

Outline

Highlights

Abstract

Keywords

1. Introduction


2. Materials and methods

3. Results and discussion

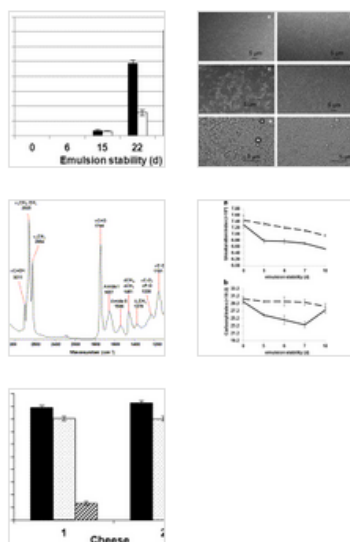
4. Conclusion

Acknowledgements

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Figures (5)



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Short communication

Encapsulation of coenzyme Q₁₀ in a simple emulsion-based nutraceutical formulation and application in cheese manufacturing

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<https://doi.org/10.1016/j.foodchem.2013.05.057>

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Highlights

- First report on the CoQ₁₀ encapsulation in the cheese matrix.
- CoQ₁₀ encapsulation improves the resistance of lipids against oxidation.
- CoQ₁₀ encapsulation increases significantly its retention in the cheese.
- CoQ₁₀ encapsulation does not affect the composition and cheese yield.
- This technique could be applied to level industry for functional cheese preparation.