EXECUTIVE SUMMARY

Tempe and soybean processed food is food products that widely consumed and become important protein source for Indonesian people. 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%. Tempe is categorised as a low social value food, which means that tempe is only served at home as domestic food and through stall food-vendors, although tempe is consumed by people of various ages of different socioeconomic status.

In 2015, the Indonesian Tempe Forum implementing a comprehensive and continuous effort to promote tempe consumption. The activities were implemented in collaboration with other relevant stake-holders, 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 population.

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.

To improve its image, Tempe is currently on the progress of submission as Intangible Heritage for Humanity to UNESCO. Activities related to proposing tempe as Indonesian Food Heritage were hearing with Regent of Klaten, Press Conference in Bogor, and hearing with Governor of Central Java. The activities output were supports from related parties such as Ministry of of Education & Culture, Ministry of Trade, Cooperative, Food Security Agency, and other stakeholders. Beside asking for supports to several stakeholders, Indonesian Tempe Forum also gather supports from public through mass media such as Press Conference in Bogor, on air Talk Show in Republic of Indonesia Radio in Bogor, TV program at Trans 7 television station, and petition signing through online media coordinated by change.org.
DELIVERABLES

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 exist. Up to date, ITF has representative (focal point) in 9 different provinces across Indonesia. They are persons who have interest in Tempe promotion and committed to involve in the implementation of ITF programs in their area.

Provide Local Secretarial Support, Coordination and Organization for GHP Trainings and Other Tempe Promotion Activities at Rumah Tempe

A permanent secretarial office of ITF is located in Bogor, equipped with proper internet connection, faxcimile, telephone, meeting room and a full time staff. 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.

Organized Seminars at Relevant Events to Promote Tempe Consumption and Disseminate The Health Benefit of Tempe in Collaboration with Local Stakeholders

There five (5) National seminar and symposium were conducted in 2015 by the ITF in collaboration with local stakeholders; they were conducted in Palangkaraya, Jakarta, Kupang, Sorong, and Banda Aceh.

Total participants attending these seminars were 2,354 participants.

Most of them were nutritionists, members of Indonesian Nutritionist Association (PERSAGI), members of Food and Nutrition Society of Indonesia (PERGIZI Pangan), students, lecturers, nurses, midwives, representatives of the government, and tempe and tofu producers.

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

The ITF were involved in two international symposiums which were ISFAN (International Symposium on Food and Nutrition) in Jakarta and ICT (International Conference on Tempe) in Jogjakarta. For other international events, Indonesian Tempe Forum also attended exhibition and seminar in foreign countries, such as Food Innovation & Advance Soyfood Market Survey in Taiwan and Tempe seminar in Vietnam in collaboration with USSEC Indonesia.
- **Media and Print Articles in Publications**

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. These modules have been adopted by several KOPTI (Cooperative of Tempe and Tofu Producers) for training to the members.

A tempe and tofu profile book is in the final progress for printing.

Three (3) series of Education brochures on the health benefit of soyfood has been reprinted for distribution in the seminar and education session.

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.

- **Organize Local Tempe Seminars and Training at Rumah Tempe and Visit Other Tempe GHP Pilot Plants for Evaluation**

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 2015, as much as 18 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 Cianjur which was participated by 12 tempe and tofu producers, and entrepreneurship training for young tempe and tofu producers on May 30, 2015 which was participated by 20 producers in Kopti of Bogor District.
SUMMARY OF THE ACTIVITIES

1. International Conference on Tempe in Yogyakarta, 15-17 February 2015

This activity has been held on 15-17 February 2015 in Yogyakarta. This activity was collaborated with Association of Indonesian Nutrition Education Institution (AIPGI) and Atmajaya University. This international conference discussed tempe’s potential from health and economy point of view. It was participated by several food researchers from several countries that discussed several newest researches on tempe. It was the first conference that specifically discuss tempe as its main theme and was held at Hotel Sheraton Mustika Resort and Spa, Yogyakarta.

According to Winarno, tempe is very potential to be developed into food with various types and benefits. Several benefits of tempe that have been studied were its ability to lower cholesterol level in blood, increase body immunity, also prevent and cure diarrhea. Assistant of Economy and Development of Yogyakarta Regional Secretary, Didik Purwadi added that tempe is starting to be known as nutritious food that has many benefits for human health. One of tempe nutrients is vitamin B12 that is beneficial to maintain nervous system health and energy production.

The International Conference on Tempe and Its Related Products revealed insights of tempe emphasized through biotechnology point of views. The conference was also brought forward other essential approaches of industry, cultural and historical, business, and international policy by seminars, workshops, and site-visit activities. The Conference was divided into 2 sessions: General Conference and Youth Conference. The speakers were combination of International & National prominent speakers, such as Dr. Mark Messsina, Prof. Dominique A. Vuitton, Dr. Dong Soon Suh, Prof. Che Ok Jeon, Prof. Busaba Yongsmith, Prof. F.G. Winarno, Prof. Mary Astuti, Dr. Roy Sparringa, and Prof. Made Astawan.

The symposium was attended by participants from various background such as food industry, research institution, universities, health professionals, nutritionist and government officials. Beside its substantial matters, the conference facilitated melting pot between researchers, professionals, experts, and youths conference participants. Dr. Mark Messina presented topic on Soy and health: benefits and controversies. He highlighted research supporting the health benefits of soyfoods in several areas including heart disease, breast cancer, skin health and men’s health and to dispel myths about the potentially harmful effects of soyfoods especially related to concerns about soy increasing breast cancer risk, feminizing men and increasing risk of gout. This information appeared to be very well received and there was considerable discussion and interaction following the formal presentations. The audience asked several questions mostly relating to health effects. Prof. Made. Astawan presented the success story of Rumah Tempe Indonesia: A Center of Excellence for Tempe Industry Improvement in Indonesia.
2. National Tempe Seminar in Palangkaraya, Central Kalimantan, 14 March 2015

Indonesian Tempe Forum in collaboration with Health Polytechnic (Poltekes) Palangkaraya and Indonesian Nutritionist Association (PERSAGI) Central Kalimantan Province have conducted Tempe Seminar in Palangkaraya on 14 March 2015. This seminar was attended by 312 participants. Most of them were nutritionist members of PERSAGI, lecturers, students, nurses, midwives, and representatives from Regional Government Offices, also tempe and tofu producers in Palangkaraya. This seminar was opened by Mrs. Norlani, Secretary of Health Office, Central Kalimantan Province. She conveyed her delight for USSEC and ITF who have supported PERSAGI in holding seminar in Palangkaraya. She admitted the important role of tempe
as Indonesian everyday dish. Beside as protein source, tempe is also a healthy and nutritious food for the family with affordable price. On the other hand, tempe’s image is still related to lowly food in several communities, and there are still wrong information on negative effects of soy-based food consumption. Therefore, this seminar was targeted to inform beneficial nutritious fact and overcome the wrong information on negative effects of soy-based food consumption, and also to establish reputation of tempe as Indonesian food heritage in order to improve tempe’s image.

Prof. Made Astawan, the first speaker told about the health benefit of soy and soy-based food. He explained scientific facts on the benefit of tempe-based food consumption and overcome the myths and information related to negative health effects of tempe-based food consumption. Dadi Maskar delivered the topic Tempe, a gift from Indonesia, ITF activities and socialized June 6 as National Tempe Day. The last speaker, Mrs. Rita Ramayulis, lecturer of Jakarta Health Polytechnic revealed the Miracle of Tempe. She explained that tempe is good for everyone; it is a good and nutritious food for consumer of all ages, and it gives work opportunities for employee and good income.

On the afternoon session, the importance of promoting tempe consumption and applying ITF activities by PERSAGI in Palangkaraya were discussed. Similar to the condition in region outside Java, tempe is less popular in Palangkaraya and Central Kalimantan Province compared to other food products. However, considering the value and nutritional potency of tempe, it was decided to place more effort for promoting tempe consumption in Palangkaraya. All tempe stakeholders in Palangkaraya responded positively to this idea and admitted the need of program to promote tempe in Palangkaraya. PERSAGI and Palangkaraya Health Polytechnic have agreed to be the focus point for ITF activities in Palangkaraya and Central Kalimantan Province. Mr. Muchtar, senior lecturer at Palangkaraya Health Polytechnic who was also the Head of PERSAGI Kalimantan Tengah Province, was appointed as ITF Coordinator in Central Kalimantan Province. He suggested to apply several activity programs to improve tempe production process, targeted for tempe producers, and promotional program to increase consumption level of tempe, targeted for consumers.

3. Participation in the Food Vaganza, a Culinary Festival at Lippo Mall Kemang, Jakarta, 12 April 2015

The Indonesian Tempe Forum (ITF) has participated in the Food Vaganza, a culinary festival at Lippo Mall Kemang, Jakarta on 12 April 2015. The Food Vaganza festival was organized from 9 March - 19 April 2015 with theme Explore the Culinary Diversity of Indonesian Traditional Food. The event was organized in the occasion of grand opening of the Lippo Mall Kemang one of the biggest shopping mall in South Jakarta. The Food Vaganza Festival which lasted for 6 weeks was provide opportunity for traditional dishes vendor to be exist in a modern shopping mall. The tempe and tofu producers cooperative association (KOPTI) South Jakarta participated in the event by displaying and selling their products, such as fresh tempe, tempe chips and some other dishes from tempe and tofu. There were organized some other culinary programs during festival such as cooking contest, cooking demonstrations, an appreciation of authentic traditional food, talk shows, as well as other exciting performances. National culinary
atmosphere and delicious local cuisine was established in the indoor and outdoor area of the Shopping Mall. To attract the participations from the visitors, the organizer rewarded dining vouchers that easy get by participating in the event or by enjoying the foods in the festival area.

USSEC and ITF was participated on the cooking competition and talk show on April 12, 2015 where the theme on that day is TEMPE. The objective of this activity was to socialize tempe benefit for health and tempe culinary application. Dady Maskar and Prof. Made Astawan were invited as resources person in the interactive talk show on the health benefit of tempe. The interactive talk show was hosted by Mr. Bondan Winarno, a famous culinary expert. Prof. Made Astawan explained the nutritional advantages of tempe and its benefit for the human health. Dady Maskar explained the program and activities to improve the tempe industry condition in Indonesia such as establishment of tempe pilot plants, training and education activities as well as proposal for submission of tempe as Intangible Heritage for Humanity to UNESCO. Meanwhile, Mr. Bondan Winarno as one of culinary practitioner in Indonesia explained various potential tempe processing that can be enjoyed by the consumers. This activity was expected to contribute towards improvement of tempe’s image as nutritious food and also it can be processed as various interesting culinary products.

The cooking competition was participated by 16 youth groups from various high schools in South Jakarta. The menus developed by the participants were enriched the culinary aspect of tempe development, some are mixing flavors and will not realize if it is tempe on it. Some other menus were so beautiful in appearance so it could arouse appetite. Mr. Bondan Winarno, as one of the jury admitted, amazed and proud of the creation of the young generation of processed tempe in this event. Such refined menu of steak, lasagna, rollade, and pudding tempe will able to inspire the mothers and professionals to make an alternative dish from tempe. It is hopefully that tempe be enjoyed by all walks of life, especially the upper class who are not familiar with the tempe. Prof. Made Astawan said that tempe is not just a healthy food, as showed in this event, tempe would be present in a variant and more prestigious menus.

On 30 May 2015, Indonesian Tempe Forum in collaboration with USSEC and Kopti of Bogor District conducted entrepreneurship training for tempe and tofu producers, especially the young ones who will be the successor of their family business. The background of this activity is tempe and tofu business is started to be left by the young generation due to assumption that the profit is small, the business is difficult to be improved, and it is dirty. Seeing this condition, therefore this entrepreneurship training was necessary to straighten the wrong perception of tempe and tofu business and stimulate young producer’s interest to continue the family business but with more proper way. This training was participated by 20 participants who were tofu, tempe and soy milk producers, members of Kopti of Bogor District. In this training, the facilitator were Prof Made Astawan from Indonesia Tempe Forum, Mr Amita Buisink from Margaret River Tempe Australia, Dadi Maskar and Ridha from USSEC Indonesia.

The theme of the workshop was “Thinking out of the box to be ready for a step ahead of your competitors”. The workshop was targetted to the 2nd generation of current tofu and tempe producers in Bogor who has better education level compare to their parents. However this young generations tend to have low interest to continue their parent’s busines on tempe and tofu. The objective of the workshop was to provide the participants with the update situation on the ASEAN Economic Community (AEC), challenge and opportunities of tempe and tofu industry as well as strategy to be ready for tight competitions in the near future. It was attended by 18 participants, mostly the 2nd generation of the current tempe and tofu producers in Bogor.

Prof. Made Astawan presented the Challenge and opportunities of the tempe and tofu industries towards the AEC. He explained that the AEC shall be the goal of regional economic integration by 2015. AEC envisages the following key characteristics: (a) a single market and production base, (b) a highly competitive economic region, (c) a region of equitable economic development, and (d) a region fully integrated into the global economy. The AEC could be seen as a great opportunity as the market is expanding, on the other hand, the competition is getting tougher. Therefore the young generation must support their parent’s business to be ready for the competition, as they have better awareness on the new technology and tend to be more creative compare to their parent’s generation.

The second speaker was Mr. Amita Buissink, a tempe producer from Australia. He shared his experience on managing tempe business in Australia. He also shared his experience in developing various products of tempe and tofu as well as creative innovation in marketing his products. Last session of the workshop was discussion, facilitated by Dady Maskar and M. Ridha and video show on the product diversification and success story several tempe producers in Indonesia and Japan. Most participants provided positive comments on the event and sugested similar event in the near future with more time allocated for case study as the exercise.
Participants of the Enterpreneurship Workshop for the 2nd Generation of Tempe & Tofu Producers

Mr. Amita Buissink and Prof. Made Astawan as speakers in the Workshop

5. Tempe Seminar Session at the International Symposium on Food and Nutrition (ISFAN0, Jakarta 3-5 June 2015

Food and Nutrition Society of Indonesia (PERGIZI Pangan) held the International Symposium on Food and Nutrition (ISFAN) on 3-5 June 2015. This symposium was held at Balai Kartini, Jakarta. Background of this symposium was many cases of undernutrition in the world, especially in developing countries that caused low body immune system and affected growth and development of human especially the young generation. The theme of the event was “Sustainable Health and Well-Being”. This symposium was organized by the Food and Nutrition Society of Indonesia (PERGIZI PANGAN Indonesia), an adhering body of IUNS, FANS and SEA-PHN for Indonesia; in collaboration with Association of Nutrition Higher Education of Indonesia (AIPGI) and the Indonesian Tempe Forum (ITF). The event was organized in the occasion of the National Tempe Day on June 6.

Therefore, this symposium was conducted and aimed to:

- Disseminate updated issue, innovations and technologies from food and nutrition sectors.
- Learn the success stories and experiences from food programs that have been conducted by various agencies.
- Develop professional networks of food and nutrition practitioners.
The “Tempe and Health” session which was sponsored by ITF/USSEC was held on the first date of the symposium on 3rd June 2015. There were three speakers on this session. The first speaker was Prof. Antonius Suwanto from Bogor Agricultural University who presented topic about “Opportunities and Challenges of Genetically Modified Foods”. The second speaker, Prof. Made Astawan, the ITF Chairman presented topic about “Protein Nutritional Quality and Subchronic Test of Tempe Flours made from Imported GMO and non-GMO Soybeans”. Both topics were intended to overcome the negative perceptions toward GMO soybean, which was mostly used as raw material for tempe production in Indonesia. The third speaker Ms. Pauline Chan, Vice President of Singaporean Nutrition Dietetic Association, Singapore presented topic about “Soy and Gout: Health Professionals’ Perception and Current Evidence”. The session was attended by about 800 participants from various background, such as representatives from food industries, research institutions, universities, health professionals, nutritionist, government officials & college students.

Audience of the ISFAN

Ms. Pauline Chan speaker at the ISFAN meeting
6. Participation in the 4th July celebration with tempe and tofu dishes at the US Ambassador's residence, June 4, 2015.

On June 4, US Embassy Jakarta hosted the USA's 239th birthday celebration with a reception for hundreds of important contacts and media. With “Go Green” as the theme, the US Embassy Jakarta was trying to save energy and resources for setting up our event as well as promoting multiple projects here in Indonesia that help save our environment.

USSEC Indonesia and the Indonesia Tempe Forum (ITF) participated in celebration by sponsoring a booth in the main hall which served dishes from “Tempe and Tofu” for the guest and invitations. The dishes served in the USSEC booth were: Tofu Steak, Tofu Lasagna, Tempe Dumpling, Tempe Juice and Soymilk. His Excellence Ambassador Blake and the guests enjoyed the dishes served in the event. Tempe and Tofu are among of the most famous food in Indonesia with main ingredient is US Soybean. Tempe & Tofu play an important role in the relationship between two big countries.


Indonesian Tempe Forum (ITF) has conducted hearing about tempe with Regent of Klaten on 13 June 2015. This activity was aimed to discuss about the establishment of tempe monument, socialize the proposal of tempe to become one of Indonesia cultural heritage to UNESCO, and plan a seminar that will be held on 15 October. In this meeting, Prof Made Astawan also explained that based on ancient manuscript Serat Centhini, it was mentioned that one of tempe producer in 18th century was in Klaten, therefore Klaten cannot be separated from tempe development history in Indonesia.

8. Tempe Exhibition in Bogor, 14 June 2015

Indonesian Tempe Forum (ITF) conducted Tempe and tempe-based products Exhibition in Bogor on 14 June 2015. This activity was conducted to commemorate 70 years of the West Java Province Government. In this exhibition, ITF in collaboration with Indonesia Tempe House displayed several tempe products in several provided booths such as tempe crackers, fresh tempe, tempe brownies, tempe drinks, etc.

In this opportunity, West Java Governor and Bogor Mayor visit ITF booth and got explanation from Prof Made Astawan and Dadi Hidayat Maskar from USSEC about the work program of ITF to promote and improve tempe sector in Indonesia. From the discussion, the Governor of West Java looked enthusiastic to see hygienic tempe product of Indonesia Tempe House and asked ITF to disseminate hygienic production pattern to various tempe production center especially in West Java.

Training for tempe producer was conducted on 15-16 June 2015 in Cianjur District, West Java. This activity was collaboration with Tempe and Tofu Cooperative of Indonesia (KOPTI) Cianjur. This training was attended by 15 producers and boards of KOPTI Cianjur. Several topics discussed in this training were application and benefit of hygienic tempe production, also opportunity and challenge faced by tempe and tofu producers before the enactment of ASEAN Economic Community that will be started at the end of 2015. Besides, during discussion session, the training participants got motivation to apply better production pattern and the middle and long term benefit that will be obtained if they improve tempe and tofu production pattern.


Technical & Trade visit on Food technology innovation exhibition and seminar on food market analysis based on soy products in Taiwan has been held on 23-28 June 2015. The objective of this activity was to socialize innovation in food industry; one of them was soy based food and gave information about market analysis on soy-based products. In this opportunity, ITF with several representatives from soy-based food industry from Indonesia facilitated by USSEC has attended this event. Prof. Made Astawan, ITF Chairman presenting about "Tempe, its health benefit and importance for Indonesian population at the KOL Seminar which was organized in between of the technical visit to Taiwan. The participant of the KOL seminar was member of Taiwan Tofu Association and technical trade team members. The event provide the opportunity for exchange knowledge on tempe as Indonesian traditional food and soyfood industry in Taiwan. This technical and trade trip provided the team members with new knowledge such as technical advances and products development, marketing approach and innovation of
soyfood to meet consumers needs. Based on feedback, the participants found the study trip to be very beneficial and will consider adopting some of the learnings for improvement of their productions. It is expected they will bring back the knowledge and experience from this trip to be adopted for the improvement of the soyfood industry in their origin countries.


Prof. Made Astawan, ITF Chairman has visited tempe production house in Gunung Kidul on 18 July 2015. In this visit, ITF discuss collaboration opportunity with Indonesia Institute of Science (LIPI) Gunung Kidul District on the probability of canned tempe production. This was seen as future market opportunity for local and export market. The type of collaboration will be decided later, but in this meeting, ITF with Kopti Gunung Kidul observe the canning facility owned by LIPI Gunung Kidul. After visiting LIPI, ITF also had a chance to visit tempe production house owned by Kopti Gunung Kidul and saw the tempe production process that has been well enough.

12. Press Conference of Proposing Tempe as Intangible Heritage to UNESCO in Bogor, 4 August 2015

This activity has been conducted on 4 August 2015 in Bogor. This activity was attended by television, printed media and online media. Total journalists who attended this press conference was 30 journalists. In this opportunity, PERGIZI Pangan which was represented by Prof. Hardinsyah and ITF which was represented by Prof. Made Astawan explained about the steps of proposing tempe to UNESCO. From those steps, Prof. Made Astawan said that in the meantime, supports
from the public and government were required to accelerate the proposal process to UNESCO. If the proposal is accepted, it will be beneficial to the country, tempe consumers and producers in Indonesia. The objective of this activity was to gain public supports and obtain stakeholders attention in proposing tempe as Indonesian cultural heritage to UNESCO to be stronger. During that time, 20,000 people have supported the proposal of tempe to UNESCO by signing an online petition in the social media (change.org).

13. Tempe Seminar in Kupang, 22 August 2015

Indonesian Tempe Forum (ITF) in collaboration with USSEC, Nusa Cendana University Kupang, PNEGIZI Pangan, and PERSAGI of East Nusa Tenggara Province, on 22 August 2015 conducted Tempe Seminar. The objective of this seminar was to socialize the proposal of tempe as Indonesia cultural heritage to UNESCO. This seminar was attended by 300 participants, consisted of members of PNEGIZI Pangan, nutritionist members of PERSAGI, lecturers, students, nurses, midwives, representatives of the government office, and tofu and tempe producers in Kupang City and East Nusa Tenggara Province. USSEC Indonesia in collaboration with Indonesian Tempe Forum (ITF), Nusa Cendana University, Indonesian Nutrition Society (PNEGIZI Pangan) and Indonesian Nutritionist Association (PERSAGI) East Nusa Tenggara, has successfully conducted one day seminar on the “Tempe & Health” in Kupang, East Nusa Tenggara, on August 22, 2015. The event was organized in the occasion of Anniversary Post Graduate Program of Nusa Cendana University. It was participated by 300 participants; mostly nutritionist the PERSAGI member, lecturers, college student, representatives from Local Government Institution as well as tempe and tofu producers in East Nusa Tenggara Province.

The seminar was inaugurated by Dr. Harmanus Man, Vice Mayor of Kupang City. He expressed his grateful to USSEC and ITF for supporting Nusa Cendana University in organizing the seminar in Kupang. He acknowledged the important role of tempe in the Indonesian daily diet. Aside as source of protein, tempe is also provide healthy and nutritious food for the family at the affordable price. On the other hand the image of tempe is still associated as inferior food in some societies and there are still some misleading information on the negative effect of soyfood consumption. Therefore this seminar which is targeted mainly to the nutritionist is very beneficial to overcome the misleading information on the negative effect of soyfood consumption as well as to build the pride of tempe as Indonesian food heritage in order to improve the image of tempe.

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. Dadi Maskar presented topic on Tempe, a gift from Indonesia to the world, ITF activities and socialized the June 6th as National Tempe Day. There was a signature collection in a banner to support the petition to the Minister of Cultural and Education to lead the action of submission process of Tempe as intangible cultural heritage (ICH) for humanity to the UNESCO. The Vice Mayor signed the petition
at the first place, followed by the others participants. The participants were very excited in signing the banner, showed that they are very supportive for tempe as intangible cultural heritage for humanity.

The afternoon session was discussed on the importance of promoting tempe consumption the possibility of implementing ITF Activities by PERGIZI Pangan and PERSAGI in Kupang. Similar with the condition in the area outside Java, tempe is less popular in Kupang and East Nusatenggara Province compared to other food product. However considering the nutrional value and health benefit potential of tempe, it was agreed to put more effort for program to promote tempe consumption in Kupang. All tempe stakeholders in Kupang responded positively on the idea and acknowledged the need of program to promote tempe in Kupang. PERSAGI and Nusa Cendana University has agreed to be a focal point for ITF activities in Kupang and East Nusa Tenggara Province. Dr. Inceu Picauly, a Senior Lecturer at Nusa Cendana University was appointed as ITF Coordinator in East Nusatenggara Province. It was propose to implement some program activities to improve tempe production process targetted to tempe producers as well as promotion program to improve the consumption level of tempe targetted to the Consumer.

Radio broadcast in Republik of Indonesia Radio (RRI) of Bogor branch has been conducted on 28 August 2015. It was broadcasted by all branch of RRI in Indonesia. This broadcast lasted for one hour. In this broadcast, Prof. Made Astawan discuss about proposing tempe as Indonesian cultural heritage to UNESCO, process of the proposal to UNESCO, and the benefit that will be accepted by Indonesia if tempe is approved to be the Indonesia cultural heritage. Besides, Prof. Made Astawan asked all listeners to participate in supporting the proposal of tempe as Indonesia cultural heritage by signing the online petition in social media change.org.

15. Hearing with Governor of Central Java (8 September 2015)

Tempe in addition to a diet rich in nutrients, it is also laden with cultural values, history, and economy of the nation. Based on the reason that the Forum Tempe Indonesia and the Association of Experts Nutrition and Food (Pergizi Pangan) Indonesia will propose tempe be non objects of cultural heritage or Intangible Cultural Heritage of Humanity (ICHH) to UNESCO.

Hearing with Governor of Central Java has been conducted on 8 September 2015. The objective of this activity was to socialize the proposal of tempe as Indonesian cultural heritage to UNESCO, plan tempe workshop at the governor level with related stakeholders that will be conducted on 13 October 2015. Stakeholders that will be invited in this workshop were Education and Trade Office, Cooperative, tempe producers, Food Security Agency and other stakeholders.

Prior to submission to UNESCO, it requires several documents. In addition to document the results of the research, it takes an official letter of support from the Government of Central Java province and Klaten district government. Once all the paperwork is complete, the proposals will be reviewed first by the Department of Tourism Culture Central Java province subsequently examined Director General of Culture Ministry of Education and Culture.

The target is by 2017 all documents have been prepared and submitted to UNESCO and is expected to documents received by UNESCO in 2018. The purpose hearing with Governor Central Java was to request a letter of support from the provincial government in order to complete the file. One of the UNESCO assessment is how governments maintain cultural continuity that no other proven by a letter of support.

It is hopefully, when tempe successfully received international recognition, the sustainability of the tempe and soybean industry will not be claimed awake and other countries. Efforts of Forum Tempe Indonesia and Pergizi Food tempe gained worldwide recognition in order to support the Governor Ganjar Pranowo.

According to various kinds of food there did not appear so, but rather the result of the influence of nature, history, economics and politics and even religion. Governor Ganjar hoped after being declared by UNESCO as a cultural heritage non tempe objects will become more popular and pride for the younger generation, such as batik.

If needed, Ganjar willing to encourage owners of the restaurant and hospitality in Central Java to provide the main menu offerings based tempe. That would boost the
income of tempe producers and farmers in particular, as demand for raw materials is increasing.

16. Tempe Seminar in Sorong, 19 September 2015

The Indonesian Tempe Forum (ITF), USSEC and Health Polytechnic Sorong, has successfully conducted one day seminar on the “Tempe & Health” in Sorong, West Papua, on September 19, 2015. It was participated by 256 participants; mostly nutritionist the PERSAGI member, lecturers, college student, representatives from Local Government Institution as well as tempe and tofu producers in Sorong. The initiative to conduct this seminar was coming from Mrs. Ariani Pongoh, Head of Nutrition Department at the Health Polytechnic Sorong who is a the nutritionist leader in Papua. She acknowledged the important role and the goodness of tempe in the Indonesian daily diet, however the consumption of tempe is very limited among Papua’s population. She wanted to promote the tempe consumption in Papua. Nutritionist is the main task force in the promoting health and nutrition to the population. Therefore this seminar which is targetted mainly to the nutritionist is very beneficial to promote tempe and other soyfood soyfood consumption as well as to build the pride of tempe as Indonesian food heritage in order to improve the image of tempe.

Prof. 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. Dadi Maskar presented topic on Tempe, a gift from Indonesia to the world, ITF activities and socialized the June 6th as National Tempe Day. There was a signature collection in a banner to support the petition to the Minister of Cultural and Education to lead the action of submission process of Tempe as intangible cultural heritgage (ICH) for humanity to the UNESCO. The Director of Health Polytechnic signed the petition at the first place, followed by the others participants. The participants were very excited in signing the banner, showed that they are very supportive for tempe as intangible cultural heritage for humanity.

The afternoon session was discussed on the importance of promoting tempe consumption the possibility of implementing ITF Activities by Health Polytechnic in Papua. Similar with the condition in the area outside Java, tempe is less popular in West Papua Province compared to other food product. However considering the nutrtional value and health benefit potential of tempe, it was agreed to put more effort for
program to promote tempe consumption in Papua. It was proposed to build further communication and networking to conduct follow up program/activities in Sorong and Papua.

17. Tempe Seminar in Banda Aceh, 30 September 2015

USSEC Indonesia in collaboration with Indonesian Tempe Forum (ITF), Health Polytechnic Banda Aceh and Indonesian Nutritionist Association (PERSAGI) Aceh Province, has successfully conducted one day seminar on the “Tempe & Health” in Banda Aceh, on September 30, 2015. It was participated by 350 participants; mostly nutritionist the PERSAGI member, lecturers, college student, representatives from Local Government Institution as well as tempe and tofu producers in Aceh Province.

The seminar was inaugurated by Mr. Ampera Miko, Director of Health Polytechnic Aceh. He expressed his grateful to USSEC and ITF for supporting Health Polytechnic and PERSAGI Aceh in organizing the seminar in Kupang. He acknowledged the important role of tempe in the Indonesian daily diet. Aside as source of protein, tempe is also provide healthy and nutritious food for the family at the affordable price. On the other hand the image of tempe is still associated as inferior food in some societies and there are still some misleading information on the negative effect of soyfood consumption. Therefore this seminar which is targetted mainly to the nutritionist is very beneficial to overcome the misleading information on the negative effect of soyfood consumption as well as to build the pride of tempe as Indonesian food heritage in order to improve the image of tempe.

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. Dadi Maskar presented topic on Tempe, a gift from Indonesia to the world, ITF activities and socialized the June 6th as National Tempe Day. Collection of the support was organized in the seminar as part of the process to submit tempe as intangible cultural heritage to UNESCO. There was a signature collection in a banner to support the petition to the Minister of Cultural and Education to lead the action of submission process of Tempe as intangible cultural heritate (ICH) for humanity to the UNESCO. The Director signed the petition at the first place, followed by the others participants. The participants were very excited in signing the banner, showed that they are very supportive for tempe as intangible cultural heritage for
humanity. It was proposed to implement follow up program/activities to promote tempe consumption in Aceh as well as education program targeted to the tempe producers to improve their tempe production process.

18. Broadcast in TV Talk Show Program at Trans7

Prof. Made Astawan has been broadcasted in a TV Talk Show called "Bukan Empat Mata Program" at Studio 9 Trans Media, Jakarta on 6 October 2015. This activity was held at 18.30-20.00 WIB. The objective of this activity was to socialize tempe as Indonesia cultural heritage that was being proposed to UNESCO. This activity was attended by 150 participants, consisted of various people such as students from Muhammadiyah University Bengkulu, Unisa University Bali, Honda Motor Community Pondok Indah, and Cantik Indonesia.

This activity was consisted of four sessions. The first session was performed by Gianina, a model who really liked to consume tempe. She told that since childhood, she liked tempe and until now she always consumed tempe every day. Then the second to fourth session was performed by Prof. Made Astawan. During these sessions, there were questions and answers (Q&A) between Prof. Made Astawan and host of Bukan Empat Mata, Mr. Tukul Arwana, Mr. Pepi, and Mrs. Vega Darwanti.

In this Q&A session, Prof. Made Astawan explained about history of tempe, tempe as Indonesian cultural heritage, chemical reactions occurred during tempe production process, and benefit of tempe consumption. Besides, he also explained tempe categorization according to ITF based on its generation. According to ITF, tempe is categorized into three generations; they are the first generation which is tempe product that still has original characters of tempe such as taste, smell, shape, and color. The second generation is tempe product that original characters has been reduced but the taste is still there. The third generation is tempe product that has no original characteristics of tempe, both in shape and taste.

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.