Vitamin C is a potent antioxidant and it is related to the capacity of preventing degenerative diseases. The daily requirement of Vitamin C can be acquired by consuming citrus fruits. However, peels and seeds of certain fruits have antioxidant activity higher than the pulp and juice. The purpose of this note was work the high value of acidity and vitamin C present in Tahiti lemon (peel and juice), passion fruit (peel, juice and seed) and pineapple (peel and pulp). The total titratable acidity was performed according to the method of the Association of Official Analytical Chemists (1995) and ascorbic acid determined by titration. The results showed that the pineapple has more vitamin C in the peel (14.2 ± 1.29 mg ascorbic acid/100 g sample, 1.29 ± 0.11 g citric acid/100 g sample) than in the pulp (9.56 ± 0.84 mg ascorbic acid/100 g sample). In lemon, the opposite happens, there is more in the juice (38.11 ± 2.01 mg ascorbic acid/100 g sample) than in the peel (11.29 ± 0.54 mg ascorbic acid/100 g sample). The values found in passion fruit juice were 16.9 mg ± 0.71 ascorbic acid/100 g sample and 4.36 ± 0.446 g citric acid/100 g sample, and these results were higher than in the other parts. It can be concluded that it is worthy using the peel and seed of these fruits for consumption, because although it contains more vitamin C in lemon juice than in the peel, this value is higher than the pineapple pulp result.