



Links from June 3, 2010 Show

Articles & News

Dr. Peter Osborne, our on-air guest this week, has created an online reference for Celiac disease and gluten sensitivity at www.glutenfreesociety.org. There is 8+ hours of educational video and other information on the site and a large portion of the costs go directly to help fund research projects. There is an initial registration fee of \$69 and then it's \$12.99 per month.

New study published June 1, 2010, "[Gluten Contamination of Grains, Seeds, and Flours in the United States: A Pilot Study](#)", shows that 32% of "inherently gluten-free" grains did in fact contain more than 20ppm of gluten. It's important to note that the grains/flours in this study were not labeled "GF". Soy flour contained 2,925 ppm, Sorghum flour contained 234 ppm and two different brands of millet contained up to 327 ppm of gluten.

[Gut Bacteria Offer New Hope for People with Celiac Disease](#). According to a recent study, intestinal bacteria in Celiac patients could influence inflammation to varying degrees. This means that altering intestinal microbiota could improve the quality of life for Celiac patients, and also patients with diseases such as Type 1 diabetes and other autoimmune disorders.

[13 Frugal shopping tips for food allergies](#)