

## **ABSTRACT**

### **EFFECT OF ADDING TEMPE MOSACCHA YEAST ON THE SENSORY AND CHEMICAL CHARACTERISTICS OF SWORD KORO TEMPEH (*Canavalia ensiformis*)**

*By*

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*This research aims to determine the sensory and chemical properties of the effect of adding mosaccha yeast to the production of tempeh which is substituted with the raw material of sword bean. The experimental design uses a single factor Complete Randomized Block Design (CRBD) method with 8 levels, 0.2% (K1), 0.4% (K2), 0.6% (K3), 0.8% (K4), 1% (K5), and Raprima 0.5% (K). The observation parameters carried out were water content tests, total mold, total yeast, and sensory tests (aroma, color, texture, taste and overall acceptability). The data obtained were subjected to the Bartlett test, Tuckey test, analysis of variance, and 5% BNT Advanced test. The percentage of adding mosaccha yeast of 0.6% was the best treatment. Based on observations, tempeh was obtained with a typical tempe aroma and a slight yeast aroma, the color obtained, namely white and mycelium, was quite even and the texture was compact, did not fall off easily and the taste was not liked by the panelists and the overall acceptance was liked by the panelists. Apart from that, a water content of 58.72% was also obtained and total mold was 7.58 log CFU/g and total yeast was 8.99 log CFU/g. The percentage of adding mosaccha yeast of 0.6% resulted in a water content of 57.82%, protein content of 15.83%, fat content of 10.92%, ash content of 1.14%, crude fiber of 0.89%, and HCN content of 2.47 ppm.*

**Keywords:** *koro beans, mosscacha yeast, *Saccharomyces cereviciae*, sensory test, tempeh.*

## ABSTRAK

### PENGARUH PENAMBAHAN RAGI TEMPE MOSACCHA TERHADAP KARAKTERISTIK SENSORI DAN KIMIA TEMPE KORO PEDANG (*Canavalia ensiformis*)

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Penelitian ini bertujuan untuk mengetahui sifat sensori dan kimia dari pengaruh penambahan ragi mosaccha terhadap pembuatan tempe yang disubstitusi dengan penggunaan bahan baku kacang koro pedang. Rancangan percobaan ini menggunakan metode Rancangan Acak Kelompok Lengkap (RAKL) faktor tunggal dengan 8 taraf, 0,2% (K1), 0,4% (K2), 0,6% (K3), 0,8% (K4), 1% (K5), dan Raprima 0,5% (K). Parameter pengamatan yang dilakukan, yaitu uji kadar air, total kapang, total khamir, dan uji sensori (aroma, warna, tekstur, rasa dan penerimaan keseluruhan). Data yang diperoleh dilakukan uji *Bartlett*, uji *Tuckey*, analisis ragam, dan uji Lanjut BNT 5%. Persentase penambahan ragi mosaccha sebanyak 0,6% menjadi perlakuan terbaik. Berdasarkan pengamatan diperoleh tempe dengan aroma khas tempe dan sedikit beraroma khamir, warna yang diperoleh, yaitu putih dan miselium cukup merata dan tekstur kompak, tidak mudah rontok serta rasa yang tidak disukai panelis dan penerimaan keseluruhan yang disukai panelis. Selain itu juga diperoleh kadar air sebesar 58,72% serta total kapang sebesar 7,58 log CFU/g dan total khamir sebesar 8,99 log CFU/g. Persentase penambahan ragi mosaccha sebanyak 0,6% diperoleh kadar air 57,82%, kadar protein 15,83%, kadar lemak 10,92%, kadar abu 1,14%, serat kasar 0,89%, dan kadar HCN 2,47 ppm.

**Kata kunci:** kacang koro pedang, ragi mosaccha, *Saccharomyces cereviciae*, tempe, uji sensori.