

Ultra-low gluten barley—Kebari™

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CSIRO AGRICULTURE AND FOOD

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Gluten-free food and beverage



Coeliac disease requires a life-long gluten-free diet



The gluten free market is 10X larger

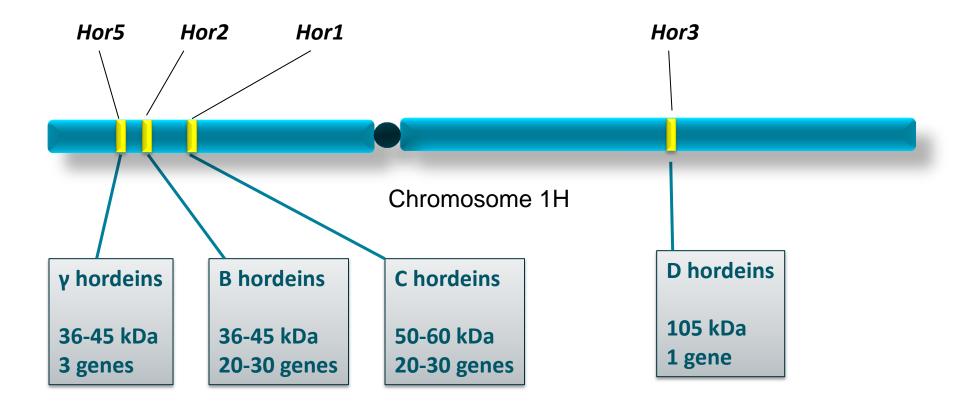


Worldwide market is \$10-14 billion and growing

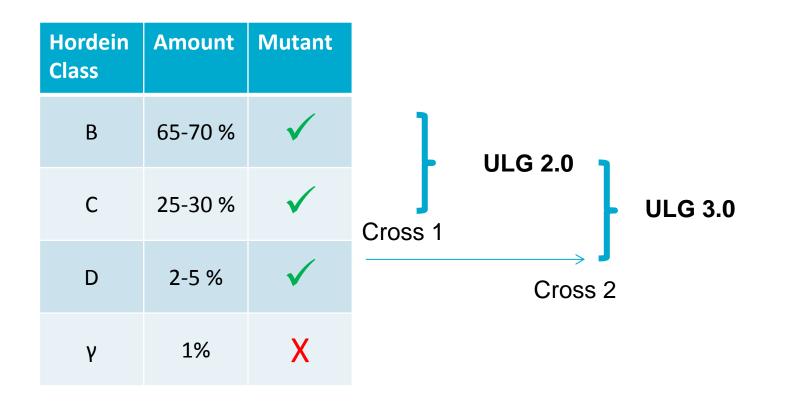


Growing recognition that gluten-free foods are poor in B vitamins, Fe and fibre

Gluten in barley - Hordein loci



ULG Barley – The Strategy



ULG Barley – Questions

- Can these be combined to create a ULG barley?
- How low can the gluten content go?

Are the plants viable?

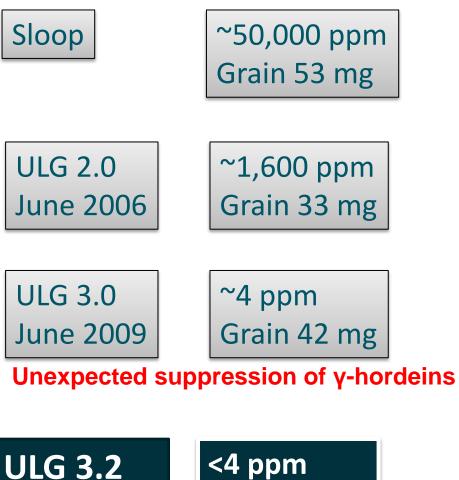
If so, are they suitable for traditional products?



Development of ULG Barley



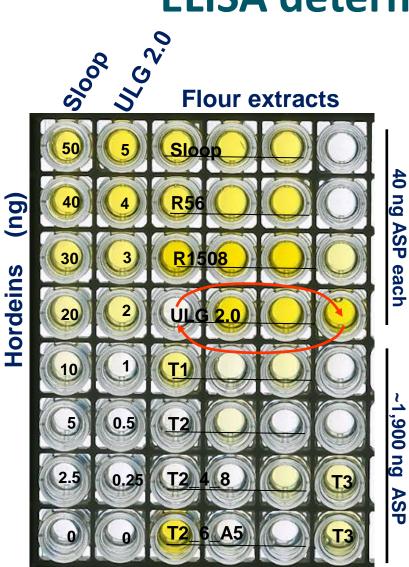




June 2012

<4 ppm Grain 48 mg

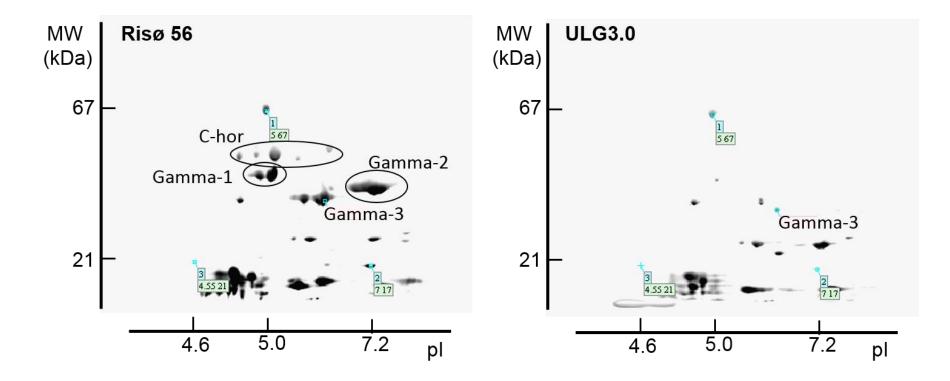
ELISA determination of hordein



Line	Hordein ppm in flour
Sloop	56,600 ± 3,300
R56	33,300 ± 1,100
R1508	4,900 ± 260
ULG 2.0	1,670 ± 70
ULG 3.0	3.9 ± 1.7
T2_6_A5	1.5 ± 0.4

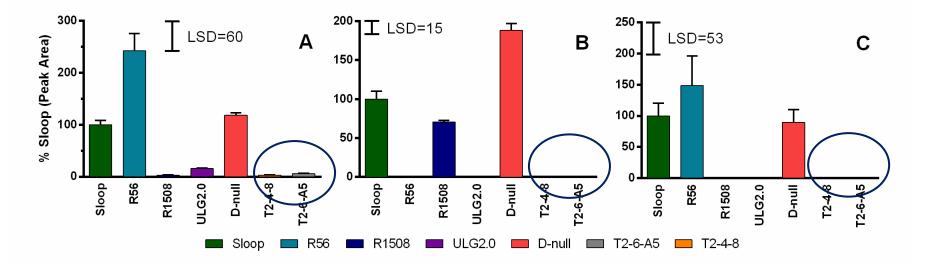
ULG 3.0 ~4 ppm in flour

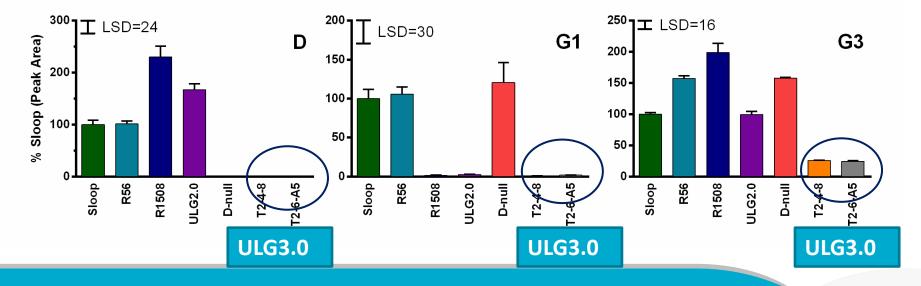
Hordein content by protein densitometry



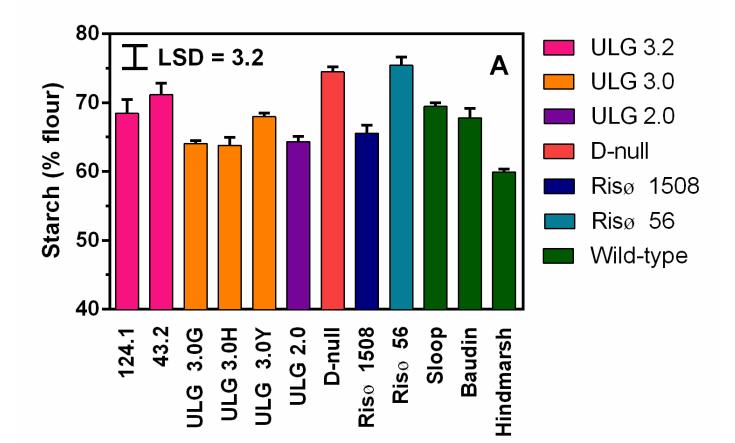
5 -13 ppm depending on the method used

Mass Spec. analysis of ULG3.0 flour

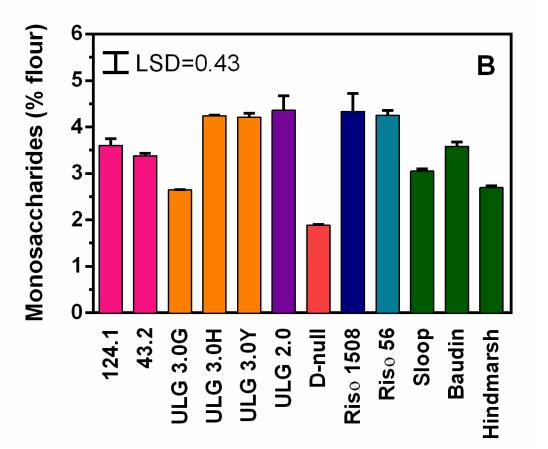




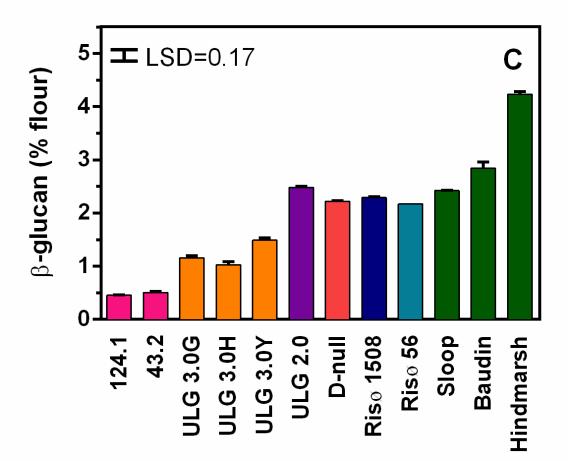
Starch Content



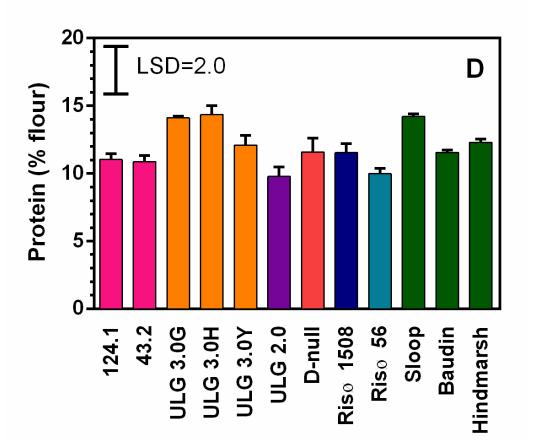
Monosaccharide Content



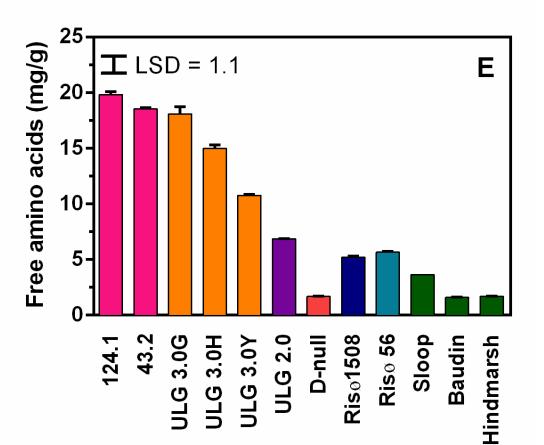
β-glucan content



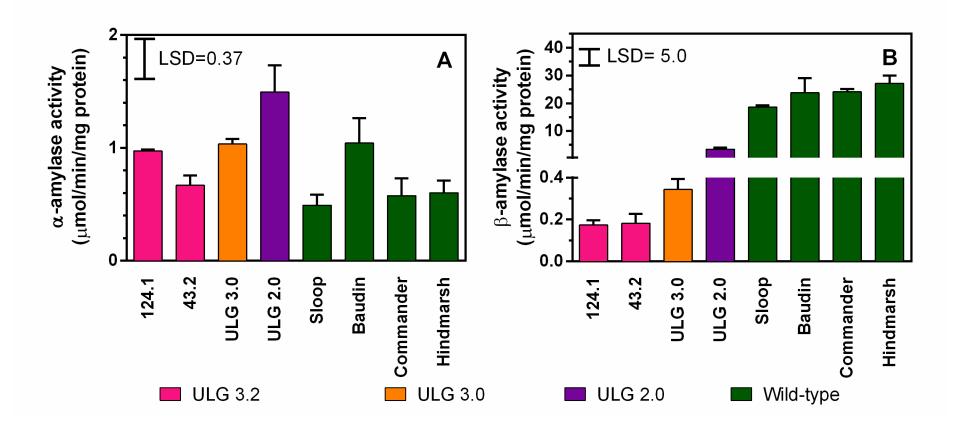
Protein content



Free amino acid content



Amylase activity





Commercial release April 2016









ULG Barley Conclusions

- Production of ULG barley is viable
- Gluten content is below 10 ppm
- Beer has been launched commercially
- Versions with larger grains have been developed
- Hull-less version for food applications has been developed



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Thank you

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