

COENZYME Q₁₀: HEALTH BENEFITS AND BIOAVAILABILITY

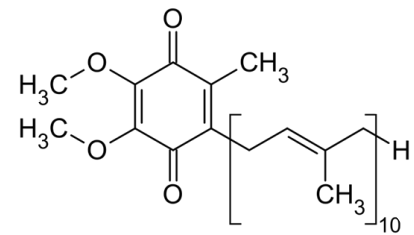
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1. Abstract

Coenzyme Q₁₀, is a lipophilic metabolite present in nearly all human tissues, being involved in the electron transport chain in the plasma membranes of prokaryotes and in the inner mitochondrial membranes of eukaryotes. This coenzyme participates in aerobic cellular respiration, which generates energy in the form of ATP (95% of the energy of the human body is generated in this way). Therefore, the organs with the highest energy requirements (heart, liver and kidneys) have the highest concentration of CoQ₁₀. After the age of 30-35, the organism loses the ability to synthesise CoQ₁₀ from food and levels of coenzymes deplete in the skin resulting in a reduced production rate of collagen and elastin formation.



Chemical structure:
Coenzyme Q₁₀

Aims: This review focused on the health benefits of CoQ₁₀ dietary supplementation and its bioavailability for human body.



Main sources of Coenzyme Q₁₀

3. Results

Stress, infections, poor eating habits and ageing are only a few disorders which affect the organism's ability to provide adequate amounts of CoQ₁₀. More than 200 clinical trials have investigated its use as a drug ordietary supplement and reported beneficial effects for human health.

4. Conclusions

The recovery of coenzyme Q₁₀ from food-waste and supplementation will have an important impact:

- on the environment by reducing food waste
- on human health by restoring the coenzyme deposits in the body and treatment of certain diseases

2. Design

1. Extraction -
Coenzyme Q₁₀
(from food-waste)

+

2. Purification-
Coenzyme Q₁₀

+

3. Quantification -
Coenzyme Q₁₀



4. Nutritional Supplement based on
Coenzyme Q₁₀
gelcaps