In Brazil, the fresh pasta food consumption has been increasing driven by the consumers eating habits changing, who search for convenience food. However, part of the population has celiac disease, characterized by the permanent intolerance of gluten, a protein found in some cereals such as wheat, oat, rye and barley. In order to minimize the difficulties faced by the celiac disease individuals in acquire free gluten products, the food industry has been developed brand-new products using alternative raw materials in substitution of the cereals which contain gluten, as the case of flaxseed, quinoa and amaranth grain. This essay aimed at preparing Brazilian pastel dough without gluten by replacing the wheat flour with high nutritional value flour – flaxseed, quinoa and amaranth. Due to the satisfactory results, the amaranth flour was chosen to pursue the study. Two samples were tested by adding 14% and 16% amaranth flour each and a paired preference test were applied, in which significant difference between the samples could not be identified (p<0,05), then the one with the highest percentage of amaranth flour was chosen. After the acceptance test using a hedonic scale, it has gotten a high acceptability rate in all of the attributes evaluated and, according to the consumption intention test, 88% of the panelists would consume the product. The physicalchemical evaluations were only conducted on the final formulation, which demonstrated considerable increase in protein, lipids, fibers and minerals.

Key-words: Brazilian pastel dough. Celiacdisease. amaranth.