Encapsulation of coenzyme Q\textsubscript{10} in a simple emulsion-based nutraceutical formulation and application in cheese manufacturing

Iulia Stratulat\textsuperscript{a}, Michel Britten\textsuperscript{b, c}, Stéphane Salmieri\textsuperscript{a}, Daniel St-Gelais\textsuperscript{b, c}, Claude P. Champagne\textsuperscript{b, c}, Patrick Fustier\textsuperscript{b}, Monique Lacroix\textsuperscript{b, a, c}

Highlights

- First report on the CoQ\textsubscript{10} encapsulation in the cheese matrix.
- CoQ\textsubscript{10} encapsulation improves the resistance of lipids against oxidation.
- CoQ\textsubscript{10} encapsulation increases significantly its retention in the cheese.
- CoQ\textsubscript{10} encapsulation does not affect the composition and cheese yield.
- This technique could be applied to level industry for functional cheese preparation.