

ABSTRACT

Key word : tempe, inoculum, soybean, mung bean

The purpose of this research was to study two kinds of inoculum (*Rhizopus*, UICC 116 and UICC 128) either single or combined, on the nutritive values and the palatability of tempe, made from either soybean or in combination with mung bean in a proportion of 3:1, 4:1, or 5:1. The fermentation period was 24 hours. The nutritive values include : protein, lipid, carbohydrate, vitamin B₁, iron, phosphor, fibre, NPU, digestibility, fatty acids, and amino acids.

The data of the nutritive values were analyzed by 3-ways anova followed by multiple t-test. The palatability was measured by the organoleptic test and the data were analyzed by the Friedman test followed by a multiple comparison. Both analysis used 5% levels of confidence.

The results showed that the kind of inoculum, either single or combined did not show significant differences in the nutritive values between the groups, while the kind of substrate showed significant differences in nutritive values and their palatability. The higher soybean content, the higher nutritive values of the tempe. On the other hand, tempe made from soybean

combined with mung bean in a proportion of 5:1 resulted in a better taste, although its nutritive values was lower than the soybean tempe.