



## POTENTIAL FOR THE USE OF THE SPECIES *Sarcocornia ambigua* FOR THE PRODUCTION OF GREEN SALT

Matheus G. Lemos<sup>1\*</sup>, Rodolfo Moresco<sup>2</sup>.

<sup>1</sup>Universidade de Trás-os-Montes e Alto Douro, Portugal. <sup>2</sup>Universidade do Vale do Itajaí, Brasil. \*matheusguilhermelemos@gmail.com

### **INTRODUCTION**

The species *Sarcocornia ambigua* presents itself as a succulent stem plant with a greenish color, which develops in coastal regions, close to mangroves and marshes. This plant has the capacity to be used in food due to its slightly salty taste and its functional potential, due to the high nutritional value and the variety of bioactive compounds intrinsic to the plant. In this context, this work intends to chemically characterize the salt produced from *S. ambigua*, in order to evaluate its potential for the production of green salt, aiming at its application in the nutraceutical area.

### **MATERIAL AND METHODS**

In this study, green salt was produced from the dry biomass of *S. ambigua* using drying in an oven with hot air circulation (45°C) and subsequent grinding of the biomass with a knife mill. The produced green salt was characterized for the levels of the micronutrients Na, K, Mg and Ca by MP-AES (Microwave Plasma - Atomic Emission Spectroscopy). For comparative purposes, the same procedure was performed to determine the levels of micronutrients present in sea salt and in "Himalayan Salt"

### **RESULTS**

The salt produced from the species *Sarcocornia ambigua* showed 132.38 mg/g of sodium, 17.21 mg/g of potassium, 10.70 mg/g of magnesium and 5.53 mg/g of calcium. When compared to sea salt and "Himalayan Salt", green salt has a reduction of more than 60% in sodium and a greater amount of potassium, magnesium, and calcium. In addition, it presented a lower Na/K ratio, a factor which is related to a significant increase in cardiovascular diseases.

### **CONCLUSIONS**

The green salt produced from *S. ambigua* showed great potential to be applied as an innovative product. It had a low concentration of sodium, and can be considered a light salt (Brasil, 1998). In addition, the potassium, magnesium, and calcium contents are significantly higher, showing a good relationship between all the analyzed nutrient contents.

### **REFERENCES**

BRASIL, 1998. Portaria nº 27, de 13 de janeiro de 1998.

