



## Carotenoid Esters in Foods

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### Message from the Guest Editors

Carotenoid pigments are responsible for the yellow to red colors of most fruits and vegetables. The most common native state for the majority of hydroxy-xanthophylls is as esters with fatty acids, the so-called carotenoid esters. Moreover, xanthophyll esters have also been shown to be more stable than free carotenoids. At present, there is great interest in deciphering the biochemistry and genetic of the xanthophyll esterification process. From a nutritional point of view, it should be taken into consideration that an important proportion of the carotenoids present in our diet are in esterified form. Surprisingly, the presence of carotenoid esters has been often overlooked in many studies. Fortunately, the new developments in modern chromatographic techniques and the extended use of mass spectrometry in the carotenoid field have provided new analytical tools for the identification of carotenoid esters. This Special Issue aims to gather the newest information on the natural occurrence of carotenoid esters in foods and their use as traits for crop breeding and food authentication, as well as the latest advances in the understanding of the carotenoid esterification process





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## Message from the Editor-in-Chief

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