











due to their molecular structure, particularly the keto groups.<sup>[29]</sup> In general, capsanthin plays an important role for human health because of its antioxidant effect,<sup>[30]</sup> being a great ally in the prevention of certain types of cancer,<sup>[31]</sup> cardiovascular diseases,<sup>[32]</sup> eye disorders,<sup>[33]</sup> and degeneration and premature aging of the skin.<sup>[34]</sup>

## CONCLUSION

The results showed that the liquid extract of *C. chinense* Jacq. Biquinho variety standardized in capsanthin is an alternative as a natural antioxidant active for cosmetic and food industries and can be used in diverse formulations. The method for capsanthin quantification was selective, sensitive, precise, accurate, robust, and linear over the concentration ranging between 0.48 and 7.2 µg/mL. These results reveal that the quantification method of capsanthin can be successfully applied on the routine quality control of *C. chinense* Jacq. Biquinho variety products.

This study was the first to report the validation of a method for the quantification of capsanthin in the liquid extract obtained from the Biquinho pepper, adding value to this raw material of vegetable origin, because it underwent a process of control of quality and standardization.

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## Conflicts of interest

There are no conflicts of interest.

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