

Accepted Manuscript

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PII: S0308-8146(15)00631-7
DOI: <http://dx.doi.org/10.1016/j.foodchem.2015.04.085>
Reference: FOCH 17486

To appear in: *Food Chemistry*

Received Date: 11 September 2014
Revised Date: 27 March 2015
Accepted Date: 14 April 2015



Please cite this article as: Ferreira, S.M.R., de Mello, A.P., de Caldas Rosa dos Anjos, M., Carneiro Hecke Krüger, C., Azoubel, P.M., de Oliveira Alves, M.A., Utilization of sorghum, rice, corn flours with potato starch for the preparation of gluten-free pasta, *Food Chemistry* (2015), doi: <http://dx.doi.org/10.1016/j.foodchem.2015.04.085>

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Utilization of sorghum, rice, corn flours with potato starch for the preparation of gluten-free pasta

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ABSTRACT. The aim of this study was to evaluate the use of mixture of sorghum-rice-corn flour and potato starch in the development of gluten-free pasta for celiac disease patients. The experiment was designed according to simplex-lattice method and different types of gluten-free flours were used, such as sorghum, rice, corn, and potato starch. The fifteen formulations were subjected to sensory analysis (Mixed Structured

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