

**Table 1** Analysis of variance for the textural attribute of firmness for salad dressings prepared with five different gums

Source	Firmness (N) for Dressing (xanthan gum)	Firmness (N) for dressing (xanthan gum- gum Arabic)	Firmness (N) for dressing (xanthan gum- PGA)	Firmness (N) for dressing (xanthan gum- pectin)	Firmness (N) for dressing (xanthan gum- guar gum)
	Coefficient	Sum of squares	DF	p value	
Model	0.1030	0.5030	4	<	0.1645
<i>O</i>	-	0.0835	1	<	-
<i>G</i>	0.0013	283	0.0001	0.0017	67
Quadratic	0.0308	0.98	0.0001	0.1761	81
<i>O*O</i>					
<i>G*G</i>	0.0961	0.0056	1	0.0759	0.001
Interaction	0.0117	0.0440	1	0.0048	0.001
Lack of Fit		0.0058	4	0.004	
Pure Error		0.0033	5	6E- 5	
R <sup>2</sup>		0.9820		0.84	
Adj R <sup>2</sup>		0.9740		0.78	
Adeq		38.324		13.2	

\*Coefficients are based on actual data; *O* and *G* refer to oil and gum, Respectively; PGA represents for propylene glycol alginate. NS, non Significant.