

Pembuatan minuman soygurt dari sari tempe dengan menggunakan bakteri *Lactobacillus plantarum*

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Abstrak

A study has been conducted to produce soygurt that contain factor-2 isoflavone (6,7,4'- trihydroxy isoflavone), derivat of tempe milk, which was inoculated with *Lactobacillus plantarum* bacteria. This research consisted of three stages: first was the production of tempe, second was the production of tempe's milk, and third was the production of soygurt.

The production of tempe used single culture of *Rhizopus oligosporus* and mix culture of *Rhizopus stolonifer*, *Rhizopus oryzae*, *Rhizopus oligosporus* and *Rhizopus arrhizus*.

Protein and lipid content from single culture tempe was 17,28% & 3,92%, whereas in mix culture tempe was 17,24% & 3,96%; in tempe milk using single culture was 3,89% & 2,78%, whereas in mix culture produced 3,79% & 2,58%. Inoculum of *Lactobacillus plantarum* bacteria in variation of 5%, 7,5%, 10%, 12.5% and 15% v/v in tempe milk were optimized. The measured parameter were pH and formation rate of lactic acid. The best inoculums was 5% v/v. Organoleptic test showed that the best soygurt was soygurt from tempe milk fermentated with single inoculums followed by inoculation with *L.plantarum*. Protein and lipid content was 3,98% and 2,70%. Thin Layer Chromatography test showed that soygurt contain factor-2 isoflavone useful as antioxidant, antihaemolitic, and antifungi..