

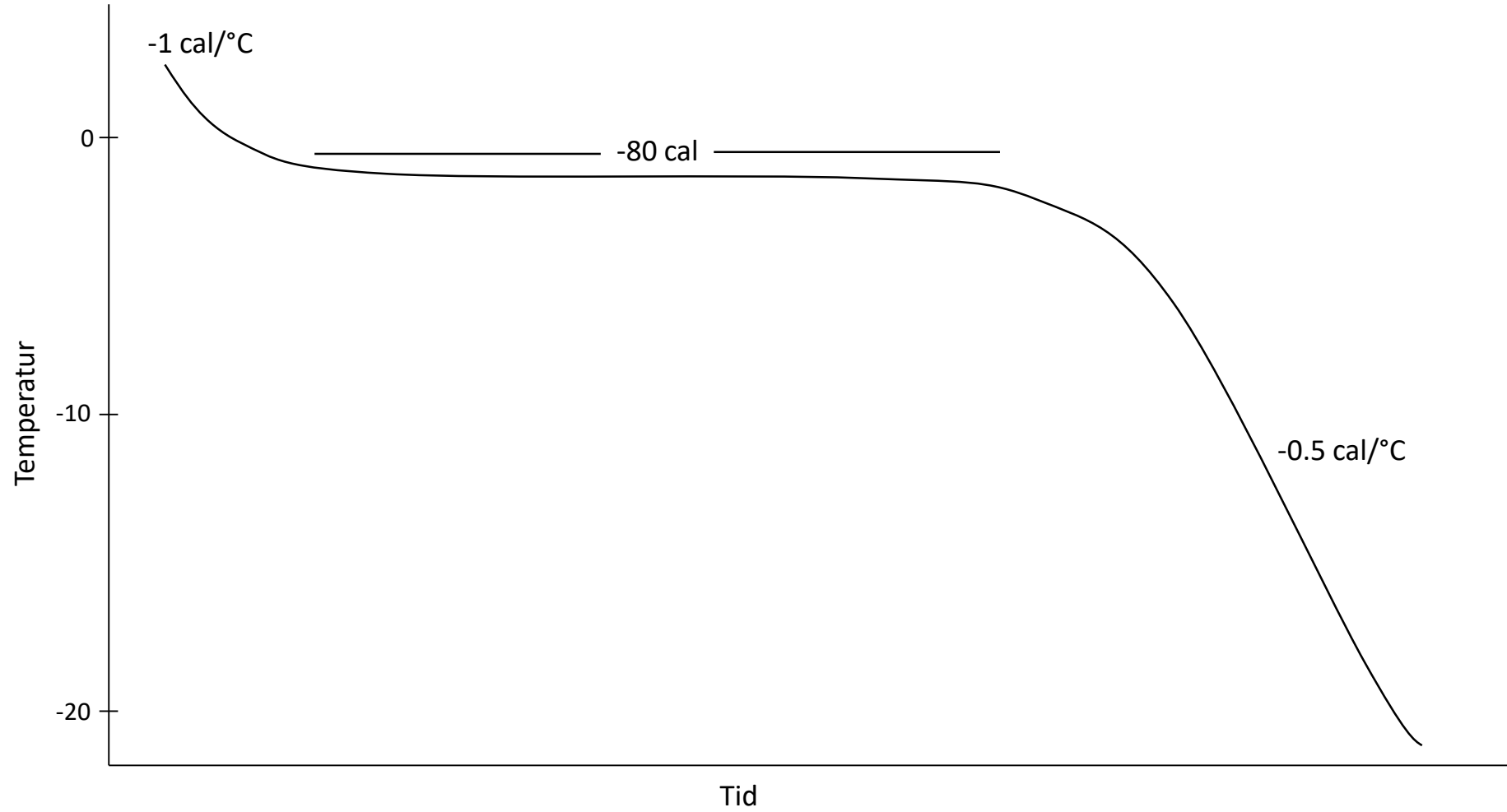
Velg ditt kalde gufs
med omhu



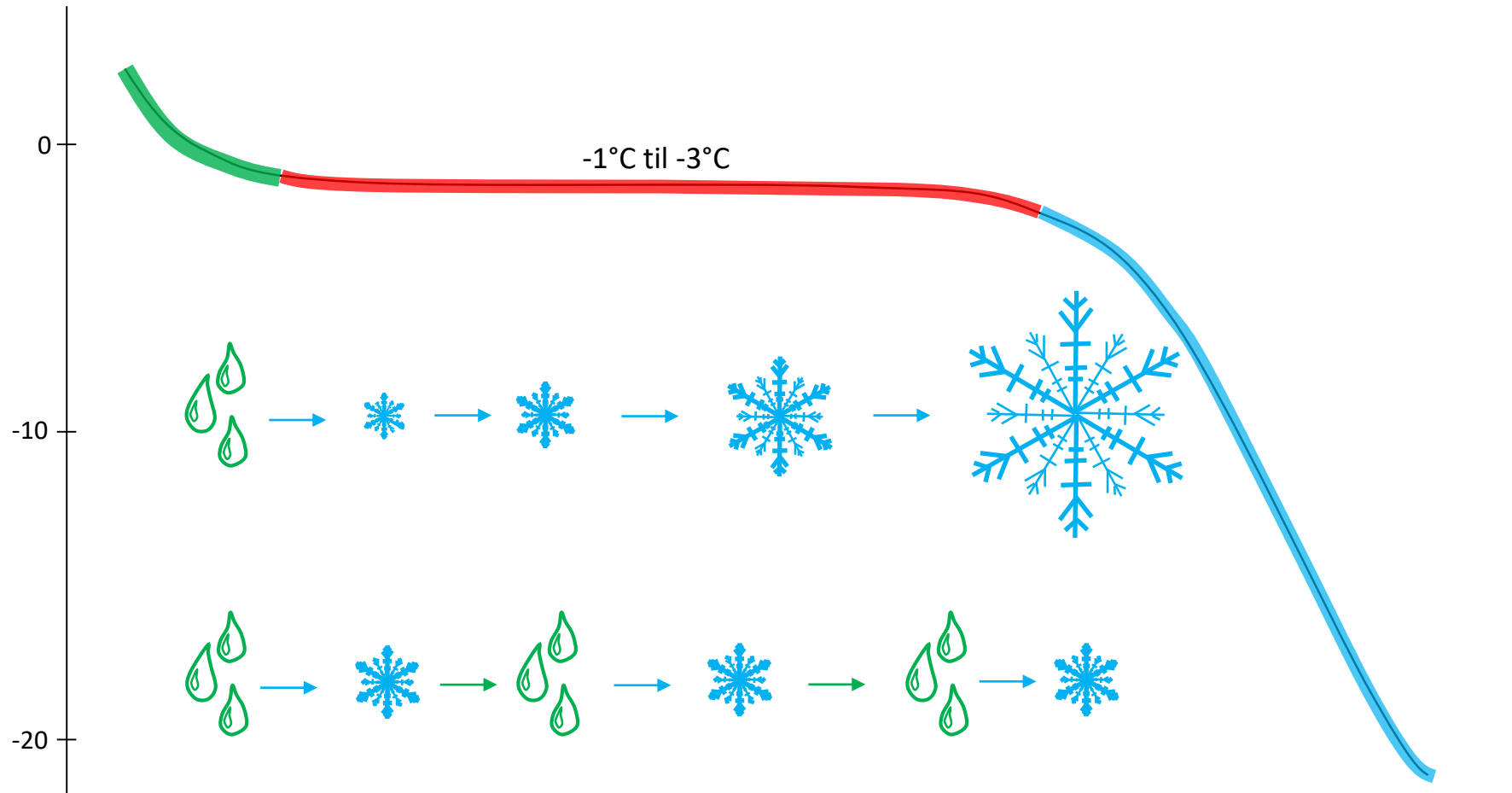
Frysing i tall:
høy kunnskap
lav temperatur

Svein Kristian Stormo, Nofima

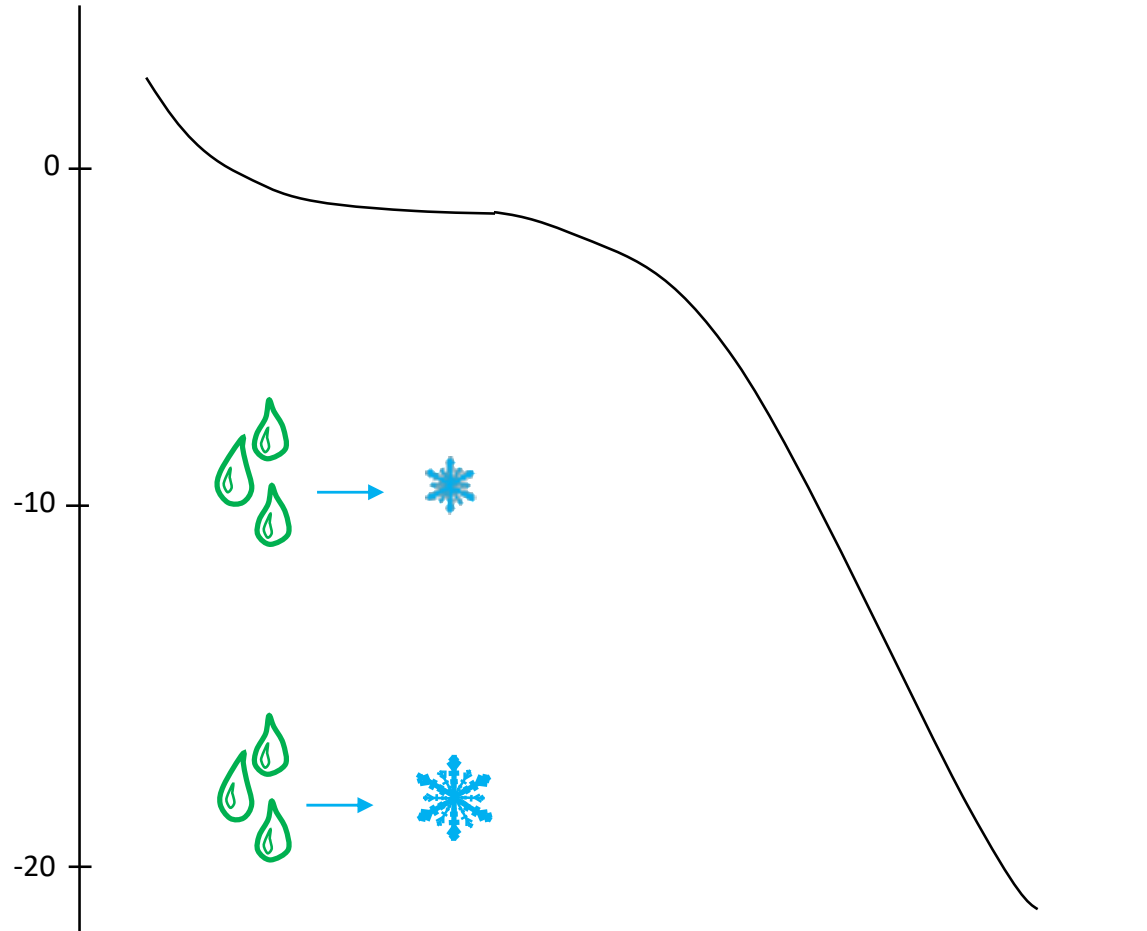
Fryse 1 g vann



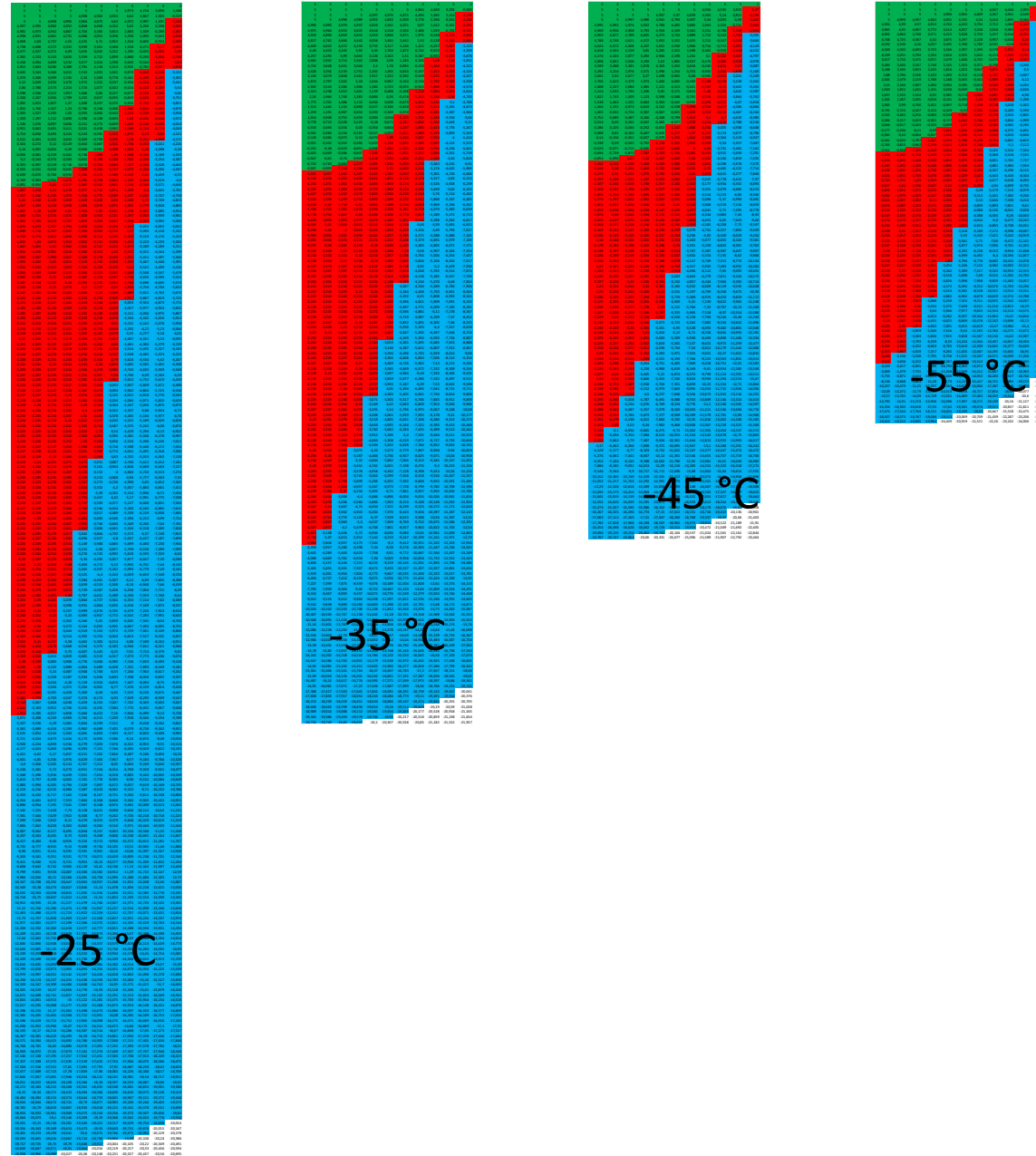
Fryse fisk



Fryse fisk optimalt



Frysing i luft (1 ms^{-1})



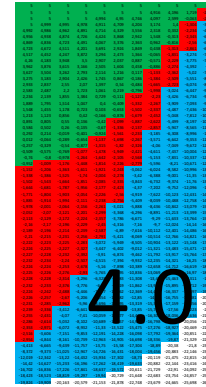
Lufthastighet (-45 °C)



0.2



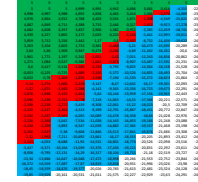
1.0



4.0

Frysemedium (-25 °C/ 1 ms⁻¹)

LUFT

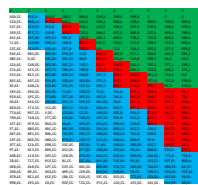
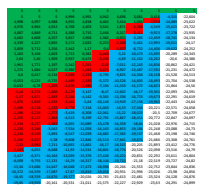
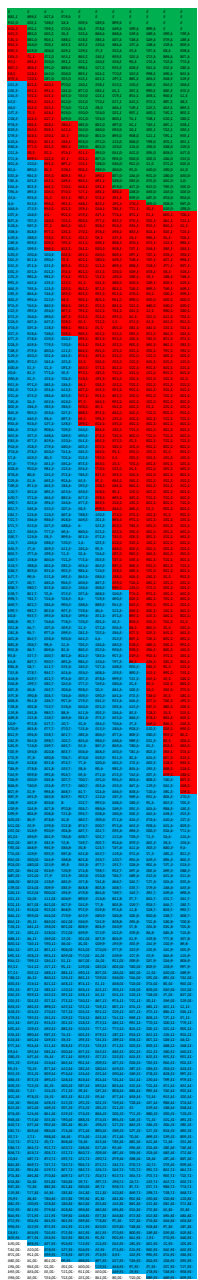


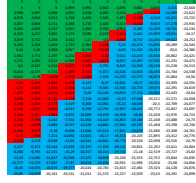
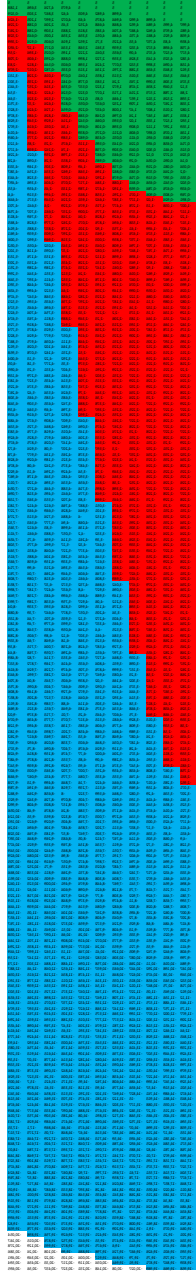
LAKE

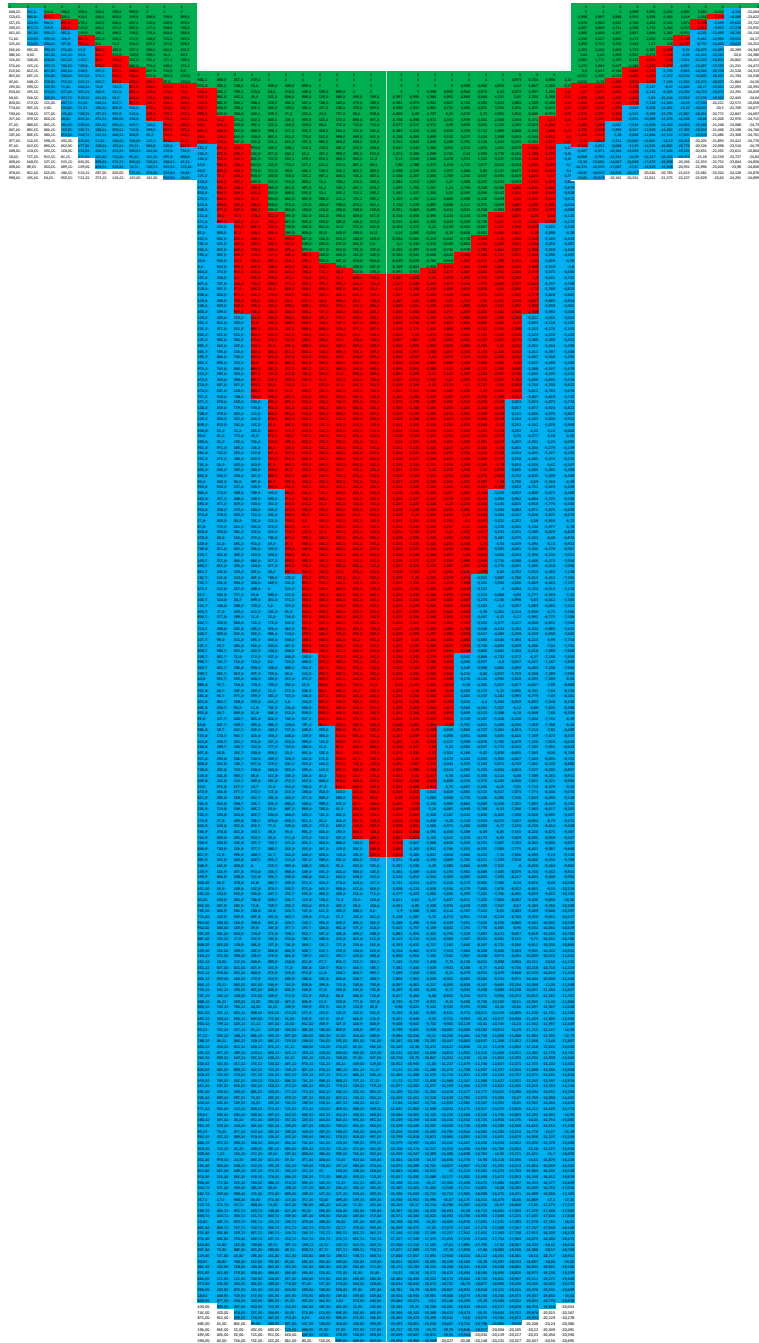


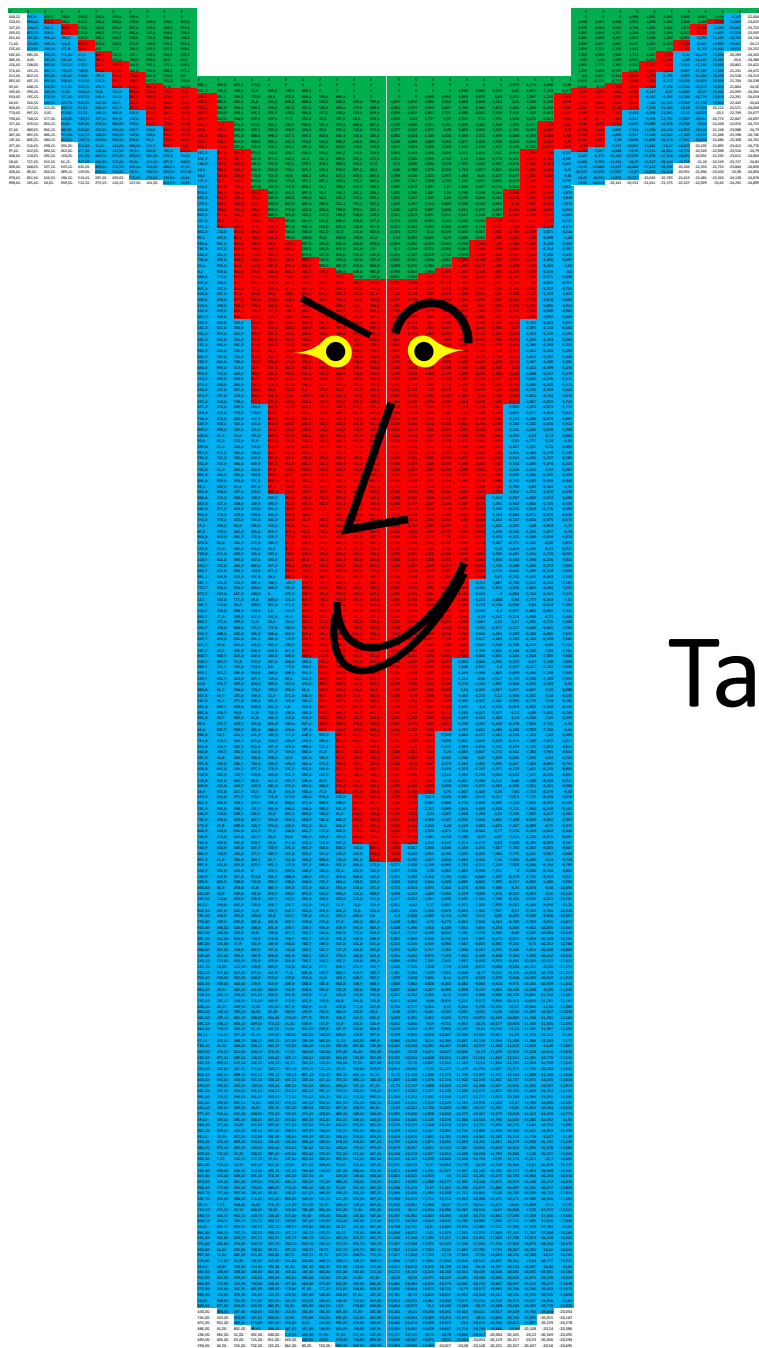












Takk for oppmerksomheten!