The purpose of this research was to learn the comparison of bran with tempeh flour and maltodextrin concentration on kidney bean-based instant porridge.

This study used a 3x3 factorial experimental randomized block design with 3 (three) repetition. The factor was the ratio of bran with tempeh flour (A) consisting of three levels of a1(1:1), a2(1:2) and a3(2:1), with maltodextrin concentration (P) consisting of three levels of p1(0%), p2(3%) and p3(5%).

Responses from this research include physical responses such as speed dissolvement, chemical responses including fiber, starch, and protein, and organoleptic responses including color, aroma, taste, and viscosity. Analysis of antioxidant activity on the selected sample.

The result of the research showed that the interaction of bran with tempeh flour and maltodextrin concentration didn’t have a significant effect on speed dissolvement, fiber, starch, protein, color, aroma, taste, and viscosity in kidney bean-based instant porridge.

The result of the research showed the best responses seen from the physical test, chemical analysis, and organoleptic responses in the selected sample of instant porridge kidney beans was a2p3, which is the comparison of bran with tempeh flour (1:2) and maltodextrin concentration (5%) with a value of speed dissolvement 41 seconds, fiber content of 4%, starch content of 69.80%, protein content of 16.69%, and antioxidant activity of 28645.87 ppm.

**Key Word**: bran, tempeh flour, maltodextrin concentration, and kidney bean.