

Andalusian scientists develop gluten free wheat that will be commercialised worldwide

DURATION: 1'55"

LOCATION: Córdoba

SUMMARY: A team of Andalusian researchers at the Institute of Sustainable Agriculture (IAS) in Córdoba, dependent of the CSIC, has been able to develop a new variety of gluten free wheat, which can be consumed safely by people with coeliac disease and that will be commercialized by an American multinational company in the coming five to six years. The investigation which started back in 2004 has resulted in being able to neutralize gliadins, proteins present in wheat's gluten and that are toxic for people with intolerance to such substance. The agreement has been reached with a North American firm since current European laws don't allow the cultivation of this sort of transgenics so the wheat will arrive back in Europe as grain or flour. This achievement will allow half a million coeliacs in Spain, of which approximately only 10% are diagnosed, eating bread, pasta, pizza... without intolerance issues.

VTR TEXTO:

In this greenhouse a new species of wheat is being grown. A plant that is going to change the life of people who suffer from coeliac disease.

FRANCISCO BARRO

Institute of Sustainable Agriculture

"Well, this is going to be a revolution in their diet"

Because Andalusian researchers at the Institute of Sustainable Agriculture in Córdoba, dependents of the CSIC, have been able to neutralize the toxic proteins that coeliacs can't tolerate, the ones present in gluten, a protein found in basic food such as bread or pasta.

FRANCISCO BARRO

Institute of Sustainable Agriculture

"The calculations we have made are showing us that a celiac could eat between 100 or 200 to 300 grams of bread daily, more or less three to eight slices of bread."

The method used in its cultivation and its treatment was patented by the CSIC a couple of years ago. So what's new? Well they've just signed a contract with an American multinational firm which will begin to commercialize the product globally.

FRANCISCO BARRO

Institute of Sustainable Agriculture

"The problem with transgenic wheat in Europe stands on its own. It's very difficult to grow this wheat in Europe with the legislation we have at the moment but it's not the case in other countries such as the United States, China or South America. Afterwards what we'll do in Europe is to import the grain and flour to manufacture our own products"

Soon they will commence clinical tests with 500 patients from the Reina Sofia Hospital in Córdoba suffering from this intolerance, during six months they'll consume these new gluten free bread and biscuits suitable for coeliacs.



FRANCISCO BARRO

Institute of Sustainable Agriculture

“From there on there is some time during which the product will be refined to complete its development for its subsequent launch into the market which could be around... in five or six years it could be in the market.”

A transgenic crop which could solve a problem suffered by around 500.000 people in Spain, only a 10% diagnosed.

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