Centesimal Composition of Pickled Amazonian Shrimp Macrobrachium amazonicum in Different Sauces

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Fish, particularly Amazonian shrimp (Macrobrachium amazonicum), is recognized for its nutritional benefits, including polyunsaturated fatty acids, high-quality proteins, vitamins, and minerals. In the Amazon region, fish and shrimp contribute significantly to the local economy and dietary intake. This study investigates the centesimal composition of Amazonian shrimp preserved in two different sauces: tomato sauce (CCMT) and a regional spice sauce (CCMER). The results highlight variations in protein, lipid, and moisture levels between the two sauces, providing insights into the dietary patterns these preserved shrimp products can offer.

The Amazonian shrimp, sourced from traditional communities in Macapá, Amapá, Brazil, were processed by peeling, gutting, and washing. They were then preserved in two sauces and cooked under pressure. Centesimal analysis was conducted to measure moisture, mineral residues, total lipids, total proteins, carbohydrates, and caloric values, following AOAC (1990) guidelines.

CCMT showed lower protein and lipid levels but higher moisture content, whereas CCMER exhibited moderate moisture, carbohydrates, and lipid content with higher protein and caloric values. Comparison with existing literature indicates that these preserves align with nutritional needs for high protein and low mineral content diets, justifying their inclusion in artisanal diets.

Biography

Arllon José dos Santos Dias is a graduate in Fishing Engineering from the State University of Amapá, Brazil, with a specialization in Sustainable Development and currently a Master's student in Environmental Sciences. He has contributed to various publications, co-authored books, and presented research at national and international conferences in the fields of fisheries engineering, environmental sciences, and agricultural sciences. Notably, he received an honorable mention for outstanding work in Scientific Initiation and was nominated for the National Prize for Science and Technology in 2017. Arllon actively participates in research projects focused on fishing extension, sustainable development in Amazonian communities, and the nutritional composition of regional foods.