



#### ABSTRACT

Starch was extracted from the seeds of parota tree (*Enterolobium cyclocarpum*), partially characterized and compared with native corn starch. The starch yield obtained from decorticated seed was 750 g/kg, a medium purity (852 g/kg), a high content of proteins (35 g/kg), and amylopectin predominance (734 g/kg). The parota starch granules showed a round-oval form with an average size of 25  $\mu\text{m}$ , less solubility and swelling factor than corn starch. The pasting properties of the starch suggest that the corn starch showed better characteristics in viscosity than the parota starch. The thermal parameters suggest the presence of crystalline zones in parota starch. The parota starch could be used to increase the solid content and viscosity in food systems, which is being cooked at high temperature.

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