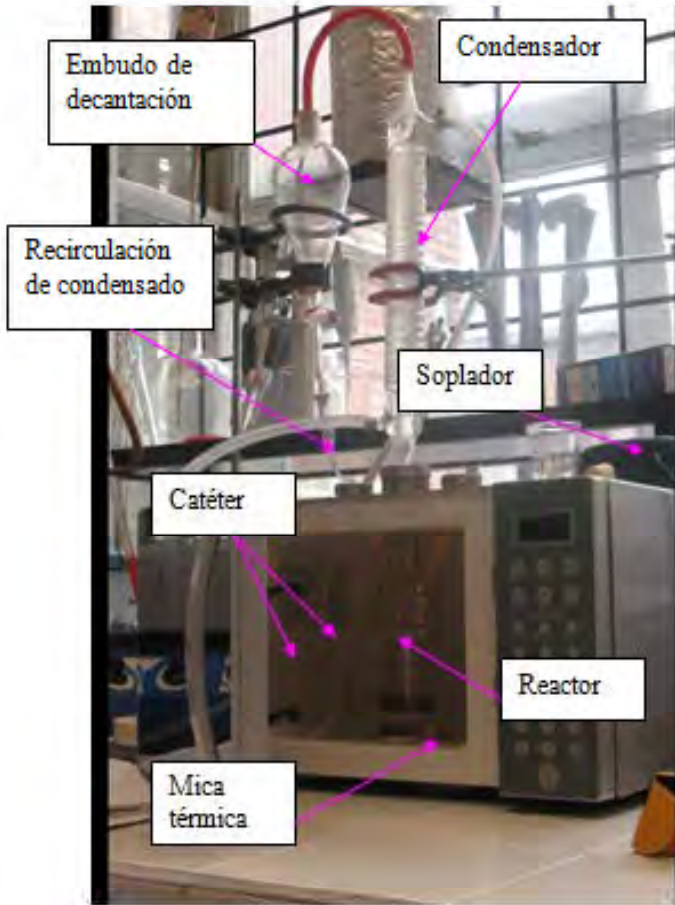
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MinAmbiente
Ministerio de Ambiente
y Recursos Naturales

Microwave technology applied to natural ingredient extraction from Amazonian fruits



Asaí Extract

Seje oil



Mil pesillos oil



Bixa orellana extract

Fatty acids		Relative concentration (%)		
		Asaí	Mil pesos	Mil pesillos
Major				
Palmitic	C16:0	16.7	12.8	12.7
Stearic	C18:0	6.8	-	3.6
Oleic	C18:1n9c	70.0	86.5	78.6
Linoleic	C18:2n6c	3.3	-	1.8
Total Saturated		25.7	12.8	18.5
Total Unsaturated		74.3	87.2	81.5



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PROGRAMA DE SOSTENIBILIDAD E INTERVENCIÓN



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