

Master Thesis ideas, 2016 Jørgen Dejgård Jensen

Business opportunities for the slaughter of 30 kg pigs.

Bulges to the heel instead hits over 1 million. pigs / year in Denmark. New knowledge opens, however, prospects for the production of these animals, such as slaughtering at a lower slaughter weight (and used for quality products targeted this size carcass). This project seeks to examine the above options to optimize the production of pigs with hernia and thus promote the creation of value in the pig sector, with a higher proportion of hernia pigs than today could either slaughtered or killed prematurely. The master's project aims to uncover the business opportunities for the slaughter of 30 kg pigs. The analyses will primarily include outlets for export and for domestic retail and food service, customers' extra willingness to pay for meat from 30 kg pigs, and comparison of the willingness to pay with estimates of production costs in primary production and slaughter-membered and distribution costs. The master's project is expected to be part of a larger collaborative project with veterinarians and food scientists.

Economic strategies for suppliers of 'local foods'

'Local food' supply chains represents a wide span of different combinations of primary producers, processors, retailers and food service operators. The aim of this project is to explore the business strategies of different local food supply chains in terms of production methods, raw material sourcing, marketing, networking etc., based on data from two questionnaire surveys among Danish food industry actors in the field. The project will develop an economic theoretical framework for analysing the data, conduct quantitative analyses based on the data and synthesize the findings with corresponding findings in the literature. The master's thesis project will be part of an ongoing project at IFRO