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PROCEDURE AND COMPOSITION FOR OBTAINING GLUTEN FREE BREAD FROM SORIZ FLOUR (SORGHUM ORYZOIDUM)

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Goal

The result of the invention consists in obtaining an absolutely new gluten free bakery product, both on the national and international market, with characteristics similar to classic products but with fiber content, thanks to the addition of psyllium seed flour which could be used both for people with disorders associated with gluten consumption as well as for regular consumers.



Advantage:

- ✓ obtaining gluten free bread with quality indices similar to classic bakery products supplemented with fiber;
- ✓ utilization of soriz flour as an accessible local raw material;
- ✓ diversification of the range of gluten free bakery items;
- ✓ ensuring food safety in the Republic of Moldova for people with disorders associated with gluten consumption.

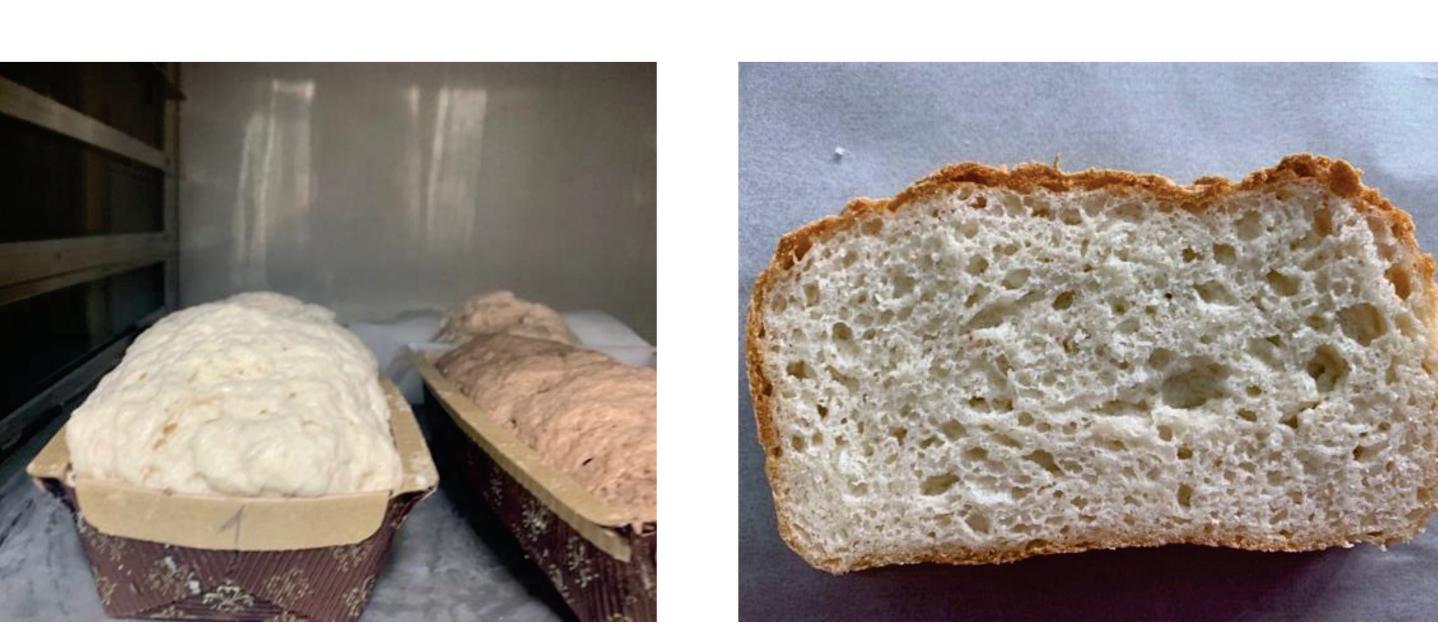
Stage:

Procedure carried out under laboratory conditions, within the Technical University of Moldova.

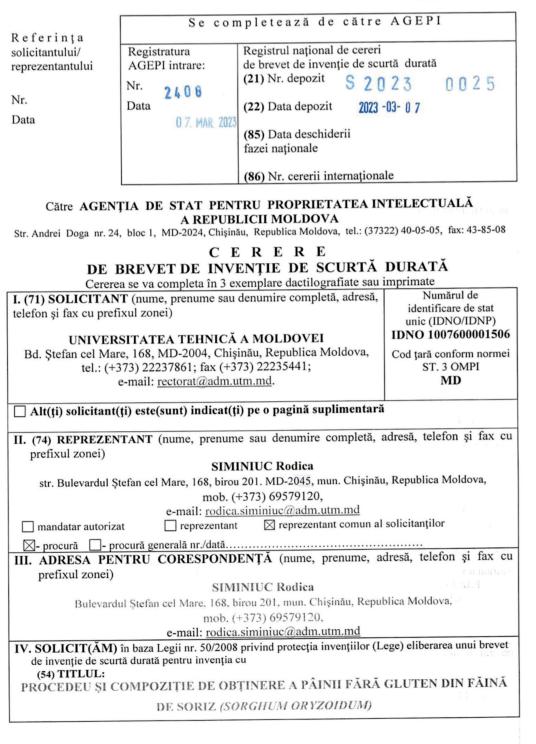
THE FIGURES SHOW THE STAGES OF OBTAINING GLUTEN-FREE BREAD FROM SORIZFLOUR











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The invention relates to the milling and bakery products industry and can be used to ensure the food and nutritional security of people with disorders associated with gluten consumption.

