

## **Quality of *Cajuí* (*Anacardium* spp.) Apple from Piauí State Coastal Vegetation, Brazil**

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This work aimed to evaluate the quality of *cajú* apple from Piauí State coastal vegetation, Brazil, to fresh consumption or industrialization. It was selected and georeferenced 23 genotypes of native *cajú* in the municipalities of Ilha Grande and Parnaíba, Piauí, Brazil. Is was used a genotype *cajú* (*A. microcarpum*) as a control. This genotype belongs to the Germplasm Bank of Cashew (BAG-Caju) and is located at Embrapa Agroindústria Tropical Experimental Station in Pacajús, Ceará, Brazil. The *cajú* apples harvested from the 23 genotypes were evaluated considering the following characteristics: Soluble Solids (SS), Titratable Acidity (TA), SS/TA, pH, Vitamin C, Soluble Sugars, Reducing Sugars, Phenolics, Pectin, Anthocyanin, Yellow Flavonoids, Anthocyanin/Flavonoids and Carotenoids. The experiment was carried out as completely randomized design with 3 repetitions. Each repetition was composed by the pulp obtained from at least 20 apples. The results obtained from the characterization of different genotypes of *cajú*s shows that it exist a great variability of this specie in Piauí coastal vegetation. The apple of the majority of the *cajú* tree genotypes presented superior quality, especially related with the patterns established by the Brazil Agriculture Ministry. Besides this consideration, the genotypes 3 and 19 presented high firmness, indicating a potential for the fresh fruit market and, consequently, higher postharvest life.

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