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Duration of study: 2018 y. December 1 d. - 2022 y. November 30 d.

Dissertation topic

. Modelling of taste and texture properties of new food matrix based on vegetable press cake, according to the specific needs of consumers

Theoretical studies

. Comparison and evaluation of the applied treatment and its effects on chemical composition, functional properties, sustainability and biological values of vegetable cake as raw material and product

. Main factors affecting usage of vegetable cake in development of new products

. Consumer's attitudes and needs of new products and technological measures responding these requirements

Experimental studies

. Determination of chemical composition and biological values of vegetable cake raw material

. Comparison of effect of physical and biotechnological treatment methods on chemical composition, food safety parameters, functional properties and digestibility of vegetable cake

. Comparison of changes in the products of both plant and animal origin that occur during applied technological processes

. Selection of the most sustainable technological regime for vegetable cake treatment

. Modelling of meat analogues from plant origin materials with the sensory characteristics and functional technological properties matching the meat products

. Development of model for prediction and management of sensory quality, functional properties and safety markers for the developed products

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