



REVIEW OF THESIS REVIEWER'S THESIS REPORT

Study programme: Zemědělské inženýrství

Field of study: Multifunctional Agriculture

Academic year: 2021/2022

Thesis name: Influence of different buckwheat flours on selected qualitative parameters of cookies.

Student's name: Eze LILIAN ADAEZE BcA. B.A

Department: Plant Production

Supervisor: Jana Pexová Kalinová

Reviewer: Ing. Václav Dvořáček, Ph.D.

Reviewer's workplace: Crop Research Institute

Criteria	Evaluation						Evaluation not possible
	A	B	C	D	E	F	
1 Meeting the requirements of the assignment							X
2 Work with information sources and scientific literature	X						
3 Suitability of solution methodology	X						
4 Use of results processing methods	X						
5 Interpretation of results and discussion	X						
6 Aim formulation of the qualification thesis	X						
7 Language processing and work with professional text	X						
8 Professional level of work		X					
9 Formal arrangement	X						
10 Evaluation of the possibility of practical use of the thesis results	X						

Mark the rating by X (serves to determine the final classification; A = 1, B = 1-, C = 2, D = 2-, E = 3, F = 4)



Specific comments and questions to the thesis defence:

A very well done introduction to the thesis with a sufficiently broad literature base. The methodological part of the thesis was excellent and very detailed. I would have only 3 minor comments on the methodological part.

1) In the case of the evaluation of the quality of flour for cookies, I would consider using the so-called SRC - test (Solvent retention capacity test - AACC method 56-11) in the future. This method also uses the centrifugal binding capacity of the flour for 4 solutions and tabulates the values required for cookies quality.

2) For the verbal sensory evaluation, I missed the assignment of the individual rating points (1-9).

3) The statistical method of ANOVA and the subsequent post-hoc comparison test is not very suitable for sensorial indicators. Some non-parametric test would be more appropriate, e.g. Kruskal-Wallis test. The results were processed well and clearly. Also the attempt at discussion can be positively evaluated.

I have a few questions and comments on the results of the thesis.

1) For what reason were the relatively quite different OAC values statistically insignificant?

2) Could the main reason for the higher WAC value after the addition of sprouts be due to the increase in the buckwheat fibre content of the flour?

3) Is it possible to estimate which bioactive substances from buckwheat sprouts will be most reduced during thermal processing?

From a formal point of view, then, I would also recommend to modify the title of the article a little. For example: The effect of different amounts of buckwheat sprouts on selected quality parameters of cookies

I recommend the qualification work to the thesis defence (YES/NO): YES

Proposed final classification:

excellent

(excellent, very good, good, did not comply)

Date: 25. 04. 2023

Signature: