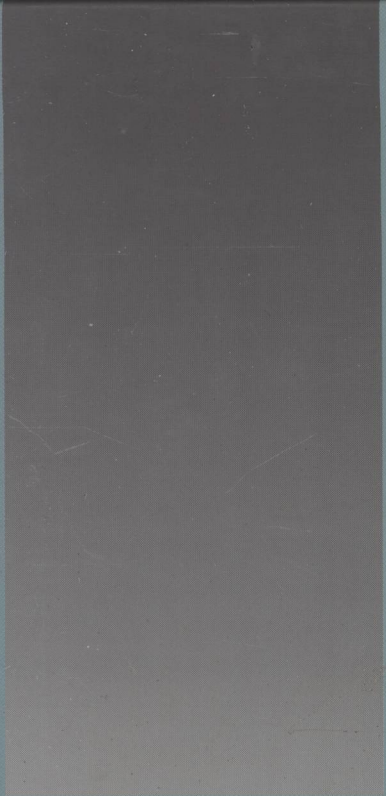




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THE

gluten
proteins

edited by D. LAFIANDRA, S. MASCI
and R. D'OVIDIO

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The Gluten Proteins

Edited by

D. Lafiandra, S. Masci and R. D'Ovidio

Universita' degli Studi della Tuscia, Viterbo, Italy



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The Gluten Proteins

Preface

The end use characteristics of flours and semolina obtained from hexaploid bread wheat and tetraploid durum wheat are most strongly influenced by the gluten proteins. Because of their importance, the heterogeneous group of proteins that make up gluten have been studied extensively in order to facilitate development of products that are more satisfying to consumers. The most recent contributions to the study of gluten proteins were presented at the VIII International Gluten Workshop held in Viterbo, Italy, on September 8-10, 2003. The workshop was attended by 161 people from thirty different Countries and was organized in sessions dealing with quality, genetics, biotechnology, environmental aspects, and non food-uses of gluten.

The wide ranging presentations included papers describing the use of recently developed sophisticated tools, such as proteomics and genomics, which are contributing importantly to the unravelling of the complexity and heterogeneity of gluten proteins and their corresponding genes. These new techniques are accelerating progress toward development of a full understanding of the molecular basis for quality trait variation. The introduction at the VIIIth Gluten Workshop of a session dedicated to gluten allergies and intolerances is noteworthy. Greater attention is being paid to the involvement of these proteins in triggering intolerances and allergies.

Finally, we would like to thank the colleagues D. Bhandari, J.M. Bietz, B.J. Butow, F. Clarke, J.M. Clarke, B. Dobraszczyk, F. Dupont, J. Goodwin, J. Jenkins, H. Jones, D.D. Kasarda, C. Mills, A. Perdon, K. Preston, J. Robertson, P.R. Shewry, P. Wiley, who helped us in reviewing the papers here presented.

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