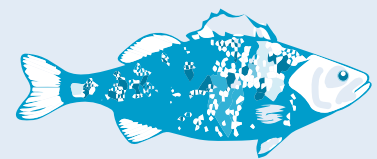


## MEAT



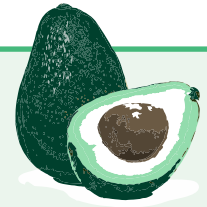
Product and Parameters		Practical Implications
Beef	<ul style="list-style-type: none"> <li>• Tenderness</li> <li>• pH</li> <li>• Water holding capacity</li> <li>• Fat content</li> </ul>	<ul style="list-style-type: none"> <li>• Textural features; dynamic pricing</li> <li>• Freshness and shelf life</li> <li>• Consumer preference</li> <li>• Freshness</li> </ul>
Pork	<ul style="list-style-type: none"> <li>• Tenderness</li> <li>• pH</li> <li>• Water holding capacity</li> <li>• Fat content</li> </ul>	<ul style="list-style-type: none"> <li>• Freshness and shelf life</li> <li>• Consumer preference</li> <li>• Freshness</li> <li>• Not possible today, but would enable dynamic pricing</li> </ul>
Lamb	<ul style="list-style-type: none"> <li>• Water holding capacity</li> <li>• pH</li> <li>• Fat content</li> </ul>	<ul style="list-style-type: none"> <li>• Freshness and shelf life</li> <li>• Consumer preference</li> <li>• Freshness</li> </ul>

## FISH



Product and Parameters		Practical Implications
Cod	<ul style="list-style-type: none"> <li>• Detect fresh fish vs. frozen-thawed cod fillets</li> </ul>	Analytical decisions regarding supplier practices, including any potential fraud
Inter-species classification	<ul style="list-style-type: none"> <li>• Identify different white fish fillet species</li> </ul>	Identify mislabelling and substitution between different species

# FRUITS AND VEGETABLES



Product and Parameters		Practical Implications
Apple	<ul style="list-style-type: none"> <li>• Bruising</li> <li>• Soluble solids</li> <li>• Moisture</li> </ul>	<ul style="list-style-type: none"> <li>• Early detection</li> <li>• Quality and maturity</li> </ul>
Banana	<ul style="list-style-type: none"> <li>• Soluble solids</li> <li>• Moisture</li> <li>• Firmness</li> <li>• Colour</li> </ul>	More objective colour, texture, firmness and moisture classification results in better fruit quality and consistency
Avocado	<ul style="list-style-type: none"> <li>• Dry matter content</li> </ul>	Dry matter content is used to measure ripeness and is correlated with consumer acceptance
Carrot	<ul style="list-style-type: none"> <li>• Moisture content</li> </ul>	Moisture content is used to determine the quality of carrots during storage
Orange	<ul style="list-style-type: none"> <li>• Defect</li> </ul>	<ul style="list-style-type: none"> <li>• Early detection</li> </ul>
Potatoes	<ul style="list-style-type: none"> <li>• Sugar content</li> <li>• Starch content</li> </ul>	Sugar and starch content are the main measurable potato quality standards
Peaches	<ul style="list-style-type: none"> <li>• Cold injury</li> <li>• pH</li> <li>• Dry matter</li> </ul>	<ul style="list-style-type: none"> <li>• Defect</li> <li>• Acidity and freshness</li> <li>• Predict ripeness, project yield and plan distribution for shelf life</li> </ul>
Onion	<ul style="list-style-type: none"> <li>• Sour skin disease</li> </ul>	<ul style="list-style-type: none"> <li>• Early detection</li> </ul>
Pear	<ul style="list-style-type: none"> <li>• Bruising</li> </ul>	<ul style="list-style-type: none"> <li>• Early detection</li> </ul>
Kiwi	<ul style="list-style-type: none"> <li>• Bruising</li> </ul>	<ul style="list-style-type: none"> <li>• Early detection</li> </ul>
Citrus fruit	<ul style="list-style-type: none"> <li>• Citrus canker</li> <li>• Decay</li> </ul>	<ul style="list-style-type: none"> <li>• Early detection</li> </ul>
Leafy greens	<ul style="list-style-type: none"> <li>• Fecal contamination</li> </ul>	<ul style="list-style-type: none"> <li>• Prevent foodborne illness</li> </ul>