



# Additions and Corrections

## Refining of Buriti Oil (*Mauritia flexuosa*) Originated from the Brazilian Cerrado: Physicochemical, Thermal-Oxidative and Nutritional Implications

Jailane de Souza Aquino,<sup>\*a</sup> Débora C. N. de Pontes Pessoa,<sup>b</sup> Kassandra de Lourdes G. V. Araújo,<sup>c</sup> Poliana S. Epaminondas,<sup>d</sup> Alexandre Ricardo P. Schuler,<sup>e</sup> Antônio G. de Souza<sup>f</sup> and Tânia Lúcia M. Stamford<sup>b</sup>

<sup>a</sup>Departamento de Nutrição (CCS), <sup>c</sup>Departamento de Ciência e Tecnologia de Alimentos and <sup>f</sup>Departamento de Química (CCEN), Universidade Federal da Paraíba, Campus I, Cidade Universitária, s/n, Castelo Branco, 58051-900 João Pessoa-PB, Brazil

<sup>b</sup>Departamento de Nutrição (CCS) and <sup>e</sup>Departamento de Engenharia Química (CTG), Universidade Federal de Pernambuco, Campus Recife, s/n, Cidade Universitária, 50670901 Recife-PE, Brazil

<sup>d</sup>Setor de Agroindústria, Instituto Federal de Educação, Ciência e Tecnologia (IFPB), Campus Sousa, Jardim Sorrilândia, 58800-970 Sousa-PB, Brazil

Vol. 23, No. 2, 212-219, 2012

http://dx.doi.org/10.1590/S0103-50532012000200004

Page 217, Table 3

The fatty acid palmitoleic (C16:1) was in the percentage of 19.6 on crude oil of buriti and percentage of 19.4 in refined oil from buriti.

**Table 3.** Fatty acids present in crude and refined buriti oils

Fatty acids	Samples	
	Crude buriti oil	Refined buriti oil
Miristic acid - C 14:0	0.5 <sup>a</sup>	0.5 <sup>a</sup>
Margaric acid - C 17:0	0.3 <sup>a</sup>	0.2 <sup>a</sup>
Stearic acid - C18:0	2.3 <sup>a</sup>	3.9 <sup>b</sup>
<b>Total saturated fatty acids - SFA / %</b>	<b>3.1<sup>b</sup></b>	<b>4.6<sup>a</sup></b>
Palmitoleic acid - C16:1	19.6 <sup>a</sup>	19.4 <sup>a</sup>
Oleic acid - C18:1	72.7 <sup>a</sup>	72.2 <sup>b</sup>
<b>Total monounsaturated fatty acids - MUFA / %</b>	<b>92.3<sup>a</sup></b>	<b>91.6<sup>a</sup></b>
Linoleic acid - C 18:2	2.6 <sup>a</sup>	2.3 <sup>b</sup>
Linolenic acid - C 18:3	2.0 <sup>a</sup>	1.5 <sup>b</sup>
<b>Total polyunsaturated fatty acids - PUFA / %</b>	<b>4.6<sup>a</sup></b>	<b>3.8<sup>a</sup></b>

Different letters on same row represent significant difference at 5% level by *t*-Student test. The values are expressed in percentage (%).

Will change to:

The fatty acid palmitic acid (C16:0) is in the percentage of 19.6 on crude oil of buriti and percentage of 19.4 in refined oil from buriti.

**Table 3.** Fatty acids present in crude and refined buriti oils

Fatty acids	Samples	
	Crude buriti oil	Refined buriti oil
Myristic acid - C 14:0	0.5 <sup>a</sup>	0.5 <sup>a</sup>
Margaric acid - C 17:0	0.3 <sup>a</sup>	0.2 <sup>a</sup>
Stearic acid - C18:0	2.3 <sup>a</sup>	3.9 <sup>b</sup>
Palmitic acid - C16:0	19.6 <sup>a</sup>	19.4 <sup>a</sup>
<b>Total saturated fatty acids – SFA %</b>	<b>22.7<sup>b</sup></b>	<b>24.0<sup>a</sup></b>
Oleic acid - C18:1	72.7 <sup>a</sup>	72.2 <sup>a</sup>
<b>Total monounsaturated fatty acids - MUFA %</b>	<b>72.7<sup>a</sup></b>	<b>72.2<sup>a</sup></b>
Linoleic acid - C 18:2	2.6 <sup>a</sup>	2.3 <sup>b</sup>
Linolenic acid - C 18:3	2.0 <sup>a</sup>	1.5 <sup>b</sup>
<b>Total polyunsaturated fatty acids - PUFA / %</b>	<b>4.6<sup>a</sup></b>	<b>3.8<sup>a</sup></b>

Different letters on same row represent significant difference at 5% level by *t*-Student test. The values are expressed in percentage (%).

We acknowledge Prof. Luis-Felipe Gutierrez for bringing this mistake to our attention.