

PERSPECTIVES

Such results open new routes to analyse the rheological behavior of natural products like wheat gluten which exhibit exceptional viscoelastic properties but whose structure (polymeric or colloidal-like) remains subject to hot debate. Indeed, they show that a macroscopic rheological behavior at low deformation exhibiting the traditional feature of a polymeric system is not incompatible with a colloidal structure at a microscopic level. A PhD thesis will be launched in 2010 in UMR IATE in order to explore the structure of wheat gluten suspensions with the background acquired during the project.

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