

CZECH UNIVERSITY OF LIFE SCIENCES PRAGUE

Faculty of Agrobiolgy, Food and Natural Resources

Evaluation of the Diploma Thesis by Opponent

Thesis Title **Valorisation of brewers' spent grain in a soy yogurt product**

Name of the student **Beatrice Sella**

Thesis supervisor **Ing. Iveta Klojdová, Ph.D.**

Department **DRIFT-FOOD Research Center**

Opponent **assoc. prof. Andrea Serra, PhD.**

Institution **UNIPI**

Thesis topic and thesis significance (relevance)	<input checked="" type="checkbox"/> 1	<input type="checkbox"/> 2	<input type="checkbox"/> 3	<input type="checkbox"/> 4
Formulation of objectives	<input type="checkbox"/> 1	<input checked="" type="checkbox"/> 2	<input type="checkbox"/> 3	<input type="checkbox"/> 4
Work with scientific literature (quotations, norms)	<input type="checkbox"/> 1	<input checked="" type="checkbox"/> 2	<input type="checkbox"/> 3	<input type="checkbox"/> 4
Work with data and information	<input checked="" type="checkbox"/> 1	<input type="checkbox"/> 2	<input type="checkbox"/> 3	<input type="checkbox"/> 4
Choice of appropriate methods and methodology used	<input checked="" type="checkbox"/> 1	<input type="checkbox"/> 2	<input type="checkbox"/> 3	<input type="checkbox"/> 4
Level processing results and discussion	<input type="checkbox"/> 1	<input checked="" type="checkbox"/> 2	<input type="checkbox"/> 3	<input type="checkbox"/> 4
Comprehensibility of the text and level of language	<input checked="" type="checkbox"/> 1	<input type="checkbox"/> 2	<input type="checkbox"/> 3	<input type="checkbox"/> 4
Fulfilment of objectives	<input checked="" type="checkbox"/> 1	<input type="checkbox"/> 2	<input type="checkbox"/> 3	<input type="checkbox"/> 4
Formulation of conclusions	<input checked="" type="checkbox"/> 1	<input type="checkbox"/> 2	<input type="checkbox"/> 3	<input type="checkbox"/> 4
Professional contribution of the work	<input checked="" type="checkbox"/> 1	<input type="checkbox"/> 2	<input type="checkbox"/> 3	<input type="checkbox"/> 4
Relevance to practice/theory	<input type="checkbox"/> 1	<input checked="" type="checkbox"/> 2	<input type="checkbox"/> 3	<input type="checkbox"/> 4
The structure of paragraphs and chapters	<input checked="" type="checkbox"/> 1	<input type="checkbox"/> 2	<input type="checkbox"/> 3	<input type="checkbox"/> 4
Clarity and professionalism of expression in the thesis	<input checked="" type="checkbox"/> 1	<input type="checkbox"/> 2	<input type="checkbox"/> 3	<input type="checkbox"/> 4
Summary comply with the content of thesis	<input type="checkbox"/> 1	<input checked="" type="checkbox"/> 2	<input type="checkbox"/> 3	<input type="checkbox"/> 4

Evaluation of the work by grade (1, 2, 3, 4)

2

Evaluation: 1 = the best

Date 15/02/2024

Signature of Opponent

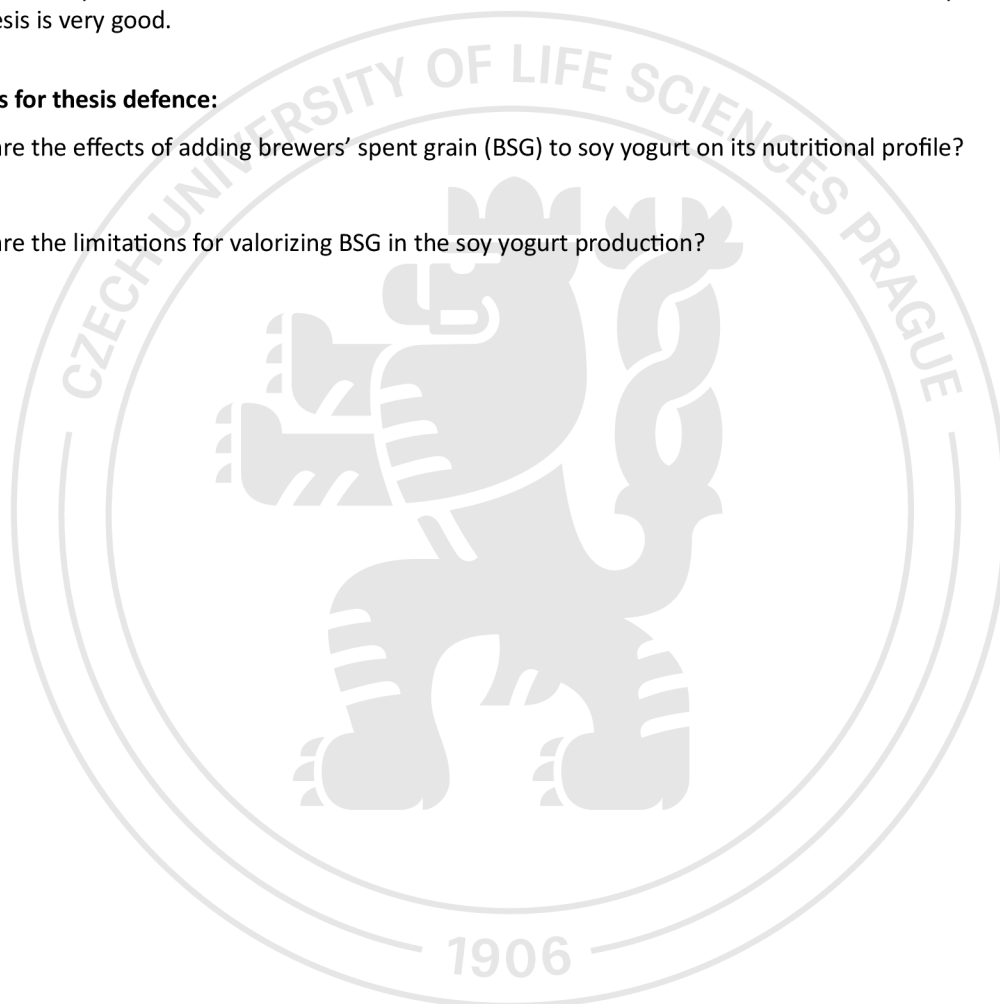
Other comments or suggestions:

This thesis deals with the possibility of using brewers' spent grain to improve the physico-chemical characteristics of soy yoghurt. The topic of this work is very interesting in terms of valorization of by-products. In my opinion the study was well conducted with respect to the technological point of view.

It would have been interesting to assess the quality of fiber fractions (cellulose, hemicellulose, lignin) of brewers' spent grain. The title of the thesis is consistent with the topic, the abstract includes all problems and was able to give a concise and detailed overview of the results. The introduction is clear and provides an appropriate background. Results are clearly shown and the discussion is consistent with data obtained. For these reasons my overall judgment about the thesis is very good.

Questions for thesis defence:

- 1) What are the effects of adding brewers' spent grain (BSG) to soy yoghurt on its nutritional profile?
- 2) What are the limitations for valorizing BSG in the soy yoghurt production?



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