

*Figure 1.* Estimated exposed lean area in a Parma ham, as computed by the Artificial Vision System integrated in the ProCured prototype

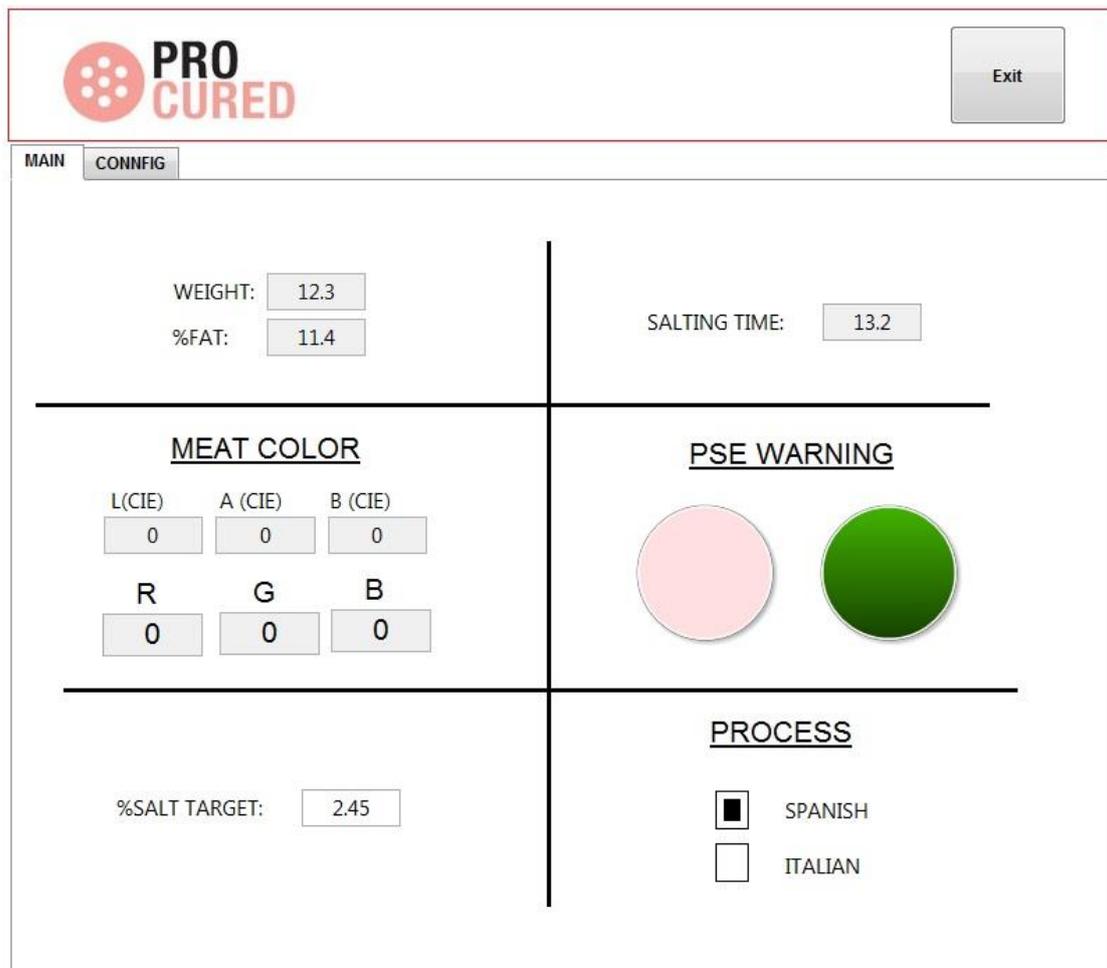
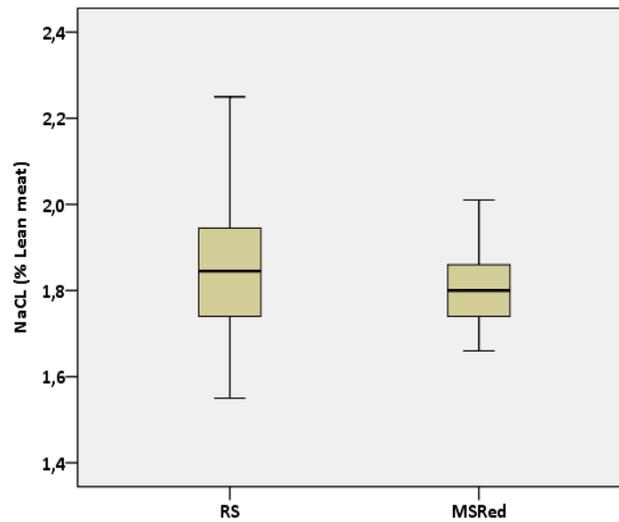


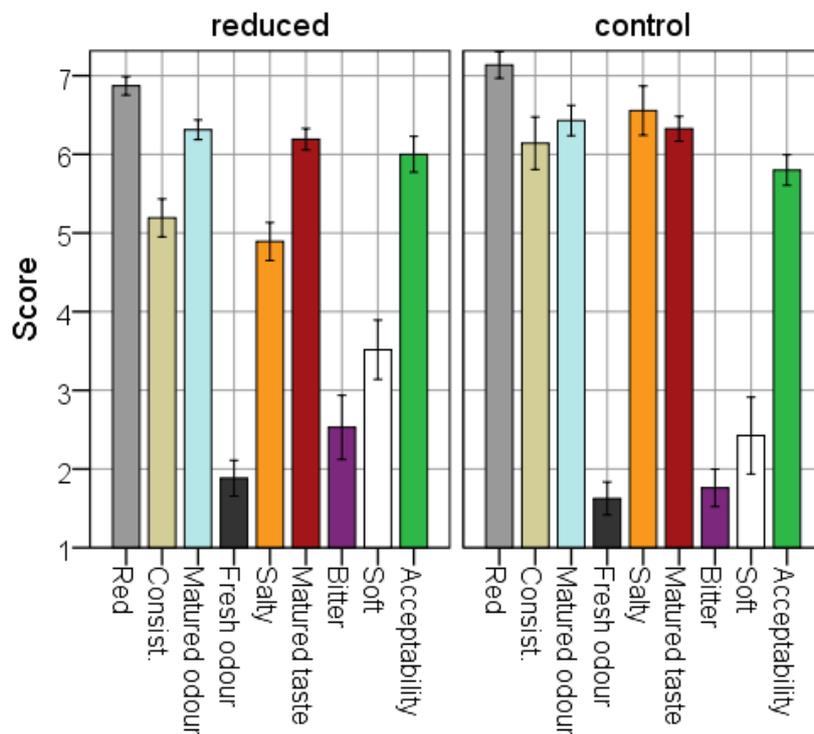
Figure 2. Graphical User Interface of the ProCured salting control prototype, which enables calculating the optimum salting conditions as a function of raw meat properties



*Figure 3.* Magnetic Induction Spectroscopy module integrated in the ProCured prototype, which allows determining the total salt content in hams after the salting stage



*Figure 4.* Statistical dispersion of the total salt content after the salting stage, obtained for two different sets of hams. The group RS was salted using the conventional salting process. The group MSRed was obtained using the salting parameters defined by the ProCured control system. The results clearly show the substantial reduction in the dispersion of the salt content achieved in the group MSRed, which proves the effectiveness of the ProCured control system.



*Figure 5.* Panel test results, comparing the sensory attributes of Parma hams with reduced salt content (“Reduced”), and Parma ham salted under standard conditions (“Control”). The sensory attributes of hams produced with reduced salt content were found to obtain similar or even better scores, and to achieve a better consumer acceptability. These results show the feasibility of producing new market segments with high market acceptability, based on ensuring a well-controlled reduction in the salt content of the product.



*Figure 6.* ProCured Project Logo