



# MSc Verkefni í matvælafræði

## MSc Project in Food Science

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## Markmið

- Rannsaka breytileika skyrar til bæði tímasparnaðar í gæðaeftirliti ásamt þróun skyrafurða m.t.t. efnasamsetningar, áferðar, bragðs og aukinnar sjálfbærni í framleiðslu

## Objectives

- Research the diversity of skyr for both time-reduction in quality control and development of skyr products regarding the chemical composition, texture, flavour and increased sustainability in production.



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## Aðferðir

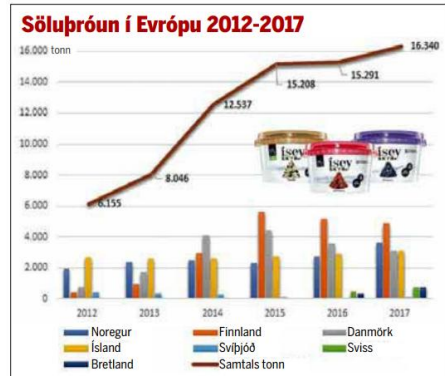
- LF-NMR / Lágsviðs kjarnaspunamælingar
- NIR / Nærinrauðar gleypnimælingar
- Seigju- og áferðarmælir
- Skynmat

## Methods

- LF-NMR / Low field Nuclear Magnetic Resonance
- NIR / Near infrared spectroscopy
- Viscosity- and texture analyzer
- Sensory analysis



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Thank you



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