

### **Ultra-low gluten barley—Kebari™**

**Crispin Howitt** 

#### 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

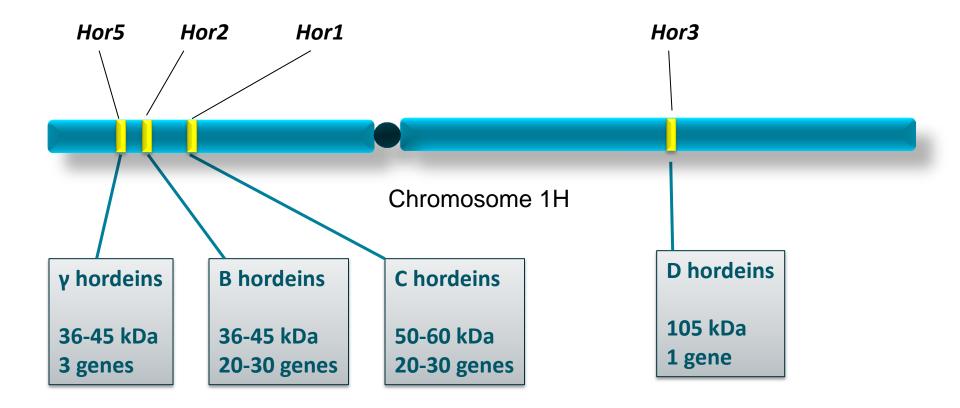


Worldwide market is \$10-14 billion and growing

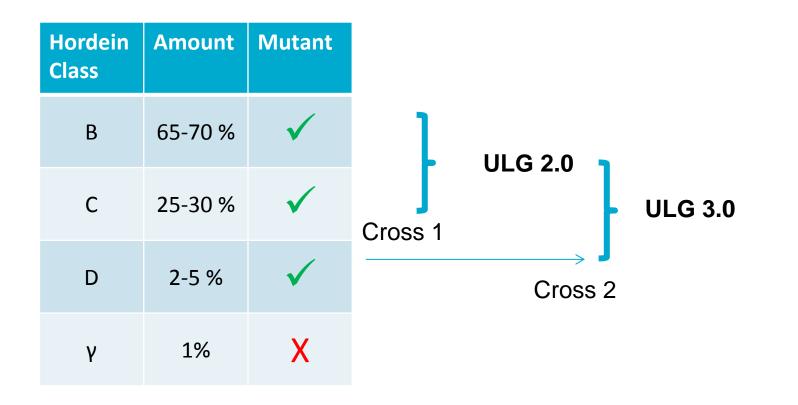


Growing recognition that gluten-free foods are poor in B vitamins, Fe and fibre

# **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?

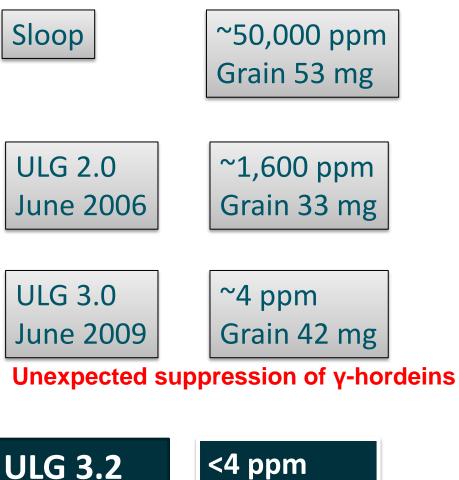
If so, are they suitable for traditional products?



#### **Development of ULG Barley**



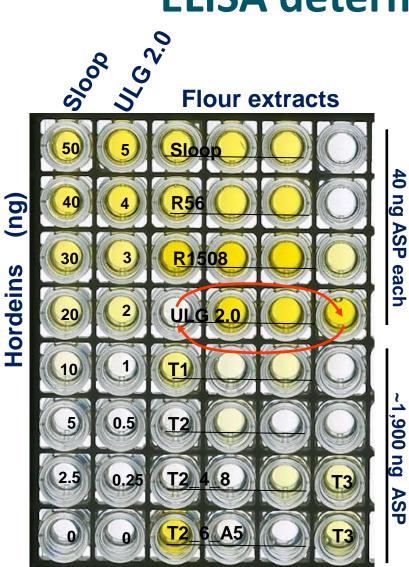




June 2012

<4 ppm Grain 48 mg

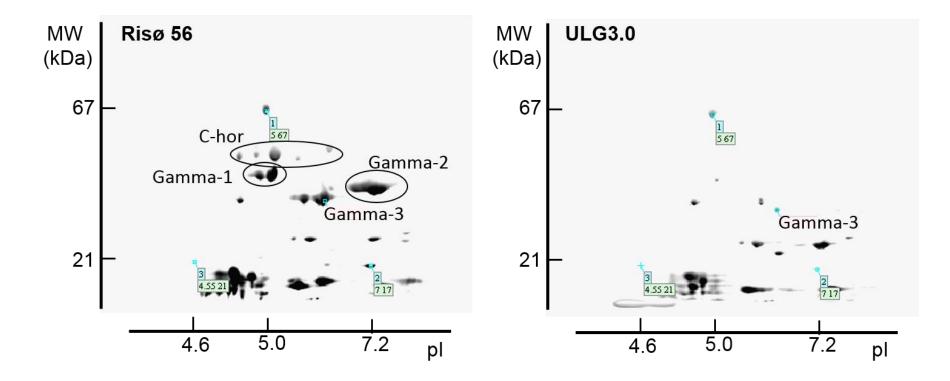
# **ELISA determination of hordein**



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	$1.5 \pm 0.4$

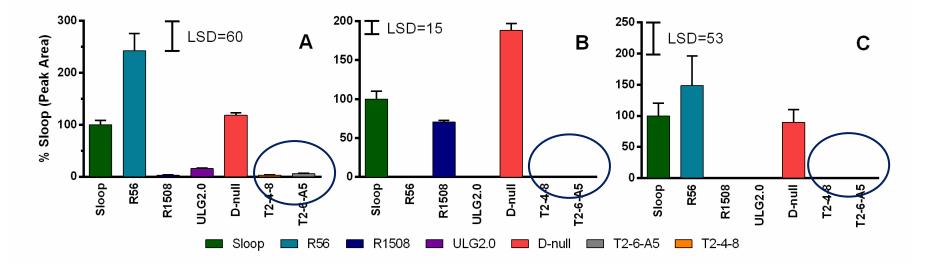
ULG 3.0 ~4 ppm in flour

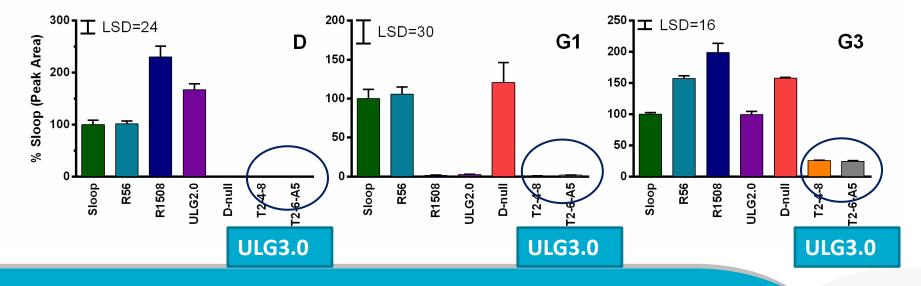
# Hordein content by protein densitometry



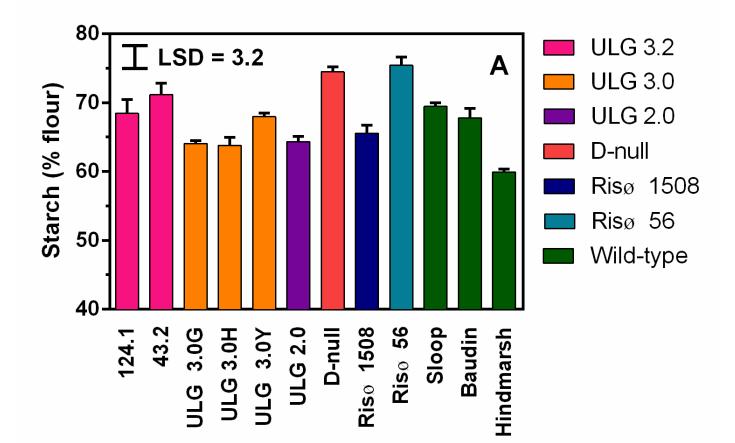
5 -13 ppm depending on the method used

### Mass Spec. analysis of ULG3.0 flour

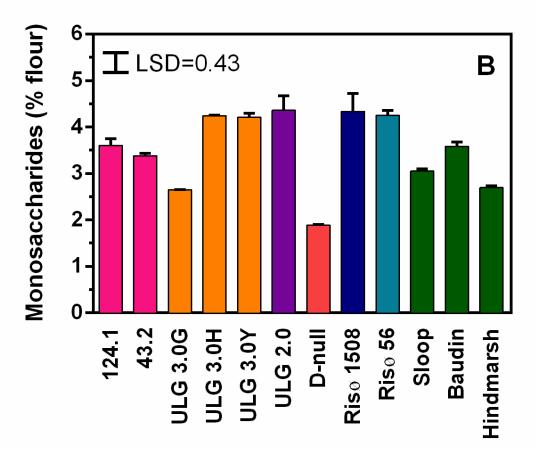




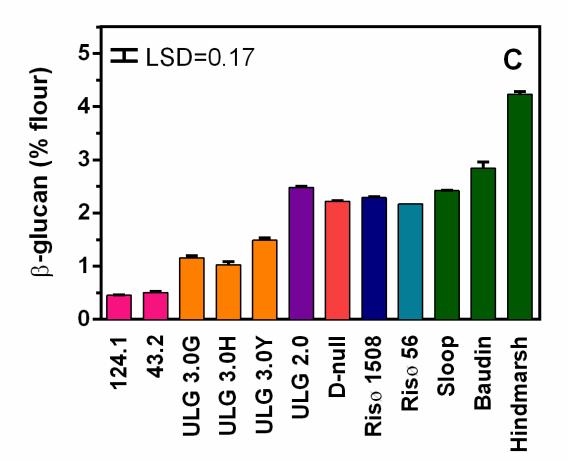
### **Starch Content**



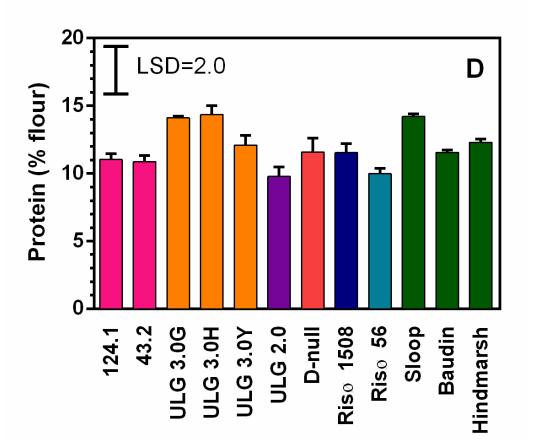
### **Monosaccharide Content**



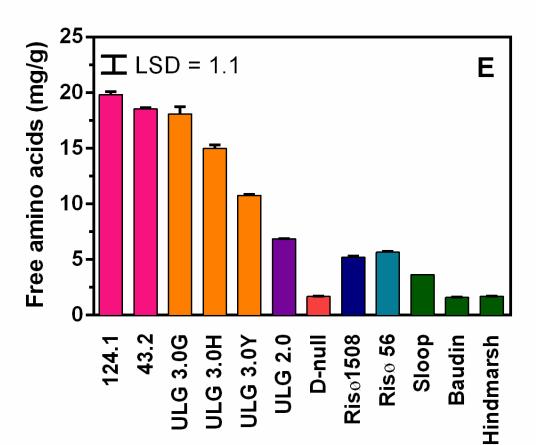
# β-glucan content



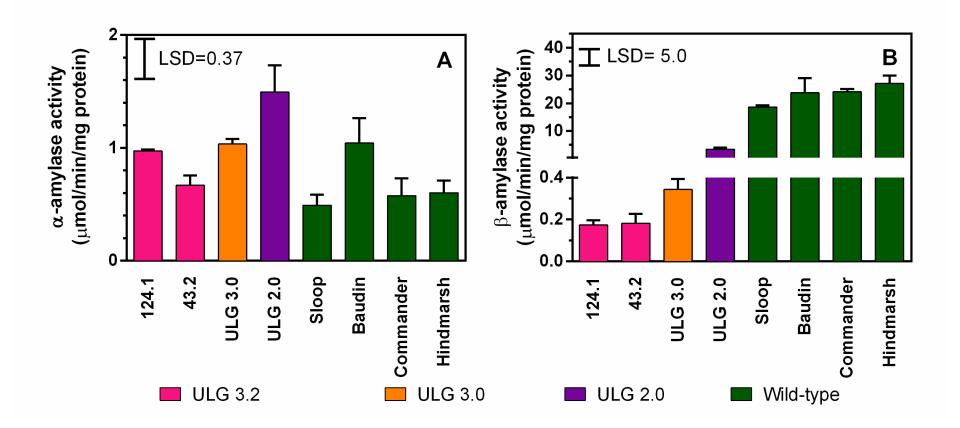
#### **Protein content**



#### 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



# Acknowledgments



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# Thank you

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**Crispin Howitt** 

Crispin.Howitt@csiro.au