

Table S4. Developed predictive models of *S. aureus* inactivation in dry-cured ham in terms of log reduction, $\text{Log}_{10}(N/N_0)$, as a function of storage temperature (T, in °C) and time (t, in days) for each type of packaging system, i.e., air, vacuum and modified atmosphere.

| Packaging type | Predictive model ^a |
|----------------|---|
| Air | $\text{Log}_{10} (N/N_0) = -((t/10^{\text{Log}_{10}(-1.848 + 0.263 \cdot T - 0.006 \cdot T^2)})^{0.495})$ |
| Vacuum | $\text{Log}_{10} (N/N_0) = -((t/10^{\text{Log}_{10}(2.597-0.09 \cdot T+0.002 \cdot T^2)})^{0.768})$ |
| MAP | $\text{Log}_{10} (N/N_0) = -((t/10^{\text{Log}_{10}(3.088-0.133 \cdot T+0.003 \cdot T^2)})^{0.838})$ |

^a: for dry-cured ham (pH 5.80 ± 0.06) showing three different aw: low, medium and high, selected to cover the range of aw variability usually found (ca. 0.860 to 0.925)