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## BIODEGRADABLE PRESSURE SENSITIVE ADHESIVES PRODUCED FROM VITAL WHEAT GLUTEN: EFFECT OF GLYCEROL AS PLASTICIZER

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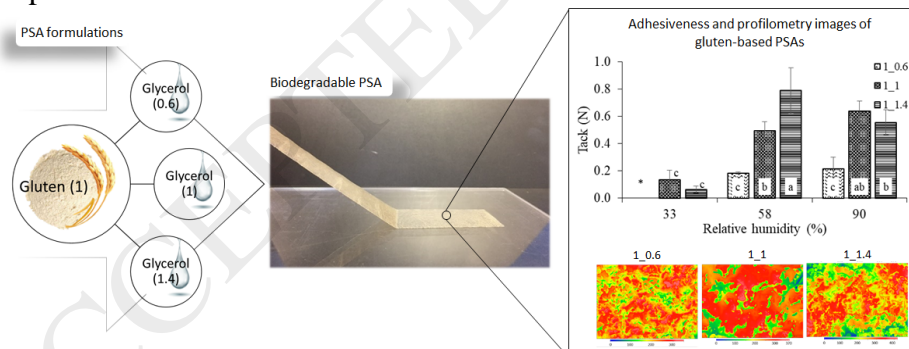
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### Graphical abstract



### ABSTRACT

This work aimed at evaluating the influence of glycerol concentration and storage relative humidity (RH) on gluten-based adhesive properties. Adhesive aging and adhesive application over different food substrates were also evaluated. For such purpose, three adhesive formulations were developed from different gluten:glycerol ratios (1:0.6, 1:1, and 1:1.4), which were applied over a pectin-based film as support material. The adhesives presented better

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