

I. Introduction	1
1. <i>Colocasia esculenta</i> (L.) Schott and <i>Xanthosoma sagittifolium</i> (L.) Schott production around the world	1
2. Nomenclature, edible part and consumption	3
3. Studies in Cuba about malanga	4
4. Malanga use as food ingredient	5
References	7
II. Objectives	11
Working plan.....	13
III. Results and discussion	16
Chapter 1	16
Aroids as underexplored tubers with potential health benefits	16
Chapter 2	70
Exploring the functionality of starches from corms and cormels of <i>Xanthosoma sagittifolium</i>	70
Chapter 3	93
Development of gluten-free breads from <i>Colocasia esculenta</i> flour blended with hydrocolloids and enzymes.....	93
Chapter 4	119
Use of flour from cormels of <i>Xanthosoma sagittifolium</i> (L.) Schott and <i>Colocasia esculenta</i> (L.) Schott to develop pastes foods: physico-chemical, functional and nutritional characterization.....	119
IV. General discussion	147
V. Conclusions	153