A gluten-free diet has become a popular trend in recent years. Gluten-free products are starting to line the shelves at super markets and grocery stores, but most people are still unaware about the health benefits of a gluten-free diet. Incorporating gluten free diet simply means eliminating unhealthy and processed foods from your diet like oils, fried food, breads, desserts, etc. If you like gluten free than tend to go more to eat fruits and vegetables because they are all gluten-free. Lets of benefits of eating gluten free diet.

## Benefits of eating gluten free diet

A gluten-free diet is one that excludes most grains, and it is recommended for people who have celiac disease or gluten sensitivity. Gluten is a protein found in some grains, such as wheat, rye, and barley. Gluten makes bread products chewy and gives them an elastic quality, so it is important to the making of baked goods. Many people suffer serious auto-immune disorders, which require careful attention to foods ingested to avoid gluten. Gluten intolerance and sensitivity can create a variety of other health issues, which may improve by avoiding foods that contain gluten.
Avoiding gluten means more than giving up traditional bread, cereals, pasta, pizza, and beer, Gluten also lurks in many other products, including frozen vegetables in sauces, soy sauce, some foods made with âß]natural flavorings, ẩ] vitamin and mineral supplements, some medications, and even toothpaste. This makes following a gluten-free diet extremely challenging.

## Benefits of eating gluten-free diet

A gluten-free diet to decrease my intense seasonal allergies.
Improves cholesterol levels
Promotes digestive health
Increases energy levels
Reduces your risk of heart disease, certain cancers, and diabetes
Helps ward off viruses and germs as many foods you will now eat will contain more antioxidants, vitamins, and minerals
Promotes healthy weight-loss
Gluten-free diets are essentially a diet that removes all foods containing or contaminated with gluten. However, since gluten-containing whole grains contain fiber and nutrients including $B$ vitamins, magnesium, and iron, itâ $\square \square$ important to make up for these missing nutrients. Along with consuming naturally gluten-free foods in their whole forms like fruits, vegetables, legumes, nuts, seeds, fish, eggs, and poultry, the following whole grains are also inherently gluten-free: Quinoa, Brown, black, or red rice, Buckwheat, Amaranth, Millet, Corn, Teff, Oats.

