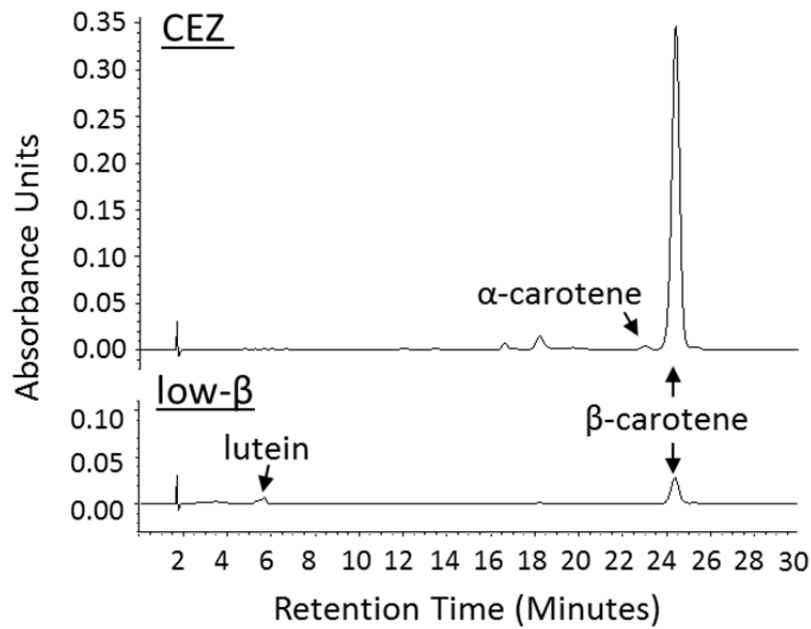


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4 **Figure S1:** HPLC chromatogram showing absorbance at 450nm of carotenoids extracted
5 from CEZ (top) and 'low-β' (bottom) mature fruit mesocarps. Beta-carotene, α-carotene
6 and lutein were identified based on their retention times, distinctive peak spectra and
7 comparisons with authentic standards. Beta-carotene was detected in both genotypes
8 while lutein was detected only in 'low-β' and α-carotene only in CEZ. Note that β-
9 carotene is clearly more abundant in 'CEZ than in 'low-β'.

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