

Outline

Highlights

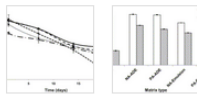
Abstract

Keywords

1. Introduction
 2. Materials and methods
 3. Results and discussion
 4. Conclusions
- Acknowledgements
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Survival of microencapsulated *Bifidobacterium longum* in Cheddar cheese during production and storage

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Highlights

- Viability of encapsulated *B. longum* by 2 encapsulation methods was investigated.
- Beads were studied in function of 2 industrial conditions of storage.
- Stability of beads was studied in functional cheese processing.
- Encapsulation in alginate beads improved survival of *B. longum* to freezing.
- Encapsulation improved survival of *B. longum* to gastro-intestinal conditions.