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Nota di contenuto	Everything it must be known about the relation of gluten to human health -- Raw materials. Traditional and non-conventional cereals, pseudo-cereals, oilseeds and legumes -- Non-cereals starch resources -- Use of additives in gluten-free formulations -- Fermented gluten-free baked goods -- Gluten free non-fermented bakery -- Gluten free edible films, coatings, and toppings -- Gluten free pasta production and formulation design -- Sensory analysis tools in developing gluten-free bakery and pasta products and their quality control -- Regulation and labelling. Methods of analysis for the determination of gluten in foods.
Sommario/riassunto	The ingestion of gluten in the human diet can lead to gastrointestinal disorders such as celiac disease, allergy to wheat and non-celiac gluten sensitivity. Currently the best treatment is the strict adherence to a diet

without sources of prolamins and gliadins (wheat), secalin (rye) and hordein (barley). Several studies have revealed that a gluten-free diet may lead to nutrient deficiencies. Therefore, the formulation of gluten-free foods, particularly those related to cereals, is a major challenge. A great effort has been put into improved technological and nutritional aspects of gluten-free cereal products, as evidenced by the large amount of research published in journal articles. Thus far there has been no compilation of this up-to-date research which would lead to better implementation of healthy gluten-free products. Designing Gluten Free Bakery and Pasta Products provides a tool for designing gluten-free bakery and pasta products taking into account the most up-to-date advances and knowledge of gluten-related diseases, extensively covering both traditional and non-traditional gluten-free raw materials and bakery and pasta processes. This book will be particularly useful for food scientists and technologists developing gluten-free bakery and pasta products, plus physicians and nutritionists working with patients with gluten related diseases. .
