

**SKRIPSI**

**PENGARUH METODE DAN WAKTU  
PEMASAKAN KEDELAI (*Glycine max*) TERHADAP  
KARAKTERISTIK FISIK, KIMIA, MIKROBA DAN  
SENSORIS TEMPE**

***EFFECT OF METHOD AND COOKING TIME OF  
SOYBEAN (*Glycine max*) ON PHYSICAL, CHEMICAL,  
MICROBIAL AND SENSORY TEMPE  
CHARACTERISTICS***



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2018**

## SUMMARY

**MUGITIO AJI KUSUMA.** Effect of method and cooking time of soybean (*Glycine max*) on physical, chemical, microbial and sensory characteristics of tempe (Supervised by **PARWIYANTI** and **FRISKA SYAIFUL**).

The purpose of this research was to analyze the physical, chemical, microbial and sensory characteristics of tempe with the variation of method and cooking time. The research was conducted in Agricultural Chemistry Laboratory and Sensory Evaluation Laboratory, Department of Agricultural Technology, Faculty of Agriculture, Sriwijaya University, from December 2017 until October 2018.

The study used Factorial Randomized Block Design (RAKF) which was divided into 2 stages. The first stage consists of the factor namely steaming, boiling and presto. The second stage consists of the first factor namely boiling and presto and the second factor is cooking time (10 minutes, 15 minutes, 20 minutes). The observed parameters were physical characteristics (texture and colour), chemical characteristics (water content, ash content, protein content, and total plate count) and organoleptic test (texture, colour and aroma). In this study soybeans cooked by steaming do not produce tempeh as desired. The results of this study indicate that the treatment method (boiling and presto), cooking time (10 minutes, 15 minutes, 20 minutes) and interaction have a significant effect on water content, ash content, protein content, total microbes, tempe texture and organoleptic test, but have no significant effect on color (L, C, H). The treatment of the presto method was found to be superior in all aspects of the parameters analyzed. The sensory test shows the tempeh preferred by the panelist with presto treatment with a time of 15 minutes.

**Keywords :** *soybean, steaming, boiling, presto, tempe*

## LEMBAR PENGESAHAN

### PENGARUH METODE DAN WAKTU PEMASAKAN KEDELAI (*Glycine max*) TERHADAP KARAKTERISTIK FISIK, KIMIA, MIKROBA DAN SENSORIS TEMPE

#### SKRIPSI

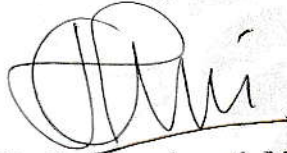
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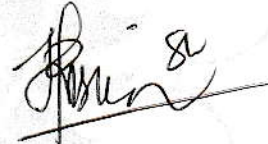
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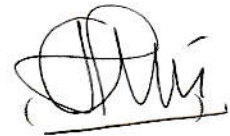
  
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Skripsi dengan judul "Pengaruh Metode dan Waktu Pemasakan Kedelai (*Glycine max*) Terhadap Karakteristik Fisik, Kimia, Mikroba dan Sensoris Tempe" oleh Mugitio Aji Kusuma telah dipertahankan dihadapan Komisi Penguji Skripsi Fakultas Pertanian Universitas Sriwijaya pada tanggal 15 Oktober 2018 dan telah diperbaiki sesuai saran dan masukkan tim penguji.

### Komisi Penguji

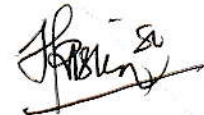
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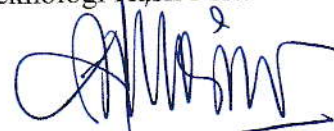


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Menyatakan bahwa semua data dan informasi yang dimuat di dalam skripsi ini merupakan hasil penelitian saya sendiri di bawah supervisi pembimbing, kecuali yang disebutkan dengan jelas sumbernya, dan bukan hasil penjiplakan / plagiat. Apabila di kemudian hari ditemukan adanya unsur plagiasi dalam skripsi ini, maka saya bersedia menerima sanksi akademik dari Universitas Sriwijaya.

Demikian pernyataan ini saya buat dalam keadaan sadar dan tidak mendapat paksaan dari pihak manapun.



Indralaya, November 2018



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