EVALUATION ON TEMPE NUGGET QUALITY MADE FROM DIFFERENT SOYBEAN VARIETY

Nurina Rachma A, Nurheni Sri Palupi, and Made Astawan
Department of Food Science and Technology, Faculty of Agricultural Technology, Bogor Agricultural University, IPB Darmaga Campus, PO Box 220, Bogor, West Java, Indonesia
Phone: +62 8122 526 608, e-mail: ra.nurina@gmail.com

ABSTRACT

Tempe nugget is tempe-based food developed in this study in order to diversify and giving added value on tempe-based food product. The purpose of this study are to make tempe nugget with good sensory characteristic, to determine the characteristic of tempe and tempe nugget, and to determine the variety of the soybean that giving the best result in sensory parameters. A, B, H, and G are the varieties of soybean used in this study. The result of proximate analysis of four tempe showed that tempe contained 63.90-65.46% water, 2.30-3.02% ash, 49.85-51.18% protein, 18.76-24.22% fat, and 23.20-27.74% carbohydrate. The results showed that the most preferable tempe nugget formula was tempe nugget with 73% of tempe; tapioca, wheat flour, and sago, 4%, respectively; 8% of white egg, and 7% of seasoning (basis of 100g ingredients). The proximate analysis of four tempe nugget varieties results showed that tempe nugget contained 49.82-50.67% water, 3.40-4.01% ash, 26.31-29.23% protein, 30.35-36.18% fat, and 30.96 -39.34% carbohydrate. The in vitro protein digestibility of tempe nugget varying 82.11 to 83.70%. The texture profile analysis of four tempe nugget varieties resulted 2697.10-4370.53 (gf) of hardness, 0.68-0.77 (ratio) of springiness, 0.36-0.41 (ratio) of cohesiveness, 1089.21-1588.96 (gf) of gumminess, and 834.50-1067.22 (gf) of chewiness. The most preferable tempe nugget by the sensory parameters is tempe nugget B.

Keywords: evaluation, tempe nugget quality, soybean varieties