

## Populärvetenskaplig sammanfattning för projekt finansierat av Ekhagastiftelsen

Diarienummer:	2007-24
Projekttitel:	Optimisation of newly developed biocrystallisation method for examining gluten quality, with perspectives for breeders and processors, and intolerance/allergy research.
Anslagsmottagare:	Biodynamic Research Association Denmark
Projektledare/Kontaktperson:	Ph.D. Jens-Otto Andersen
Projektstart:	November 1st 2001
Projektslut:	July 31st 2008
Totalt av Ekhagastiftelsen beviljade medel:	140.000 SEK

Sammanfattning: (max 150 ord)

Organic bakeries report that organic/biodynamic wheat often show better baking qualities than expected from gluten index values. Nutritional therapists report that some people suffering from wheat intolerance tolerate better organic/biodynamic than conventional wheat.

A newly developed biocrystallisation method for examining wheat gluten samples documents that: (a) gluten from different wheat varieties show different picture-developing properties (ability to coordinate dendritic crystallisation structures); (b) gluten from sulphur-treated wheat show better protein quality and picture-developing properties; (c) gluten from conventional wheat show less picture-developing properties than comparable organic/wheat; (d) gluten from older Nordic wheat varieties show better picture-developing properties than modern, high-yielding varieties; (e) the experimental method may be optimised in various ways.

The project is focused on: (1) optimisation of various elements in the method; (2) testing of the method on a spectrum of gluten samples from wheat varieties, and different farming systems; (3) preparation of future cooperations with wheat intolerance and gluten allergy researchers.