

**TABLE 1**

Table 1. Effect of PSH inclusion on water absorption and rheological properties of durum wheat doughs.

Parameters	Control	2.5% PSH	5% PSH	7.5% PSH	10% PSH	Pooled SD
<i>Farinograph</i>						
Water absorption (%)	57.1 ± 0 <sup>e</sup>	72.9 ± 0.1 <sup>d</sup>	90.9 ± 0.2 <sup>c</sup>	111.4 ± 0.1 <sup>b</sup>	132.0 ± 0.2 <sup>a</sup>	0.1
Stability (min)	12.4 ± 0.4 <sup>b</sup>	5.2 ± 0.4 <sup>c</sup>	5.3 ± 0.5 <sup>c</sup>	4.9 ± 0.1 <sup>c</sup>	15.9 ± 0.3 <sup>a</sup>	0.3
<i>Frequency sweep test</i>						
G' at 1 Hz (kPa) <sup>†</sup>	15 ± 1 <sup>e</sup>	41 ± 2 <sup>d</sup>	52 ± 3 <sup>c</sup>	80 ± 1 <sup>b</sup>	97 ± 3 <sup>a</sup>	2.2
tan δ at 1 Hz (-) <sup>†</sup>	0.39 ± 0.01 <sup>a</sup>	0.32 ± 0.01 <sup>b</sup>	0.29 ± 0.01 <sup>c</sup>	0.27 ± 0.00 <sup>d</sup>	0.25 ± 0.01 <sup>e</sup>	0.01
<i>Temperature sweep test</i>						
T <sub>peak</sub> (°C)	82.4 ± 1.0 <sup>ns</sup>	82.6 ± 1.1 <sup>ns</sup>	81.4 ± 0.8 <sup>ns</sup>	81.7 ± 1.0 <sup>ns</sup>	84.0 ± 0.7 <sup>ns</sup>	1.0
G' <sub>peak</sub> (kPa)	168 ± 8 <sup>a</sup>	133 ± 1 <sup>b</sup>	120 ± 3 <sup>c</sup>	120 ± 3 <sup>c</sup>	120 ± 3 <sup>c</sup>	4.0
tan δ <sub>peak</sub> (-)	0.15 ± 0.01 <sup>c</sup>	0.17 ± 0.01 <sup>b</sup>	0.18 ± 0.01 <sup>ab</sup>	0.19 ± 0.01 <sup>a</sup>	0.19 ± 0.01 <sup>a</sup>	0.01
ΔLog G' (Pa) <sup>††</sup>	1.23 ± 0.03 <sup>a</sup>	0.70 ± 0.01 <sup>b</sup>	0.56 ± 0.02 <sup>c</sup>	0.41 ± 0.01 <sup>d</sup>	0.31 ± 0.01 <sup>e</sup>	0.02

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).

<sup>†</sup> dough at 25 °C; <sup>††</sup> ΔLog G' = (Log G' <sub>peak</sub> - Log G' <sub>min</sub>).