Citrus (*Citrus* L.) is one of the most important world fruit crops and is consumed mostly as fresh produce or juice because of its nutritional value and special flavour. Citrus fruit extracts are also found to have activities, such as anti-inflammatory, anti-tumor, anti-fungal and blood clot inhibition activities. The health benefits of citrus fruit have mainly been attributed to the presence of bioactive compounds, such as phenolics (e.g. flavanone glycosides, hydroxycinnamic acids), vitamin C and carotenoids. This study aimed to quantify Total Phenols using Folin Ciocaulteau method and evaluate the antioxidant capacity of ethanolic extracts prepared from fresh pulp samples of pineapple (*Ananas comosus* var. pérola), orange (*Citrus sinensis* var. pêra) and lemon (*Citrus aurantifolia* var. taiti) through the methods: DPPH (2,2-diphenyl-1-picrylhydrazyl) and ORAC (Oxygen Radical Absorption Capacity). Difference between groups was determined by the "one-way ANOVA" using the Tukey test in which p<0.05 was considered significant. Were obtained higher values of antioxidant activity in both Total Phenols and ORAC methods in samples of fresh orange pulp (results of Total Phenols 289202.90±9325.33 mgGAE/100g of fresh fruit and ORAC value of 1279879.79±109013.76 µmolTE/100g of fresh fruit) and difference was not statistically significant for samples of lemon and pineapple. For the DPPH analysis, all samples were statistically different. Higher results were obtained for the sample of lemon (121.21±7.21 µmolTE/100g of fresh fruit), pineapple (102.92±5.65 µmolTE/100g of fresh fruit), and then later the orange (37.44±2.14 µmolTE/100g of fresh fruit). The results demonstrated the great antioxidant potential and phenols quantity of all samples studied.