

## ABSTRACT

*The purpose of this research is to determine the best concentration of kidney bean flour and tempeh flour in the making of meat analog so we can get the most qualified meat analog and as diversification product of kidney bean and tempeh. The benefit of this research adding insight about the usefulness of kidney bean and tempeh, anchance food variety, help increase protein needs and consumption patterns for vegan, reduce the risk of disease and improve the welfare of Indonesian farmers.*

*The experiments design used in this research is a randomized block design (RBD) with 3 x 3 factorial pattern as three times repeated, with Duncan comparison test. Variable of experihments consist of the concentration of kidney bean flour (12%, 15%, 18%) and concentration of tempeh flour (12%, 15%, 18%).*

*The main research resulted that concentration of kidney bean flour has v arying impact on protein content, crude fiber content, moisture content, texture, scent, and appearance but it not impact the flavor of the meat analog. The concentration of tempeh flour varying impact on protein content, crude fiber content, moisture content, texture, color and apperance but it not impact the flavor and scent of the meat analog. The interaction between the concentration of kidney bean flour and the concentration of tempeh flour varying impact on protein content, crude fiber content, moisture content, texture, and scent but it not impact the taste, color and apperance of the meat analog. Based of the results of organoleptic and chemistry analysis showed that selected meat analog product can be obtain from 18% kidney bean flour concentration and 18% tempeh flour concentration.*