

## **ABSTRACT**

*The purpose of this research is to know the effect of the concentration of tempe used and the difference of concentration of filler material so that can produce the desired terubuk nugget characteristics and utilizing resources of vegetables as an alternative raw material in making nuggets. The benefits of this research is to utilize and increase the productivity of local food as food diversification, provide information to the public about the alternatives made from terubuk and tempe as a local commodity and increase the value of local populations, and economic value of terubuk and tempe.*

*The model of experimental design used in the making of nugget terubuk research is random Design (Group) RAK with 2 (two) factors, with 4 (four) times repeats, so obtained 24 units of the experiment. Experimental variables include concentration of tempe that is 15% and 30%, and the concentration of tapioca, 6% , 8.5% and 11%. The physical response that was done on nuggets terubuk is the determination of hardness (texture), a chemical response that is the determination of the levels of carbohydrates, protein, fat content, organoleptik response to color, flavor and aroma, texture and calcium test on the selected sample.*

*The research results obtained that concentrations of tempe and concentration of tapioca affect the texture and flavors on nugget terubuk, as well as on the level of proteins and the carbohydrate levels. The interaction between the concentration of tempe and the concentration of tapioca affect the texture and level of carbohydrates. The selected product is obtained in k2p2 treatment (30% concentration of tempe and concentration of tapioca 8.5%) with a value of tapioca hardness 1.447 mm/sec/100 g, carbohydrates 5.40% (SNI Max. 25%), proteins (SNI 12.07% min. 12%), fat (1.30% SNI Max. 20%) and calcium of 253 mg/100 g (30 mg/100 g).*

**Key Words :** *Vegetable nuggets, terubuk, tempe and tapioca.*