

**Topic/Title**

Topp kjøttkvalitet fra slakt til ferdig modnet biff

**Topic/Title**

Optimal meat quality from carcass to aged beef



**Summary**

There is a need of literature work including field work at a slaughterhouse. Several routines are done to ensure meat quality. This includes:

- Electrical stimulation
- pH
- Conditioning
- Tenderizing

May we change the routines to ensure proper meat quality?

**Subject area**

- Processing
- Meat Quality
- Sensory test

**Language thesis**

Norwegian preferably

**Bachelor or Master thesis**

Mainly master



Bachelor or Master thesis BIOVIT 2021/22

**Credits**

30-60

**Project/company**

Nortura SA

**Please contact**

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