

Gluten Free Wheat Flour



Why Gluten-Free Is Here to Stay

The category may have lost some of its luster, but ongoing strong demand continues to spur product development in diverse product segments.

© 2014

Wheat



<mailto:primaryinfo@gmail.com>

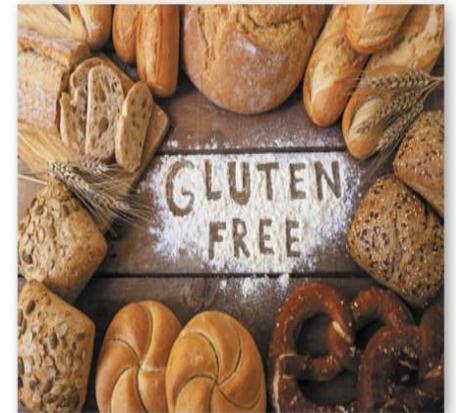
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What is Celiac Disease?

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Celiac disease is a serious autoimmune disease that occurs in genetically predisposed people where the ingestion of gluten leads to damage in the small intestine. It is estimated to affect 1 in 100 people worldwide. Two and one-half million Americans are undiagnosed and are at risk for long-term health complications.

CELIAC DISEASE



& OTHER FOOD ALLERGIES

Celiac symptoms, lactose and gluten intolerance symptoms, gluten free diet and more

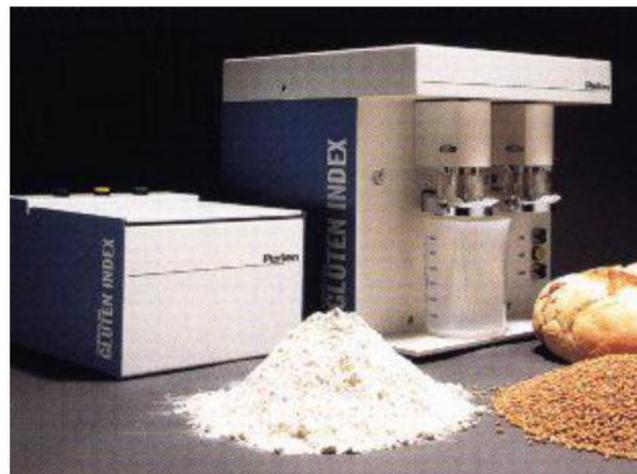


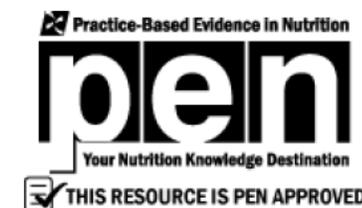
A free guide published by University Health News



5. Gluten

- Protein complex that is formed when wheat flour is combined with water
- Energy (mixing) speeds process
- Gluten quality = Protein quality
- Provides:
 - Extensibility
 - Elasticity
 - Gas retention





Gluten-Free Eating

Why This Diet is Important

Gluten is a general name for the storage proteins (prolamins) found in wheat, barley, rye and related cereal grains – triticale, spelt and kamut. If you have celiac disease (CD) or dermatitis herpetiformis (DH), a skin form of celiac disease, even a small amount of gluten is harmful. In CD, gluten damages the small intestine resulting in poor absorption of nutrients. In DH, gluten causes skin rashes and itching and also damages the small intestine. A strict gluten-free diet (GFD) is the only treatment for CD & DH and requires the lifelong elimination of all foods containing wheat, barley, rye, related cereal grains and **commercial** oats. A GFD will help your small intestine to heal and will eventually result in elimination of the symptoms, which can include: diarrhea, constipation, stomach pain, weight loss, tiredness, low iron levels and the skin rash in DH. The diet also reduces the risk of developing





<https://www.vedicpro.com/groceries/flour/wheat-flour/swad-gluten-free-wheat-flour-chappati-10-lbs/>

Can you see the difference?



Gluten Free Flour



Wheat Flour

Wheat varieties are called "soft" or "weak" if gluten content is low, and are called "hard" or "strong" if they have high gluten content. Hard flour, or bread flour, is high in gluten, with 12% to 14% gluten content, and its dough has elastic toughness that holds its shape well once baked.



Wheat starch processed to remove gluten, called Codex wheat starch, has been allowed in gluten-free food in Europe for more than a decade based on studies that show it is not harmful to those who have celiac disease. ... Although some food companies plan to begin using wheat starch, don't expect many to follow quickly.



Roll over image to zoom in

Arrowhead Mills Organic Gluten Free Buckwheat Flour, 2 Pound

by Arrowhead Mills
★★★★☆ 69 ratings | 8 answered questions

Currently unavailable.
We don't know when or if this item will be back in stock.

- Gluten-Free certified to 10 ppm gluten or less by GFCO.org
- Whole grain organic buckwheat flour
- No genetically engineered ingredients or synthetic pesticides
- USDA Organic & kosher certified, Non-GMO Project verified
- Recyclable packaging printed with non-toxic, water-based inks

Currently unavailable.
We don't know when or if this item will be back in stock.

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Have one to sell?

What are the benefits of going wheat/gluten free?

- o Firstly, if you are gluten intolerant or suffer from Chron's / Celiac disease, your body is not capable of tolerating gluten and it causes an allergic reaction.
- o Going wheat/gluten free will reduce “bloated/heavy” feeling that most individuals experience after consuming regular breads containing wheat/gluten.
- o Eliminating wheat / gluten from one's diet drastically improves concentration, reduces fatigue, assists people with Chron's, Celiac Disease, Diabetes, ADD, ADHD, Psoriasis, Eczema to mention a few.

WHICH FLOURS ARE GLUTEN FREE?



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Step 1: Removing Gluten From the Whole Wheat Flour

- 1) Knead the whole wheat flour into a soft dough by adding water little by little.(like a chapathi dough)
- 2) Soak the kneaded whole wheat flour dough in 2 cups of water for a minimum of 1 hour.
- 3) The dough would have become very soft after soaking for 1 hour. Mix the soaked dough and water together. This will make the gluten separate out and settle down.
- 4) Then filter the milk through a mesh/filter.
- 5) The gluten will be strained out. Discard the gluten and keep the whole wheat flour milk for the preparation of the dishes.

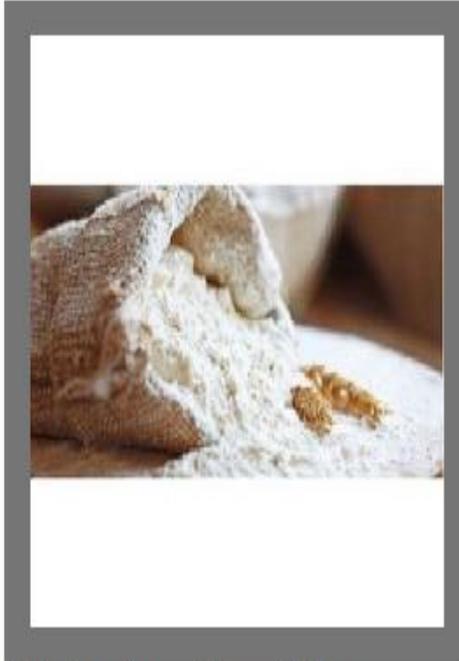


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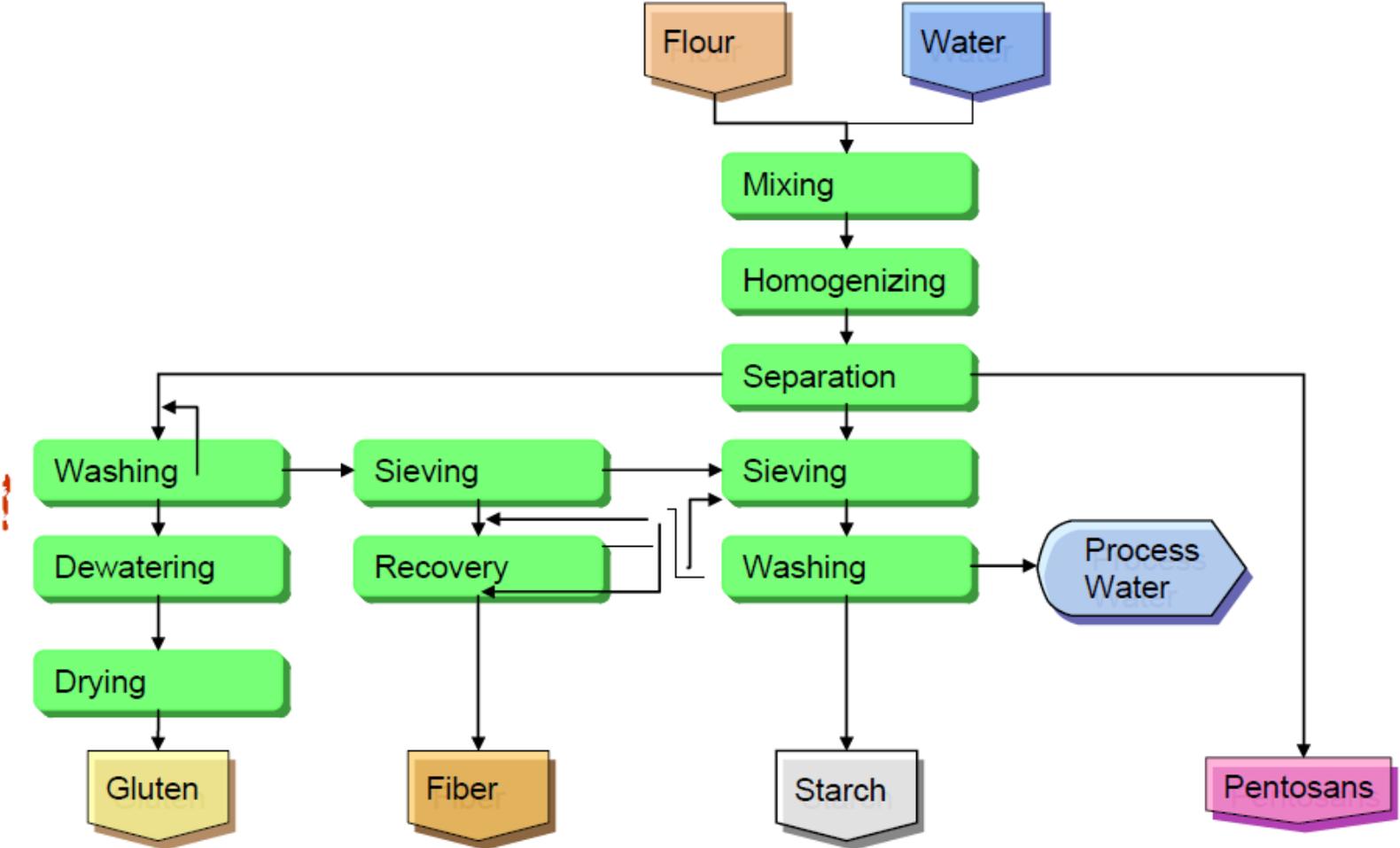
Gluten-free Wheat Flour



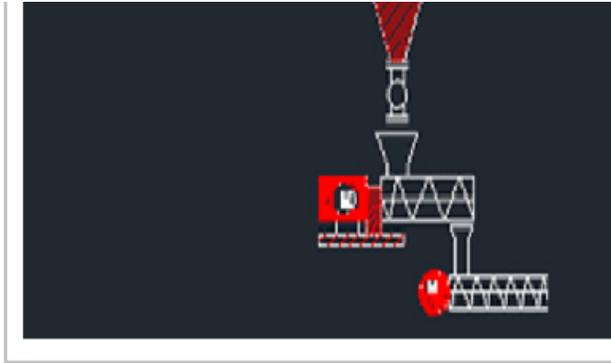
10 Kg Packed Wheat Flour

The main components of wheat are fiber, starch and gluten protein. Extraction involves milling the wheat into flour, making dough and washing out the starch. Starch dissolves in water but gluten does not, so the gluten-protein sediment sinks to the bottom. Then the starch solution can be drained off and dried

Wheat Flour Process



Consultant technology



a certain ratio.

The slurry is transferred to slurry washing machine where washing is carried out and gluten structure forms.

2- Starch and Gluten Separation

Gluten lump forms in the slurry washing machine then gluten and starch slurry discharged on the top of vibration sieve. Gluten lump goes to gluten washing machine then dewatered by means of screw press to be dried by a ring air-flow dryer.

Starch slurry goes to a set of rotary sieves for fiber and starch separation. Fiber is dried to be used for animal feed and starch slurry goes to a disc separator for A-starch and B-starch separation.

CONSULTING & ENGINEERING



**Wheat Process Technology to recover Gluten –
Turnkey Projects**

Isolated Wet Wheat Gluten



<https://www.indiamart.com/proddetail/organic-gluten-free-atta-16222613691.html>



Chennai

Enter product / service to search



Get Best Price

Covid-19 Supplies Sell Help Messages Sign In

IndiaMART > Cereals & Food Grains > Wheat > Wheat Flour

Gluten Free Wheat Flour, Packaging: Polypropylene Bag

ग्लूटेन फ्री गेहूं का आटा, पैकेजिंग: पॉलीप्रोपीलीन बैग

Rs 21/Kilogram [Get Latest Price](#)

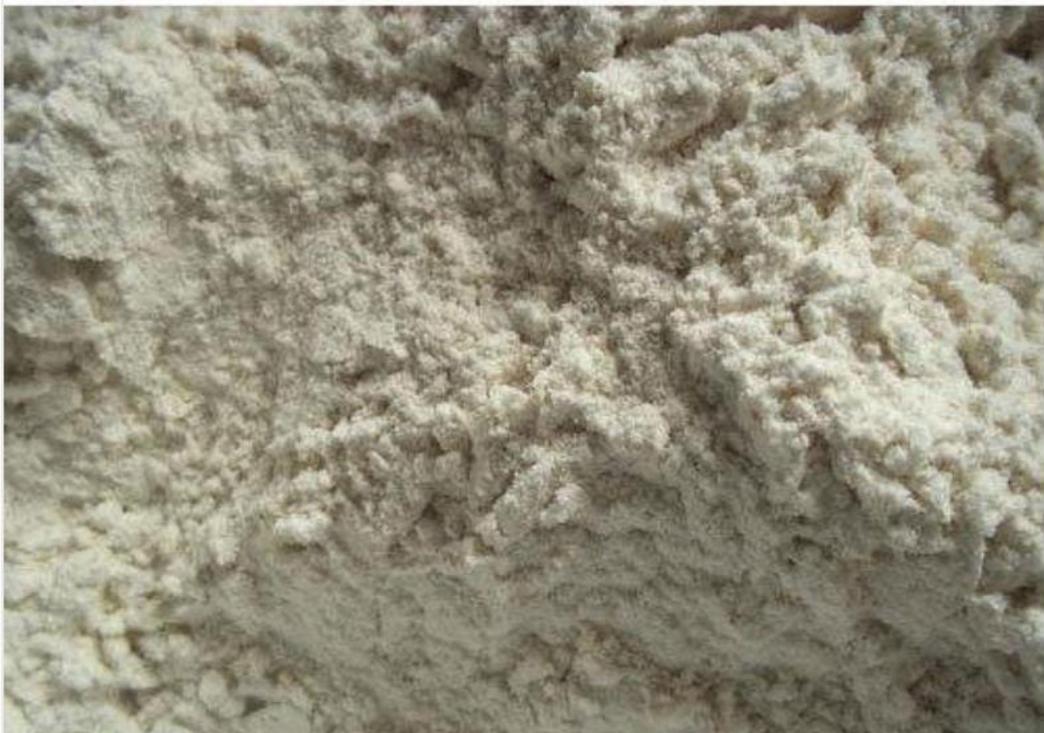
Speciality: Gluten Free, High in Protein, No Artificial Flavour

Pack Type: PP Bag

Protein: 10.5%-11%

Moisture: 8 %

We have carved a niche amongst the most trusted names in this



Vaishali Grain Industries

Ajni, Nagpur, Maharashtra

[View Mobile Number](#)

Manufacturer

Ask for more details from the seller

[Contact Seller](#)



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Home > Products > Starch & Flour > Wheat Flour > Gluten free wheat flour

Gluten free wheat flour



Q zoom



FOB Price: Price can be negotiated
Production Capacity: 4000Tons
Payment Terms: CIF
Update Time: 2016-05-09

Contact Supplier

Fuma Global Trading For Buyers

Business Type: Trad For Sellers

Main Products: cook oil,se

Main Markets: North Ame

Location: Midrand, Gauter

Year Established: 2006

View Company Profile

Demand for gluten-free is growing. So are your options.



More consumers than ever are switching to a gluten-free diet

11 MILLION PEOPLE IN EUROPE suffer from celiac disease, a further 70 million suffer a wheat intolerance¹



NEARLY 190 MILLION EUROPEANS AVOID WHEAT OR SELF DIAGNOSE AS INTOLLERANT². MAKING GLUTEN SENSITIVITY A MAJOR ISSUE IN EUROPE.

Gluten-free success starts with **better texture and taste**

Ingredion's unique DIAL-IN® Texture Technology lets you build back texture or create new textures in gluten-free products, resulting in faster time to market and greater consumer acceptance.

INGREDION GLUTEN-FREE SOLUTIONS

IndiaMART > Cereals & Food Grains > Wheat Flour > Aashirvaad Wheat Atta



Aashirvaad Shudh Chakki Atta for Chapatis, Packaging Size: 5 Kg,10 Kg

Rs 390/Bag [Get Latest Price](#)

Packaging Size 5 Kg,10 Kg

Multigrain No

Type Shudh Chakki Atta

Usage Chapatis

[View Complete Details](#)

Fill the quantity to get latest price!

Quantity Select a Unit



Gotam Trading Company

T Nagar, Chennai, Tamil Nadu

3.7 /5

[View Mobile Number](#)
58% Response Rate

TrustSEAL Verified Wholesale Trader

Company Video

[Ask for more details from the seller](#)

IndiaMART > Cereals & Food Grains > Flours > Wheat Gluten



Vital Wheat Gluten, Speciality: High in Protein, Packaging Size: 25 Kg

Rs 150/Kilogram [Get Latest Price](#)

Packaging 25 Kg

Size

Speciality High in Protein

Packaging Bag

Type

Energy Gluten is the protein found in wheat. Its what gives bread its shape and pizza dough its elasticity



Sha Narendra & Sons

George Town, Chennai, Tamil Nadu

3.6 /5



[View Mobile Number](#)

91% Response Rate

TrustSEAL Verified Importer

Company Video

Ask for more details from the seller

IndiaMART > Flavours & Aromatics > Starch Powder > Wheat Starch



Wheat Fiber, Packaging: Packet

गेहूं, पैकेजिंग: पैकेट

Rs 250/Kilogram Get Latest Price

Pack Type	Packet
Sodium	2 mg
Total Fat	2.5 g
Speciality	High in Protein
Amount	Per 100 grams
Calories	339

View Complete Details

Fill the quantity to get latest price!



Universe Industries

Sinnar, Nashik, Maharashtra

View Mobile Number 52% Response Rate

TrustSEAL Verified Manufacturer

Ask for more details from the seller

Contact Seller



Chennai

Enter product / service to search



Get Best Price

Covid-19 Supplies Sell Help Messages Sign In

IndiaMART > Cereals & Food Grains > Wheat > Wheat Flour

Gluten Free Wheat Flour, Packaging: 10 and 50 kg

ग्लूटेन फ्री गेहूं का आटा, पैकेजिंग: 10 और 50 किलोग्राम

Rs 21/Kilogram [Get Latest Price](#)

Packaging 10 Kg, 50 Kg

Size

Speciality Gluten Free

Brand Surja Bhog Atta

Pack Type Gunny Bag

Total Fat 1%

25%

Carbohydrat

e



Kapil Mini Flour Mill

Dadri, Greater Noida, Gautam Budh Nagar, Uttar Pradesh

5 / 5 ★★★★★

[View Mobile Number](#)

Manufacturer

Ask for more details from the seller

[Contact Seller](#)

IndiaMART > Flavours & Aromatics > Starch Powder > Wheat Starch



Indian Free Flowing Gluten Free Wheat Starch, Gluten Free, Packaging Size: 25 Kg Hdpe Bag

गेहूं का स्टार्च

Rs 165/Kilogram [Get Latest Price](#)

Type	Free Flowing Gluten Free
Brand	Pruthvi's
Usage/Applic ation	Food
Speciality	Gluten Free
Cuisine	Indian
Packaging	25 kg HDPE Bag



Pruthvi's Foods Private Limited

Paldi, Ahmedabad, Gujarat

3.8 /5

[View Mobile Number](#)
58% Response Rate

TrustSEAL Verified Manufacturer

[Company Video](#)

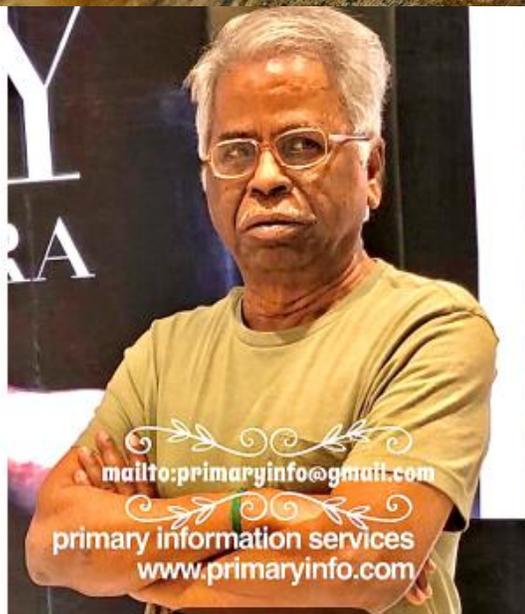


Thanks!

Any questions?

You can find me at:

primaryinfo@gmail.com



<mailto:primaryinfo@gmail.com>

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www.primaryinfo.com

