

Title Volatile components of mangaba fruit (*Hancornia speciosa* Gomes) at three stages of maturity  
Author Taís Santos Sampaio and Paulo Cesar L. Nogueira  
Citation Food Chemistry Volume 95, Issue 4, April 2006, Pages 606-610  
Keywords Mangaba; *Hancornia speciosa* Gomes; Apocynaceae; Volatile compounds

### Abstract

The effect of stage of maturity on the volatile components of mangaba fruit (*Hancornia speciosa* Gomes) growing at Sergipe State, Brazil, was investigated at three different stages. The volatile profile obtained by hydrodistillation, using a Clevenger-type apparatus, was analysed by GC-FID and GC-MS. It was possible to identify 33 compounds in the immature fruits, such as 1-octen-3-ol (2.8%), (*Z*)-linalool oxide (9.1%), (*E*)-linalool oxide (6.3%), linalool (16.1%), 2-phenylethanol (4.5%),  $\alpha$ -terpineol (5.5%), geraniol (3.1%), hexadecanal (2.5%) and octadecanol (2.7%); 34 compounds in the fruits at the intermediate stage, such as ethyl propanoate (4.1%), *n*-propyl acetate (11.1%), 3-methyl-3-buten-1-ol (6.8%), 2-methyl propyl acetate (2.5%), furfural (18.6%), (*Z*)-3-hexenol (3.2%), 1-hexanol (2.4%), 3-methyl-3-buten-1-yl acetate (5.4%), (*Z*)-3-hexen-1-yl acetate (2.9%), *n*-hexyl acetate (3.3%), (*Z*)-linalool oxide (3.9%), (*E*)-linalool oxide (2.4%), linalool (3.8%), 2-phenylethanol (2.8%) and  $\alpha$ -terpineol (2.5%); and 32 components in the mature fruits, such as 3-hydroxy-2-butanone (9.1%), 2,4,5-trimethyl-1,3-dioxolane (6.8%), 3-methyl-3-buten-1-ol (12.1%), 3-methyl-1-butanol (5.2%), furfural (8.3%), 3-methyl-1-butanyl acetate (8.8%) and 3-methyl-3-buten-1-yl acetate (28.2%).