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Recent and future trendsConcluding 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
ReferencesChapter 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

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 entropathy reaction to the ingestion of gluten and related proteins commonly referred to as Coeliac Di