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Serpil Öztürk, Selime Mutlu, in Starches for Food Application, 2019. 8.6.1.3 Muffins and Cookies. Muffin formulations consist of a complex mixture of interacting ingredients, basically, sugar and variable levels of fat, flour, eggs, and baking powder, which generate the typical porous structure and high volume (Baixauli et al., 2008a).Consumers require a muffin that is soft, spongy, and ...

Muffins - an overview | ScienceDirect Topics

Within the context of enriched pasta, functional ingredients can be added, as functional food consumption has increased in recent years [26,27].Their consumption, by virtue of their physiologically active components, should provide health benefits beyond basic nutrition [].Since pasta formulation could affect the glycemic response after consumption, and therefore, its GI, beyond the processing ...

Glycemic Index Values of Pasta Products: An Overview - PMC

Gluten is a structural protein naturally found in certain cereal grains. Although, particularly, "gluten" pertains only to wheat proteins, in medical literature it refers to the combination of prolamin and glutelin proteins naturally occurring in all grains that have been proved to be capable of triggering celiac disease.These include any species of wheat (such as common wheat, durum, spelt ...

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