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## Gluten Free Chapatti Mix

<i>Salient features</i>	➤ Gluten free chapatti mix from wheat and millets/minor cereals with suitable mixing, pasting and viscoelastic behavior and technological features such as sheeting, puffing, sensory acceptability, slow retrogradation.
<i>Advantages</i>	✓ Good for people with celiac disease ✓ Millets and barley lower retrogradation behavior, lower glycemic index, gluten free properties, higher antioxidant properties.
<i>Process Technology / Product developed by</i>	Dr. (Mrs.) Hardeep Singh Gujral, Department of Food Science & Technology Guru Nanak Dev University (GNDU), Amritsar, Punjab E mail: <a href="mailto:hsgujral7@yahoo.co.in">hsgujral7@yahoo.co.in</a>
<i>Year</i>	2014-15
<i>Source of funding</i>	MoFPI
<i>More information</i>	<b>Status of commercialization / Patent / Publication</b> Sharma, B., Gujral, H.S. and Solah, V. 2017. Effect of incorporating finger millet in wheat flour on mixolab behavior, chapatti quality and starch digestibility. Food Chemistry, 231:156-164. Gujral, H.S., Sharma, B. and Khatri, M. 2018. Influence of replacing wheat bran with barley bran on dough rheology, digestibility and retrogradation behavior of chapatti. Food Chemistry, 240: 1154-1160. Sharma, B. and Gujral, H.S. 2019. Influence of nutritional and antinutritional components on dough rheology and in vitro protein & starch digestibility of minor millets. Food Chemistry, 299: 125115 Sharma, B. and Gujral, H.S. 2019. Modulation in quality attributes of dough and starch digestibility of unleavened flat bread on replacing wheat flour with different minor millet flours. International Journal of Biological Macromolecules, 141: 117-124. Sharma, B. and Gujral, H. S. 2019. Characterization of thermo-mechanical behavior of dough and starch digestibility profile of minor millet flat breads. Journal of Cereal Science, 90: 102842. Sharma, B. and Gujral, H. S. 2019. Modifying the dough mixing behavior, protein & starch digestibility and antinutritional profile of minor millets by sprouting. International Journal of Biological Macromolecules 153: 962-970.