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Nota di contenuto	Front Cover; Gluten-free cereal products and beverages; Copyright Page; Table of Contents; Contributors; Preface; Chapter 1 Celiac disease; Introduction; Epidemiology; The iceberg model; Pathogenesis; Clinical spectrum; Complications; Diagnosis; Management; Novel strategies for disease prevention and treatment; Wheat allergy; Conclusions; References; Chapter 2 Labeling and regulatory issues; Introduction; Codex Alimentarius; National legislation; Draft Revised Codex Standard for Gluten-free Foods; Further Codex Standards and Guidelines Codex Standard for Processed Cereal-Based Foods for Infants and Young Children Food labeling and awareness; Contamination; Product liability and food safety; Cautionary statements and disclaimers-helpful for consumers?; Conclusion; References; Chapter 3 Detection of gluten; Introduction; The precipitating factor; Protein extraction; Reference protein; Immunochemical methods; Polymerase chain reaction; Mass spectrometry; Column chromatography; Conclusions and future trends; Sources of further information and advice; References; Chapter 4 Rice; Introduction

Production of rice flours and their properties  
Production and characterization of gluten-free cereal products based on rice; Future trends; Sources of further information and advice; References; Chapter 5 Sorghum and maize; Introduction; Physical grain properties; Chemical composition; Milling; Gluten-free food production; Snack foods; Future trends; Further information and advice; References; Chapter 6 Gluten-free foods and beverages from millets; Introduction; Review of the more important millet species; Traditional foods and beverages; Traditional millet-processing technologies  
Recent and future trends  
Concluding remarks; Sources of further information and advice; References; Chapter 7 Pseudocereals; Introduction; Chemical composition; Amaranth; Quinoa; Buckwheat; Production and characterization of gluten-free cereal products based on pseudocereals; Conclusions; References; Chapter 8 Oat products and their current status in the celiac diet; Introduction; Gluten-free status of oats; Oat products; Oat milling fractions; Consumer products containing oats: technology and challenges; How to analyze the gluten-free status of oat products; Future trends and conclusions  
References  
Chapter 9 Hydrocolloids; Introduction; Hydrocolloids that can effect gelation; Thickening and water-binding properties of hydrocolloids; Specific hydrocolloids; Conclusions; References; Chapter 10 Dairy-based ingredients; Introduction; Production and properties of dairy ingredients: an overview; Application of dairy ingredients in gluten-free food; Problems associated with the incorporation of dairy ingredients in gluten-free cereal products; Future trends; Sources of further information and advice; References  
Chapter 11 Use of enzymes in the production of cereal-based functional foods and food ingredients

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## Sommario/riassunto

Gluten Free Cereals and Beverages presents the latest work in the development of gluten free products, including description of the disease, the detection of gluten and the labeling of gluten free products, as well as exploring the raw materials and ingredients used to produce gluten free products. Identifying alternatives to the unique properties of gluten has proven a significant challenge for food scientists and for the 1% of the world's population suffering from the immune-mediated enteropathy reaction to the ingestion of gluten and related proteins commonly referred to as Coeliac Di

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