

Supplementary Figure 1. Questionnaire administered to celiac patients

Part 1. Do(did) you follow these behavioural rules in order to prevent gluten ingestion and contamination?

NOT flour food with	YES, never	YES, but since < 5	In the past, but NOT	NO
forbidden flours NOT add forbidden flours to	YES, never	years YES, but since < 5	anymore In the past, but NOT	NO
sauce and gravy	TES, Hevel	years	anymore	NO
NOT use the same cooking water for gluten-free and gluten-containing pasta	YES, never	YES, but since < 5 years	In the past, but NOT anymore	NO
Avoid contamination of food with floury hands or kitchenware	YES, always	YES, but since < 5 years	In the past, but NOT anymore	NO
NOT put food on contaminated surfaces	YES, never	YES, but since < 5 years	In the past, but NOT anymore	NO
NOT use the same oil to fry gluten-containing and gluten-free food	YES, never	YES, but since < 5 years	In the past, but NOT anymore	NO
NOT make coffee and barley coffee with the same coffee machine	YES, never	YES, but since < 5 years	In the past, but NOT anymore	NO
NOT buy food with uncertain composition/ingredients	YES, never	YES, but since < 5 years	In the past, but NOT anymore	NO
Wash your hands and any contmainated surface accurately	YES, always	YES, but since < 5 years	In the past, but NOT anymore	NO
Wash kitchenware and crockery after gluten- containing food has been cooked or eaten	YES, always	YES, but since < 5 years	In the past, but NOT anymore	NO
When cooking on acontaminated surface, use a paper sheet or foil to cover it	YES, always	YES, but since < 5 years	In the past, but NOT anymore	NO
NOT stir food or liquids with the same utensils used for gluten-contianig food.	YES, never	YES, but since < 5 years	In the past, but NOT anymore	NO
Wash carefully the colander after using it for gluten- containing pasta	YES, always	YES, but since < 5 years	In the past, but NOT anymore	NO
Carefully read food labels to check for gluten content/contamination	YES, always	YES, but since < 5 years	In the past, but NOT anymore	NO
Look for the crossed grain symbol on food packaging	YES, always	YES, but since < 5 years	In the past, but NOT anymore	NO
Inform restaurant owners/waiters of your condition when eating out	YES, always	YES, but since < 5 years	In the past, but NOT anymore	NO



Part 2. Are the following foods permitted or forbidden(or at risk of containing gluten) for a celiac patient?

Wheat	PERMITTED	FORBIDDEN	AT RISK
Barley	PERMITTED	FORBIDDEN	AT RISK
Rye	PERMITTED	FORBIDDEN	AT RISK
Farro	PERMITTED	FORBIDDEN	AT RISK
Kamut	PERMITTED	FORBIDDEN	AT RISK
Oats	PERMITTED	FORBIDDEN	AT RISK
Seitan	PERMITTED	FORBIDDEN	AT RISK
Rice	PERMITTED	FORBIDDEN	AT RISK
Corn	PERMITTED	FORBIDDEN	AT RISK
Buckwheat	PERMITTED	FORBIDDEN	AT RISK
Manioca	PERMITTED	FORBIDDEN	AT RISK
Millet	PERMITTED	FORBIDDEN	AT RISK
Quinoa	PERMITTED	FORBIDDEN	AT RISK
Pre-made risotto	PERMITTED	FORBIDDEN	AT RISK
Potato gnocchi	PERMITTED	FORBIDDEN	AT RISK
Canned meat	PERMITTED	FORBIDDEN	AT RISK
Eggs	PERMITTED	FORBIDDEN	AT RISK
Raw ham	PERMITTED	FORBIDDEN	AT RISK
Baked ham	PERMITTED	FORBIDDEN	AT RISK
Breaded cutlet	PERMITTED	FORBIDDEN	AT RISK
Parmigiano cheese	PERMITTED	FORBIDDEN	AT RISK
Natural yogurt	PERMITTED	FORBIDDEN	AT RISK
Fruit yogurt	PERMITTED	FORBIDDEN	AT RISK
Malt yogurt	PERMITTED	FORBIDDEN	AT RISK
Cream cheese	PERMITTED	FORBIDDEN	AT RISK
Frozen chips	PERMITTED	FORBIDDEN	AT RISK
Canned minestrone soup	PERMITTED	FORBIDDEN	AT RISK
Fresh legumes	PERMITTED	FORBIDDEN	AT RISK
Candied fruit	PERMITTED	FORBIDDEN	AT RISK
Peanuts	PERMITTED	FORBIDDEN	AT RISK
Raisins	PERMITTED	FORBIDDEN	AT RISK
Instant coffee	PERMITTED	FORBIDDEN	AT RISK
Soda	PERMITTED	FORBIDDEN	AT RISK