**Table 1**. Fatty acid composition (%) of *A.* *murumuru* fat by GC-MS analysis.

|  |  |  |  |
| --- | --- | --- | --- |
| **Fatty acid** | **Peak** | **Time (min)**  | **Relative Concentration (%)c** |
| Caproic (C6:0) | 1 | 3.63 | 1.73 |
| Caprylic (C8:0) | 2 | 6.54 | 2.40 |
| Lauric (C12:0) | 3 | 10.11 | 53.51 |
| Myristic (C14:0) | 4 | 13.63 | 25.79 |
| Palmitic (C16:0) | 5 | 16.92 | 8.59 |
| Linoleic (C18:2) | 6 | 19.51 | 0.66 |
| Oleic (C18:1) | 7 | 19.59 | 3.88 |
| Stearic (C18:0) | 8 | 19.96 | 3.45 |
| **Total Saturated** | **-** | **-** | 95.47 |
| **Total Monounsaturated** | **-** | **-** | 3.88 |
| **Total Polyunsaturated** | **-** | **-** | 0.66 |

\*Percentage of FAEE corresponding fatty acid; bMS database (NIST 5.0).