TEMPE PRODUCTION FROM PIGEON PEA (*Cajanus cajan*)

by

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ABSTRACT

Tempe, a mold-fermented product, was made using the traditional method of making soybean tempe, utilizing pigeon pea (*Cajanus cajan*) as substrate for the *Rhizopus* mold. Pigeon pea seeds were inoculated with *Rhizopus oligosporus* and was incubated at 30°C. Fungal growth was completed after 48 hours, producing a compact cake knitted by white mold mycelium with a dough-like aroma. Tempe Bacam and Tempe Goren, both prepared from soybean tempe and pigeon pea tempe were subjected to sensory evaluation by eleven panelists to compare pigeon pea tempe with soybean tempe. They were compared based on their appearance, flavor, and general acceptability.

Based on the sensory evaluation, differences exist between soybean tempe and pigeon pea tempe. However, analysis of variance and F-test showed that the difference was not significant at 5 per cent level except in color of Tempe Bacam samples. Organoleptic characteristics favored soybean tempe over pigeon pea tempe.