

Propose processing methods that increase nutritional value and environmentally friendly.



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Dysphagia Diet Local Ingredients
Utilization of unused parts of food

Summary

Backgrounds

- Immune system diseases caused by wheat gluten, such as celiac disease and wheat allergy, have become a worldwide problem, and research on the development of gluten-free bread is being conducted worldwide. Buckwheat also causes immune system diseases, but the incidence is much less than that of wheat. In addition, wheat allergy and buckwheat allergy do not cross over, and research is being done on gluten-free bread using buckwheat flour as part of the flour. But there are very few studies on bread made from flour that is all buckwheat flour.

Purpose

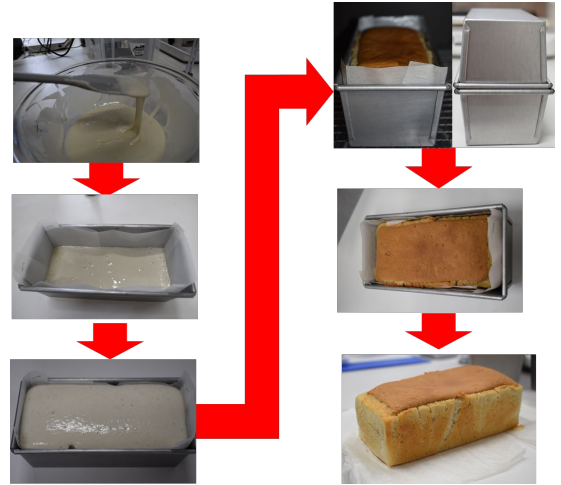
- Establishment of manufacturing method for bread made from flour that is all buckwheat flour.
- Investigation of nutritional properties of bread made from flour that is all buckwheat flour.

Major achievements

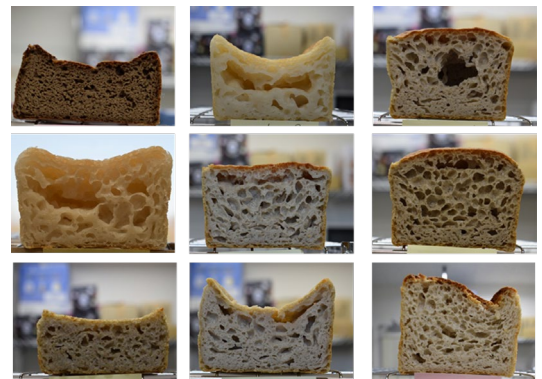
- The type of buckwheat flour has an effect on the quality of the bread.
- Adding the same amount of water to the buckwheat flour would be appropriate.
- Buckwheat bread may be more resistant to retrogradation than wheat.

Prospects of collaboration

【Cooperation with agriculture and food industries】 The results of this study will provide a new food option for patients with immune system diseases caused by wheat gluten and contribute to the expansion of the use of buckwheat.



Production process of 100% buckwheat flour bread.



Differences in bread quality depending on the type of buckwheat flour.



Good-quality 100% buckwheat flour bread.



Selling point

We conduct research on food materials from new perspectives and apply our findings to the development of new healthy and environmentally friendly diets.