

Figure S3. Carotenoid proportion (%) of free xanthophylls, hydrocarbon carotenoids and xanthophyll esters (A) in direct extracts (crude) and (B) in saponified extracts; and of carotenoid species (C) in direct extracts (crude) and (D) in saponified extracts of astringent persimmon (*Diospyros Kaki, L.*) cv. Rojo Brillante submitted to pasteurization (85°C, 15 min) and high-pressure processing (HPP; 200 MPa, 25°C, 6 min).

