ABSTRACT

Tempe is a traditional Indonesian food produced by fermented soybeans by utilizing the mold Rhizopus oligosporus. Tempe is generally made from soy but can also be made from koro-koroan, which is koro glinding. Tempe koro glinding has a short shelf life and will immediately rot during storage. Processing of tempeh into tempeh flour is one effort to extend the shelf life of tempeh. Drying is a very important factor in making flour. This is one aspect that will determine the quality of flour produced, because it will affect how long the flour will last. This study aims to determine the physical, chemical and best formula of koro glinding tempeh flour.

The experimental design in this study used Completely Randomized Design (CRD) with one factor, namely a combination of temperature (60oC, 65oC, and 70oC) and time (4, 4.5 and 5 hours) drying. Data was processed statistically using One Way Anova with a significance level of 5%. The results showed that koro glinding tempeh flour contained moisture content of about 4.36% -15.28%, ash content of 0.83% -0.94%, protein content of 23.43% -29.34%, fat content of 0.91% -2.93%, carbohydrate content of 56.00% -69.33%, total phenol 0.09% -0.28%, antioxidant activity 8.59% -15.43%, kamba density 0.66% -0.72%, solubility 46.80% -62.15%, WHC around 269.27% -336.60%, and OHC around 85.63% -108.46%.

Keywords: koro glinding tempeh flour, temperature and drying time