

Abstract Submitted  
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**Equilibrium and nonequilibrium gelation in TPR protein/linker mixtures**<sup>1</sup> TIANQI SHEN, ROBERT S. HOY, COREY S. O’HERN, Yale University — Using simulations we model gelation in two-component systems consisting of tetratricopeptide repeat (TPR) proteins and peptide cross linkers. These have recently been shown [1] to form strong, mechanically stable gels with remarkable shape recovery - but only within narrow parameter regimes. Within our minimal, coarse grained model, we elucidate the effects of the packing fraction  $\phi$ , temperature  $T$  and concentration ratio  $r$  of TPR and cross linkers on the gel transition. Two gelation mechanisms are identified. At low  $\phi$  and  $T$ , nonequilibrium microphase-separated gels may be formed by rapid temperature quenches. At higher  $\phi$  and  $T$ , homogeneous equilibrium gelation occurs. At low  $r$ , gelation is suppressed due to depletion of linkers, while at high  $r$  gelation is suppressed due to the “coating” of proteins by linkers. The gel transition line in the  $(r, T)$  plane has an unusual, asymmetric form. We also briefly compare these results to those for a more realistic “patchy” model which incorporates the directional TPR-linker binding present in the experimental systems.

[1] T. Z. Grove *et. al.*, JACS, **132**, 14024 (2010).

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