Índice

Agradecimientos	i
Resumen	V
Introducción	1
Objetivos	41
Capítulo 1: Chemical composition and starch digestibility of	
different gluten-free breads	44
Capítulo 2: Relationship between instrumental parameters and	
sensory characteristics in gluten-free breads	67
Capítulo 3: Quality indicators of rice based gluten free bread-like	
products: relationships between dough rheology and quality	
characteristics	98
Capítulo 4: Understanding the function of proteins on the	
rheological and quality properties of rice based batters and	
muffins	133
Discusión general	175
Conclusiones	198