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(57) Abstract :

NUTRITION RICH AND GLUTEN FREE PASTA AND METHODS OF PREPARATION THEREOF [0074] The present disclosure relates to a nutrition rich and gluten free pasta. The said pasta comprises red rice flour (30 to 45%), guar gum (0.25 to 1 %), xanthan gum and potato starch (5 to 20 %) such that binding agents viz., guar gum (0.25 to 1 %), xanthan gum and potato starch (5 to 20 %) are either mixed individually with red rice flour to make three different pasta or are all three binding agents as mentioned herein above are mixed with red rice flour in standardized quantity viz., guar gum (0.5 %), xanthan gum (0.75 %) and potato starch (10 %) to make pasta and the resultant respective products are antioxidant and nutrition rich, protein rich, fat free, have good texture and organoleptic properties.

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