



Gluten-Free Cereal Products and Beverages



Edited by
Elke K. Arendt and Fabio Dal Bello



Gluten Free Cereal Products And Beverages Food Science And Technology

Elke Arendt, Fabio Dal Bello



Gluten Free Cereal Products And Beverages Food Science And Technology:

Gluten-Free Cereal Products and Beverages Elke Arendt, Fabio Dal Bello, 2011-04-28 *Gluten Free Cereal Products and Beverages* is the only book to address gluten free foods and beverages from a food science perspective It 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 known as Celiac Disease This book includes information on the advances in working with those alternatives to create gluten free products including gluten free beer malt and functional drinks Food scientists developing gluten free foods and beverages cereal scientists researching the area and nutritionists working with celiac patients will find this book particularly valuable Written by leading experts presenting the latest developments in gluten free products Addresses Coeliac Disease from a food science perspective Presents each topic from both a scientific and industrial point of view

Food Science and Technology Oluwatosin Ademola Ijabadeniyi, 2023-11-06 *Food Science and Technology Fundamentals and Innovation* presents the aspects of microbiology chemistry nutrition and process engineering required for the successful selection preservation processing packaging and distribution of quality food It is a valuable resource for researchers and students in food science technology and food industry professionals and entrepreneurs There are two new chapters in the 2nd Ed COVID 19 and food supply chain as well as climate smart food science

Enzymes in Human and Animal Nutrition Carlos Simões Nunes, Vikas Kumar, 2018-03-15 *Enzymes in Human and Animal Nutrition* is a detailed reference on enzymes covering detailed information on all relevant aspects fundamental for final use of enzymes in human and animal nutrition Topics explored include selection engineering and expression of microbial enzymes effects of probiotics on enzymes in the digestive tract potential new sources of enzymes valorization of plant biomass by food and feed enzymes Economics and intellectual property issues are also examined Examines the role of enzymes in nutrition and in the production of food and animal feed so that food industry and academic researchers can understand applications of enzymes in the health of humans and animals Begins with a thorough overview of selection engineering and expression of microbial enzymes Examines extremophile organisms as a potential new source of enzymes Includes discussion of analytics economics and intellectual property to increase applicability of the rest of the book outside of the lab

[Engineering Aspects of Cereal and Cereal-Based Products](#) Raquel de Pinho Ferreira Guine, Paula Maria dos Reis Correia, 2016-04-19 *Cereal food engineering* has become increasingly important in the food industry over the years as it plays a key role in developing new food products and improved manufacturing processes *Engineering Aspects of Cereal and Cereal Based Products* focuses on the recent growth in cereal technology and baked foods science reviewing the latest updates in

Cereal Grains Sukhvinder Singh

Purewal,2025-08-29 Cereal grains are a major part of the global diet but their nutritional benefits depend on how they are processed This book explores how various techniques influence nutrient content bioavailability and food quality It provides a clear understanding of traditional and modern processing methods helping professionals optimize grain based products This book provides updated information on innovative grain processing techniques and demonstrates how different methods affect dietary value Helpful for the industrial sector as well as serving as a reliable source for food science and nutrition studies this book bridges the gap between research and real world applications ultimately offering practical and meaningful information for improving cereal based health benefiting food products Key Features Provides comprehensive knowledge on different kinds of cereal processing methods Presents the latest information on the effect of processing methods on the specific nutrients macro as well as micro of cereal grains Includes techniques to minimize nutrients loss Gluten-free Bread Technology Shabir Ahmad Mir,Manzoor Ahmad Shah,Afshan Mumtaz Hamdani,2021-10-08 Market trend and the increasing diagnoses of celiac disease have encouraged extensive research into the development of gluten free breads Generally the development of bread without gluten involves the use of diverse ingredients and additives aimed at imitating the viscoelastic properties of gluten and consequently obtaining quality bread products However developing gluten free bread remains a technological challenge due to the key role of gluten in the breadmaking process Gluten Free Bread Technology provides an overview of all fundamental issues and key factors associated with gluten free bread technology with the emphasis on the most recent findings on the subject The promising results of the reviewed studies indicate that the gluten free breads developed possess similar or better sensory attributes than those of control formulations and some are even comparable to their wheat gluten based counterparts Chapters of this book focus on the role of additives dough handling and the physical structural sensory and nutritional properties of the gluten free bread The science of gluten intolerance is explained as well With all relevant literature gathered and summarized in one place this text will be an essential resource for both food scientists and industry professionals pursuing gluten free formulations **Flour and Breads and their Fortification in Health and Disease Prevention** Victor R Preedy,Ronald Ross Watson,Vinood B. Patel,2011-02-17 Bread and flour based foods are an important part of the diet for millions of people worldwide Their complex nature provides energy protein minerals and many other macro and micronutrients However consideration must be taken of three major aspects related to flour and bread The first is that not all cultures consume bread made from wheat flour There are literally dozens of flour types each with their distinctive heritage cultural roles and nutritive contents Second not all flours are used to make leavened bread in the traditional i e Western loaf form There are many different ways that flours are used in the production of staple foods Third flour and breads provide a suitable means for fortification either to add components that are removed in the milling and purification process or to add components that will increase palatability or promote health and reduce disease per se Flour and Breads and their Fortification in Health and Disease Prevention provides a single volume reference

to the healthful benefits of a variety of flours and flour products and guides the reader in identifying options and opportunities for improving health through flour and fortified flour products Examines those flour and bread related agents that affect metabolism and other health related conditions Explores the impact of compositional differences between flours including differences based on country of origin and processing technique Includes methods for analysis of flours and bread related compounds in other foods

Challenges and Potential Solutions in Gluten Free Product Development

Navneet Singh Deora,Aastha Deswal,Madhuresh Dwivedi,2021-12-04 This work provides researchers with a thorough overview of all aspects related to the development of gluten free food products In summarizing and offering critical reviews of published works and focusing on current advances and technologies in gluten free product development this book covers all of the important subjects related to this increasingly important aspect of the food industry Important case studies in gluten free breadmaking and alternative proteins are presented making this a rich and singular source for food manufacturers and scientists seeking practical knowledge on the challenges and solutions involved in the development of gluten free foods Challenges and Potential Solutions in Gluten Free Product Development covers the latest advances and strategies for gluten free diets including the important nutritional factors involved Traditional and alternative approaches for the development of gluten free dough including starch applications and microbial fermentations are extensively covered Alternative proteins including those from vegetables cereals legumes and eggs are presented Novel approaches for gluten free breadmaking such as aeration strategies prebiotics hydrocolloids and nutritional enhancements are also covered in depth With further chapters dedicated to regulatory aspects gluten detection methods and the global market this book presents full and up to date coverage of the development and manufacture of gluten free products

Pseudocereals Claudia Monika Haros,Regine Schoenlechner,2017-02-06 The aim of this book is to update knowledge and summarise recent research on pseudocereals particularly regarding their botanical characteristics composition structure use production technology and impact on human health In the last few years pseudocereals in particular amaranth and quinoa have acquired increased importance which is also due to the increased demand for gluten free food Worldwide the demand for amaranth and quinoa has risen immensely as seen in rising prices for amaranth and quinoa At the same time research in all relevant fields has intensified At present there is some confusion surrounding the term pseudocereals and what it does and does not include for example kiwicha which is *Amaranthus caudatus* or kaniwa which is *Chenopodium pallidicaule* Sometimes other grains are included in the pseudocereal group like chia *Salvia hispanica* L an oleaginous seed One of the aims of the book is to clear up some of the confusion over what is included in the group of pseudocereals The book will include the origin production and utilization of pseudocereals structure and composition of kernels carbohydrates fibre bioactive compounds of kernels proteins and amino acids of kernels lipids of kernels pseudocereal dry and wet milling processes products and applications food uses of whole pseudocereals pseudocereals in gluten free products and the nutritional and health

implications of pseudocereal intake **Sorghum and Millets** John Taylor, Scott R. Bean, Kwaku G. Duodu, 2025-07-01
Sorghum and Millets Chemistry Technology and Nutritional Attributes Third Edition is the leading resource for state of art knowledge on grain science and utilization surrounding sorghum and millets The book covers important scientific knowledge including basic science genetics chemistry and biochemistry food chemistry nutritional quality and health promoting attributes agronomy and food and feed processing technologies Other sections delve into structure chemistry biochemistry grain components and the technologies used for food processing Additionally it provides holistic and complete information about all technologies in the sorghum and millets food value chain from genomics based breeding to grain and product quality assurance Sorghum and the millets are the 5th and 6th most important cereal grains in terms of production and are cultivated across the world They have a very wide range of end uses as traditional staple foods and beverages modern processed foods and with respect to sorghum industrial applications including biofuels and as an animal and aquaculture feedstuff Covers core information on the structure chemistry and biochemistry of sorghum and millet grains Contains expanded coverage of AI in quality assurance Explores use cases as food and feed for animals aquaculture and phytochemical opportunities Progresses from agronomy and breeding through processing into food and nonfood products Provides workflow graphics on processes Highlights the attributes of sorghum and millet for meeting world food feed and industrial needs

Handbook of Frozen Food Processing and Packaging Da-Wen Sun, 2016-04-19 Consumer demand for a year round supply of seasonal produce and ready made meals remains the driving force behind innovation in frozen food technology Now in its second edition Handbook of Frozen Food Processing and Packaging explores the art and science of frozen foods and assembles essential data and references relied upon by scientists in univ **Innovative Processing Technologies for Healthy Grains** Milica Pojic, Uma Tiwari, 2020-12-08 Interest in cereals and other healthy grains has increased considerably in recent years driving the cereal processing industry to develop new processing technologies that meet consumer demands for sustainable and nutritious cereal products Innovative Processing Technologies for Healthy Grains is the first dedicated reference to focus on advances in cereal processing and bio refinery of cereals and pseudocereals presenting a broad overview of all aspects of both conventional and novel processing techniques and methods Featuring contributions from leading researchers and academics this unique volume examines the selection and characteristics of raw ingredients new and emerging processing technologies novel cereal based products and global trends in cereal and pseudocereal use processing and consumption The text offers balanced coverage of advances in both the development and processing of cereal and pseudocereal products exploring topics including gluten free products cereal based animal feed health and wellness trends in healthy grain consumption bioaccessibility and bioavailability of nutritional compounds gluten free products and the environmental impact of processed healthy grains This timely and comprehensive volume Focuses on innovative cereal processing and bio refinery of cereals and pseudocereals Provides informed perspectives on the current global trends in

cereal and pseudocereal use processing and consumption Describes the characteristics of healthy grains and their production nutritional value and utilization Explains the origin production processing and functional ingredients of pseudocereals Reviews healthy grain products such as cereal based beverages fortified grain based products and cereal based products with bioactive benefits Part of Wiley s IFST Advances in Food Science series Innovative Processing Technologies for Healthy Grains is an essential resource for food scientists technologists researchers and other professionals working in the grain industry and academics and advanced students of food technology and food science *Nutri-Cereals* Rajan Sharma,Vikas Nanda,Savita Sharma,2023-08-14 The term Nutri Cereals has been dedicated to ten cereals due to their unique nutritional benefits Nutri Cereals Nutraceutical and Techno Functional Potential covers these cereal grains with each chapter focusing on nutrient composition and bioactive characterization followed by associated bio functional properties and health benefits Further it covers techno functionality of nutri cereals including rheological properties emulsification and foaming potential gelation behavior color profile and others which dictate the suitability of cereals in finished products Key Features Covers diverse biological and functional features of nutri cereals to dictate their potential as functional ingredients in value added products Discusses the nutraceutical potential of ten cereals sorghum pearl millet finger millet foxtail millet barnyard millet kodo millet little millet proso millet black wheat and Amaranthus Explains how these grains are ideal ingredients for gluten free food formulations with enhanced bio and techno functional characteristics Although many of the nutri cereals have been known for thousands of years due to their coarse nature and lack of processing they escaped the human diet Now thanks to their excellent agro economic potential and numerous health benefits they are once again recognized as functional ingredients Recently earmarked investment and funding have been observed for valorization of these crops and thus this book will help academicians to strengthen future investigations

Methods in food chemistry and food science technology Blanca Hernandez-Ledesma,Pilar Gómez Cortés,2023-06-01 **Handbook of Food Processing** Theodoros Varzakas,Constantina Tzia,2015-10-22 Packed with case studies and problem calculations Handbook of Food Processing Food Safety Quality and Manufacturing Processes presents the information necessary to design food processing operations and describes the equipment needed to carry them out in detail It covers the most common and new food manufacturing processes while addressing rele *Electronic Noses and Tongues in Food Science* Maria Luz Rodriguez Mendez,2016-02-19 Electronic Noses and Tongues in Food Science describes the electronic products of advanced chemical and physical sciences combined with intuitive integration of microprocessors advanced bioinformatics and statistics These include for example voltammetric bio electronic piezoelectric platforms made from a variety of components including nanoparticles enzyme biosensors heavy metals graphite epoxy composites metal oxide semiconductors microelectrodes microfluidic channels pre manufactured gas sensors redox enzymes and others and is an ideal resource for understanding and utilizing their power in Food Science settings Devices used to analyse one particular food item can theoretically be adapted for other food items or

components This does not just mean the re deploying the physical platforms but also the mode of bioinformatic and statistical analysis This includes artificial neural networks ANN linear discriminant analysis LDA partial least squares PLS principal component analysis PCA etc In other words there is cross transference of chemistry physics concepts techniques findings and approaches from one food to another Electronic noses and tongues are two of these devices but are advancing in application and importance This book provides examples of the use of electronic noses and tongues to characterise components that contribute to sensory or compositional profiles from ripening to harvesting and from storage of raw materials to packaging and consumption These devices are suitable for high throughput analysis quality control or to determine the nature and extent of spoilage and adulteration and have also been used to ascertain the geographical origins of food and mixtures Presents latest developments in the application of electronic nose and tongue technologies to a variety of food specific needs Includes both electronic nose electronic tongue and combined technology insights Each chapter has sections on The physical and chemical platforms Analysis of specific foods Applications to other foods and areas of food science

Breadmaking
Stanley P. Cauvain, 2012-04-25 The first edition of Breadmaking Improving quality quickly established itself as an essential purchase for baking professionals and researchers in this area With comprehensively updated and revised coverage including six new chapters the second edition helps readers to understand the latest developments in bread making science and practice The book opens with two introductory chapters providing an overview of the breadmaking process Part one focuses on the impacts of wheat and flour quality on bread covering topics such as wheat chemistry wheat starch structure grain quality assessment milling and wheat breeding Part two covers dough development and bread ingredients with chapters on dough aeration and rheology the use of redox agents and enzymes in breadmaking and water control among other topics In part three the focus shifts to bread sensory quality shelf life and safety Topics covered include bread aroma staling and contamination Finally part four looks at particular bread products such as high fibre breads those made from partially baked and frozen dough and those made from non wheat flours With its distinguished editor and international team of contributors the second edition of Breadmaking Improving quality is a standard reference for researchers and professionals in the bread industry and all those involved in academic research on breadmaking science and practice With comprehensively updated and revised coverage this second edition outlines the latest developments in breadmaking science and practice Covers topics such as wheat chemistry wheat starch structure grain quality assessment milling and wheat breeding Discusses dough development and bread ingredients with chapters on dough aeration and rheology

Dairy Foods Adriano Gomes Da Cruz, Chaminda Senaka Ranadheera, Filomena Nazzaro, Amir Mortazavian, 2021-09-22 Dairy Foods Processing Quality and Analytical Techniques provides comprehensive knowledge on the different factors involved in the development and safety precautions behind dairy foods including special references to both theoretical and practical aspects The book presents relevant information about the quality of dairy foods including raw milk quality predictive microbiology and risk analysis food

defense and food fraud In addition it looks into environmental aspects and consumer perception and goes on to cover methods and practices to process dairy products and analytical techniques behind dairy product development Techniques explored include time domain magnetic resonance thermal analysis and chemometric methods This will be a valuable resource for researchers and practitioners in the dairy industry as well as students in dairy science courses Offers a comprehensive accounting on the latest analytical methods used in the dairy industry Focuses on the processing of dairy foods including emerging and novel dairy products with low sodium and sugar contents Sourced from a team of editors with relevant expertise in dairy food processing

Native Crops in Latin America Ritva Repo-Carrasco-Valencia, Mabel Cristina Tomás, 2022-04-11 Functional foods improve health and can reduce the risk of different diseases In this sense a variety of bioactive compounds present in functional foods are able to modulate inflammatory responses or exhibit interesting bioactivities such as antihypertensive antioxidants anticancer antimicrobials anticariogenics among others There is a revalorization and mounting characterization on ancient grain crops of Latin America such as chia amaranth quinoa Andean lupin sacha inchi This area also possesses a huge variety of native fruits such as camu camu goldenberry lucuma which have health promoting compounds Native Crops in Latin America Biochemical Processing and Nutraceutical Aspects explores recent investigations related to the potential use of the native crops as sources of bioactive compounds proteins hydrolysates peptides antioxidants essential lipids dietary fiber pre and probiotics and as ingredients in functional foods Key Features Contributes to increasing knowledge of Latin American crops Contains information of various native crops and nutraceutical potentiality Discusses characterization of their by products Explores revaluation and food application for enrichment food matrices This book contains recent findings impacting research in subjects such as cardiovascular and gastrointestinal systems gut microbiota delivery systems product development and gastronomy Such information on Latin American crops may significantly influence the well being health and nutrition of consumers This will be a useful resource for food scientists food technologists nutritionists ingredient manufacturers and health care professionals and relevant knowledge for any University's Food Science department Also available in the Food Biotechnology and Engineering series Volatile Compounds Formation in Specialty Beverages edited by Felipe Richter Reis and Caroline Mongruel Eleut rio dos Santos ISBN 9780367631901 For a complete list of books in this series please visit our website at <https://www.routledge.com>

Food Biotechnology and Engineering book series CRCFOOBIOENG

Fermented Beverages Alexandru Grumezescu, Alina Maria Holban, 2019-03-05 Fermented Beverages Volume Five the latest release in The Science of Beverages series examines emerging trends and applications of different fermented beverages including alcoholic and non alcoholic drinks The book discusses processing techniques and microbiological methods for each classification their potential health benefits and overall functional properties The book provides an excellent resource to broaden the reader's understanding of different fermented beverages It is ideal for research and development professionals who are working in the area of new products

Presents research examples to help solve problems and optimize production Provides recent technologies used for quality analysis Includes industry formulations for different beverages to increase productivity and innovation Includes common industry formulations to foster the creation of new products

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