

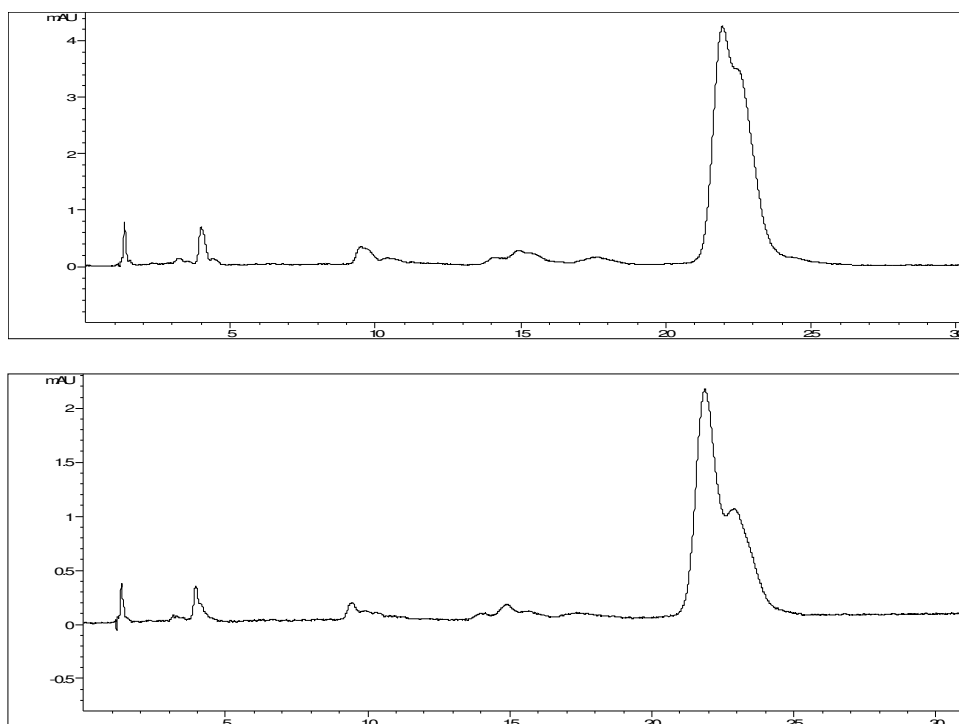
## Supplementary Data

Quality control assessment of *Lycium barbarum* fruits: a rich source of carotenoids

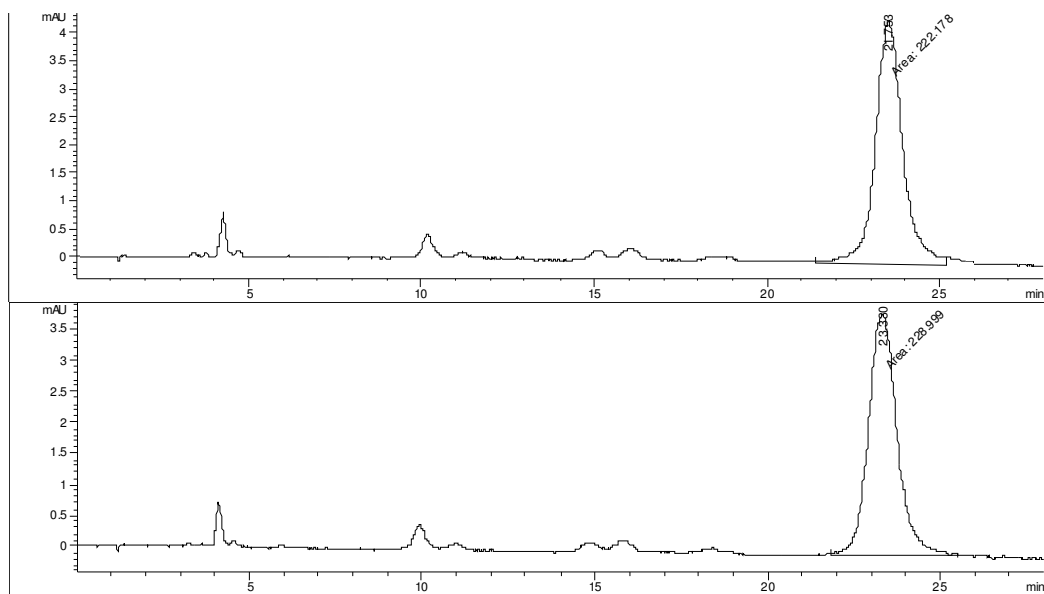
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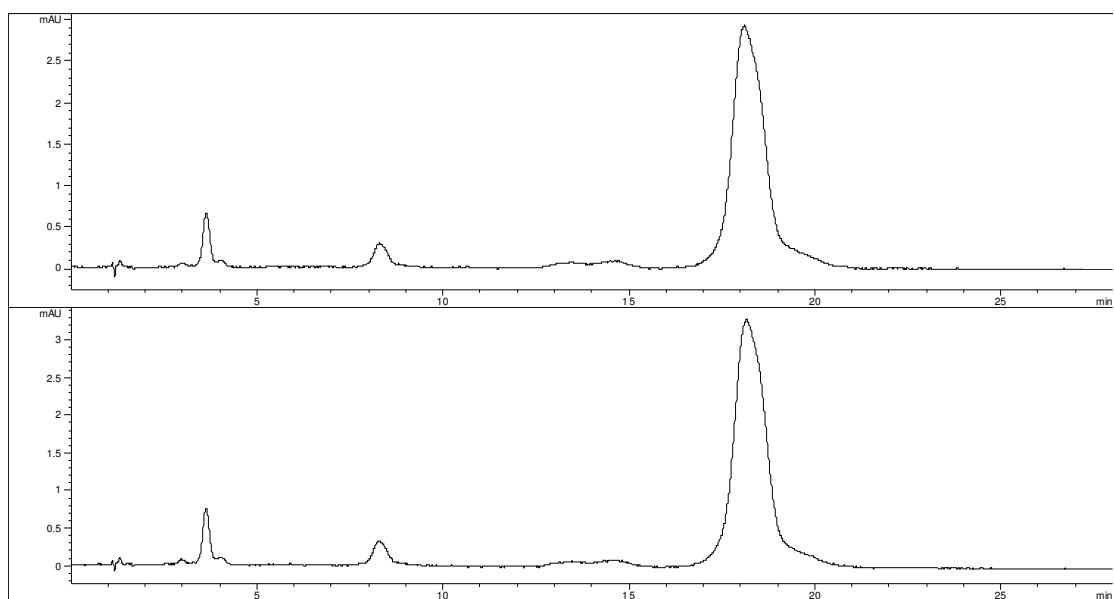
**Fig. S1:** fructus Lycii before and after the extraction



**Fig. S2:** degradation of zeaxanthin dipalmitate in acetone after two (above) and three days (below) in acetone 100% (4°C)



**Fig. S3:** zeaxanthin dipalmitate remains stable after one week (4°C) in hexane:acetone 40:60.



**Fig. S4:** zeaxanthin dipalmitate detected in concentrated juices. It can be observed the broad peak corresponding to two isomers, indicating the instability of the main carotenoid in these processed commercial samples.