



**Food Science  
Department**

Disclosures 0739, 0740, 0741

## Coenzyme Q<sub>10</sub> Addition Method

### **Description:**

AgCenter scientists have developed a new method to add coenzyme Q<sub>10</sub> and other materials that are not well absorbed by the body to a wide variety of food products. Both the solubility and the absorption by the gastrointestinal tract are increased, leading to maximum usage efficiency. With this technology, meats, dairy products, and eggs can all deliver significant amounts of Q<sub>10</sub> to the body. Coenzyme Q<sub>10</sub> has been linked to reducing migraines and lowering blood pressure, making it a must for your meals.

### **Advantage:**

- Increases coenzyme Q10 in the diet
- Increases bioavailability of coenzyme Q10
- Lowers blood pressure
- Reduces pain from migraine headaches

### **Commercial Uses:**

- Development of healthier meat products
- Development of healthier dairy products
- Development of healthier egg products

### **Intellectual Property on the Web:**

[http://www.lsuagcenter.com/en/administration/about\\_us/chancellors\\_office/intellectual\\_property/](http://www.lsuagcenter.com/en/administration/about_us/chancellors_office/intellectual_property/)