

Title Total phenolic and carotenoid contents in acerola genotypes harvested at three ripening stages  
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#### **Abstract**

Acerola fruits (*Malpighia emarginata* D.C.) were harvested from 12 different genotypes cultivated at the Active Germplasm Bank in Federal Rural University of Pernambuco, in the northeast region of Brazil. The effects of maturity stages and weather conditions on total phenolics and carotenoids content were analysed. Mature fruits harvested in the dry season showed the highest and the lowest levels of total phenolics and carotenoids, respectively. During the maturation process, phenolics degradation and carotenoids biosyntheses were observed. Among the acerola genotypes, fruits from genotype number 05 stood out, presenting the highest phenolic and carotenoid contents.