

## 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.

**Responsable :**

**Date de démarrage :** 01/03/2009

**Date de clôture :** 31/03/2010

**Montant :**

