



Antioxidant capacity of Anthocyanins and Other Vegetal Pigments

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Message from the Guest Editors

Currently, research on the antioxidant capacity of natural products is becoming more important. The health benefits of a diet rich in fruits and vegetables are obvious, as has been evidenced by various epidemiological studies. These benefits include the prevention of some diseases related to oxidative stress, e.g., cancer and cardiovascular diseases. Different natural pigments, chlorophylls, carotenoids, polyphenols, and particularly, anthocyanins have been presented as attractive alternatives to synthetic FD&C dyes and lakes for the food industry, because of their coloring properties and antioxidant capacity. However, it is difficult to determine their roles in the oxidative process because they are associated with different stress-preventative mechanisms including free radical scavenging, heavy metal chelation, singlet oxygen quenching, light blocking, and hydrogen donation. Such mechanisms can occur individually or in combination, depending on multiple factors. In general, the antioxidant properties of these compounds operate both in the food and in the living organism after intake.





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Message from the Editor-in-Chief

It has been recognized in medical sciences that in order to prevent adverse effects of "oxidative stress" a balance exists between prooxidants and antioxidants in living systems. Imbalances are found in a variety of diseases and chronic health situations. Our journal *Antioxidants* serves as an authoritative source of information on current topics of research in the area of oxidative stress and antioxidant defense systems. The future is bright for antioxidant research and since 2012, *Antioxidants* has become a key forum for researchers to bring their findings to the forefront.

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