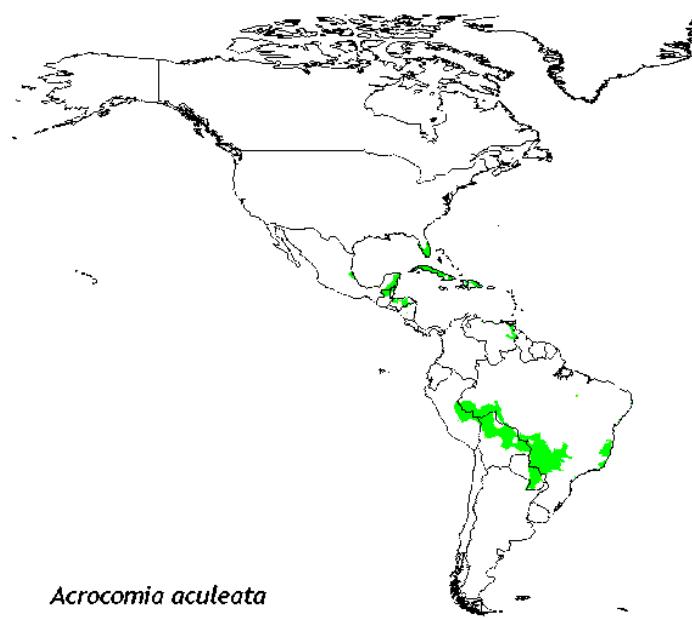


O USO DE TECNOLOGIAS SOCIAIS PARA AUXILIAR A INTEGRAÇÃO E IMPLEMENTAÇÃO DA CADEIA PRODUTIVA DA BOCAIUVA

FLAVIO ARISTONE - UFMS





Acrocomia aculeata



CURSOS ESPALHADOS EM MS

- + 20 COMUNIDADES

- AQUIDAUANA (2)
- ANASTÁCIO (1)
- JARDIM (1)
- BELA VISTA (1)
- MARACAJU (2)
- NIOAQUE (2)
- BANDEIRANTES (1)
- PONTA PORÃ (2)
- PORTO MURTINHO (2)
- CAMPO GRANDE (3)
- BODOQUENA (1)
- POCONÉ – MT (2),



13:30 hs - Abertura Oficial

- Atividades Infantis Diversas
- Apresentações de Danças Regionais
- Dança do Bate-Pau e Putu-putu
(Comunidade Indígena de Nioaque)
- Show com Geraldo Espindola
- Baile de Encerramento

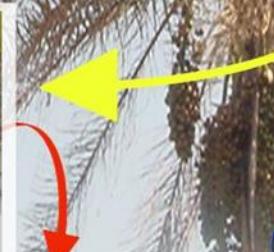
1^a Festa da Bocaiúva



Como fazer a farinha de bocaiúva passo a passo



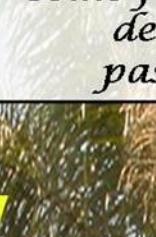
2. Lave com água corrente e depois esterilize com 1 colher de água sanitária por 15 min



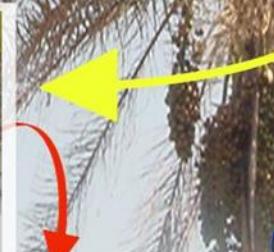
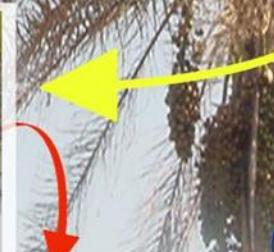
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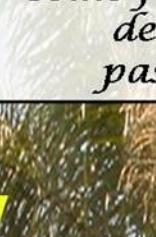
Prof. Flávio Aristone – DFI / UFMS, CP 549, CEP 79070-900, Campo Grande – MS / Brasil.
<http://www.dfi.ufms.br/flavio/bocaiuva.htm>



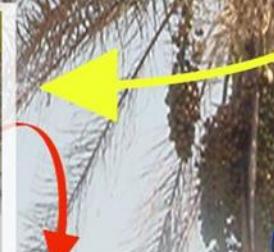
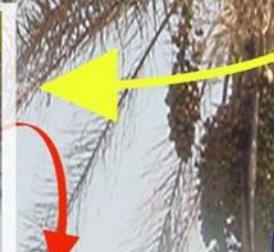
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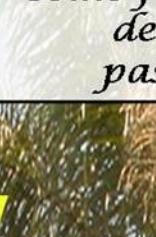
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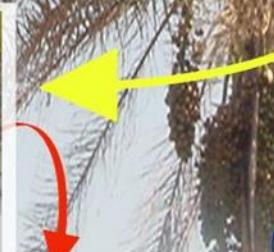
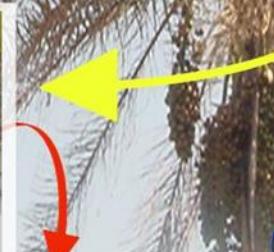
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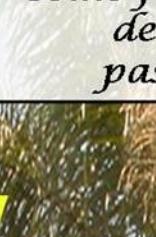
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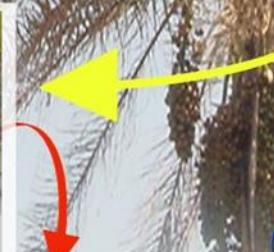
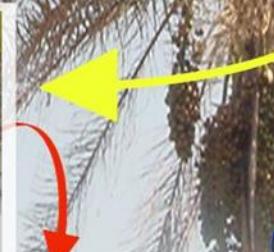
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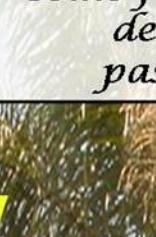
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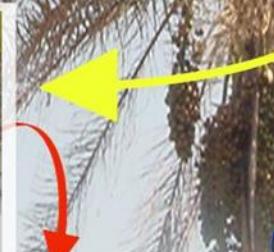
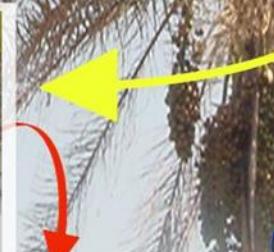
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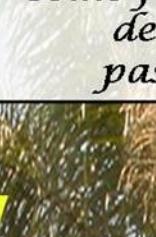
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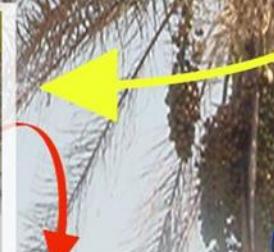
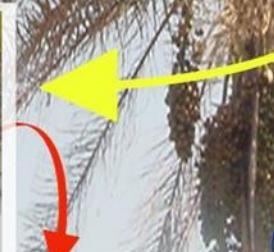
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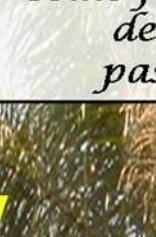
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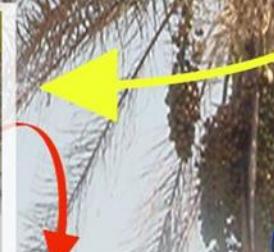
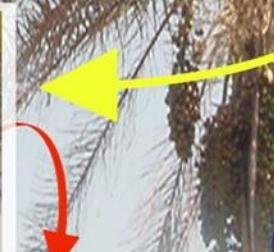
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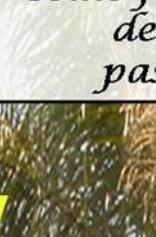
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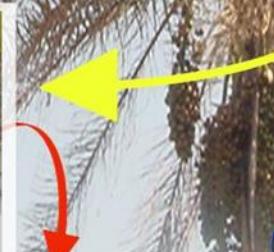
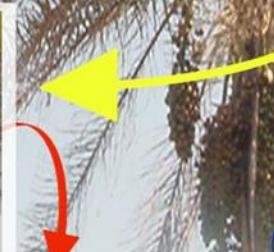
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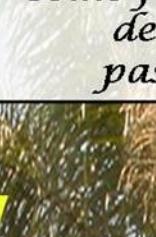
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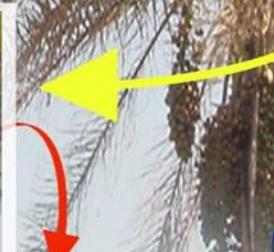
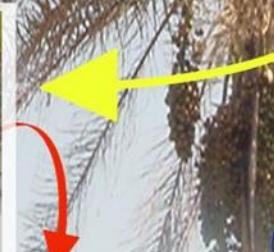
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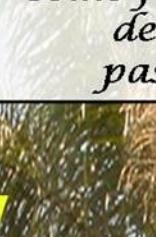
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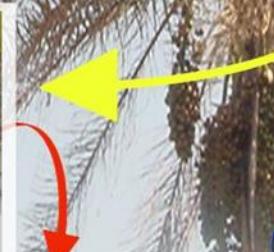
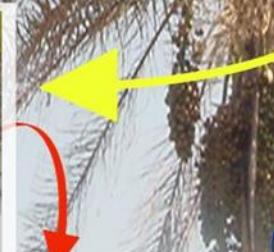
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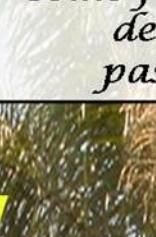
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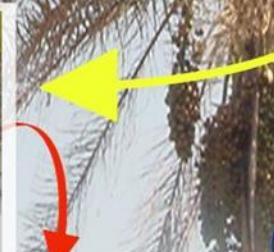
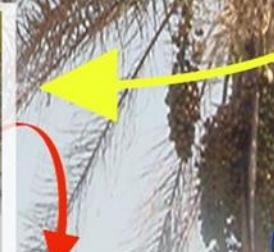
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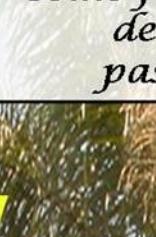
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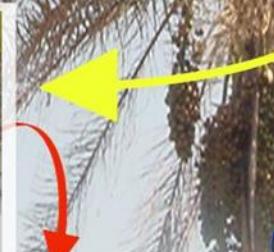
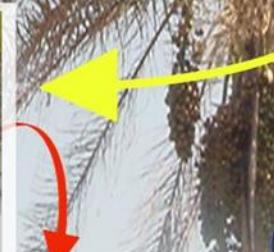
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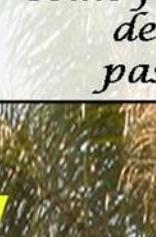
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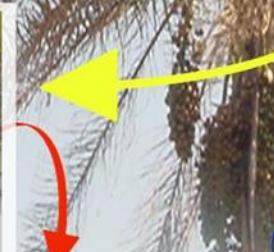
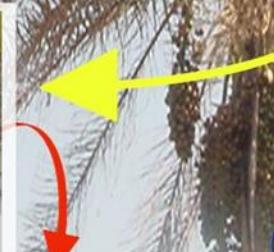
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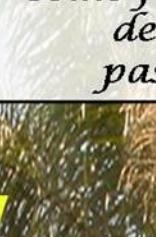
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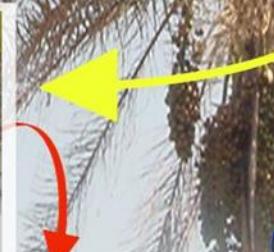
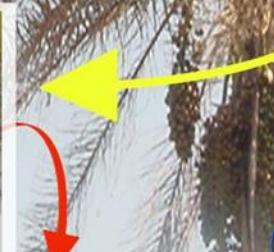
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4. Remova a polpa das frutas



FESTIVAL DA BOCAIUVA

- NIOAQUE (2007)
- AQUIDAUANA (2009, 2016, 2017, 2018, 2019, ...)
- NOVA ANDRADINA (2018, 2019, 2020,)
- POCONÉ (2008)
- CORUMBÁ (planejado)
- BONITO (planejado)

TECNOLOGIAS SOCIAIS APLICADAS À BOCAIUVA

- OBJETIVO: FABRICAR FARINHA DE POLPA DE BOCAIUVA
 - COLETAR OS FRUTOS
 - LAVAR OS FRUTOS
 - DESCASCAR OS FRUTOS
 - DESPOLPAR
 - DESIDRATAR
 - MOER
 - PENEIRAR
 - EMBALAR

EQUIPAMENTOS DESENVOLVIDOS

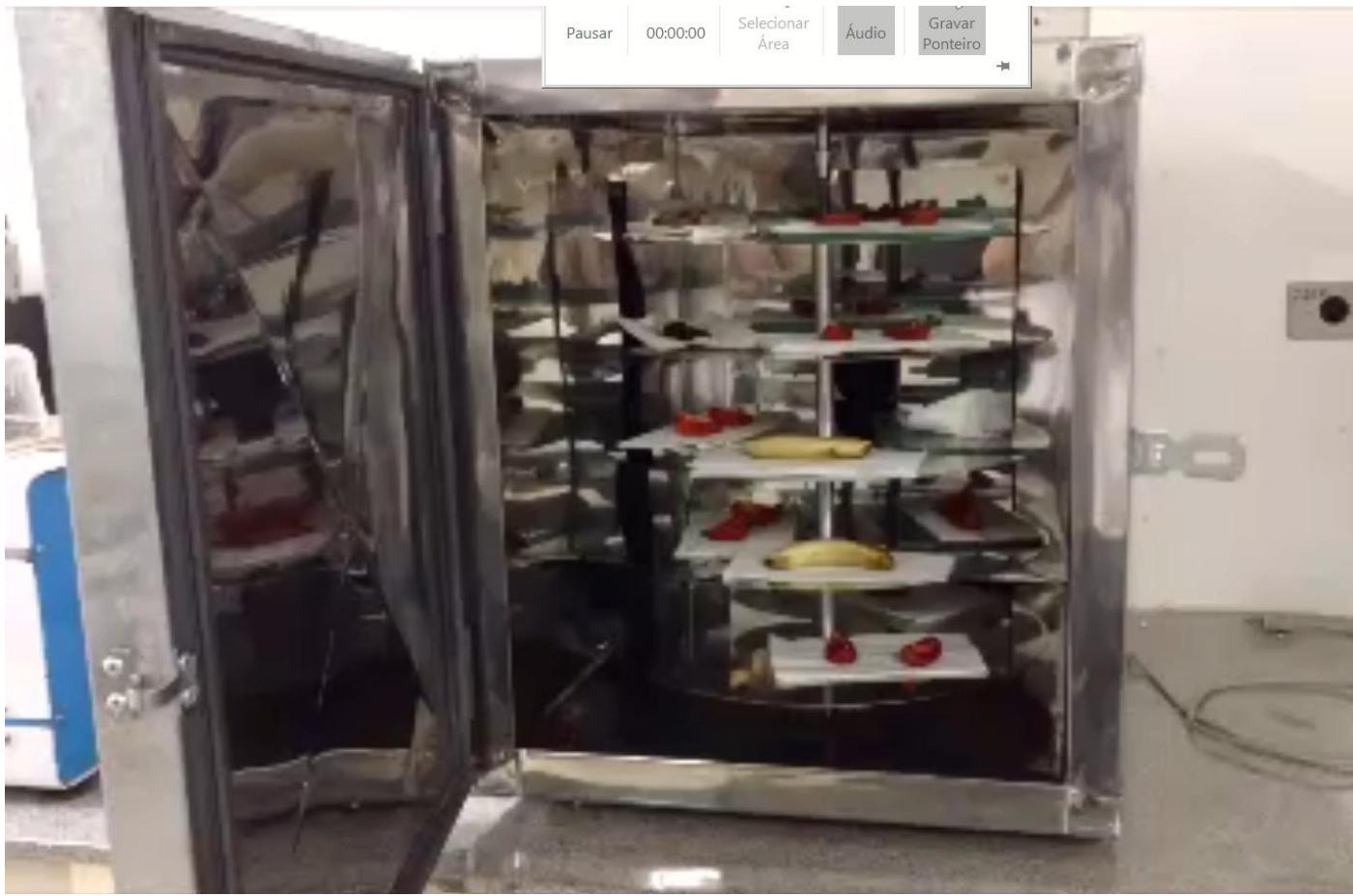
- DESIDRATADOR ELETRÔNICO
- DESCASCADOR
- DESPOLPADOR
- QUEBRADOR DE CASTANHA
- PRENSA EXTRUSORA
- EMBALADORA À VÁCUO



DESIDRATADOR ELETRÔNICO

“Uma geladeira velha com umas lâmpadas que acendem e apagam”





QUEBRADOR DE CASTANHA



DESCASCADOR / DESPOLPADOR DE BOCAIUVA



PRENSA EXTRUSORA



EMBALADORA À VÁCUO





Universidade Federal
da Grande Dourados



PLANO DE INOVAÇÃO DA CADEIA DA BOCAIUVA DO ESTADO DO MATO GROSSO DO SUL

OBJETIVOS PESSOAIS

1. COLOCAR A FARINHA DE POLPA DE BOCAIUVA NA MERENDA ESCOLAR
2. FAZER A TRANSFERÊNCIA DE CONHECIMENTO QUE EXISTE NAS UNIVERSIDADES PARA A SOCIEDADE

MUITO
OBRIGADO !

flavio.aristone@ufms.br

