CLAIMS

1. Use of a mixture of at least 6 species of lactic acid bacteria and~~/or~~ Bifidobacteria ~~selected from the group consisting of Bifidobacteria~~ selected from the group consisting of *Lactobacillus acidophilus, Lactobacillus buchneri, Lactobacillus casei, Lactobacillus catenaforme, Lactobacillus cellobiosus, Lactobacillus crispatus, Lactobacillus curvatus, Lactobacillus delbrueckii, Lactobacillus delbrueckii subsp. bulgaricus, Lactobacillus delbrueckii subsp. lactis, Lactobacillus helveticus, Lactobacillus jensenii, Lactobacillus leichmannii, Lactobacillus minutus, Lactobacillus paracasei, Lactobacillus plantarum, Lactobacillus rogosae, Lactobacillus salivarius, Lactobacillus brevis, Lactobacillus gasseri, Lactobacillus fermentum, Bifidobacterium adolescentis, Bifidobacterium angulatum, Bifidobacterium bifidum, Bifidobacterium breve, Bifidobacterium catenulatum, Bifidobacterium dentium, Bifidobacterium eriksonii, Bifidobacterium infantis, Bifidobacterium longum, Bifidobacterium plantarum, Bifidobacterium pseudo-catenulatum, Bifidobacterium pseudolongum, Streptococcus lactis, Streptococcus raffinolactis, Acidaminococcus fermenta, Cytophaga fermentans, Rhodoferax fermentans, Cellulomonas fermentans, Zymomonas mobilis, Streptococcus thermophilus*, for hydrolyzing gliadine and glutenine fractions contained in starch-containing flours.

2. The use according to claim 1 for the manufacture of a food, in particular a cooked or baked good for the integration of the diet of a subject suffering from celiac disease.

3. The use according to claim 1 for the manufacture of a food, in particular a cooked or baked good for maintaining gluten tolerance in a subject suffering from celiac disease.

4. The use according to claim 1 for the manufacture of a food, in particular a cooked or baked good for inducing gluten tolerance in a subject suffering from celiac disease.