

Table 5. Statistical analysis of scores of sensory properties of filling cream containing tested spices during storage at room temperature

Storage period (days)	Croissant containing							
	Control (zero)	BHT (0.02%)	Anise (2%)	Caraway (1%)	Fennel (2%)	Cinnamon (1%)	Ginger (2%)	Carob (2%)
Appearance								
Zero	8.3 ^{ABa}	8.7 ^{Aa}	8.5 ^{ABa}	8.6 ^{ABa}	8.3 ^{ABab}	8.7 ^{Aa}	8.2 ^{ABa}	8.1 ^{Ba}
2	8.6 ^{Aa}	8.5 ^{Aab}	8.2 ^{Aab}	8.5 ^{Aab}	8.4 ^{Aa}	8.4 ^{Aa}	8.2 ^{Aa}	8.1 ^{Aa}
4	8.3 ^{Aa}	8.6 ^{Aa}	7.6 ^{BCbc}	8.2 ^{ABab}	8.0 ^{ABCab}	7.6 ^{BCb}	7.6 ^{BCab}	7.5 ^{Ca}
6	8.3 ^{Aa}	8.1 ^{ABbc}	7.4 ^{CDc}	8.0 ^{ABCb}	7.6 ^{BCDab}	7.0 ^{Dbc}	8.0 ^{ABCab}	8.1 ^{ABa}
10	7.6 ^{BCDb}	7.7 ^{ABCc}	7.1 ^{Dc}	8.0 ^{ABb}	7.5 ^{BCDb}	7.3 ^{CDb}	7.4 ^{CDb}	8.2 ^{Aa}
17	6.3 ^{Ac}	5.4 ^{Bdc}	6.3 ^{Ad}	6.9 ^{Ac}	5.2 ^{Bc}	7.0 ^{Abc}	4.7 ^{Bd}	4.7 ^{Bb}
21	5.1 ^{CDd}	5.6 ^{BCDd}	5.8 ^{BCd}	6.7 ^{Ac}	4.8 ^{Dc}	6.4 ^{ABcd}	5.7 ^{BCc}	5.0 ^{CDb}
28	5.5 ^{CDEd}	5.1 ^{DEFc}	5.8 ^{BCDd}	6.7 ^{Ac}	4.5 ^{Fc}	6.3 ^{ABd}	6.0 ^{ABCc}	4.9 ^{EFb}
Color								
Zero	8.5 ^{AB a}	8.8 ^{Aa}	8.5 ^{ABa}	8.7 ^{ABa}	8.3 ^{ABCa}	7.9 ^{Cab}	8.3 ^{ABCa}	8.2 ^{BCa}
2	8.5 ^{ABa}	8.7 ^{Aa}	8.2 ^{ABab}	8.6 ^{ABa}	8.2 ^{ABab}	8.1 ^{Ba}	8.1 ^{Bab}	8.2 ^{ABa}
4	8.2 ^{ABa}	8.7 ^{Aa}	7.6 ^{BCbc}	8.2 ^{ABab}	8.1 ^{ABab}	7.4 ^{Cbc}	7.7 ^{BCab}	7.6 ^{BCa}
6	8.2 ^{Aa}	8.2 ^{Ab}	7.6 ^{ABCbc}	8.2 ^{Aab}	7.5 ^{BCbc}	7.1 ^{Ccd}	8.0 ^{ABab}	7.9 ^{ABa}
10	7.6 ^{ABCb}	7.6 ^{ABCc}	7.0 ^{Ccd}	8.0 ^{Ab}	7.3 ^{BCc}	7.4 ^{ABCbc}	7.9 ^{ABab}	7.9 ^{ABa}
17	6.6 ^{BCc}	5.4 ^{Dd}	7.2 ^{ABc}	7.2 ^{ABc}	6.5 ^{Cd}	7.1 ^{ABCcd}	7.6 ^{Ab}	4.9 ^{Db}
21	6.1 ^{BCd c}	5.5 ^{CDd}	6.4 ^{ABde}	6.9 ^{Ac}	5.6 ^{CDe}	6.6 ^{ABde}	6.6 ^{ABc}	5.2 ^{Db}
28	5.6 ^{BC d}	5.5 ^{CDd}	6.3 ^{ABe}	6.7 ^{Ac}	4.8 ^{Df}	6.3 ^{ABe}	6.4 ^{Ac}	5.3 ^{CDb}
Odor								
Zero	8.3 ^{ABa}	8.3 ^{ABa}	8.8 ^{Aa}	8.7 ^{Aa}	8.6 ^{Aa}	8.5 ^{Aab}	8.3 ^{ABa}	7.9 ^{Ba}
2	8.2 ^{BCa}	8.3 ^{ABCa}	8.8 ^{Aa}	8.1 ^{Cb}	8.7 ^{ABa}	8.7 ^{ABa}	8.0 ^{Ca}	8.2 ^{BCa}
4	7.3 ^{Cb}	8.1 ^{ABab}	8.7 ^{Aab}	7.9 ^{BCbc}	8.2 ^{ABab}	8.0 ^{Bbc}	7.8 ^{BCa}	7.8 ^{BCa}
6	7.4 ^{Db}	7.6 ^{BCDbc}	8.1 ^{ABCbc}	8.4 ^{Aab}	7.9 ^{ABCdb}	8.3 ^{Aab}	7.5 ^{DCa}	8.2 ^{ABa}
10	7.1 ^{Cb}	7.2 ^{Cc}	8.0 ^{ABc}	7.5 ^{BCcd}	8.2 ^{Aab}	8.3 ^{Aab}	7.6 ^{BCa}	7.9 ^{ABa}

Table 5. Cont.*

Storage period (days)	Croissant containing							
	Control (zero)	BHT (0.02%)	Anise (2%)	Caraway (1%)	Fennel (2%)	Cinnamon (1%)	Ginger (2%)	Carob (2%)
Odor								
17	3.8 ^{Ed}	4.2 ^{Ed}	7.3 ^{ABCD}	7.4 ^{ABCDe}	7.0 ^{BCc}	7.7 ^{Ac}	6.0 ^{Db}	6.7 ^{Cb}
21	4.1 ^{Ccd}	4.0 ^{Cd}	6.4 ^{ABe}	7.2 ^{Ade}	6.0 ^{Bd}	7.1 ^{Ad}	5.7 ^{Bb}	5.9 ^{Bc}
28	4.7 ^{Cc}	3.7 ^{Dd}	6.0 ^{Be}	6.9 ^{Ae}	5.9 ^{Bd}	6.9 ^{Ad}	6.0 ^{Bb}	6.8 ^{Ab}
Taste								
Zero	8.3 ^{Ba}	8.2 ^{Ba}	9.0 ^{Aa}	8.7 ^{ABa}	8.6 ^{ABa}	8.5 ^{ABa}	8.3 ^{Ba}	8.2 ^{Ba}
2	8.3 ^{ABa}	8.0 ^{Bab}	8.5 ^{ABab}	8.2 ^{ABabc}	8.6 ^{Aa}	8.4 ^{ABa}	8.2 ^{ABa}	8.3 ^{ABa}
4	7.8 ^{Bab}	8.8 ^{ABab}	8.5 ^{Aab}	8.0 ^{ABbcd}	8.4 ^{ABa}	8.1 ^{ABa}	8.1 ^{ABab}	7.8 ^B
6	7.5 ^{Cb}	7.8 ^{BCab}	8.2 ^{ABbc}	8.5 ^{Aab}	8.2 ^{ABa}	8.0 ^{ABCa}	7.7 ^{BCab}	7.6 ^{BCa}
10	7.1 ^{Cb}	7.2 ^{BCb}	7.7 ^{ABCc}	7.8 ^{ABcde}	8.2 ^{Aa}	8.3 ^{Aa}	7.5 ^{BCb}	7.7 ^{ABC}
17	3.8 ^{Dd}	4.3 ^{Dc}	7.0 ^{ABd}	7.6 ^{Ade}	6.7 ^{Bb}	7.4 ^{ABb}	5.9 ^{Cc}	6.8 ^{Bb}
21	4.7 ^{Ec}	4.8 ^{Ec}	6.5 ^{BCd}	7.4 ^{Ae}	5.6 ^{Dc}	6.9 ^{ABbc}	5.9 ^{CDc}	6.4 ^{BCb}
28	3.4 ^{Dd}	4.0 ^{CDc}	4.6 ^{BCe}	6.2 ^{Af}	5.3 ^{Bc}	6.4 ^{Ac}	5.3 ^{Bc}	6.2 ^{Ab}
Overall acceptability								
Zero	8.6 ^{ABa}	8.6 ^{ABa}	8.8 ^{Aa}	8.8 ^{Aa}	8.7 ^{ABa}	8.8 ^{Aa}	8.2 ^{Ca}	8.3 ^{BCa}
2	8.3 ^{ABab}	8.3 ^{ABab}	8.5 ^{ABab}	8.5 ^{ABab}	8.6 ^{ABa}	8.8 ^{Aa}	8.2 ^{Ba}	8.2 ^{Ba}
4	7.7 ^{Abc}	8.1 ^{Aab}	8.1 ^{Abc}	8.2 ^{Ab}	8.3 ^{Aab}	7.9 ^{Abc}	8.2 ^{Aa}	7.7 ^{Aa}
6	7.5 ^{Cc}	7.7 ^{BCb}	7.8 ^{ABCc}	8.4 ^{Aab}	7.7 ^{BCbc}	8.3 ^{ABab}	7.8 ^{ABCa}	7.7 ^{BCa}
10	7.2 ^{Cc}	7.6 ^{ABCb}	7.5 ^{BCcd}	8.1 ^{Abc}	7.2 ^{Cc}	7.9 ^{ABbc}	8.0 ^{ABa}	7.7 ^{ABCa}
17	4.1 ^{Ed}	5.0 ^{Dc}	7.1 ^{ABd}	7.6 ^{Acd}	6.0 ^{Cd}	7.6 ^{Ac}	6.2 ^{Cb}	6.3 ^{BCb}
21	4.4 ^{Fd}	4.9 ^{EFc}	6.4 ^{BCe}	7.5 ^{Ad}	5.4 ^{DEde}	6.8 ^{ABd}	5.7 ^{CDbc}	6.2 ^{BCb}
28	4.0 ^{DEd}	3.8 ^{Ed}	4.7 ^{CDf}	6.4 ^{Ae}	5.2 ^{BCe}	7.0 ^{Ad}	5.4 ^{BCc}	5.6 ^{Bb}

*Means in a row showing the same capital letters are not significantly different ($p > 0.05$)

*Means in a column showing the same small letters are not significantly different ($p > 0.05$)