

## **Gluten-Free Bread and Bakery Products Technology**

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### Abstract

Gluten, a protein fraction from wheat, rye, barley, oats, their hybrids and derivatives, is very important in baking technology. The number of people suffering from gluten intolerance is growing worldwide, and at the same time, the need for foods suitable for a gluten-free diet is increasing. Bread and bakery products are an essential part of the daily diet. Therefore, new naturally gluten-free baking ingredients and new methods of processing traditional ingredients are sought. The study discusses the use of additives to replace gluten and ensure the stability and elasticity of the dough, to improve the nutritional quality and sensory properties of gluten-free bread. The current task is to extend the shelf life of gluten-free bread and bakery products and thus extend the possibility of its distribution in a fresh state. This work is also focused on various technological possibilities of gluten-free bread and the preparation of bakery products.

Keywords: gluten-free products; bread; bakery products; cereals; enzymes; sourdough

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