

9 Heimildaskrá

9.1 Ritaðar heimildir

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9.2 Heimildir af vefnum

23. Heimasíða síuframleiðandan Alfa-laval
<http://www.alfalaval.com/scripts/WebObjects.dll/ecore.woa/wa/showNode?siteNodeID=1261&contentID=-1&languageID=1>
24. Stór framleiðandi mjólkurvara
http://www.extraordinarydairy.com/c_1_techbulletins_innov_008_jan_00.asp

25. Matvælastofnun sameinuðu þjóðanna
<http://www.fao.org/wairdocs/tan/x5933e/x5933e01.htm#Chemical%20composition>
26. Danish Institute for Food and Veterinary Research: Danish food composition databank, www.foodcomp.dk FCDB no.0246 og no.024
27. Heimasíða síuframleiðandans Gea Filtration
http://www.geafiltration.com/html/technology/cross_flow_filtration_net.html
28. Hagstofa Íslandas
<http://www.hagstofa.is/>
29. Raunvísindadeild Háskóla Íslands
<http://www.raunvis.hi.is/~bjarni/markmid3.html>
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<http://www.solar-components.com/protskim.HTM>

9.3 Munnlegar heimildir

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