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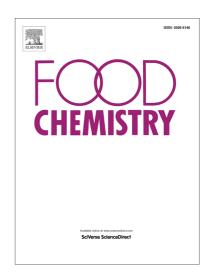
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ACCEPTED MANUSCRIPT

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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