ACTIVITY REPORT
THE INDONESIAN TEMPE FORUM
FY 2017

Supported by:

U.S. Soybean Export Council
(USSEC)
EXECUTIVE SUMMARY

The Indonesian Tempe Forum (ITF) is an independent organization that organizes all stakeholders who have an interest and care for tempe’s product in Indonesia. It has a vision to develop tempe to increase people’s prosperity. ITF was formed to accommodate the member’s thinking and innovation development from expert, practitioner, and people who care regarding tempe’s superiority and potency. This organization is a non-profit organization and focuses on advocacy and tempe industry development as well as promotion activities of tempe as the heritage of Indonesian food.

Tempe is a unique fermented soy product consumed throughout Indonesia, especially among the Javanese. More than 2 million metric tons (MMT) of U.S. soybeans are imported into Indonesia annually for tempe production and consumption, and the U.S. has over a 95 percent market share of total soybean import. Tempe is a traditional Indonesian food that has important roles in providing good quality protein for the majority of Indonesian populations. Tempe is produced mostly by small household industries with a production range of 10 kg–2 metric tons of tempe per day. It is estimated that there are more than 100,000 tempe producers spread out in the provinces of Indonesia. Urban and rural populations, especially in Java, generally consume tempe as a part of their food pattern. As a source of protein, tempe is consumed in greater quantities than other protein sources. Tempe supplies at least 10% of the current protein consumption, while chicken egg supplies 1.25%, meat supplies 3.15% and cereals supply around 60%. Nowadays, the perception towards tempe is getting improved, it is no more recognized as a source of protein only, but as functional food considering its nutritional and non-nutritional components that have great benefit for human health.

In 2017, the Indonesian Tempe Forum implemented a comprehensive and continuous effort to promote tempe consumption as well as to improve the tempe industry condition in Indonesia. The activities were implemented in collaboration with other relevant stakeholders, including training to the tempe producers for improvement if the production quality process and products development. Several seminar and education activities were also carried out for dissemination of its health and nutritional benefits reaching various target groups, such as: the tempe producers, health professionals, middle upper level and youth generation of the population. The aim of the promotion is to improve the quality, leading to further utilization of tempe for secondary products development, and enhance the perception of tempe among those targeted populations.

Tempe promotion consumption was directed to highlight the health benefit of tempe rather than just as a source of high-quality protein and targeted to middle up level in the community and youth generation of the population. The aim of the promotion is to improve the perception of tempe among those targeted population. To promote health benefit of tempe consumption,
several seminar and symposium were implemented in collaboration with local institutions.

Tempe is currently on the progress of submission as Intangible Heritage for Humanity to UNESCO. ITF in collaboration with the Indonesian Nutrition Society (PERGIZI Pangan) actively involved in the activities related to proposing tempe as Indonesian Food Heritage, such as: workshop, focus group discussion and hearing with relevant stakeholders at the national level, such as: Ministry of Culture and Education, Ministry of Trade, Cooperative, National Agency for Food and Drug Control (BPOM), and other stakeholders. Tempe was recently officially listed as one of “The Indonesian Cultural Heritage” by the Government of Indonesia. The Inauguration of Tempe as Indonesian Cultural Heritage was held in the Jakarta Art Buliding by the Ministry of Education and Culture of Indonesia on October 4, 2017. This is one of the achievement of this project, ITF is also involved in the implementation of National Standard (SNI) in the tempe production by National Standardization Agency (BSN).

DELIVERABLES

1. Organize Tempe Forum members’ meetings and stakeholder forum

To maintain communication and share information between Indonesian Tempe Forum members and to consolidate program, a regular meeting has been conducted once in a month in each area where ITF activities are existed. In 2017, there are 2 new ITF representative formed; in Malang and Jember, and therefore currently ITF has representative (focal point) in 12 different provinces across Indonesia. They are group of persons who interested in Tempe development and promotion and committed to involve in the implementation of ITF programs in their area.

2. Provide local Secretarial Support for Tempe Development Program & Activities

A permanent secretarial office of ITF is located in Bogor, equipped with proper internet connection, fax, telephone, meeting room and a full time staff to manage the daily operation of ITF activities. The ITF secretarial office is become a meeting point for tempe stakeholders in Indonesia and has been playing important role in coordinating the tempe promotion activities.

3. Organized Seminars to Promote Tempe Consumption and Disseminate the Health Benefit of Tempe in Collaboration with Local Stakeholders

There were nine (9) National Seminar at Provincial Level were organized in 2017 by the ITF in collaboration with local stakeholders; were conducted in Bogor, Medan, Malang, Bali, Mataram, Jember, Pangkalpinang, and Semarang. One event at National level was organized in the occasion of the National Tempe Day was held in Bogor on April 27, 2017. Total participants attending these seminars in 2017 were 1,722 participants. Most of them were nutritionists, members of Indonesian Nutritionist Association
(PERSAGI), members of Food and Nutrition Society of Indonesia (PERGIZI Pangan), members of Indonesian Food Technologist Association (PATPI), college students, lecturers, health professionals, nurses, midwives, representatives of the government, and tempe and tofu producers.

The collaborating stakeholders in organizing the seminars were: Universities, Health Polytechnic (Poltekkes), Indonesian Nutritionist Association (PERSAGI), Food and Nutrition Society of Indonesia (PERGIZI Pangan), Indonesian Tempe and Tofu Cooperative (KOPTI).

4. **Training of the Trainers Workshop**

To improve food safety knowledge among tempe producers, the Indonesia Tempe Forum (ITF) in collaboration with USSEC Indonesia has developed a Good Hygienic Practices (GHP) training module aimed at providing education for tempe industry players. In order to reach a wider target, USSEC and ITF has designed Training of the Trainer (TOT) Workshop for this training module. The objective of the TOT workshop is to provide knowledge to the trainees to be able to provide counseling / training to the industry players tempe using modules developed by USSEC and ITF. The TOT workshop is targeted to lecturers and nutritionists who have interest and concern in improving tempe industry conditions in Indonesia. After attending the workshop, each participant will be awarded certificates and modules of FTI in the form of CD and entitled as "ITF Trainer". The "ITF Trainer" has the capacity to conduct training / education / outreach to the tempe producers. There were 3 (three) TOT Workshop were organized in 2017 participated by 84 trainers. Each ITF Trainer estimated can reach to educate about 10 tempe producers. So this TOT program is projected to reach about 840 tempe producers across the country in Indonesia.

5. **Nutrition Education and Seminar for School Children and Teacher**

There were five (5) Nutrition Education and Seminar organized in 2017 by the ITF in collaboration with ADM Care Indonesia; were conducted in Bogor, Depok, Jakarta, and Bekasi. Total participants attending these programs in 2017 were 2.927 participants; 2.759 students and 168 teachers. The aim of the seminar is to provide the teacher knowledge on the nutrition value and health benefit of tempe and other soyfood products.

6. **Organize Training at Rumah Tempe Indonesia and Program to Implement Good Hygienic Practices (GHP) in the Tempe Production**

Other activities conducted by Indonesian Tempe Forum were training and education in Indonesia Tempe House which is the center for tempe production development in Indonesia. In 2017, as much as 39 new tempe producers have been trained to apply hygienic tempe production. Besides, Indonesian Tempe Forum also conduct training and education on application and benefit of hygienic tempe production in South Jakarta, Padang, Bogor, Banjarmasin, Lampung, and Cianjur which was participated by 306 tempe and tofu producers. Then, Indonesian Tempe Forum also conducted 3 Tempe Stakeholder Workshop in Semarang, Bogor, and Lampung which was participated by 175 tempe stakeholders.
7. Communication & Education Materials Development, Printing & Publication

ITF has been producing several training modules, including Training Module on Good Hygienic Practices (GHP) Application in The Tempe Production Process and Module on Financial Literacy for Tempe and Tofu Producer. The module is available on CD and have been adopted by Local Universities and KOPTI (Cooperative of Tempe and Tofu Producers) for training to the tempe and tofu producers. Three (3) series of Education brochures on the health benefit of soyfood for distribution in the seminar and education session. And Three (3) series of Education posters on the tempe production process for distribution in the GHP Training.

A book on tempe was also published this year, written by Made Astawan, Tutik Wresdiyati and Lulu Maknun. This book explores the latest findings about the nutritional advantages of tempe as a source of nutrients and bioactive components for health. This book can be a complete source of reference on tempe that has not existed in Indonesian for a long time.

ITF Website (www.forumtempe.org) has been well maintaining, its provide useful information related to tempe and as powerful media communication to disseminate tempe promotion program. The website is visited by average 100 visitor per day.

SUMMARY OF THE ACTIVITIES

1. Seminar to Promote Tempe Consumption

To promote the health benefit of tempe to the Key Opinion Leaders (KOLs), there were Seven (7) Tempe Seminars at Provincial Level across Indonesia were successfully organized in 2017.

Table 1. Summary of the seminar organized by ITF & USSEC in 2017

<table>
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<th>Collaboration Institution(s)</th>
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<td>8</td>
<td>27 – 09 – 2017</td>
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<td>9</td>
<td>30 – 09 – 2017</td>
<td>Health Polytechnic of Semarang</td>
<td>380</td>
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</tbody>
</table>

Note: PERSAGI = The Indonesian Nutritionist Association, PEGIZI Pangan = The Indonesian Food and Nutrition Society
1.1 Tempe Seminar - Nutrition & Health, Bogor Agricultural University, 4 October 2016

The Indonesia Tempe Forum collaboration with USSEC and Bogor Agricultural University has successfully conducted one day seminar with theme "Tempe and Health" on October 4, 2016. The objective of the seminar was to provide participants with the latest research findings on the health benefit of tempe. The seminar was attended by 260 participants, mostly were Post Graduate on Food, Nutrition and Health fields.

The seminar was inaugurated by a welcome remark from Dr. Ferry Kusnandar, Head of Food and Science Department, Faculty of Agricultural Technology, Bogor Agricultural University. Prof. Dr. Made Astawan, Chairman of the Indonesia Tempe Forum as first speaker presented "Tempe: Superfood from Indonesia for the World". Second speaker, Dr. Hasnah Haron, from the Nutritional Sciences Program, School of Health Care, Faculty of Health Sciences, University Kebangsaan Malaysia presented her latest research on "Tempe: Source of Calcium and Isoflavones for Post Menopausal Malay Women". Dr. Dadi Maskar, USSEC Indonesia, the first speaker presenting topic "The importance of Food Safety in the Tempe Production Process - the Advantages of US Soy for Tempe & Soyfood Production". The seminar has provided new insight for the participants for the better of their tempe business. There were positive feedbacks from the participant's evaluation. Most of the participants commented that the seminar was informative and very helpful. It is proposed to organize similar event in the future in collaboration with universities, targeted to college students as the future key opinion leader.
1.2 Tempe Seminar – Socio Economic Challenges and Opportunities of the Tempe Industry in Indonesia, Health Polytechnic Medan, 6 December 2016

The Indonesian Tempe Forum (ITF) North Sumatera Province in collaboration with USSEC Indonesia, Health Polytechnic Medan, and the Indonesian Nutritionist Association (PERSAGI) North Sumatera Province has successfully conducted a Seminar at the Health Polytechnic Medan on December 6, 2016. The theme of the seminar was "Socio Economic Challenges and Opportunities of the Tempe Industry in Indonesia". The seminar was attended by 150 participants; nutritionists, tempe & tofu producers, representative from the government institutions, lecturers and college students in North Sumatera Province.

First speaker Dr. Tetty Herta Doloksaribu, Coordinator of the Indonesian Tempe Forum, North Sumatera Province presented "The importance of Tempe as an Affordable Good Quality Protein Source in North Sumatera Province". Second speaker Dr. Dadi Maskar, USSEC Indonesia presented "Tempe: an Indonesian Cultural Heritage, Nutrition Value & Health Benefits and its Economic Opportunities". Dr. Maskar explained the fact that soyfood products, such as tempe, tofu, miso and soymilk have been playing important role in providing good and affordable protein source for many Asian populations including Indonesia. For Indonesia, tempe play an important role both for economy and health aspects. It is estimated that there are more than 100,000 tempe producers spread out in the provinces of Indonesia. Urban and rural populations, especially in Java, generally consume tempe as a part of their daily food pattern. As a source of protein, tempe is consumed in greater quantities than other protein sources. Tempe supplies at least 10% of the current protein consumption, while chicken egg supplies 1.25% and meat supplies 3.15%. Aside as a good source of protein, tempe is also rich in vitamin B12, antioxidants, phytochemical and other bioactive substances. Numerous studies to date strongly indicate that soybean-based tempe offers positive nutritional and health benefits. Tempe industry has been also playing an important role for the economic sector in Indonesia. This industry sector employs many workers, so it plays an important role in reducing unemployment in Indonesia. The participants participated actively in the discussion session, there were a lot of questions and comments raised during the session concerned on health relation with tempe and other soyfood products.
ACTIVITY REPORT THE INDONESIAN TEMPE FORUM FY 2017

1.3 Tempe Seminar - Nutrition & Health, Malang, 9 December 2016

The Indonesian Tempe Forum (ITF) in collaboration with USSEC Indonesia, and Department of Nutrition, Faculty of Medicine, Brawijaya University has successfully conducted seminar on the “Tempe, a Traditional Indonesian Food for International Market”. It was participated by 160 participants; mostly nutritionist, lecturers, college students of the Faculty of Medicine, Brawijaya University.

The first speaker Dr. Iva Tsalissavrina, Lecturer Brawijaya University presented topic "Current update of the Tempe Research and Future Direction of the Research Related to Tempe". Second speaker was Dr. Dadi Maskar, USSEC Indonesia delivered topic "The Importance of Food Safety, Reliable and Sustainable Quality of US Soy in the development of Tempe Industry in Indonesia". The participants participated actively in the discussion session, there were a lot of questions and comments raised during the session concerned on food safety, nutrition, health relation with tempe and other soyfood products.

Brawijaya University is one of leading university in East Java, located in Malang, a city well known as center of tempe industry in Indonesia. The seminar is one of good media channel to promote the tempe and other soy food consumption. It is proposed to keep the similar activity in the near future in collaboration with Universities and other academic institutions to further promote tempe and other soyfood consumption.

Dr. Dadi Maskar as speaker in the Seminar in Malang

Dr. Dadi Maskar with the Faculty Members of the Nutrition Department, Faculty of Medicine, Brawijaya University Malang
1.4 Tempe Seminar - Nutrition & Health, Bali, 13 April 2017

The Indonesian Tempe Forum (ITF) in collaboration with USSEC Indonesia and Faculty of Agriculture Engineering, Udayana University, has successfully conducted one day seminar on the “Tempe, Nutrition & Health” in Denpasar, Bali on April 13, 2016. It was participated by 84 participants; mostly lecturers, college student, representatives from Local Government Institution as well as tempe and tofu producers in Denpasar, Bali.

Prof. Made Astawan, ITF Chairman as the first speaker presented the health benefit of soybean and its derivative products. He explained the scientific fact on the benefit of soyfood consumption and overcomes the myth and misinformation related to negative health effect of soyfood consumption. Dr. Dadi Maskar presented topic on "The Importance of Food Safety, Reliable and Sustainable Quality of US Soy in the development of Tempe Industry in Indonesia".

Dr. Dadi Maskar presented topic on "The Importance of Food Safety, Reliable and Sustainable Quality of US Soy in the development of Tempe Industry in Indonesia". The seminar had good evaluation and feedback from the audience and the stakeholders in Bali Province. The afternoon session was discussed on the importance of promoting tempe consumption the possibility of implementing tempe and soyfood promotion activities by Udayana University.
1.5 National Tempe Seminar, Bogor, 27 April 2017

The Indonesian Tempe Forum (ITF) in collaboration with USSEC Indonesia and The Indonesian Food and Nutrition Society (PERGIZI Pangan), has successfully conducted a National Tempe Seminar in Bogor on April 27, 2017. The theme of the seminar was "The Challenge and Opportunity of Tempe and Soyfood Products Development by the Food Industry to Meet Consumer Demand on Healthy Products". The seminar was attended by 88 participants consisting of food sciences practitioners, academics, representatives from the food industry, government officials, tempe and tofu producers and students college.

The 1st session consisted of three speakers: Prof. Made Astawan, ITF Chairman presented "Challenges and Opportunities of the Indonesian Tempe Industry to Enter the Global Market". The second speaker, Prof. Antonius Suwanto, Researcher from Bogor Agriculture University presented "Microbacterials components in Tempe, its Health Benefits as Functional Foods and Nutraceuticals". Dr. Drajat Martianto, a Food and Agricultural Economist presented the recent study on "Situational Analysis of Indonesian Tempe Industry". The study was funded by USSEC and conducted in collaboration with the SEAMEO Regional Center for food and Nutrition, University of Indonesia.

On the 2nd session, Dr. Mark Messina, Soy Nutrition Institute / President Nutrition Matters – USA presented "Harnessing Soy Nutrition and Health Research for Consumer Guidance". He explained the health benefits of soyfoods, its high quality of soy protein that can reduce risk of heart disease as well as uniquely-rich sources of isoflavones. He also revealed the evidence that fermenting soybeans such as in the tempe enhances health benefits, however he sugested that more clinical and epidemiologic research on tempe is needed before definitive conclusions can be made.

Following Dr. Messina’s presentation was two speakers from the Food Industry. They shared the industry perspective on soyfood products development to meet consumer demand on healthy products. Mrs. Winarti TK, GM R&D PT Indofood Fritolay Makmur presented "Product Development & Innovation of Tempe & Soy in Snack Foods to Meet Consumer Demand on Healthy Foods". Ms. Juli Astuti, PT Kalbe Nutritional presented "Development of Soy Protein Based Drink for Lactose Intolerance Children".

Dr. Mark Messina as a Key Speaker at the National Tempe Seminar in Bogor, 27 April 2017
1.6 National Tempe Seminar - Mataram, 13 May 2017

The Indonesian Tempe Forum (ITF) in collaboration with USSEC Indonesia, Food and Nutrition Society Indonesia (PERGIZI Pangan), Indonesia Food Technologist Association (PAPTI), Indonesian Nutritionist Association (PERSAGI), and Health Polytechnic of Mataram, has successfully conducted a national tempe seminar at the Ballroom of Graha Bhakti Praja, Mataram on 13 May 2017. As with previous series of this annual, the event was organized at a national level in the occasion of National Tempe Day and National Nutrition Day. The theme of seminar: "Optimizing Local Foods Utilization (Tempe, Vegetable and Fruits) to Overcome Nutrition and Health Problems in Indonesia. The seminar was attended by 350 participants including official at National Level, such as representative from Ministry of Health, Ministry of Cooperative & Small Scale Industry, National Agency for Drug and Food Control (BPOM).

The seminar was inaugurated by the Head Cooperative and Small Medium Enterprises Department West Nusa Tenggara Province and Director of Health Polytechnic Mataram. Dr. Dadi Maskar presented "The Importance of Food Safety, Reliable and Sustainable Quality of US Soy in the development of Tempe Industry in Indonesia". The other speakers presented in the seminar were Prof. Made Astawan, Chairman of ITF, I Dewa Nyoman Supariasa, Researcher from Health Polytechnic Malang, Chandradewi, and Susilo Wirawan from Health Polytechnic Mataram. Soy food products display and soy culinary tasting were organized in during the event. Several products diversifications made from tempe and tofu were displayed in the coffee/tea lounge area.

Prof. Made Astawan as speaker in the seminar
Tempe & soy product display
Audiences of the Seminar
1.7 National Tempe Seminar, Jember University, 27 August 2017

Indonesian Tempe Forum (ITF) in collaboration with USSEC Indonesia and Jember University, has successfully conducted a National Seminar on the “Tempe & Health” in Jember, East Java on August 27, 2017. The seminar was participated by 175 participants; mostly nutritionist, lecturers, college student, representatives from Local Government Institution as well as tempe and tofu producers in Jember, East Java Province. Dr. Made Astawan, the first speaker presented the health benefit of soybean and its derivative products. He explained the scientific fact on the benefit of soyfood consumption and overcomes the myth and misinformation related to negative health effect of soyfood consumption. Dr. Dadi Maskar presented topic on "The Importance of Food Safety, Reliable and Sustainable Quality of US Soy in the development of Tempe Industry in Indonesia".

The seminar had good evaluation and feedback from the audience and the stake-holders in Jember, East Java Province. The Seminar activity is one of good media to promote tempe and other soyfood consumption as well as to promote the utilization of US Soybean for food use.

1.8 Tempe Seminar, Health Polytechnic Pangkalpinang Bangka Island, 27 September 2017

The Indonesian Tempe Forum in collaboration with USSEC Indonesia and Health Polytechnic Pangkalpinang, has successfully conducted Tempe Seminar on 27 September 2017 in Pangkalpinang, Bangka Belitung Province. The seminar was participated by 100 participants, mostly nutritionist, lecturers, college student, and representatives from Local Government Institution in Pangkalpinang. The theme of seminar was “Tempe as Intangible Cultural Heritage from Indonesia to the World”.

The seminar was inaugurated by the Director of Health Polytechnic Pangkalpinang. Dr. Dadi Maskar presented “Tempe as intangible Cultural heritage form Indonesia to the World”. He explained all about tempe such as nutrition value of tempe, health benefit of tempe, and tempe as intangible cultural heritage from Indonesia. After seminar session continued with cooking demo to inspire participants to create the new product from tempe and to learn how to cook the simple and delicious dishes from best quality tempe.

The seminar had good evaluation and feedback from the audience and the stakeholders in Bangka Belitung Province. The afternoon session was discussed on the importance of
promoting tempe consumption the possibility of implementing tempe and soyfood promotion activities by the Health Polytechnic Pangkal Pinang and the Indonesian Nutritionist Association (PERSAGI) in Bangka Belitung Province.

Audiences of Tempe Seminar in Pangkalpinang

Dr. Dadi Maskar as speaker in the seminar

1.9 National Tempe Seminar, Health Polytechnic Semarang, 30 September 2017

Indonesia Tempe Forum in collaboration with USSEC Indonesia, the Indonesian Nutritionist Association (PERSAGI) and Health Polytechnic Semarang has successfully conducted a National Tempe Seminar on 30 September 2017. The theme of Seminar was “Tempe Contribution in Sufficient Nutritional Adequacy and Overcome Degenerative Diseases”. The seminar was participated by 380 participants, mostly nutritionist, lecturers, college student, and representatives from Local Government Institution as well as tempe and tofu producers in Semarang.

The seminar was inaugurated by the Head Nutrition Department of Health Polytechnic Semarang and Director of Health Polytechnic Mataram. The 1st session consisted of three speakers: Dr. Dadi Maskar presented “The nutritional value of tempe and soy products for health”. Prof. Made Astawan, ITF Chairman presented “Tempe as intangible heritage form Indonesia to the World”. The last speaker Dr. Kun Aristiati presented topic about Early Life Nutrition and Non Communicate Disease”.
The 2nd session consisted of three session of symposium. The symposium followed by 15 participants who presented their research on tempe, nutrition, and health. The symposium was led by 3 moderators; Mr. Setyo Prihatin, Mrs. Ria Ambarwati, and Mrs. Ana Yulia R. The symposium has run successfully until 17.00 pm. The seminar and symposium had good evaluation and feedback from the audience and the stake-holders in Semarang.

2. TRAIN OF THE TRAINERS WORKSHOP

Tempe is a traditional food native to Indonesia which is the cultural heritage of the noble nation of Indonesia. Tempe has long been widely consumed and became an important source of protein for the people of Indonesia. Tempe is consumed at daily basis by about 70% of households in Indonesia and produced by the household scale industry and Small and Medium Enterprises (SMEs). A common problem encountered in small-scale industries including tempe in Indonesia is poor hygiene practices and lack of knowledge about the principles of food safety in food processing.

To improve food safety knowledge among tempe producers, the Indonesia Tempe Forum (ITF) in collaboration with USSEC Indonesia has developed a Good Hygienic Practices (GHP) training module aimed at providing education for tempe industry players. To reach a wider target, it was designed a Training of the Trainer (TOT) Workshop for this training module. The objective of the TOT workshop is to provide knowledge to the trainees to be able to provide counseling / training to the industry players tempe using modules developed by ITF. The TOT workshop is targeted to lecturers and nutritionists who have interest and concern in improving tempe industry conditions in Indonesia. After attending the workshop, each participant will be awarded certificates and modules of FTI in the form of CD and entitled as "ITF Trainer". The "ITF Trainer" has the capacity to conduct training / education / outreach to the tempe producers. Each ITF Trainer estimated can reach to educate about 10 tempe producers. The TOT Workshop is consisted of lecture and discussion and designed to be interactive to allow two ways communication between facilitators and the participants.
Material Workshop:

1. The challenges and opportunity of tempe industry in Indonesia in facing competition in the era of the ASEAN Economic Community (AEC)
2. Importance of Food Safety in Food Industry
3. Module 1: History of Tempe: From Indonesia to the World
5. Module 3: Procedure of Tempe Making
6. Module 4: Packaging and Labeling Tempe
7. Module 5: Nutritional Value and Health Benefit of Tempe
8. Module 6: Product Diversification of Tempe

Table 2. Summary the TOT Workshop organized by ITF & USSEC in 2017

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<th>Collaborating Institution(s)</th>
<th>No of Participants</th>
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*PERSAGI = Indonesian Nutritionist Association

In 2017, ITF in collaboration with USSEC and local college/universities has successfully organized 3 (three) TOT workshops in three different places, namely Lombok, Malang, and Semarang. These three TOT workshops resulting in new 84 ITF Trainers, if each trainer estimated to be able to educate 10 tempe producers, the program is projected can reach 840 tempe producers. There are several challenges faced by the small and medium-scale of the Tempe Industries in Indonesia. The main challenge is food safety issue due to limited knowledge of the producers on principles of food safety, hygiene, and sanitation in tempe production. At the moment, tempe production is conducted in a very traditional way using very traditional equipment. Although the producers are aware that the production process is far below the standard set by government, the limited knowledge of the producers on good and hygiene production method as well as limited available information force the producers do their business as they usually do. The TOT workshop method is to improve the outreach of the training and education program to as many tempe producers in Indonesia in order to improve the food safety condition.
3. NUTRITION EDUCATION BY STORYTELLING TO THE ELEMENTARY SCHOOL AND JUNIOR HIGH SCHOOL STUDENTS IN COLLABORATION WITH ADM CARE INDONESIA

Nutrition education is an evidence-based, cost effective way to improve health outcomes and foster healthy eating habits for a lifetime. Nutrition education is not just learning about foods and nutrients, but learning what to do and how to act to improve nutrition. Nutrition education program targeted to school children must be designed to be in the simple method, easy to understand and must be carried out with a fun way for children. One of the methods to educate school children is by story-telling and interactive games to convey nutrition and health messages on tempe and soyfood products.

Education at the early stage during childhood has proven to be long lasting. Indonesian Tempe Forum in collaboration with USSEC Indonesia, ADM Care Indonesia, and Dongeng Ceria Management (professional storyteller agency) has successfully conducted nutrition education program on the nutritional value and health benefit of tempe and other soyfood products to five elementary schools in Jakarta, Bogor, Bekasi, and Depok. The theme of the program was "Nutritional value and health benefits of consuming tempe and others soyfood products". The purpose of this educational program was to educate the children on nutrition and foster pride in children to consume tempe as traditional Indonesian food.

The educational program delivered through the storytelling and interactive games performed by professional storytellers from Dongeng Ceria Management. The message
is delivered smooth and easy to understand by using character in the story. In between of the storytelling and interactive games Prof. Made Astawan, the ITF Chairman also gave the short brief about nutrition and benefit of tempe to the children.

Table 3. Summary the Nutrition Education organized by ITF, USSEC, DCM & ADM Care Indonesia in 2017 in 2017

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<th>Date  (DD-MM-YYYY)</th>
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</tbody>
</table>

Nutrition education program targeted to school children must be designed to be in the simple method, easy to understand and must be carried out with a fun way for children. One of the method for school children is by story-telling and interactive games to convey nutrition and health messages on tempe and soyfood products. Education at the early stage during childhood has proven to be long lasting. The program was evaluated positively by the teachers and parents of the student. The school children enjoyed the program and it is expected after following this program, they will have pride in tempe as traditional food cultural heritage of Indonesia and they will consume much more tempe and other soyfood products.
Participants of Nutrition Education in SDIT Perjuangan Depok, 30 March 2017

Participants of Nutrition Education in SD Darma Karya Jakarta, 20 April 2017

Participants of Nutrition Education in SDIT Al Marjan Bekasi, 27 April 2017

Story tale performed by professional storyteller from Dongeng Ceria Management
4. TEMPE SEMINAR FOR ELEMENTARY SCHOOL AND JUNIOR HIGH SCHOOL 
TEACHERS IN COLLABORATION WITH ADM CARE INDONESIA

Indonesian Tempe Forum in collaboration with USSEC Indonesia and ADM Care Indonesia has successfully conducted four series of Seminar for Teachers on the Nutritional Value and Health Benefit of Tempe and other Soyfood products. The seminars were conducted in parallel with Nutrition Education Program for their students. If the students got the education program through story telling, the teachers were in the Seminar format. The aim of the seminar is to provide the teacher knowledge on the nutrition value and health benefit of tempe and other soyfood products.

Dr. Dadi Maskar of USSEC Indonesia presented topic "Tempe and Soyfood Market Overview". The second speaker Prof. Made Astawan, the ITF Chairman delivered presentation on "The Nutrition Value and Health Benefit of Tempe and Other Soyfood Products".

Table 4. Summary the Tempe Seminar for Teachers organized by ITF, USSEC, & ADM Care Indonesia in 2017

<table>
<thead>
<tr>
<th>No.</th>
<th>Date</th>
<th>Name of School</th>
<th>No of Participants</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>15 – 03 – 2017</td>
<td>SMP Al Azhar Syifa Budi Cibubur, Jakarta</td>
<td>36</td>
</tr>
<tr>
<td>2</td>
<td>30 – 03 – 2017</td>
<td>SDIT Perjuangan Depok</td>
<td>32</td>
</tr>
<tr>
<td>3</td>
<td>20 – 04 – 2017</td>
<td>SD Darma Karya, Jakarta</td>
<td>60</td>
</tr>
<tr>
<td>4</td>
<td>26 – 04 – 2017</td>
<td>SDIT Al Marjanan Bekasi</td>
<td>40</td>
</tr>
</tbody>
</table>

Teachers play an important rule to convey nutrition and health messages to their students. Education at the early stage during childhood has proven to be long lasting. The program was evaluated positively by the teachers and parents of the student. The school children enjoyed the program and it is expected after following this program, they will have pride in tempe as traditional food cultural heritage of Indonesia and they will consume much more tempe and other soyfood products.
5. TRAINING AT RUMAH TEMPE INDONESIA AND PROGRAM TO IMPLEMENT GOOD HYGIENIC PRACTICES (GHP) IN THE TEMPE PRODUCTION

Other activities conducted by Indonesian Tempe Forum were training and education in Indonesia Tempe House which is the center for tempe production development in Indonesia. In 2017, as much as **73 new tempe producers have been trained** to apply hygienic tempe production. Besides, Indonesian Tempe Forum also conducted training and education on application and benefit of hygienic tempe production in South Jakarta, Padang, Bogor, Banjarmasin, Lampung, and Cianjur which was participated by **306 tempe and tofu producers**. Then, Indonesian Tempe Forum also conducted 3 Tempe Stakeholder Workshop in Semarang, Bogor, and Lampung which was participated by **175 tempe stakeholders**.
5.1 Tempe Production Trainings at Rumah Tempe Indonesia, Bogor

5.1.1 Regular Basis

Indonesia Tempe Forum in collaboration with USSEC Indonesia and Rumah Tempe Indonesia regularly conducted tempe production training which open to the public and the information is published on the ITF website. The training aimed to educate and motivate the new tempe producers and to provide knowledge on the basic principles of Food Safety and the importance applying of Good Hygienic Practices (GHP) in the tempe production. The training was consisted of presentation session, on hand practices at Rumah tempe Indonesia, and cooking demo in a full day. In 2017, the training participated by 34 person who came from various cities in Jakarta, Bogor, Sulawesi, East Java, and Bandung. There were 4 person who have become tempe producers in their cities after training. This initiative is good entry point to establish new tempe business. The number of participants of regular basic training organize by ITF, USSEC Indonesia, and Rumah Tempe Indonesia from 2013-2017 showed in chart.

5.1.2 Intensive tempe training course

Indonesian Tempe Forum in collaboration with USSEC Indonesia and Rumah Tempe Indonesia has successfully conducted four batches tempe production training at Rumah Tempe Indonesia Bogor on 4-8 March 2017, 18-22 July 2017, 25-29 July 2017, and 24-28 September 2017. First training on 4-8 March 2017 were participated by 6 participants, member of Women Association of Geneng Village Yogyakarta. And another trainings were participated by 12 or 13 participants for each batch. Total participants from four batches of tempe training were 39 person. The training was consisted of presentation
session, on hand practices at Rumah tempe Indonesia, cooking demo and visit to traditional market and tempe chips production.

The training was facilitated by the team from Rumah Tempe Indonesia, the Indonesian Tempe Forum and USSEC. Dr. Dadi Maskar, USSEC Indonesia delivered presentation on "The benefit of US soy and the potential economic of soy food product". He shared information on the global situation of soybean market and how US farmers grew the soy and committed to maintain the quality. He also explained the benefit and characteristic of US soybean compared to others. The objective of this topic was to give the better knowledge and positive preference on US soybean. Prof. Made Astawan, ITF Chairman delivered presentation on "Nutrition and Health Benefit of Tempe. M. Ridha, USSEC Indonesia delivered presentation on the "Economic Overview of Tempe Industry & Basic Principles of Tempe Production Process"

The afternoon session was hand on tempe production practices at Rumah Tempe Indonesia part 1: Wet section process: Raw materials selection & preparation, Cleaning, Boiling, Soaking and Peeling process. The 1st day of the training was concluded with a discussion & evaluation session.

The second day of the training was consisted of presentation on "The principle of water treatment" by Prof. Suprihatin from Bogor Agriculture University. This topic was to fulfil the need of water treatment knowledge by the tempe producers, especially who came from the area who have problems with the quality of water. Continued by hand on tempe production practices. The tempe production hands on practice on the 2nd day covered production aspect of Dry section process, Drying, Inoculating, Packaging and Fermentation. The afternoon session was visit to the tempe chips production that aimed to provide the participants with knowledge and idea how tempe can be processed to get more economic value.

The third day of the training was cooking demo by Mr. Asep from RTI to inspire participants to create the new product from tempe and to learn how to cook the simple and delicious dishes from best quality tempe. A market visit to Cimory was conducted to allow the participants to understand on how fresh tempe is marketed and how tempe is further processed into second generation of the products.

The overall evaluation from the participants on the program was good. All participants acknowledged the great potential business opportunity of the tempe as a "super food". They rated the training program as very useful and increased their knowledge and skill on the tempe production skill. It is expected that the program will generate new tempe business units that apply better production method, meeting the food safety & hygiene requirements. The existence of new tempe business units will lead to the increase of US Soy Utilization for human consumption. The participants will view the U.S. as the world’s most reliable source of high quality soy protein and whole soybeans and will understand the benefits (economic, technical, and nutritional) of these products.
Participants of the Tempe Production Training on 4-8 March 2017

Participants of the Tempe Production Training on 18-22 July 2017

Participants of the Tempe Production Training on 25-29 July 2017
5.2 GHP Training & Workshop for Tempe And Tofu Producers

To educate and motivate the tempe and tofu producers, there were Seven (7) GHP Training & Workshop were successfully organized in 2017. The objective of the training was to provide knowledge on the basic principles of Food Safety and the importance applying of Good Hygienic Practices (GHP) in the tempe and tofu production.

Table 5. Summary of the GHP Training & Workshop organized by ITF & USSEC in 2017

<table>
<thead>
<tr>
<th>No</th>
<th>Date (dd-mm-yyyy)</th>
<th>Location</th>
<th>Collaboration Institution(s)</th>
<th>No of Participants</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>24 – 10 – 2016</td>
<td>South Jakarta</td>
<td>KOPTI branch South Jakarta</td>
<td>40</td>
</tr>
<tr>
<td>2</td>
<td>26 – 01 – 2017</td>
<td>Padang</td>
<td>HB branch West Sumatera</td>
<td>15</td>
</tr>
<tr>
<td>3</td>
<td>04 – 02 – 2017</td>
<td>Bogor</td>
<td>ADM, KOPTI Bogor</td>
<td>92</td>
</tr>
<tr>
<td>4</td>
<td>21 – 02 – 2017</td>
<td>South Jakarta</td>
<td>ADM, HB branch South Jakarta</td>
<td>38</td>
</tr>
<tr>
<td>5</td>
<td>22 – 02 – 2017</td>
<td>Banjarmasin</td>
<td>HB branch South Kalimantan</td>
<td>40</td>
</tr>
<tr>
<td>6</td>
<td>09 – 03 – 2017</td>
<td>Lampung</td>
<td>ADM, KOPTI Lampung</td>
<td>41</td>
</tr>
<tr>
<td>7</td>
<td>29 – 03 – 2017</td>
<td>Cianjur, West Java</td>
<td>ADM, KOPTI Cianjur</td>
<td>40</td>
</tr>
</tbody>
</table>

Note: KOPTI: Cooperative of Tempe and Tofu Producers Indonesia; HB: Cooperative/Association of Tempe Producers, Harapan Bersama; ADM: ADM Care Program Indonesia

The training was facilitated by Dr. Dadi Maskar, Muhammad Ridha of USSEC Indonesia and Dr. Made Astawan, ITF Chairman using the Food Safety & GHP Training Module developed by USSEC & ITF. There were six topics delivered in the training:

1. Module 1: History of Tempe: From Indonesia to the World
3. Module 3: Procedure of Tempe Making
4. Module 4: Packaging and Labeling Tempe
5. Module 5: Nutritional Value and Health Benefit of Tempe
6. Module 6: Product Diversification of Tempe and Tofu

The training were conducted in the afternoon after they finished work so as not to interfere with their daily earnings. Most of the participants were actively participated in the discussion session. They use the opportunity to discuss some technical problems in the tempe production process. They shared that most of the problem due to lack of guidance, monitoring and supervision from the local authorities on food safety & hygiene. Most of the participants provided positive feedback on the overall organization of the training program. It is suggested to implement food safety training/education program to the tempe and tofu producers at the regular basis.

Participants of Training Workshop for Tempe and Tofu Producers in South Jakarta on 24 October 2016

Participant of Food Safety & GHP Training for Tempe Producers in West Sumatera on 26-27 January 2017

Participant of Food Safety & GHP Training for Tempe Producers in Bogor on 4 February 2017
Dr. Dadi Maskar, Prof. Made Astawan & M. Ridha with the training participants in Jakarta on 21 February 2107

Dr. Dadi Maskar, Prof. Made Astawan & M. Ridha with the training participants in Banjarmasin, South Kalimantan Province on 22-23 February 2017

Dr. Dadi Maskar facilitated the Training for Tempe and Tofu Producers in Lampung on 9 March 2017
5.3 Tempe Industry Stakeholder Workshop/Meeting

Indonesian Tempe Forum in collaboration with USSEC and local stakeholders has successfully organized three (3) Tempe Industry Stakeholder Workshop in 2017. The objective of the workshop was to disseminate the result of the Tempe Study, a situational analysis of tempe industry condition in Indonesia lead by Dr. Luh Ade Wiradnyani of SEAMEO Regional Center for Food and Nutrition, University of Indonesia.

Table 6. Summary of the Tempe Industry Stakeholder Workshop organized by ITF & USSEC in 2017

<table>
<thead>
<tr>
<th>No</th>
<th>Date (dd-mm-yyyy)</th>
<th>Collaboration Institution(s)</th>
<th>No of Participants</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>06 – 04 – 2017</td>
<td>Semarang State University, KOPTI</td>
<td>35</td>
</tr>
<tr>
<td>2</td>
<td>16 – 06 – 2017</td>
<td>KOPTI Bogor District</td>
<td>100</td>
</tr>
<tr>
<td>3</td>
<td>19 – 06 – 2017</td>
<td>KOPTI Bandar Lampung</td>
<td>40</td>
</tr>
</tbody>
</table>

Note: KOPTI: Cooperative of Tempe and Tofu Producers Indonesia

The workshop was also aimed to discuss the findings of the study and the follow up actions including the collaboration opportunity among Tempe Stakeholders in Semarang, Bogor District, and Lampung to implement program targeted to the tempe producers. The overall goal is to help the traditional tempe producers in improving the production practices to meet the food safety requirements. The activities to be implemented including education, training, improvement of the production facilities and utensils. USSEC Indonesia will continue to collaborate with ITF, Universities, Local Government Agencies and other tempe stakeholders to implement program and activities in order to improve tempe industry condition in Indonesia. The participants of stakeholder workshop divided by tempe & tofu producers, representative from the government institutions and member of KOPTI.

The study revealed that there were several challenges faced by the small and medium-scale of the tempe production in Indonesia. The main challenge is food safety issue due
to limited knowledge of the producers on principles of food safety, hygiene and sanitation in tempe production. At the moment, tempe production is conducted in a very traditional way using very traditional equipment. Although the producers are aware that the production process is far below the standard set by government, the limited knowledge of the producers on good and hygiene production method as well as limited available information force the producers do their business as they usually do.

It was proposed continue the education/training program activities at the Rumah Tempe Indonesia located in Bogor to improve tempe production process targeted to the food handlers in the production.

Dr. Dadi Maskar as a Resources Person at the Tempe Stakeholder Workshop in Semarang, Central Java Province, April 6, 2017

Dadi Maskar, M. Ridha & Committee Member of KOPTI Lampung Province at the Tempe Stakeholder Workshop on 19 June 2017

5.3.1 Tempe Stakeholder Consultative Meeting, Jakarta, 14 October 2016

On October 18, 2016 ITF and USSEC Indonesia participated the Tempe Stakeholders Consultative Meeting organized by the Ministry of Industry in collaboration with the United Nations Industrial Development Organization (UNIDO). UNIDO is the designated
organization of the United Nation with the mandate to promote and accelerate inclusive and sustainable industrial development (ISID) in developing and emerging countries. With agriculture and agribusiness being fundamental to the livelihood and food security of populations worldwide and the backbone of the economics of many developing countries, agribusiness development is a strategy priority for UNIDO because of critical role of the sector plays in food security and nutrition in the socio economic development of its member state.

In 2013, several UN Agencies including FAO, UNIDO, UNICEF, WFP and WHO discussed the possibility of implementing a join project for up-grading tempe industry in Indonesia for improving nutrition for poor families in marginally nourished regions in Indonesia. During the meeting it was agreed that there is the need to improve tempe production in term of quality, hygiene, food safety, standardization and to include in the Indonesian CODEX Alimentarius for hygiene production, in order to guarantee better processing standardization and regulation. It was agreed that the proposed project as very important and could be formulated and implemented as joint program between UN Agencies. Since then, it has been discussing to revitalize the tempe industry in Indonesia in support of the production of tempe-based products as a resource for nutrition intervention and food rations.

This meeting was attended by 42 participants from Government Agencies of Indonesia, Private Sectors, Professionals, representative from the UN Agencies, NGO, Tempe and Tofu Cooperative/Association (KOPTI). Dr. Made Astawan chairman of the Indonesia Tempe Forum and Mr. Sukhaeri, Chairman of the KOPTI Bogor< Dr. Dadi Maskar & M. Ridha, USSEC Indonesia were among the stakeholders attended the meeting. The objectives of this consultative meeting was to bring together key stakeholders in soybean and tempe industry in Indonesia to present the status and explore synergies to enable better coherence in the developing the project document. There was presentation of a baseline study result by UN Agencies followed by discussion to explore the synergy which enables better coherence in developing the project document. The meeting was also serve as a forum to discuss opportunities and challenges for the growth of the soybean/tempe value chain in Indonesia.

Below are points and recommendations from the stakeholders consultative meeting:

- Need a synergetic effort and collaboration for further development of the soybean/tempe value chain, to ensure: 1) best practices for processing of tempe and other indigenous soy products, 2) food safety and standards, 3) energy efficient by recycling tempe processing waste into methane used for processing.
- Need a plan/concept for public private partnership intervention aimed at improving soybean/tempe value chain, as a strategic component for agribusiness development, in line with the Government of Indonesia's priorities for economic growth and equitable social development.
- Need the supportive regulation and enforce the policy for soybean and tempe sector.
• Need to create the clear incentive and role for all players who engage in soybean and tempe sector.
• Need to involve the private sector for upscaling and sustainable result.
• Need to build the market access for soybean and tempe with new standard

5.3.2 Tempe Development Program for Woman Association at Geneng Village in Collaboration with PT Sarihusada, Klaten, 9 February 2017

Tempe Development Program is a program that funded by PT. Sarihusada, supported by USSEC and implemented by the Indonesia Tempe Forum to empower communities especially women in Geneng Village, Klaten, Central Java. The program was launched in February 9, 2017 by a socialization activity and community mapping in the targeted area in Klaten Central Java. This socialization activity was facilitated by Prof. Made Astawan, ITF Chairman, Dr. Dadi Maskar and Muhammad Ridha of USSEC Indonesia, and the representative from PT. Sarihusada. The participants were the Village Leaders, the leaders on women association in Geneng Village and the members, total participant of this event were 33 people. Mrs. Endah Prasetyoningtyas, PT. Sarihusada representative explained the background and the purpose of the program and she expected this project can contribute in improving the welfare of women in Geneng Village, where one of the PT Sarihusada's Factory is located.

PT Sarihusada supported a group of Woman from Geneng Village to travel to Bogor to learn about tempe production process at Rumah Tempe Indonesia (RTI) Bogor. The program also supported the development of tempe production house in Geneng Village, Klaten. ITF and USSEC supported in the implementation of the program by providing technical services and expertise in the training program as well as in the development and designing process of the tempe production house. The program expected to empower the women association to have capability to produce good quality tempe to generate income so they can create economic opportunity in Geneng Village.
Dr. Dadi Maskar, M. Ridha and Prof. Made Astawan facilitated the Tempe Development Program for Women Association in Klaten

5.3.3. Coordination Meeting with the Cooperative/Association of Tempe and Tofu Producers (KOPTI) of Yogyakarta Province, 8-9 February 2017
In February 8-9, 2017 the Indonesian Tempe Forum and USSEC had meeting with the board members of KOPTI in Yogyakarta Province. The meeting was attended by 14 representatives from KOPTI City of Yogyakarta, KOPTI Gunung Kidul, KOPTI Sleman and KOPTI Kulon Progo. The purpose of the meeting was to share information about tempe and tofu industry situation in Yogyakarta Province and to explore the collaboration opportunity for the tempe and tofu development program. The meeting was also attended by KOPTI Bogor Board to share the experience in running the KOPTI as a professional organization, including their experience in maintain good collaboration with many stakeholders to implement tempe and tofu development program. Each KOPTI representatives shared the situation in their respective area. Most of the KOPTI in Yogyakarta Province faced similar problem. Currently, KOPTI is not so important for its members as it used to be, since the KOPTI members no longer dependent on KOPTI to buy soybeans. The tempe and tofu producers could freely buy soybeans from the traders. The other factor is the soybean prices sold by KOPTI is less competitive than the price on the market. It is suggested for the KOPTI boards to be more innovative in creating the business opportunity to maintain the KOPTI organization in operation. Learning from the experience of KOPTI Bogor, the board must be create new business opportunity, such as create tempe or tofu production house, seling tempe and tofu production tools/utensil/machine. USSEC & ITF will continue to support KOPTI on networking, provide technical assistance and expertise to implement training and education program for the KOPTI members as the loyal customers of US soybean.
5.4 Visit of Illinois Soybean Association to Rumah Tempe Indonesia, Bogor, 21 January 2017

On 18 - 21 January 2017, a Delegation from Illinois Soybean Association (ISA); Mr. Daryl Lee Cates, Chairperson of Board, Ms. Lynn Renae Rohrscheib, Vice Chairperson of Board and Ms. Amy Marie Roady, Director Communication visited Indonesia. The ISA delegates was also accompanied by Mr. Timothy Loh, Regional Director, USSEC SE Asia, Dr. Dadi Maskar and Mr. Ali Basry of USSEC Indonesia, They met several stakeholders of the Indonesia's soybean industry in Jakarta and Bogor. The ISA delegates visited Rumah Tempe Indonesia (RTI), a pilot plan of tempe production house in Bogor on January 21, 2017. The visit to RTI provided good insight to the delegates on the success story of ITF & USSEC program in improving tempe industry condition in collaboration with other tempe stakeholders in Indonesia. The visit was acknowledged positively by most of the delegates, since it was the first experience for most of delegates. They were very enthusiasm in observing the facility and the making process of tempe. They were grateful with the involvement of USSEC in supporting ITF & RTI as the center of excellence for tempe production in Indonesia.

Various types of food and snack derived from tempe were presented during the visit, such as; Deep fry Tempe, Tempe Chips, and Tempe Cookies. Prior to visit RTI, the delegates were visited a fresh market located near to RTI to observed tempe, tofu and other soyfood products selling in the traditional market. After visited Rumah Tempe, the delegated observed the tofu making process at Tahu Yun Yi Bogor and having lunch at the location. All delegates enjoy the food and they provide positive feedback to the overall organization of the field trip.
ISA delegates visited fresh market to observed tempe and tofu selling in the traditional market

ISA delegates visited Rumah Tempe Indonesia in Bogor

6. INAUGURATION CEREMONY OF TEMPE AS INDONESIAN INTANGIBLE CULTURAL HERITAGE, JAKARTA, 4 OCTOBER 2017

On 4 October 2017, team from ITF and PERGIZI Pangan (Food and Nutrition Society of Indonesia) and Dr. Dadi Maskar of USSEC Indonesia attended the Inauguration Ceremony of Tempe as Indonesian Intangible Cultural Heritage organized by Ministry of Culture and Education of Indonesia. The theme of awarding was “Celebration and Award of Certificate, Establishing Indonesian Intangible Cultural Heritage in 2017”. This awarding attended by 150 participants from Government Agencies of Indonesia and recipient of awards from various cities in Indonesia.

The activities of Establishing Indonesian Cultural Heritage has been going on since 2013. In 2017, as many as 150 Indonesian Cultural Heritage have been established by the Government of Indonesia, include Tempe from Central Java, various traditional dance from Yogyakarta, Bali and Sumatera, traditional music from Jambi, Kalimantan and Papua and some other cultural performances from various province in Indonesia. The awarding of Cultural Heritage status to the Intangible Cultural Heritage of Indonesian was given by Prof. Dr. Muhadjir Effendy, the Minister of Culture and Education based on the recommendation of the expert team covering five domains in accordance with the UNESCO Convention on Safeguarding of Intangible Cultural Heritage 2003. Next step is to convince the Government of Indonesia to prioritize Tempe to be submitted by Indonesia to the UNESCO to get international recognition as Intangible Cultural Heritage.
Recipient of awards from various cities in Indonesia

Team from ITF, PERGIZI Pangan and USSEC on the Inauguration Ceremony of Tempe as Intangible Cultural Heritage of Indonesia

The Certificate from the Government of Indonesia awarded Tempe as Indonesian Intangible Cultural Heritage
7. COMMUNICATION EDUCATION & PUBLICATION FOR TEMPE CONSUMPTION PROMOTION

ITF has been producing several training modules, including Training Module on Good Hygienic Practices (GHP) Application in The Tempe Production Process and Module on Financial Literacy for Tempe and Tofu Producer. The module is available on CD and have been adopted by Local Universities and KOPTI (Cooperative of Tempe and Tofu Producers) for training to the tempe and tofu producers. **Three (3) series of Education brochures** on the health benefit of soyfood for distribution in the seminar and education session. And **Three (3) series of Education Posters** on the tempe production process for distribution in GHP Training.

A book on tempe was also published this year, written by Made Astwan with Tutik Wresdiyati and Lulu Maknun. This book explores the latest findings about the nutritional advantages of tempeh as a source of nutrients and bioactive components for health.
This book can be a complete source of reference on tempe that has not existed in Indonesian for a long time.

Book of Tempe written by Made Astawan, Tutik Wresdiyati, and Lulu Maknum

ITF Website (www.forumtempe.org) has been well maintaining, its provide useful information related to tempe and as powerful media communication to disseminate tempe promotion program. The website is visited by average 100 visitor per day.

6.1 Tempe Culinary Cooking Competition

In 2017, Indonesian Tempe Forum in collaboration with USSEC and local stakeholder has organized two (2) Tempe Culinary Cooking Competition. The objective of culinary
competition was to further promote tempe consumption and for diversification of tempe in cooking. The Tempe Culinary Cooking Competition was held on 4 February 2017 in Bogor and 29 September 2017 in Semarang.

Tempe Culinary Cooking Competition in Bogor followed by 10 groups of women association at Giri Mulya Village. And Tempe Culinary Cooking Competition in Semarang followed by 12 groups of Health Polytechnic in Indonesia, Nutritionist, and College Students groups. They were come up with very innovative creation of tempe dishes. The competition results show that participants are very creative in processing tempe to become delicious and nutritious foods.

**ACKNOWLEDGEMENT**

The Indonesian Tempe Forum thank to the United States Soybean Export Council (USSEC) for financially supporting the activities of ITF in improving tempe industry in Indonesia.