Wheat Gluten and its Viscoelastic Properties

Ashley Brooks (Intern) last college attended San Diego Mesa City College Intended major is Biological Sciences Emin Oroudjev, Ph.D (Mentor) Biochemist Prof. Helen Hansma (Faculty advisor) Biophysicist

Department of Physics at UCSB

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Wheat Gluten and its Viscoelastic Properties

- Improving bread quality
- Inventing new ways to make adhesives, pants, cosmetics, and detergents
- Interested in making thermoplastic (disposables)

In the even larger picture there are:

• Production of bullet proof armor, tethers and pants



Fig. 1 Schematic representation of structural organization of gluten and spider silk proteins.





Fig. 2 Molecular models (side and end views) for:

A- capture silk flagelliform protein (sequence (GPGGX)15 where X = Y or V, alternatively). B- HMM-glutenin protein (sequence PGQGQQGYYPTSPQQPGQGQQ) Simulated pulling is in progress, using steered Molecular Dynamics, to investigate the molecular origin of the unique mechanical properties of β -spiral sequences in these proteins.

Making Wheat Gluten Sample

- Ethanol is used to remove Gliadins that are not in the network
- Propanol is used to remove Glutenins that are not in the network
- Propanol and Mercaptoethanol are used to break up the network

Molecular Force Probe

- Laser allows for detection of cantilevers amount of bending
- Detector is used to determine deflection of cantilever
- Piezo crystals are used to control the actual movement of the stage



Molecular Force Probe





cantilever

Data Collected



Research Objectives

- What component(s) in the wheat gluten structure is responsible for viscoelasticity
- The effect PH solutions have on wheat gluten viscoelasticity
- Comparison of curve models based on data and graphs collected



Analysis of Data





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