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This study examined the effects of using different fiber sources [apple pomace powder (APP), carrot pomace powder (CPP) and orange pomace powder (OPP)] on batter rheology and quality characteristics of rice flour-based gluten-free cakes. Gluten-free cake batters were formulated by replacing different amounts of rice flour (0, 5, 10, an ... Show more

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Prolamins in wheat, barley, and rye cause celiac disease (CD), non-celiac gluten sensitivity (NCGS), and wheat allergies (WA). Although rice can be a suitable alternative, gluten-free rice flour products are less technologically advanced. However, coconut flour and xanthan gum could enhance product quality, fiber content, and functional pro ... [Show more](#)

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