

Title Comparative study of carotenoid composition in three mexican varieties of *Capsicum annuum* L
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Abstract

Normal and reverse phase high-performance liquid chromatography have been used in order to identify and separate the carotenoid pigments present in the commercial varieties ancho, guajillo and mulato of *Capsicum annuum*, since there is considerable variation in carotenoid composition. In the reverse phase 13 common carotenoids out of 24 were found. In normal phase there were 14 common carotenoids out of 22. These varieties are highly appreciated and used because of their distinctive flavour and colour in Mexican cuisine. Among the major identified carotenoids, were β -carotene and β -cryptoxanthin which have provitamin A activity.