

## External examiner's review of a Master's thesis

**Student's name and surname:** Orsolya Bystricky-Berezvai  
**Degree programme:** N0722A130002 Polymer Engineering  
**Degree course:** Polymer Engineering  
**Specialization**  
(if the degree course is divided into specializations):  
**Department:** Department of polymer engineering  
**Supervisor of the Master's thesis:** Prof. Ing. Pavel Mokrejš, Ph.D.  
**External examiner of the Master's thesis:** Ing. Martina Polášková, Ph.D.  
**Academic year:** 2021/2022

**Title of the Master's thesis:**

The Influence of Processing Conditions on Extraction of Gelatines from Chicken Deboner Residues

**Assessment of the Master's thesis using the ECTS grading scale:**

Assessment criteria	Assessment according to the ECTS
1. Fulfilment of the assignment criteria	<b>A – Excellent</b>
2. Level of quality of the formal aspects of the thesis, including the level of linguistic quality	<b>A – Excellent</b>
3. Amount, topicality and relevance of the literature sources consulted	<b>A – Excellent</b>
4. Description of experiments and implementation methods	<b>A – Excellent</b>
5. Level of quality of processing of the results	<b>A – Excellent</b>
6. Interpretation of the results achieved and discussion thereof	<b>A – Excellent</b>
7. Formulation of the conclusion of the thesis	<b>A – Excellent</b>

**I recommend** the submitted thesis for defence and propose the following assessment:

**A – Excellent**

**Comments on the Master's thesis:**

The diploma thesis deals with the topic of extraction of gelatines from chicken deboner residues. In this context, two extraction parameters, extraction time and temperature, were changing and their influence on the yield and final gelatin properties were evaluated.

The work refers to modern English literature, which underlines the relevance of the studied issues. The work creates a comprehensive impression with a minimum of stylistic and typographical errors. From this point of view, I have to the work following recommendation: the numbering of equations should be done from the beginning of the work and the font size in the figure captions should be in whole work the same.

In the practical part ten extraction tests were performed. Then, gelatin samples were characterized by various analyses. Obtained results were compared and based on them, the most suitable extraction conditions were chosen.

**Questions to be asked by the external examiner of the Master's thesis:**

Could you explain please the utilization of gelatin in the brewing of wine, as you mentioned on page no 10.

Do you have any information about the animal age or species that your raw material come from?

Could you better explain the Temperature interval of viscous state as you present in the Table 13?

Do you have any idea about the reason of such great differences in GS in your research group and in the literature?

In Zlín on 17. 05. 2022

Signature of the external examiner of the Master's thesis