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PHỤ LỤC – KẾT QUẢ PHÂN TÍCH ANOVA

Ảnh hưởng của maltodextrin lên tính chất hóa học của bột thơm ứng dụng kỹ thuật sấy phun và sấy thăng hoa.

ANOVA

Polyphenol

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	1137.162	6	189.527	783.453	.000
Within Groups	3.387	14	.242		
Total	1140.549	20			

Polyphenol

Tukey HSD[a]

		Subset for alpha = 0.05					
TPC	N	1	2	3	4	5	6
M	3	21.1648					
MP20%	3		24.9558				
MP25%	3			28.6239			
MP30%	3			29.4981			
MT20%	3				36.5714		
MT25%	3					39.7692	
MT30%	3						42.6396
Sig.		1.000	1.000	.365	1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.

ANOVA

DPPH

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	86.496	6	14.416	1168.960	.000
Within Groups	.173	14	.012		
Total	86.669	20			

DPPH

Tukey HSD[a]

DPPH	N	Subset for alpha = 0.05				
		1	2	3	4	5
M	3	45.3205				
MP25%	3		46.8346			
MP30%	3		46.8462			
MP20%	3		46.9872			
MT30%	3			48.3974		
MT25%	3				50.3910	
MT20%	3					51.4744
Sig.		1.000	.637	1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.

ANOVA

VitaminC

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	.004	6	.001	333.447	.000
Within Groups	.000	14	.000		
Total	.004	20			

VitaminC

Tukey HSD[a]

VINC	N	Subset for alpha = 0.05				
		1	2	3	4	5
MT20%	3	.0606				
MT30%	3		.0660			
MT25%	3		.0685	.0685		
MP30%	3			.0701		
MP25%	3				.0765	
MP20%	3				.0775	
M	3					.1063
Sig.		1.000	.389	.774	.981	1.000

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.

ANOVA

DoAcid

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	.148	6	.025	576.000	.000
Within Groups	.001	14	.000		
Total	.149	20			

DoAcid

Tukey HSD[a]

DOACID	N	Subset for alpha = 0.05		
		1	2	3
M5	3	.2033		
M2	3	.2033		
M3	3	.2033		
M6	3	.2100		
M1	3		.2533	
M4	3		.2533	
M0	3			.4533
Sig.		.864	1.000	1.000

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.

Ảnh hưởng của maltodextrin lên tính chất vật lý của bột thơm ứng dụng kỹ thuật sấy phun và sấy thăng hoa.

ANOVA

HieuSuatThuHoi

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	650.650	5	130.130	1541.621	.000
Within Groups	1.013	12	.084		
Total	651.663	17			

HieuSuatThuHoi

Tukey HSD[a]

HIEUSUAT	N	Subset for alpha = 0.05				
		1	2	3	4	5
MP30%	3	1.9100				
MP25%	3		11.0333			
MP20%	3		11.4667			
MT20%	3			14.7433		
MT25%	3				18.3467	
MT30%	3					20.4867
Sig.		1.000	.485	1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.

ANOVA

DopH

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	1.423	6	.237	2263.121	.000
Within Groups	.001	14	.000		
Total	1.424	20			

DopH

Tukey HSD[a]

PH	N	Subset for alpha = 0.05		
		1	2	3
M	3	3.4633		
MP25%	3		4.1867	
MP20%	3		4.1967	
MT20%	3		4.2033	
MT25%	3		4.2033	
MT30%	3		4.2133	4.2133
MP30%	3			4.2333
Sig.		1.000	.074	.270

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.

ANOVA

DoHoaTan

	Sum of Squares	df	Mean Square	F	Sig.
Between Groups	.071	6	.012	75.277	.000
Within Groups	.002	14	.000		
Total	.074	20			

DoHoaTan

Tukey HSD[a]

		Subset for alpha = 0.05		
DOHOATAN	N	1	2	3
MT30%	3	.3224		
MT25%	3		.3653	
MP25%	3		.3775	
MP30%	3		.3843	
MT20%	3			.4702
MP20%	3			.4733
M	3			.4794
Sig.		1.000	.539	.967

Means for groups in homogeneous subsets are displayed.

a. Uses Harmonic Mean Sample Size = 3.000.