

ABSTRACT

Title : Calcium Mineral Content Comparison (Ca), Iron (Fe) And Phosphor (P) In Tempe Soybean Products (*Glycine max*), Nut Tolo (*Vigna unguiculata*) And Red Nang (*Phaseolus vulgaris*).

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Study Program : Nutritionist

Tempe is fermented processed products originating from Indonesia and so far made from soybean. Research on the content of nutrients and non-nutrients and the benefits of soybean tempeh has been widely practiced. Nutritional content (energy, carbohydrate, protein and fat) non-soya bean tempeh different from soybean tempeh.

To analyze the effect comparison of soybean and non-soybean on nutrient content (carbohydrate, protein, fat, fiber, water content and ash content), Mineral Calcium (Ca), Iron (Fe) and Phosphorus (P) organoleptic assessment on tempe products.

The research design used in this study is pure experiment.

Based on the results of hedonic test on soybean soybean, tolo, red beans ready for consumption and raw bean tempe, panelists prefer soybean tempeh. Results of hedonic quality test ready for consumption, panelists prfer soybean tempeh. While the results of raw hedonic test of raw tempe, the panelist panelist parameters prefer red bean tempe, toy bean tempe texture parameters and overall soybean tempe parameters. Based on the results of the highest nutrient analysis, KH on toe bean tempe ($32.49 \pm 1.21\%$), protein in soybean tempe ($18.97 \pm 0.14\%$), fat in soybean tempe ($9.54 \pm 0.00\%$), Ca in soybean tempe ($73.22 \pm 0.73 \text{ mg / kg}$), phosphorus in soybean tempeh ($2372.71 \pm 7.27 \text{ mg / kg}$), water in soybean tempe ($63.77 \pm 0.08\%$), and ash content on soybean tempe ($0.89 \pm 0.00\%$).

Based on the results of research conducted, it is necessary to do further research that is the product store power.

Keywords: Tempe, Soybeans, Tolo Beans, Red Beans, Nutrition.