



**Topic/Title**

Ideell slaktevekt for å treffe dagens kundebehov på biff og filet til restaurant, storkjøkken og dagligvare

**Topic/Title**

Ideal slaughter weight to meet customer needs of beef and filet – restaurants, commercial kitchen and retail

**Summary**

Today's customer demands to beef quality regards weight and meat quality parameters must be found. Thereby return to the value chain and find the best live weight at slaughter of cattle.

The thesis includes literature study and analysis of statistics from slaughtering. Visits at slaughterhouse and dialogue and information from internal planning group must be included.

**Subject area**

- Consumer demands
- Optimisation of valuechain

**Language thesis**

Preferably Norwegian

**Bachelor or Master thesis**

Mainly Master thesis

**Credits**

Both 30 and 60

**Project/company**

Nortura SA

**Please contact**

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