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Changes in Soy Protein during Heating Analyzed by Rheometry

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Changes in the viscoelastic storage modulus (G') of a soybean flou content) during heating at constant temperature in the range of 60 t by pressure rheometry (3.44 MPa). G' varied due to three simultan softening, structuring and breakdown. The ratio G'_f/G'_0 measured a of the heating period started to increase at 110°C, reached a maxi decreased at higher temperatures. This result has been related to te breakdown due to temperature in a thermoplastic extruder. A kine to simulate the effect of the three underlying phenomena.

Keywords: rheology, soybean flour, heating, texture, viscoelastic,

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