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Alexandre Cordinier, Nicolas Hucher, Michel Grisel

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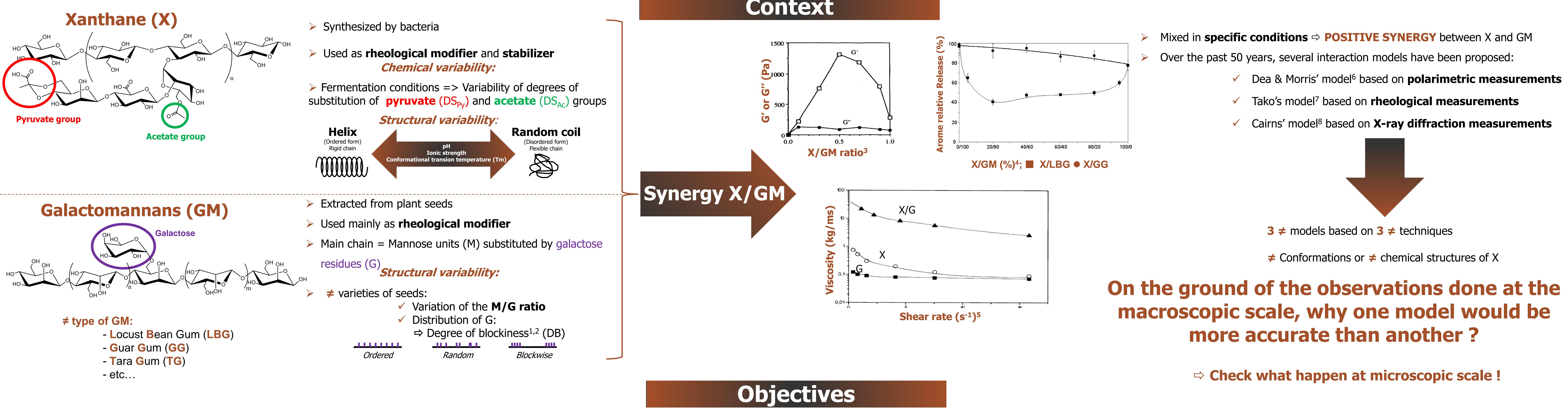
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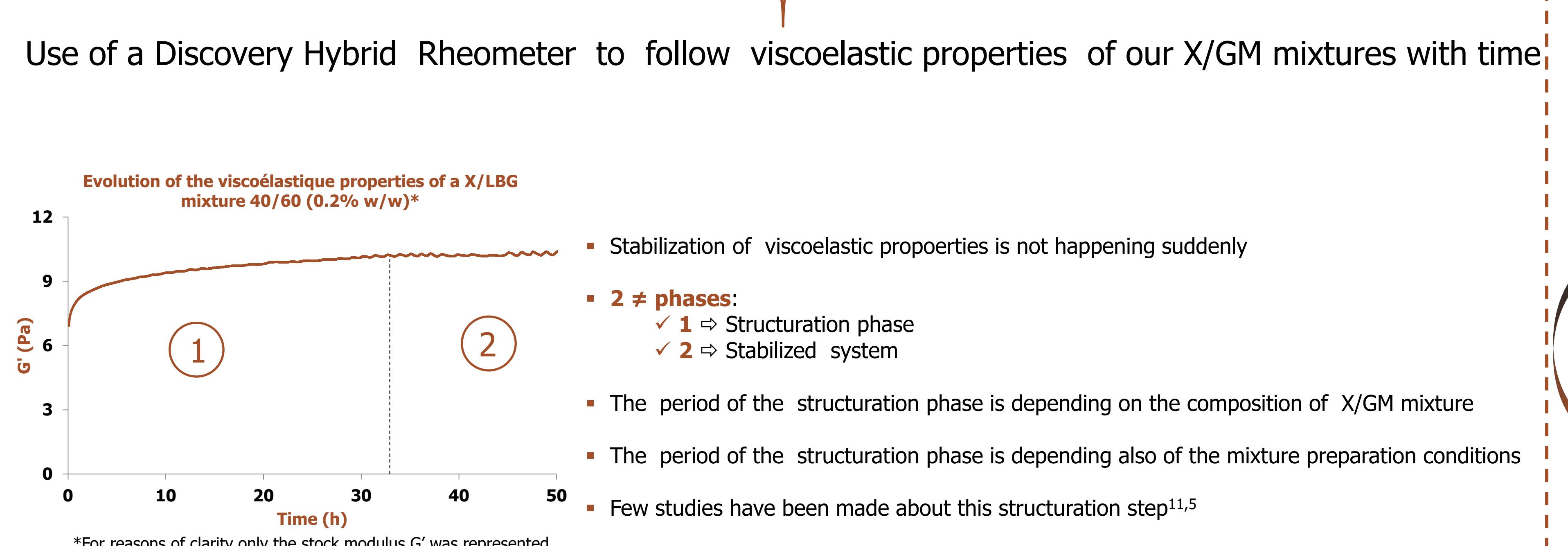
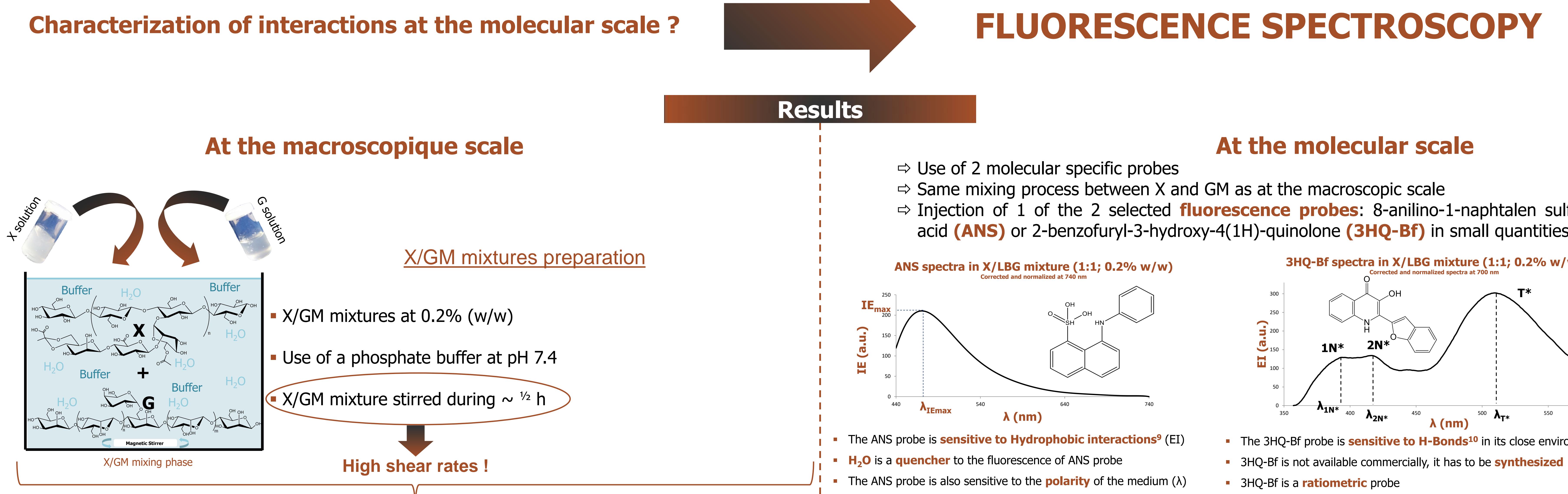
Unité de Recherche en Chimie Organique et Macromoléculaire
Normandie Univ, UNIHAVRE, FR 3038 CNRS, URCOM, 76600 Le Havre, France

Alexandre Cordinier^a, Nicolas Hucher^a and Michel Grisel^a

Alexandre.cordinier@univ-lehavre.fr



The aim of this project is to characterize the interactions at the molecular scale between polymers in solution



Conclusions

- Before any **stabilization** of X/GM mixtures, both molecular interactions (**hydrophobic interactions** and **H-bonds**) need a period of time which depend on the preparation conditions and of the composition of the X/GM mixture
- Structuration phases** can be observed at both scales, macroscopic and molecular
- Structuration phases** are strongly **dependent** of the **composition** of X/GM mixtures and dependent of the **preparation conditions**

**For reasons of clarity standard deviations were not represented
***Dotted lines only help to read the graphs

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