

TABLE 3

Table 3. Effect of PSH inclusion on pasta cooking characteristics at optimum cooking time (OCT).

Parameters	Control	2.5% PSH	5% PSH	7.5% PSH	10% PSH	Pooled SD
OCT (min)	7.2 ± 0.3 ^{ns}	7.0 ± 0.0 ^{ns}	6.7 ± 0.3 ^{ns}	6.3 ± 0.3 ^{ns}	6.5 ± 0.0 ^{ns}	0.2
Moisture (%)	68.40 ± 0.40 ^{ns}	67.81 ± 0.71 ^{ns}	68.06 ± 0.41 ^{ns}	67.94 ± 0.83 ^{ns}	69.08 ± 0.62 ^{ns}	0.41
Cooking loss (%)	5.93 ± 0.08 ^c	5.87 ± 0.08 ^c	6.17 ± 0.06 ^b	6.35 ± 0.10 ^{ab}	6.40 ± 0.22 ^a	0.12
Firmness (N)	1.63 ± 0.05 ^c	1.76 ± 0.04 ^b	1.81 ± 0.03 ^b	1.81 ± 0.02 ^b	1.93 ± 0.02 ^a	0.03
Stickiness (N)	1.11 ± 0.08 ^d	1.25 ± 0.04 ^c	1.32 ± 0.03 ^{bc}	1.37 ± 0.04 ^b	1.53 ± 0.03 ^a	0.05

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).