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(54) Title: WHEAT-BASED PRODUCTS IN FOODS FOR THE WHEAT INTOLERANT

(57) Abstract: A reconstituted reduced FODMAPS wheat gluten protein-based flour is disclosed for use in producing a food product suitable for consumption by a wheat intolerant consumer without development of associated defining symptoms of wheat intolerance. The reduced FODMAPS wheat gluten protein-based flour includes as a constituent a proportion of wheat gluten protein recovered from a source wheat flour and additional constituents of types which have been recovered from wheat flour or other non-wheat source and which have been substantially depleted of FODMAPS content.

