Changes in pasta protein networks induced by drying and their relationship to protein digestibility and allergenicity

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Pasta is a popular food which possesses interesting nutritional quality but may trigger allergic reaction in sensitized people. Many questions remain open for research area, including the relationship between pasta processing, pasta structure and resulting nutritional properties. The purpose of this study was to characterise the structure of pasta dried at different conditions and to relate it to the in vitro digestibility and allergenicity of proteins. Four drying profiles were studied: Low Temperature 55°C (LT), High Temperature 70°C(H), Very High Temperature 90°C applied either from the beginning of the cycle, when the moisture content of spaghetti was high (20%) (VHT) or at the end of the drying cycle, when the moisture content of pasta was low (12%) (VHT_LM).
d3 remplacer 20 ppm
gluten par 20 ppm

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