

## ABSTRACT

Dried vegetable meatballs is a product-based food processed vegetable food is crushed, mixed with other ingredients, formed circles, boiled and then dried. The raw material is dried vegetable meatball tempe red beans with white oyster mushroom. Excess vegetable meatballs is high in protein, low in fat, have a high fiber content and a long shelf life. The research objective to be achieved is to know the process of making tempe red beans were good, to know the process of making meatballs tempe red beans and oyster mushroom, define comparison tempe red beans and oyster mushrooms with the addition of tapioca to produce the characteristic meatballs dry good, acceptable by the public. The method used involves three research phase ie the stage of making tempe red beans, stage two: a preliminary study, determine the length of steaming in soybean red beans to eliminate off-flavor and the third stage is the main research was conducted using a randomized block design (RAK) and use treatment design consisting of two factors: factor A (comparison tempe red beans with white oyster mushroom) and factor B (concentration tapioca). The responses are used in the preliminary study is a response to the organoleptic assessment attributes of color, flavor, aroma, and aftertaste. The responses are used in penilitian main is the response organoleptic (color, flavor, texture, aroma, and aftertaste. The draft analysis done of the chemical response (moisture, crude fiber content and protein content) and the response of physics (test of water absorption and test penetromerti). The results of two phase study, obtained a long steaming 20 minutes at a temperature of 95<sup>0</sup>C is a good old steam in removing off-flavor tempe red beans. The results of the study third stage showed the water content of the average concentration of tapioca 13,54%-23,27%, crude fiber content on average in comparison tempe red beans and white oyster mushroom 10,19%-14,28% crude fiber content, while the average concentration of tapioca 10,55%-14,82%. A3t1 protein content is 15.75%. Response physics at test water absorption 127.21% - 251.72% and the test sample a3t1 penetrometri before rehydration is 0:59 mm / sec / 100 g, while after rehydration is 3:27 mm / sec / 100 grams.

**Keyword** : Vegetable meatballs, red bean tempe, oyster mushroom