

INTISARI

Telah dilakukan penelitian tentang pengaruh cara pengolahan tempe terhadap kandungan proteinnya. Penelitian ini bertujuan untuk membuktikan sejauh mana pengaruh cara pengolahan terhadap kadar protein dalam tempe, kadar protein tersebut ditetapkan dengan metode Lowry.

Dalam penelitian ini menggunakan tempe yang diambil dari satu produsen pada satu waktu produksi. Cara pengolahan tempe meliputi tempe goreng, tempe mendoan, tempe bacem dan kering tempe. Kadar protein yang ada dalam tempe pada masing-masing perlakuan ditetapkan secara spektrofotometer cahaya tampak *double beam*.

Presentase penurunan kadar protein pada tempe bacem, goreng, mendoan dan kering tempe terhadap kontrolnya adalah 45,87%; 29,51%; 14,41% dan 27,37%. Dari hasil tersebut maka cara pengolahan tempe berpengaruh terhadap kadar protein didalamnya, pengaruh tersebut berupa penurunan kadar protein.

ABSTRACT

The research which concerns on the effects of the treatment of *tempe* (fermented soybean cake from Indonesia) toward its protein contents has done. It aims at knowing of how far the ways the tempe is treated affect its protein contents. What is meant by protein rate is determined by Lowry methods.

The tempe used in this research is taken from one single tempe-maker in one period of production. The treatments by which tempe is consumed include fried tempe, tempe *mendoan* (tempe is being fried after been wrapped by mixed-flour), tempe *bacam* (impregnated tempe), and *kering* tempe. The protein rate in each of the product of the treatments is determined by a double beam visible spectrophotometer.

The percentages of declining the protein rate in tempe *bacam*, fried tempe, *mendoan* and *kering* tempe are 45,87%; 29,51%; 14,41% and 27,37% respectively. From the above data, it is concluded that the ways of treatment do affect the protein rate of the tempe, in which they are decline the rate.

Keywords : tempe, Lowry method, protein.