





Enrichment of cheese with bioactive lipophilic compounds

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

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Highlights

- Innovative study on vitamins A, E and CoQ₁₀ encapsulation/co-encapsulation in the cheese.
- Lecithin improves retention and maintains bioactivity of encapsulated ingredients.
- Encapsulated ingredients improve the resistance of cheeses against oxidation.
- Encapsulated ingredients improve the composition and cheeses yield.
- This technique could be applied to level industry for functional cheese preparation.

Abstract

Vitamins E, A and CoQ₁₀ were encapsulated in two flaxseed oil emulsion formulations. Emulsions were stabilized with calcium caseinate in presence or absence of lecithin and used to standardize cheese milk. Cheese yield and retention rate of proteins, fats and bioactive components were determined. Quantification of bioactives and antioxidant