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## Effect of Hydrocolloids in the Development of Gluten Free Brown Rice Pasta

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**Abstract** : Gluten free brown rice pasta is one of the alternatives for celiac disease people who suffer from a nutritional disorder caused by the inability to absorb gluten properly. The brown rice pasta was prepared by 100% replacement of wheat flour by brown rice flour. Hydrocolloids glycerol monostearate (GMS) and xanthan gum were added at the level of 0.5, 1.0, 1.5, 2.0 and 2.5 % individually or in combination with the aim to overcome the structural problems of developed gluten-free brown pasta. Textural analysis, cooking analysis and sensory analysis were carried out to compare the developed gluten-free brown rice pasta with traditional wheat-based pasta. It was observed that the textural, cooking properties and sensory attributes were improved due to synergistic of hydrocolloids 1% GMS and 2% xanthan gum.

Keywords : Brown rice; Celiac disease; Gluten free; Hydrocolloids; Pasta.

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