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APPENDICES

Statistical analysis of emulsion properties.

Hypothesis Test Summary

	Null Hypothesis	Test	Sig.	Decision
1	The medians of wac are the same across categories of name.	Independent-Samples Median Test	.006	Reject the null hypothesis.
2	The distribution of wac is the same across categories of name.	Independent-Samples Kruskal-Wallis Test	.001	Reject the null hypothesis.
3	The medians of stability are the same across categories of name.	Independent-Samples Median Test	.006	Reject the null hypothesis.
4	The distribution of stability is the same across categories of name.	Independent-Samples Kruskal-Wallis Test	.002	Reject the null hypothesis.

Asymptotic significances are displayed. The significance level is .05.

26.00

Each node shows the sample average rank of name.

Sample1-Sample2	Test Statistic	Std. Error	Std. Test Statistic	Sig.	Adj.Sig.
C0-E3	-3.333	6.466	-.516	.606	1.000
C0-E1	-5.667	6.466	-.876	.381	1.000
C0-E2	-9.000	6.466	-1.392	.164	1.000
C0-E4	-13.000	6.466	-2.011	.044	1.000
C0-E7	-14.000	6.466	-2.165	.030	1.000
C0-E5	-18.667	6.466	-2.887	.004	.140
C0-E6	-20.333	6.466	-3.145	.002	.060
C0-E8	-24.000	6.466	-3.712	.000	.007
E3-E1	2.333	6.466	.361	.718	1.000
E3-E2	5.667	6.466	.876	.381	1.000
E3-E4	-9.667	6.466	-1.495	.135	1.000
E3-E7	-10.667	6.466	-1.650	.099	1.000
E3-E5	-15.333	6.466	-2.371	.018	.638

Fields(s): wac * name(Test 2)

View: Pairwise Comparisons Test: Kruskal-Wallis Layout

Hypothesis Test Summary

	Null Hypothesis	Test	Sig.	Decision
1	The medians of wac are the same across categories of name.	Independent-Samples Median Test	.006	Reject the null hypothesis.
2	The distribution of wac is the same across categories of name.	Independent-Samples Kruskal-Wallis Test	.001	Reject the null hypothesis.
3	The medians of stability are the same across categories of name.	Independent-Samples Median Test	.006	Reject the null hypothesis.
4	The distribution of stability is the same across categories of name.	Independent-Samples Kruskal-Wallis Test	.002	Reject the null hypothesis.

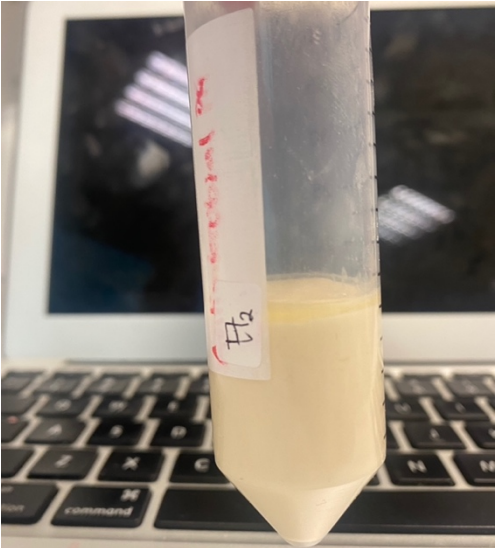
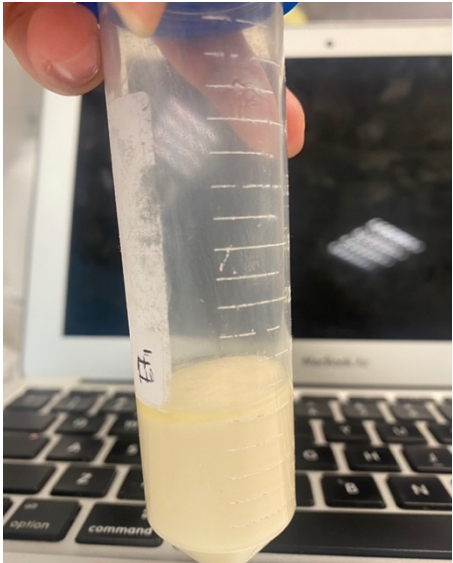
Asymptotic significances are displayed. The significance level is .05.

Each node shows the sample average rank of name.

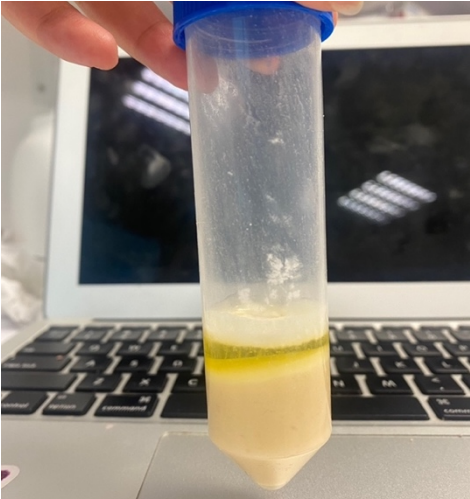
Sample1-Sample2	Test Statistic	Std. Error	Std. Test Statistic	Sig.	Adj.Sig.
C0-E1	-4.333	6.470	-.670	.503	1.000
C0-E2	-5.333	6.470	-.824	.410	1.000
C0-E3	-8.333	6.470	-1.288	.198	1.000
C0-E5	-13.500	6.470	-2.087	.037	1.000
C0-E6	-15.667	6.470	-2.421	.015	.556
C0-E4	-16.333	6.470	-2.525	.012	.417
C0-E8	-20.833	6.470	-3.220	.001	.046
C0-E7	-23.667	6.470	-3.658	.000	.009
E1-E2	-1.000	6.470	-.155	.877	1.000
E1-E3	-4.000	6.470	-.618	.536	1.000
E1-E5	-9.167	6.470	-1.417	.157	1.000
E1-E6	-11.333	6.470	-1.752	.080	1.000
E1-E4	-12.000	6.470	-1.855	.064	1.000
E1-E8	-16.500	6.470	-2.550	.011	.387

Fields(s): stability * name(Test 4)

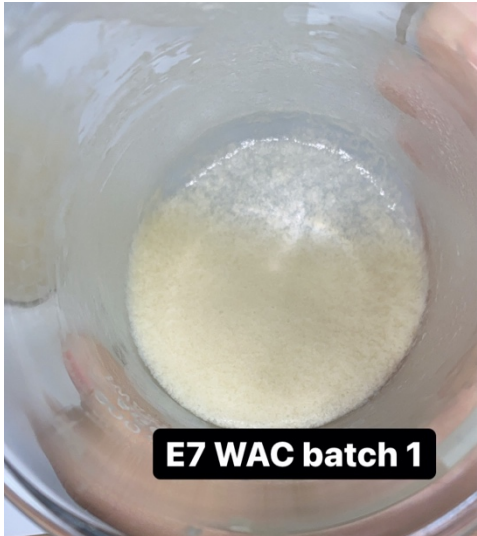
The emulsion stability of 8% SPI & 1.5% MC emulsion.



The emulsion stability of 8% SPI & 3% MC emulsion.



Water absorbing capacity of emulsions.



Cooking loss of plant-based burger statistical analysis.

Hypothesis Test Summary			
Null Hypothesis	Test	Sig.	Decision
1 The distribution of Cookingloss is the same across categories of Group.	Independent-Samples Kruskal-Wallis Test	.016	Reject the null hypothesis.

Asymptotic significances are displayed. The significance level is .05.

Sample1-Sample2	Test Statistic	Std. Error	Std. Test Statistic	Sig.	Adj.Sig.
4% SPI & 3% MC-8% SPI & 1.5% MC	-3.000	2.944	-1.019	.308	1.000
4% SPI & 3% MC-8% SPI & 3% MC	-6.000	2.944	-2.038	.042	.249
4% SPI & 3% MC-Burger with suspension	9.000	2.944	3.057	.002	.013
8% SPI & 1.5% MC-8% SPI & 3% MC	-3.000	2.944	-1.019	.308	1.000
8% SPI & 1.5% MC-Burger with suspension	6.000	2.944	2.038	.042	.249
8% SPI & 3% MC-Burger with suspension	3.000	2.944	1.019	.308	1.000

Hypothesis Test Summary			
Null Hypothesis	Test	Sig.	Decision
1 The distribution of Cookingloss is the same across categories of Group.	Independent-Samples Kruskal-Wallis Test	.031	Reject the null hypothesis.

Asymptotic significances are displayed. The significance level is .05.

Sample1-Sample2	Test Statistic	Std. Error	Std. Test Statistic	Sig.	Adj.Sig.
Burger with suspension-8% SPI & 1.5% MC	-1.333	2.944	-.453	.651	1.000
Burger with suspension-8% SPI & 3% MC	-4.667	2.944	-1.585	.113	.678
Burger with suspension-4% SPI & 3% MC	-8.000	2.944	-2.717	.007	.039
8% SPI & 1.5% MC-8% SPI & 3% MC	-3.333	2.944	-1.132	.258	1.000
8% SPI & 1.5% MC-4% SPI & 3% MC	6.667	2.944	2.265	.024	.141
8% SPI & 3% MC-4% SPI & 3% MC	3.333	2.944	1.132	.258	1.000

Hypothesis Test Summary			
Null Hypothesis	Test	Sig.	Decision
1 The distribution of Cookingloss is the same across categories of Group.	Independent-Samples Kruskal-Wallis Test	.016	Reject the null hypothesis.

Asymptotic significances are displayed. The significance level is .05.

each row shows the sample average rank of Group.

Sample1-Sample2	Test Statistic	Std. Error	Std. Test Statistic	Sig.	Adj.Sig.
4% SPI & 3% MC-8% SPI & 3% MC	-3.000	2.944	-1.019	.308	1.000
4% SPI & 3% MC-Burger with suspension	6.000	2.944	2.038	.042	.249
4% SPI & 3% MC-8% SPI & 1.5% MC	-9.000	2.944	-3.057	.002	.013
8% SPI & 3% MC-Burger with suspension	3.000	2.944	1.019	.308	1.000
8% SPI & 3% MC-8% SPI & 1.5% MC	6.000	2.944	2.038	.042	.249
Burger with suspension-8% SPI & 1.5% MC	-3.000	2.944	-1.019	.308	1.000

Hypothesis Test Summary

	Null Hypothesis	Test	Sig.	Decision
1	The distribution of Cookingloss is the same across categories of Treatment.	Independent-Samples Kruskal-Wallis Test	.051	Retain the null hypothesis.

Cooking loss of plant-based burger statistical analysis.

Sample1-Sample2	Test Statistic	Std. Error	Std. Test Statistic	Sig.	Adj.Sig.
Fresh-Frozen	-3.000	2.236	-1.342	.180	.539
Fresh-Chill	6.000	2.236	2.683	.007	.022
Frozen-Chill	3.000	2.236	1.342	.180	.539

Hypothesis Test Summary

	Null Hypothesis	Test	Sig.	Decision
1	The distribution of Cookingloss is the same across categories of Treatment.	Independent-Samples Kruskal-Wallis Test	.061	Retain the null hypothesis.

Sample1-Sample2	Test Statistic	Std. Error	Std. Test Statistic	Sig.	Adj.Sig.
Frozen-Chill	3.000	2.236	1.342	.180	.539
Frozen-Fresh	6.000	2.236	2.683	.007	.022
Chill-Fresh	-3.000	2.236	-1.342	.180	.539


Physicochemical properties of plant-based burger statistical analysis.

Hypothesis Test Summary

	Null Hypothesis	Test	Sig.	Decision
1	The distribution of Springiness is the same across categories of Group.	Independent-Samples Kruskal-Wallis Test	.200	Retain the null hypothesis.
2	The distribution of Hardness is the same across categories of Group.	Independent-Samples Kruskal-Wallis Test	.016	Reject the null hypothesis.
3	The distribution of Moisture is the same across categories of Group.	Independent-Samples Kruskal-Wallis Test	.018	Reject the null hypothesis.

Sample1-Sample2	Test Statistic	Std. Error	Std. Test Statistic	Sig.	Adj.Sig.
8% SPI & 3% MC-4% SPI & 3% MC	3.000	2.944	1.019	.308	1.000
8% SPI & 3% MC-8% SPI & 1.5% MC	6.000	2.944	2.038	.042	.249
8% SPI & 3% MC-Burger with suspension	9.000	2.944	3.057	.002	.013
4% SPI & 3% MC-8% SPI & 1.5% MC	-3.000	2.944	-1.019	.308	1.000
4% SPI & 3% MC-Burger with suspension	6.000	2.944	2.038	.042	.249
8% SPI & 1.5% MC-Burger with suspension	3.000	2.944	1.019	.308	1.000

Each row tests the null hypothesis that the Sample 1 and Sample 2 distributions are the same. Asymptotic significances (2-sided tests) are displayed. The significance level is .05. Significance values have been adjusted by the Bonferroni correction for multiple tests.

Hardness * Group(Test 2) 

Physicochemical properties of plant-based burger statistical analysis.

Sample1-Sample2	Test Statistic	Std. Error	Std. Test Statistic	Sig.	Adj.Sig.
8% SPI & 3% MC-4% SPI & 3% MC	3.333	2.939	1.134	.257	1.000
8% SPI & 3% MC-8% SPI & 1.5% MC	5.667	2.939	1.928	.054	.323
8% SPI & 3% MC-Burger with suspension	9.000	2.939	3.063	.002	.013
4% SPI & 3% MC-8% SPI & 1.5% MC	-2.333	2.939	-.794	.427	1.000
4% SPI & 3% MC-Burger with suspension	5.667	2.939	1.928	.054	.323
8% SPI & 1.5% MC-Burger with suspension	3.333	2.939	1.134	.257	1.000

Each row tests the null hypothesis that the Sample 1 and Sample 2 distributions are the same. Asymptotic significances (2-sided tests) are displayed. The significance level is .05. Significance values have been adjusted by the Bonferroni correction for multiple tests.

Moisture * Group(Test 3)

Hypothesis Test Summary

	Null Hypothesis	Test	Sig.	Decision
1	The distribution of Springiness is the same across categories of Group.	Independent-Samples Kruskal-Wallis Test	.030	Reject the null hypothesis.
2	The distribution of Hardness is the same across categories of Group.	Independent-Samples Kruskal-Wallis Test	.024	Reject the null hypothesis.
3	The distribution of Moisture is the same across categories of Group.	Independent-Samples Kruskal-Wallis Test	.033	Reject the null hypothesis.

Physicochemical properties of plant-based burger statistical analysis.

Sample1-Sample2	Test Statistic	Std. Error	Std. Test Statistic	Sig.	Adj.Sig.
4% SPI & 3% MC-Burger with suspension	4.000	2.944	1.359	.174	1.000
4% SPI & 3% MC-8% SPI & 1.5% MC	-5.000	2.944	-1.698	.089	.537
4% SPI & 3% MC-8% SPI & 3% MC	-9.000	2.944	-3.057	.002	.013
Burger with suspension-8% SPI & 1.5% MC	-1.000	2.944	-.340	.734	1.000
Burger with suspension-8% SPI & 3% MC	-5.000	2.944	-1.698	.089	.537
8% SPI & 1.5% MC-8% SPI & 3% MC	-4.000	2.944	-1.359	.174	1.000

Each row tests the null hypothesis that the Sample 1 and Sample 2 distributions are the same.
Asymptotic significances (2-sided tests) are displayed. The significance level is .05.
Significance values have been adjusted by the Bonferroni correction for multiple tests.

Hardness * Group(Test 2)

Sample1-Sample2	Test Statistic	Std. Error	Std. Test Statistic	Sig.	Adj.Sig.
4% SPI & 3% MC-8% SPI & 3% MC	-2.167	2.939	-.737	.461	1.000
4% SPI & 3% MC-8% SPI & 1.5% MC	-4.833	2.939	-1.645	.100	.600
4% SPI & 3% MC-Burger with suspension	8.333	2.939	2.836	.005	.027
8% SPI & 3% MC-8% SPI & 1.5% MC	2.667	2.939	.907	.364	1.000
8% SPI & 3% MC-Burger with suspension	6.167	2.939	2.098	.036	.215
8% SPI & 1.5% MC-Burger with suspension	3.500	2.939	1.191	.234	1.000

Each row tests the null hypothesis that the Sample 1 and Sample 2 distributions are the same.
Asymptotic significances (2-sided tests) are displayed. The significance level is .05.
Significance values have been adjusted by the Bonferroni correction for multiple tests.

Springiness * Group(Test 1)

Physicochemical properties of plant-based burger statistical analysis.

Sample1-Sample2	Test Statistic	Std. Error	Std. Test Statistic	Sig.	Adj.Sig.
Burger with suspension-8% SPI & 3% MC	-3.667	2.944	-1.246	.213	1.000
Burger with suspension-4% SPI & 3% MC	-6.000	2.944	-2.038	.042	.249
Burger with suspension-8% SPI & 1.5% MC	-8.333	2.944	-2.831	.005	.028
8% SPI & 3% MC-4% SPI & 3% MC	2.333	2.944	.793	.428	1.000
8% SPI & 3% MC-8% SPI & 1.5% MC	4.667	2.944	1.585	.113	.678
4% SPI & 3% MC-8% SPI & 1.5% MC	-2.333	2.944	-.793	.428	1.000

Each row tests the null hypothesis that the Sample 1 and Sample 2 distributions are the same. Asymptotic significances (2-sided tests) are displayed. The significance level is .05. Significance values have been adjusted by the Bonferroni correction for multiple tests.

Moisture * Group(Test 3)

Hypothesis Test Summary

	Null Hypothesis	Test	Sig.	Decision
1	The distribution of Springiness is the same across categories of Group.	Independent-Samples Kruskal-Wallis Test	.043	Reject the null hypothesis.
2	The distribution of Hardness is the same across categories of Group.	Independent-Samples Kruskal-Wallis Test	.024	Reject the null hypothesis.
3	The distribution of Moisture is the same across categories of Group.	Independent-Samples Kruskal-Wallis Test	.172	Retain the null hypothesis.

Asymptotic significances are displayed. The significance level is .05.

Physicochemical properties of plant-based burger statistical analysis.

Sample1-Sample2	Test Statistic	Std. Error	Std. Test Statistic	Sig.	Adj.Sig.
4% SPI & 3% MC-8% SPI & 3% MC	-4.167	2.939	-1.418	.156	.937
4% SPI & 3% MC-8% SPI & 1.5% MC	-4.833	2.939	-1.645	.100	.600
4% SPI & 3% MC-Burger with suspension	9.000	2.939	3.063	.002	.013
8% SPI & 3% MC-8% SPI & 1.5% MC	.667	2.939	.227	.821	1.000
8% SPI & 3% MC-Burger with suspension	4.833	2.939	1.645	.100	.600
8% SPI & 1.5% MC-Burger with suspension	4.167	2.939	1.418	.156	.937

Each row tests the null hypothesis that the Sample 1 and Sample 2 distributions are the same. Asymptotic significances (2-sided tests) are displayed. The significance level is .05. Significance values have been adjusted by the Bonferroni correction for multiple tests.

Hardness * Group(Test 2)

Sample1-Sample2	Test Statistic	Std. Error	Std. Test Statistic	Sig.	Adj.Sig.
Burger with suspension-8% SPI & 3% MC	-3.333	2.944	-1.132	.258	1.000
Burger with suspension-8% SPI & 1.5% MC	-3.667	2.944	-1.246	.213	1.000
Burger with suspension-4% SPI & 3% MC	-8.333	2.944	-2.831	.005	.028
8% SPI & 3% MC-8% SPI & 1.5% MC	.333	2.944	.113	.910	1.000
8% SPI & 3% MC-4% SPI & 3% MC	5.000	2.944	1.698	.089	.537
8% SPI & 1.5% MC-4% SPI & 3% MC	4.667	2.944	1.585	.113	.678

Each row tests the null hypothesis that the Sample 1 and Sample 2 distributions are the same. Asymptotic significances (2-sided tests) are displayed. The significance level is .05. Significance values have been adjusted by the Bonferroni correction for multiple tests.

Springiness * Group(Test 1)

Physicochemical properties of plant-based burger statistical analysis.

Hypothesis Test Summary

	Null Hypothesis	Test	Sig.	Decision
1	The distribution of Springiness is the same across categories of Group.	Independent-Samples Kruskal-Wallis Test	.024	Reject the null hypothesis.
2	The distribution of Hardness is the same across categories of Group.	Independent-Samples Kruskal-Wallis Test	.016	Reject the null hypothesis.
3	The distribution of Moisture is the same across categories of Group.	Independent-Samples Kruskal-Wallis Test	.024	Reject the null hypothesis.

Sample1-Sample2	Test Statistic	Std. Error	Std. Test Statistic	Sig.	Adj.Sig.
8% SPI & 3% MC-4% SPI & 3% MC	3.000	2.944	1.019	.308	1.000
8% SPI & 3% MC-8% SPI & 1.5% MC	6.000	2.944	2.038	.042	.249
8% SPI & 3% MC-Burger with suspension	9.000	2.944	3.057	.002	.013
4% SPI & 3% MC-8% SPI & 1.5% MC	-3.000	2.944	-1.019	.308	1.000
4% SPI & 3% MC-Burger with suspension	6.000	2.944	2.038	.042	.249
8% SPI & 1.5% MC-Burger with suspension	3.000	2.944	1.019	.308	1.000

Each row tests the null hypothesis that the Sample 1 and Sample 2 distributions are the same. Asymptotic significances (2-sided tests) are displayed. The significance level is .05. Significance values have been adjusted by the Bonferroni correction for multiple tests.

Hardness * Group(Test 2)

Physicochemical properties of plant-based burger statistical analysis.

Sample1-Sample2	Test Statistic	Std. Error	Std. Test Statistic	Sig.	Adj.Sig.
8% SPI & 3% MC-4% SPI & 3% MC	1.000	2.944	.340	.734	1.000
8% SPI & 3% MC-8% SPI & 1.5% MC	5.000	2.944	1.698	.089	.537
8% SPI & 3% MC-Burger with suspension	8.000	2.944	2.717	.007	.039
4% SPI & 3% MC-8% SPI & 1.5% MC	-4.000	2.944	-1.359	.174	1.000
4% SPI & 3% MC-Burger with suspension	7.000	2.944	2.378	.017	.105
8% SPI & 1.5% MC-Burger with suspension	3.000	2.944	1.019	.308	1.000

Each row tests the null hypothesis that the Sample 1 and Sample 2 distributions are the same.

Springiness * Group(Test 1)

Sample1-Sample2	Test Statistic	Std. Error	Std. Test Statistic	Sig.	Adj.Sig.
4% SPI & 3% MC-8% SPI & 1.5% MC	-3.000	2.939	-1.021	.307	1.000
4% SPI & 3% MC-Burger with suspension	7.167	2.939	2.439	.015	.088
4% SPI & 3% MC-8% SPI & 3% MC	-7.833	2.939	-2.666	.008	.046
8% SPI & 1.5% MC-Burger with suspension	4.167	2.939	1.418	.156	.937
8% SPI & 1.5% MC-8% SPI & 3% MC	-4.833	2.939	-1.645	.100	.600
Burger with suspension-8% SPI & 3% MC	-.667	2.939	-.227	.821	1.000

Each row tests the null hypothesis that the Sample 1 and Sample 2 distributions are the same.

Asymptotic significances (2-sided tests) are displayed. The significance level is .05. Significance values have been adjusted by the Bonferroni correction for multiple tests.

Moisture * Group(Test 3)

Physicochemical properties of plant-based burger statistical analysis.

Hypothesis Test Summary

	Null Hypothesis	Test	Sig.	Decision
1	The distribution of Springiness is the same across categories of Group.	Independent-Samples Kruskal-Wallis Test	.022	Reject the null hypothesis.
2	The distribution of Hardness is the same across categories of Group.	Independent-Samples Kruskal-Wallis Test	.016	Reject the null hypothesis.
3	The distribution of Moisture is the same across categories of Group.	Independent-Samples Kruskal-Wallis Test	.038	Reject the null hypothesis.

Sample1-Sample2	Test Statistic	Std. Error	Std. Test Statistic	Sig.	Adj.Sig.
4% SPI & 3% MC-8% SPI & 3% MC	-3.000	2.944	-1.019	.308	1.000
4% SPI & 3% MC-Burger with suspension	6.000	2.944	2.038	.042	.249
4% SPI & 3% MC-8% SPI & 1.5% MC	-9.000	2.944	-3.057	.002	.013
8% SPI & 3% MC-Burger with suspension	3.000	2.944	1.019	.308	1.000
8% SPI & 3% MC-8% SPI & 1.5% MC	6.000	2.944	2.038	.042	.249
Burger with suspension-8% SPI & 1.5% MC	-3.000	2.944	-1.019	.308	1.000

Each row tests the null hypothesis that the Sample 1 and Sample 2 distributions are the

Hardness * Group(Test 2)

Physicochemical properties of plant-based burger statistical analysis.

Sample1-Sample2	Test Statistic	Std. Error	Std. Test Statistic	Sig.	Adj.Sig.
8% SPI & 1.5% MC-8% SPI & 3% MC	-1.667	2.944	-.566	.571	1.000
8% SPI & 1.5% MC-4% SPI & 3% MC	5.333	2.944	1.812	.070	.420
8% SPI & 1.5% MC-Burger with suspension	8.333	2.944	2.831	.005	.028
8% SPI & 3% MC-4% SPI & 3% MC	3.667	2.944	1.246	.213	1.000
8% SPI & 3% MC-Burger with suspension	6.667	2.944	2.265	.024	.141
4% SPI & 3% MC-Burger with suspension	3.000	2.944	1.019	.308	1.000

Each row tests the null hypothesis that the Sample 1 and Sample 2 distributions are the same. Asymptotic significances (2-sided tests) are displayed. The significance level is .05. Significance values have been adjusted by the Bonferroni correction for multiple tests.

Springiness * Group(Test 1)

Sample1-Sample2	Test Statistic	Std. Error	Std. Test Statistic	Sig.	Adj.Sig.
8% SPI & 3% MC-Burger with suspension	3.667	2.944	1.246	.213	1.000
8% SPI & 3% MC-8% SPI & 1.5% MC	6.333	2.944	2.151	.031	.189
8% SPI & 3% MC-4% SPI & 3% MC	8.000	2.944	2.717	.007	.039
Burger with suspension-8% SPI & 1.5% MC	-2.667	2.944	-.906	.365	1.000
Burger with suspension-4% SPI & 3% MC	-4.333	2.944	-1.472	.141	.846
8% SPI & 1.5% MC-4% SPI & 3% MC	1.667	2.944	.566	.571	1.000

Each row tests the null hypothesis that the Sample 1 and Sample 2 distributions are the same.

Moisture * Group(Test 3)

Physicochemical properties of plant-based burger statistical analysis.

Hypothesis Test Summary

	Null Hypothesis	Test	Sig.	Decision
1	The distribution of Springiness is the same across categories of Group.	Independent-Samples Kruskal-Wallis Test	.019	Reject the null hypothesis.
2	The distribution of Hardness is the same across categories of Group.	Independent-Samples Kruskal-Wallis Test	.016	Reject the null hypothesis.
3	The distribution of Moisture is the same across categories of Group.	Independent-Samples Kruskal-Wallis Test	.053	Retain the null hypothesis.

Sample1-Sample2	Test Statistic	Std. Error	Std. Test Statistic	Sig.	Adj.Sig.
8% SPI & 3% MC-8% SPI & 1.5% MC	3.000	2.944	1.019	.308	1.000
8% SPI & 3% MC-4% SPI & 3% MC	6.000	2.944	2.038	.042	.249
8% SPI & 3% MC-Burger with suspension	9.000	2.944	3.057	.002	.013
8% SPI & 1.5% MC-4% SPI & 3% MC	3.000	2.944	1.019	.308	1.000
8% SPI & 1.5% MC-Burger with suspension	6.000	2.944	2.038	.042	.249
4% SPI & 3% MC-Burger with suspension	3.000	2.944	1.019	.308	1.000

Each row tests the null hypothesis that the Sample 1 and Sample 2 distributions are the same.

Asymptotic significances (2-sided tests) are displayed. The significance level is .05. Significance values have been adjusted by the Bonferroni correction for multiple tests.

Hardness * Group(Test 2)

Physicochemical properties of plant-based burger statistical analysis.

Sample1-Sample2	Test Statistic	Std. Error	Std. Test Statistic	Sig.	Adj.Sig.
8% SPI & 3% MC-8% SPI & 1.5% MC	3.333	2.944	1.132	.258	1.000
8% SPI & 3% MC-4% SPI & 3% MC	5.667	2.944	1.925	.054	.325
8% SPI & 3% MC-Burger with suspension	9.000	2.944	3.057	.002	.013
8% SPI & 1.5% MC-4% SPI & 3% MC	2.333	2.944	.793	.428	1.000
8% SPI & 1.5% MC-Burger with suspension	5.667	2.944	1.925	.054	.325
4% SPI & 3% MC-Burger with suspension	3.333	2.944	1.132	.258	1.000

Each row tests the null hypothesis that the Sample 1 and Sample 2 distributions are the same. Asymptotic significances (2-sided tests) are displayed. The significance level is .05. Significance values have been adjusted by the Bonferroni correction for multiple tests.

Springiness * Group(Test 1)

Hypothesis Test Summary

	Null Hypothesis	Test	Sig.	Decision
1	The distribution of Springiness is the same across categories of Treatment.	Independent-Samples Kruskal-Wallis Test	.027	Reject the null hypothesis.
2	The distribution of Hardness is the same across categories of Treatment.	Independent-Samples Kruskal-Wallis Test	.027	Reject the null hypothesis.
3	The distribution of Moisture is the same across categories of Treatment.	Independent-Samples Kruskal-Wallis Test	.039	Reject the null hypothesis.

Asymptotic significances are displayed. The significance level is .05.

Physicochemical properties of plant-based burger statistical analysis.

Sample1-Sample2	Test Statistic	Std. Error	Std. Test Statistic	Sig.	Adj.Sig.
Fresh-Frozen	-3.000	2.236	-1.342	.180	.539
Fresh-Chill	6.000	2.236	2.683	.007	.022
Frozen-Chill	3.000	2.236	1.342	.180	.539

Each row tests the null hypothesis that the Sample 1 and Sample 2 distributions are the same.
 Asymptotic significances (2-sided tests) are displayed. The significance level is .05.
 Significance values have been adjusted by the Bonferroni correction for multiple tests.

Hardness * Treatment(Test 2)

Sample1-Sample2	Test Statistic	Std. Error	Std. Test Statistic	Sig.	Adj.Sig.
Chill-Fresh	-3.000	2.236	-1.342	.180	.539
Chill-Frozen	-6.000	2.236	-2.683	.007	.022
Fresh-Frozen	-3.000	2.236	-1.342	.180	.539

Each row tests the null hypothesis that the Sample 1 and Sample 2 distributions are the same.
 Asymptotic significances (2-sided tests) are displayed. The significance level is .05.
 Significance values have been adjusted by the Bonferroni correction for multiple tests.

Springiness * Treatment(Test 1)

Physicochemical properties of plant-based burger statistical analysis.

Sample1-Sample2	Test Statistic	Std. Error	Std. Test Statistic	Sig.	Adj.Sig.
Frozen-Chill	2.333	2.236	1.043	.297	.890
Frozen-Fresh	5.667	2.236	2.534	.011	.034
Chill-Fresh	-3.333	2.236	-1.491	.136	.408

Each row tests the null hypothesis that the Sample 1 and Sample 2 distributions are the same. Asymptotic significances (2-sided tests) are displayed. The significance level is .05. Significance values have been adjusted by the Bonferroni correction for multiple tests.

Moisture * Treatment(Test 3)

Double-click to activate

Hypothesis Test Summary

	Null Hypothesis	Test	Sig.	Decision
1	The distribution of Springiness is the same across categories of Treatment.	Independent-Samples Kruskal-Wallis Test	.148	Retain the null hypothesis.
2	The distribution of Hardness is the same across categories of Treatment.	Independent-Samples Kruskal-Wallis Test	.027	Reject the null hypothesis.
3	The distribution of Moisture is the same across categories of Treatment.	Independent-Samples Kruskal-Wallis Test	.051	Retain the null hypothesis.

Asymptotic significances are displayed. The significance level is .05.

Sample1-Sample2	Test Statistic	Std. Error	Std. Test Statistic	Sig.	Adj.Sig.
Fresh-Frozen	-3.000	2.236	-1.342	.180	.539
Fresh-Chill	6.000	2.236	2.683	.007	.022
Frozen-Chill	3.000	2.236	1.342	.180	.539

Physicochemical properties of plant-based burger statistical analysis.

Hypothesis Test Summary

	Null Hypothesis	Test	Sig.	Decision
1	The distribution of Springiness is the same across categories of Treatment.	Independent-Samples Kruskal-Wallis Test	.039	Reject the null hypothesis.
2	The distribution of Hardness is the same across categories of Treatment.	Independent-Samples Kruskal-Wallis Test	.044	Reject the null hypothesis.
3	The distribution of Moisture is the same across categories of Treatment.	Independent-Samples Kruskal-Wallis Test	.270	Retain the null hypothesis.

Asymptotic significances are displayed. The significance level is .05.

Sample1-Sample2	Test Statistic	Std. Error	Std. Test Statistic	Sig.	Adj.Sig.
Fresh-Frozen	-2.333	2.236	-1.043	.297	.890
Fresh-Chill	5.667	2.236	2.534	.011	.034
Frozen-Chill	3.333	2.236	1.491	.136	.408

Sample1-Sample2	Test Statistic	Std. Error	Std. Test Statistic	Sig.	Adj.Sig.
Chill-Fresh	-3.500	2.227	-1.572	.116	.348
Chill-Frozen	-5.500	2.227	-2.470	.014	.041
Fresh-Frozen	-2.000	2.227	-.898	.369	1.000

Each row tests the null hypothesis that the Sample 1 and Sample 2 distributions are the same. Asymptotic significances (2-sided tests) are displayed. The significance level is .05. Significance values have been adjusted by the Bonferroni correction for multiple tests.

Hardness * Treatment(Test 2)

Physicochemical properties of plant-based burger statistical analysis.

Hypothesis Test Summary

	Null Hypothesis	Test	Sig.	Decision
1	The distribution of Springiness is the same across categories of Treatment.	Independent-Samples Kruskal-Wallis Test	.079	Retain the null hypothesis.
2	The distribution of Hardness is the same across categories of Treatment.	Independent-Samples Kruskal-Wallis Test	.061	Retain the null hypothesis.
3	The distribution of Moisture is the same across categories of Treatment.	Independent-Samples Kruskal-Wallis Test	.055	Retain the null hypothesis.

Hypothesis Test Summary

	Null Hypothesis	Test	Sig.	Decision
1	The distribution of Springiness is the same across categories of Treatment.	Independent-Samples Kruskal-Wallis Test	.177	Retain the null hypothesis.
2	The distribution of Hardness is the same across categories of Treatment.	Independent-Samples Kruskal-Wallis Test	.032	Reject the null hypothesis.
3	The distribution of Moisture is the same across categories of Treatment.	Independent-Samples Kruskal-Wallis Test	.430	Retain the null hypothesis.

Asymptotic significances are displayed. The significance level is .05.

Sample1-Sample2	Test Statistic	Std. Error	Std. Test Statistic	Sig.	Adj.Sig.
Fresh-Chill	2.667	2.227	1.198	.231	.693
Fresh-Frozen	-5.833	2.227	-2.620	.009	.026
Chill-Frozen	-3.167	2.227	-1.422	.155	.465

Each row tests the null hypothesis that the Sample 1 and Sample 2 distributions are the same. Asymptotic significances (2-sided tests) are displayed. The significance level is .05. Significance values have been adjusted by the Bonferroni correction for multiple tests.

Hardness * Treatment(Test 2)

Physicochemical properties of plant-based burger statistical analysis.

Hypothesis Test Summary

	Null Hypothesis	Test	Sig.	Decision
1	The distribution of Springiness is the same across categories of Treatment.	Independent-Samples Kruskal-Wallis Test	.027	Reject the null hypothesis.
2	The distribution of Hardness is the same across categories of Treatment.	Independent-Samples Kruskal-Wallis Test	.027	Reject the null hypothesis.
3	The distribution of Moisture is the same across categories of Treatment.	Independent-Samples Kruskal-Wallis Test	.039	Reject the null hypothesis.

Asymptotic significances are displayed. The significance level is .05.

Sample1-Sample2	Test Statistic	Std. Error	Std. Test Statistic	Sig.	Adj.Sig.
Frozen-Fresh	3.000	2.236	1.342	.180	.539
Frozen-Chill	6.000	2.236	2.683	.007	.022
Fresh-Chill	3.000	2.236	1.342	.180	.539

Each row tests the null hypothesis that the Sample 1 and Sample 2 distributions are the same. Asymptotic significances (2-sided tests) are displayed. The significance level is .05. Significance values have been adjusted by the Bonferroni correction for multiple tests.

Springiness * Treatment(Test 1)

Sample1-Sample2	Test Statistic	Std. Error	Std. Test Statistic	Sig.	Adj.Sig.
Frozen-Chill	3.000	2.236	1.342	.180	.539
Frozen-Fresh	6.000	2.236	2.683	.007	.022
Chill-Fresh	-3.000	2.236	-1.342	.180	.539

Each row tests the null hypothesis that the Sample 1 and Sample 2 distributions are the same. Asymptotic significances (2-sided tests) are displayed. The significance level is .05. Significance values have been adjusted by the Bonferroni correction for multiple tests.

Hardness * Treatment(Test 2)

Physicochemical properties of plant-based burger statistical analysis.

Sample1-Sample2	Test Statistic	Std. Error	Std. Test Statistic	Sig.	Adj.Sig.
Chill-Frozen	-2.333	2.236	-1.043	.297	.890
Chill-Fresh	-5.667	2.236	-2.534	.011	.034
Frozen-Fresh	3.333	2.236	1.491	.136	.408

Each row tests the null hypothesis that the Sample 1 and Sample 2 distributions are the same. Asymptotic significances (2-sided tests) are displayed. The significance level is .05. Significance values have been adjusted by the Bonferroni correction for multiple tests.

Moisture * Treatment(Test 3)

Hypothesis Test Summary

	Null Hypothesis	Test	Sig.	Decision
1	The distribution of Springiness is the same across categories of Treatment.	Independent-Samples Kruskal-Wallis Test	.113	Retain the null hypothesis.
2	The distribution of Hardness is the same across categories of Treatment.	Independent-Samples Kruskal-Wallis Test	.039	Reject the null hypothesis.
3	The distribution of Moisture is the same across categories of Treatment.	Independent-Samples Kruskal-Wallis Test	.050	Reject the null hypothesis.

Asymptotic significances are displayed. The significance level is .05.

Sample1-Sample2	Test Statistic	Std. Error	Std. Test Statistic	Sig.	Adj.Sig.
Fresh-Frozen	-3.333	2.236	-1.491	.136	.408
Fresh-Chill	5.667	2.236	2.534	.011	.034
Frozen-Chill	2.333	2.236	1.043	.297	.890

Each row tests the null hypothesis that the Sample 1 and Sample 2 distributions are the same. Asymptotic significances (2-sided tests) are displayed. The significance level is .05. Significance values have been adjusted by the Bonferroni correction for multiple tests.

Hardness * Treatment(Test 2)

Physicochemical properties of plant-based burger statistical analysis.

Sample1-Sample2	Test Statistic	Std. Error	Std. Test Statistic	Sig.	Adj.Sig.
Frozen-Fresh	1.667	2.227	.748	.454	1.000
Frozen-Chill	5.333	2.227	2.395	.017	.050
Fresh-Chill	3.667	2.227	1.647	.100	.299

Each row tests the null hypothesis that the Sample 1 and Sample 2 distributions are the same. Asymptotic significances (2-sided tests) are displayed. The significance level is .05. Significance values have been adjusted by the Bonferroni correction for multiple tests.

Moisture * Treatment(Test 3)

Hypothesis Test Summary

	Null Hypothesis	Test	Sig.	Decision
1	The distribution of Springiness is the same across categories of Treatment.	Independent-Samples Kruskal-Wallis Test	.099	Retain the null hypothesis.
2	The distribution of Hardness is the same across categories of Treatment.	Independent-Samples Kruskal-Wallis Test	.039	Reject the null hypothesis.
3	The distribution of Moisture is the same across categories of Treatment.	Independent-Samples Kruskal-Wallis Test	.837	Retain the null hypothesis.

Asymptotic significances are displayed. The significance level is .05.

Sample1-Sample2	Test Statistic	Std. Error	Std. Test Statistic	Sig.	Adj.Sig.
Chill-Frozen	-2.333	2.236	-1.043	.297	.890
Chill-Fresh	-5.667	2.236	-2.534	.011	.034
Frozen-Fresh	3.333	2.236	1.491	.136	.408

Each row tests the null hypothesis that the Sample 1 and Sample 2 distributions are the same. Asymptotic significances (2-sided tests) are displayed. The significance level is .05. Significance values have been adjusted by the Bonferroni correction for multiple tests.

Hardness * Treatment(Test 2)