

TABLE 2

Table 2. Effect of PSH inclusion on colour of raw and cooked spaghetti.

Parameters	Control	2.5% PSH	5% PSH	7.5% PSH	10% PSH	Pooled SD
<i>Raw pasta</i>						
L*	68.6 ± 0.2 ^a	66.9 ± 0.3 ^b	65.5 ± 0.5 ^c	64.4 ± 0.2 ^d	63.8 ± 0.3 ^e	0.2
a*	1.3 ± 0.1 ^e	2.4 ± 0.2 ^d	4.1 ± 0.2 ^c	4.6 ± 0.1 ^b	5.1 ± 0.2 ^a	0.1
b*	40.1 ± 0.6 ^a	39.6 ± 0.7 ^a	39.4 ± 0.3 ^{ab}	38.4 ± 0.4 ^b	38.1 ± 0.3 ^b	0.4
<i>Cooked pasta</i>						
L*	72.0 ± 0.2 ^a	70.9 ± 0.3 ^b	70.7 ± 0.2 ^b	70.0 ± 0.4 ^c	69.6 ± 0.2 ^d	0.2
a*	-2.2 ± 0.1 ^e	-1.2 ± 0.1 ^d	-0.7 ± 0.1 ^c	0.4 ± 0.2 ^b	0.7 ± 0.1 ^a	0.1
b*	25.1 ± 0.2 ^a	25.1 ± 0.6 ^a	24.2 ± 0.2 ^b	23.7 ± 0.4 ^{bc}	23.3 ± 0.3 ^c	0.3

Mean ± standard deviation (n = 3). Values within a row followed by the same letter are not significantly different, Tukey test (P > 0.05).

Values within a row followed by ns indicate that treatments are not statistically different, Kruskal-Wallis test (P>0.05).