

CUMARU

Scientific name: *Dipteryx odorata* (Aubl.) Willd.

Family: Leguminosae^(2,3).

Popular names: Tonquin Bean⁽¹⁾, cumaru.

Used parts: Seeds⁽¹⁾.

Botanical characteristics: The beans are usually 2 to 5 cm long and 1 cm in diameter. They have a grayish or black color. The bean has a characteristic odor, like new-mown hay of coumarin⁽¹⁾.

Habitat: Cumaru is indigenous to the Amazon area⁽²⁾, growing in South America⁽¹⁾.

Chemical composition: fatty oil⁽¹⁾, coumarin^(1, 2), isoflavones (lupcol, betulin and a mixture of methyl esters of fatty acids)^(2,3) and diterpenes (vouacapenic acid and -acetoxo vouacapenol⁽²⁾).

Indications: Tonka beans have a tonic and aromatic effect and is used for whooping cough⁽¹⁾.

Others informations:

- The intake of very high dosages could bring about stupor, headache, nausea and vomiting⁽¹⁾.
- Cumaru seeds are a rich source of coumarin, which is important in the perfumery industry⁽²⁾.

References:

1. MEDICAL ECONOMICS COMPANY. **PDR for herbal medicines**. 2. ed. Montvale: Copyright, 2000.
 2. GODOY, R. L. DE O. et al. Diterpenoids from *Dypterix odorata*. **Phytochemistry**, v. 28, n. 2, p. 642-644, 1989.
- HAYASHI, T.; THOMSON, R. H. Isoflavones from *Dipteryx odorata*. **Phytochemistry**, v. 13, p. 1943-1946, 1974.