

Table 3. Changes in gross chemical composition (%) of processed cheese spreads made with incorporation of edible mushroom accustomed during storage at 7 °C for 3 months

Ratios of mushroom (%)	Storage period (month)	Chemical composition (%)									
		Total solids	F/DM ¹	Total protein ²	Soluble nitrogen	Salt	Ash	pH	TVFA ³	Total carbo. ⁴	Fiber
0 (control)	Fresh	44.64 ^a	50.90 ^{ab}	13.72 ^a	1.65 ^a	1.67 ^{ac}	5.01 ^a	5.83 ^{ad}	28.00 ^a	3.19 ^a	ND ⁵
	1	44.69 ^{ab}	51.01 ^{ac}	13.83 ^{ae}	1.66 ^a	1.71 ^{abd}	5.10 ^{abc}	5.80 ^{ae}	28.12 ^a	3.10 ^{ab}	ND
	3	44.79 ^{ae}	51.11 ^{ac}	13.87 ^{be}	1.72 ^b	1.74 ^d	5.21 ^{eb}	5.75 ^b	28.35 ^b	3.03 ^b	ND
5	Fresh	45.16 ^{bef}	50.49 ^{bdg}	13.89 ^{be}	1.80 ^c	1.66 ^c	5.06 ^a	5.88 ^c	28.01 ^a	3.50 ^c	0.04 ^a
	1	45.19 ^{ef}	50.55 ^{eg}	13.99 ^{bc}	1.82 ^c	1.69 ^{acd}	5.11 ^b	5.86 ^{cd}	28.18 ^c	3.48 ^{cd}	0.06 ^a
	3	45.30 ^{fg}	50.70 ^{bc}	14.04 ^c	1.87 ^d	1.73 ^{bde}	5.26 ^c	5.83 ^{de}	28.34 ^b	3.40 ^d	0.11 ^{bd}
10	Fresh	45.69 ^{dg}	50.05 ^{df}	14.06 ^c	2.02 ^e	1.67 ^{ac}	5.10 ^{abe}	5.95 ^{fh}	28.10 ^a	3.76 ^e	0.09 ^b
	1	45.71 ^{dg}	50.14 ^{def}	14.12 ^{cd}	2.05 ^{ef}	1.70 ^{abc}	5.20 ^c	5.92 ^{fg}	28.15 ^{ac}	3.70 ^{ef}	0.12 ^{bcd}
	3	45.83 ^d	50.24 ^{def}	14.22 ^{df}	2.08 ^f	1.72 ^{be}	5.31 ^d	5.90 ^f	28.37 ^b	3.61 ^f	0.16 ^{cde}
15	Fresh	46.01 ^d	49.88 ^f	14.23 ^{df}	2.19 ^g	1.66 ^c	5.15 ^b	5.97 ^h	28.03 ^a	4.06 ^g	0.14 ^d
	1	46.11 ^d	49.90 ^f	14.29 ^{fg}	2.20 ^g	1.69 ^{ace}	5.21 ^{eb}	5.96 ^{hg}	28.18 ^c	4.00 ^{gh}	0.19 ^{ef}
	3	46.15 ^d	50.09 ^{fg}	14.39 ^g	2.25 ^h	1.73 ^{bde}	5.36 ^d	5.91 ^f	28.35 ^b	3.91 ^h	0.21 ^f

¹Fat in dry matter.

²Protein % = N × 6.38.

³Total volatile fatty acids.

⁴Total carbohydrates.

⁵Not determined.

a, b, c, ...: Means with the different letters within the same column are significantly different ($p < 0.05$).