ABSTRACT

THE EFFECT OF ROASTING OF FERMENTATION PRODUCT (SOYBEAN TEMPE, COCONUT TEMPE, AND SOYBEAN-COCONUT MIXTURE WASTE TEMPE ) ON INCREASING QUALITY OF FUNCTIONAL FOOD

The aim of this research was to know the effect of tempe processing (soybean tempe, coconut waste tempe and soybean-coconut mixture tempe) and tempe’s benefit of health. This research had been performed using completely randomized design with 2 factors, i.e: kind of extracted tempe’s fermentation product (T): 100% soybean tempe, 100% coconut waste tempe and 50%:50% mixture of soybean-coconut waste tempe and the time of roasting (W): 10, 15, 20 minutes. Parameter analyzed were moisture content, Protein content, fat content, total soluble solid, acidity, microbiological test and qualitative test (chitin test).

The result showed the kind of extracted tempe’s fermentation product had highly significant effect on moisture content, protein content, fat content, total soluble solid, acidity and chitin, and had no significant effect on microbiological test. The time of roasting had highly effect on moisture content, protein content, fat content, total soluble solid, microbiological test and chitin, and had no significant effect on acidity. The interaction of the kind of extracted tempe’s fermentation product and the time of roasting had highly significant effect on moisture content, protein content, fat content, total soluble solid and acidity and had no significant effect on microbiological test. The soybean tempe and the 10 minutes roasting time gave the better and more acceptable quality of tempe fermentation product.

Keywords: kind of tempe, roasting time, fermentation