

## Evaluation of the nutritional composition and bioactive compounds from *Hass* avocado cake

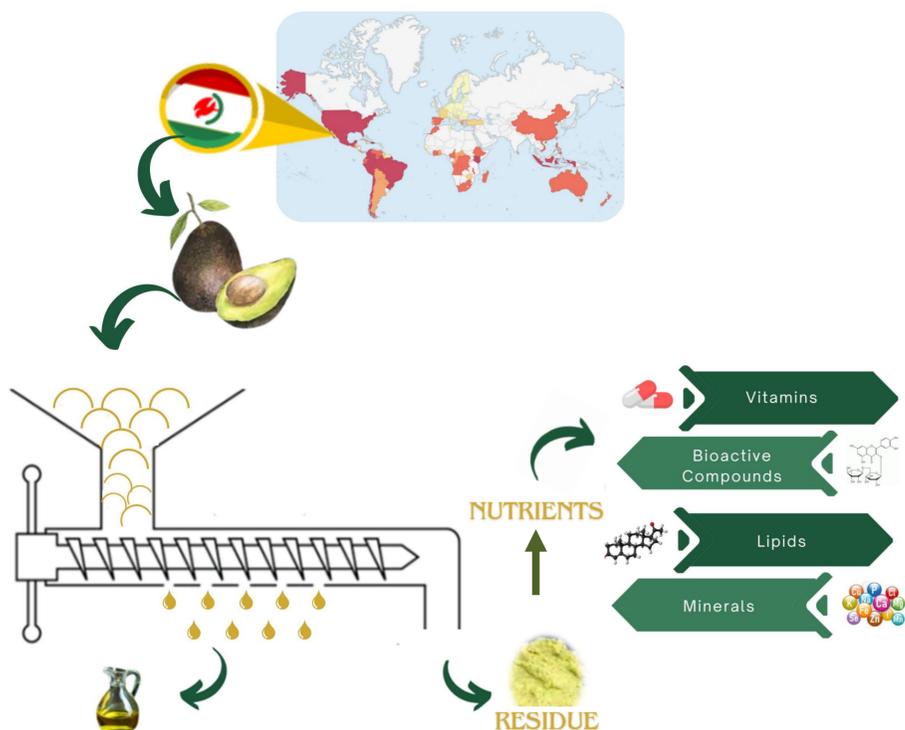
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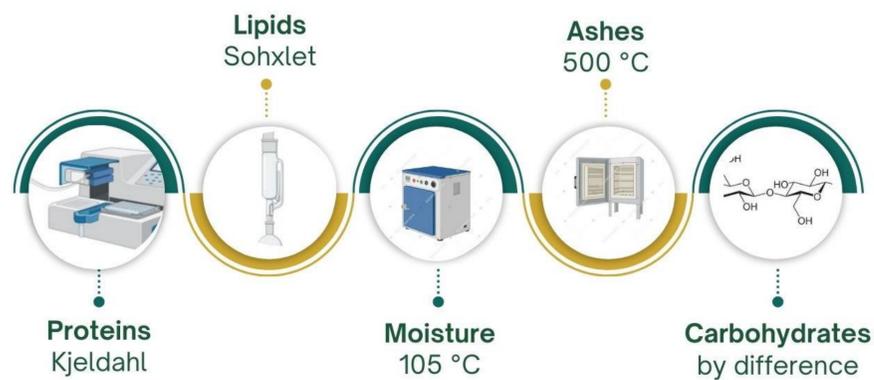
### INTRODUCTION & AIM



### METHODS



## PROXIMATE COMPOSITION



ABTS<sup>•+</sup>, DPPH<sup>•</sup>, FRAP, TPC, Carotenoids

Bioactive compounds and antioxidant capacity

Mineral Profile

Al, Cd, Ca, Cu, Fe, K, Mg, Mn, Na, Ni, Pb, Zn

Results in dry basis (d.b.)

### RESULTS & DISCUSSION

Figure 1. Proximate composition of defatted *Hass* avocado cake.

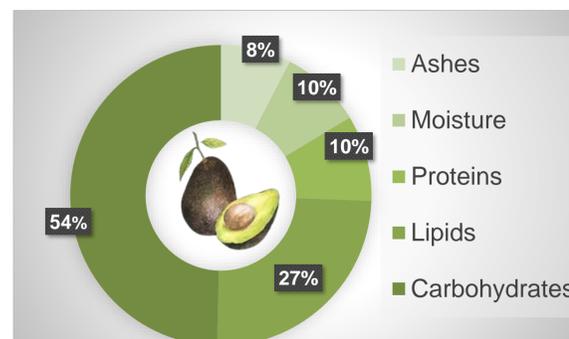


Figure 2. Mineral Composition of defatted *Hass* avocado cake



Figure 3. Values found for vitamin A of defatted *Hass* avocado cake.



Figure 4 Fatty acid profile of defatted *Hass* avocado cake.

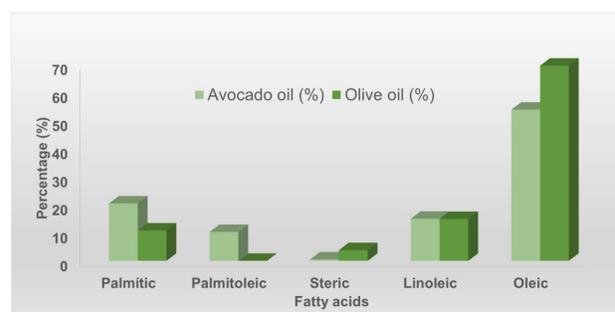


Table 1. Bioactive compounds and antioxidant capacity of defatted *Hass* avocado cake.

Parameters	Mean ± SD
ABTS <sup>•+</sup>	159 ± 2 <sup>1</sup>
DPPH <sup>•</sup>	199 ± 2 <sup>1</sup>
FRAP	552 ± 31 <sup>2</sup>
TPC	4323 ± 166 <sup>3</sup>

<sup>1</sup>µmol Trolox/g d.b., <sup>2</sup>µmol Fe<sup>2+</sup>/g d.b., <sup>3</sup>TPC—Total phenolic compounds: Results expressed as mg GAE.100 g<sup>-1</sup> d.b.

### CONCLUSION

The centesimal analysis revealed the rich nutritional composition of the defatted *Hass* avocado cake, highlighting significant values for lipids, carbohydrates and minerals such as potassium and calcium. In addition, the residue proved to be a promising source of vitamin A and phenolics. Based on these results, this by-product can be used in the recovery of products with higher nutritional value, which aligns with the sustainable development goals of the 2030 Agenda.

### REFERENCES

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