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Nota di contenuto	About the Editors -- Preface to "Scientific Insights and Technological Advances in Gluten Free Products Development" -- Maria Papageorgiou and Theodoros Varzakas Scientific Insights and Technological Advances in Gluten-Free Product Development -- Nicola Gasparre, Antonella Pasqualone, Marina Mefleh and Fatma Boukid Nutritional Quality of Gluten-Free Bakery Products Labeled Ketogenic and/or Low-Carb Sold in the Global Market -- Jelena Bokic´, Jovana Kojic´, Jelena Krulj, Lato Pezo, Vojislav Banjac and Vesna Tumbas Saponjac et al. Bioactive, Mineral and Antioxidative Properties of Gluten-Free Chicory Supplemented Snack: Impact of Processing Conditions -- Kristina Rados, Nikolina Cukelj Mustac, Katarina Varga, Sasa Drakula, Bojana Voucko and Duska ´Curic´ et al. Development of High-Fibre and Low-FODMAP Crackers -- Rosen Chochkov, Daniela Savova-Stoyanova, Maria Papageorgiou, Joa˜o Miguel Rocha, Velitchka Gotcheva and Angel Angelov Effects of Teff-Based Sourdoughs on Dough Rheology and Gluten-Free Bread Quality -- Zuzana Sm´dova´ and Jana Rysova´ Gluten-Free Bread and Bakery Products Technology -- Alina Culetu, Denisa Eglantina Duta, Maria Papageorgiou and Theodoros Varzakas The Role of Hydrocolloids in Gluten-Free Bread and Pasta; Rheology, Characteristics, Staling and Glycemic Index -- Lorenza Rodrigues dos Reis Gallo, Caio Eduardo Gonc¸alves Reis, Ma´rcio Antoˆnio Mendonc¸a, Vera Soˆnia Nunes da Silva, Maria Teresa Bertoldo Pacheco and Raquel Braz Assunc¸a˜o Botelho Impact of Gluten-Free Sorghum Bread Genotypes on Glycemic and Antioxidant

Responses in Healthy Adults -- Ivana Gazikalovic', Jelena Mijalkovic', Natasa Sekuljica, Sonja Jakovetic' Tanaskovic', Aleksandra ukic' Vukovic' and Ljiljana Mojovic' et al. Synergistic Effect of Enzyme Hydrolysis and Microwave Reactor Pretreatment as an Efficient Procedure for Gluten Content Reduction -- Adriana Skendi, Maria Papageorgiou and Theodoros Varzakas High Protein Substitutes for Gluten in Gluten-Free Bread -- Laura Ramos, Alicia Alonso-Hernando, Miriam Mart'nez-Castro, Jose Alejandro Mora'n-Pe'rez, Patricia Cabrero-Lobato and Ana Pascual-Mate' et al. Sourdough Biotechnology Applied to Gluten-Free Baked Goods: Rescuing the Tradition -- Fernanda Laignier, Rita de Ca'ssia Coelho de Almeida Akutsu, Iriani Rodrigues Maldonade, Maria Teresa Bertoldo Pacheco, Vera So'nia Nunes Silva and Marcio Anto'nio Mendonc,a et al. Amorphophallus konjac: A Novel Alternative Flour on Gluten-Free Bread.

Sommario/riassunto

This Special Issue addresses both new scientific insights and technological advances of gluten-free product development exploring alternative ingredients for the development of gluten-free products aiming to mimic the unique viscoelastic properties of gluten as a gas retention ingredient during fermentation, water binding and enabler of starch gelatinization on baking, and a bread flavor enhancer via gluten-related proteases.
