

Table 3. Technological parameters, textural properties and colour values of three different formulations.

	RF-Control	RF-BHA	RF-MELISA
a_w	0.93 ± 0.02	0.93 ± 0.02	0.93 ± 0.02
Cooking yield (%)	100	100	100
Hardness (g)	10985 ± 2434 ^b	8764 ± 1442 ^a	10272 ± 1190 ^b
Springiness (mm)	0.84 ± 0.10 ^a	0.81 ± 0.09 ^a	0.86 ± 0.06 ^a
Cohesiveness	0.88 ± 0.02 ^a	0.88 ± 0.02 ^a	0.88 ± 0.01 ^a
Gumminess (g)	9900 ± 1702 ^b	8129 ± 527 ^a	9060 ± 974 ^{ab}
Chewiness (g/mm)	0.44 ± 0.02 ^b	0.45 ± 0.02 ^a	0.44 ± 0.01 ^b
L*	60.30 ± 0.76 ^a	64.21 ± 1.09 ^b	64.37 ± 0.55 ^b
a*	21.30 ± 0.45 ^a	21.16 ± 1.01 ^a	21.60 ± 0.44 ^a
b*	5.29 ± 0.22 ^a	8.97 ± 0.68 ^b	9.54 ± 0.42 ^c
Hue	0.24 ± 0.01 ^a	0.41 ± 0.02 ^b	0.42 ± 0.01 ^b
Chroma	13.95 ± 0.36 ^a	23.23 ± 0.95 ^b	23.81 ± 0.54 ^c

Different letters within the same row denote significant differences among samples ($p<0.05$)