The study was carried out to determine the levels of β-carotene, β-Cryptoxanthin and lycopene in different varieties of mangoes in the two districts and to establish any natural variations in the levels of these antioxidants. In addition, the study was to compare the level of lycopene and β-Cryptoxanthin at different stages of the fruit ripening process. The compounds were to be analyzed using a reversed phase isocratic non-aqueous HPLC with diode array detector. The study was expected to provide nutrition composition data which may offer some guide on the best source of antioxidants and any variations that may be associated with ripening.

OBJECTIVES:
To quantify the levels of β-carotene, β-Cryptoxanthin and lycopene in the five varieties of mangoes in selected parts of Mwala and Machakos District at two different stages of ripening.