ACTIVITY REPORT
THE INDONESIAN TEMPE FORUM
FY 2016

Supported by:

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

Tempe is a traditional Indonesian food that has important roles in providing good quality protein for majority of Indonesian population. 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 source of protein only, but as functional food considering its nutritional and non-nutritional components that have great benefit for human health.

In 2016, the Indonesian Tempe Forum implementing 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 stake-holders, including training to the tempe producers for improvement in 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.

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 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. 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 2016, there are 2 new ITF representative formed, so 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 ten (10) National Seminar at Provincial Level were organized in 2016 by the ITF in collaboration with local stakeholders; were conducted in Malang, Madiun, Bengkulu, Samarinda, Ambon, Palembang, Palu and Surabaya. One event at National level was organized in the occasion of the National Tempe Day was held in Lampung on May 28, 2016. Total participants attending these seminars in 2016 were 2,520 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, nurses, midwives, representatives of the government, and tempe and tofu producers. To reach young generation audience, a Tempe Cooking Competition for High School Student was organized in the occasion of the National Tempe Day on May 21-26, 2016 in Lampung.

The collaborating stakeholders in organizing the seminars were: Universities, Health Polytechnic (Poltekkes), Indonesian Nutritionist Association (PERSAGI), Indonesian Food Technologist Association (PATPI), Food and Nutrition Society of Indonesia (PERGIZI Pangan), Indonesian Tempe and Tofu Cooperative (KOPTI), and the Union of Tempe and Tofu Cooperative Indonesia (GAKOPTI). The ITF was also involved in the National Nutrition Day event organized by Indonesia Nutritionists Association (PERSAGI) as well as the International Symposium organized by USSEC SE Asia in Phuket, Thailand.
4. Train 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 **6 (six)** TOT Workshop were organized in 2016 participated by **134 trainers**. Each ITF Trainer estimated can reach to educate about 10 tempe producers. So this TOT program is projected to reach about **1,300 tempe producers** across the country in Indonesia.

5. 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 has been re-printed 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.

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 2016, as much as **36 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 Pontianak, Bogor and South Jakarta which was participated by **48 tempe and tofu producers**.

A revolving fund program lunched in Bogor on 28 January 2016, was funded by ADM Cares Program to help the empe producers to purchase better equipment and improve their production quality. In the first stage of this program, 10 tempe producers received 9 stainless steel boiling and 1 dehulling machine.
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 Ten (10) Tempe Seminars at Provincial Level across Indonesia were successfully organized in 2016. The coverage of the Tempe Seminar organized by ITF in collaboration with USSEC and local stakeholders showed in Figure 1.

Figure 1. Coverage of the Tempe Seminar organized by ITF & USSEC 2015-2016

Table 1. Summary of the seminar organized by ITF & USSEC in 2016

<table>
<thead>
<tr>
<th>No</th>
<th>Date</th>
<th>Collaboration Institution(s)</th>
<th>No of Participants</th>
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<td>7</td>
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<td>Tadulako University</td>
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<td>8</td>
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<td>04 - 06 - 2016</td>
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<td>10</td>
<td>24 - 09 - 2016</td>
<td>Health Polytechnic Jayapura, PERSAGI Papua Province</td>
<td>250</td>
</tr>
</tbody>
</table>

Note: PERSAGI = The Indonesian Nutritionist Association, PATPI = The Indonesian Food Technologist Association, PERGIZI Pangan = The Indonesian Food and Nutrition Society
1.1 Tempe Seminar - Nutrition & Food Safety, Malang, 6-8 January 2016

On 6-8 January 2016 a Tempe Seminar was successfully organized in Malang, East Java Province. The seminar was organized by ITF in collaboration with USSEC, Brawijaya University, Indonesian Nutritionist Association (PERSAGI) and supported by PT Indofood Sukses Makmur. The theme of the seminar was "Nutrition and Food Safety of the Tempe Industry in Indonesia". It was participated by about 160 participants: nutritionists, lecturers and college students of the Faculty of Medicine, Brawijaya University.

There were 4 speakers in the seminar: First speaker, Prof. Dr. Made Astawan, the Indonesia Tempe Forum Chairman delivered topic "The Role of Tempe Industry in the Nutrition Development in Indonesia". 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." Third speaker Dr. Saptowo Pardal from the Ministry Agriculture delivered topic "The Role Biotechnology in the Soybean Production for development of Tempe Industry in Indonesia". Last speaker Mr. Stefanus Indrayana from PT Indofood delivered topic "The Role of Food Industry and Product Innovation to Up Scale the 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.

Audiences and Speakers of the Seminar and the Organizers: Dr. Made Astawan, Dr. Saptowo, Ms. Nia Wirawan, Mr. Stefanus Indrayana, Ms. Titis Kurnia, Dr. Dadi Maskar & Dr. Nurrahman

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1.2 Tempe Seminar - Nutrition & Health, Madiun, 12 March 2016
The Indonesian Tempe Forum (ITF) in collaboration with USSEC Indonesia and IKIP (Teacher’s Training College) Madiun, has successfully conducted one-day seminar on the “Tempe, Nutrition & Health” in Madiun, East Java on March 12, 2016. It was participated by 235 participants; mostly teachers, lecturers, college students, representatives from Local Government Institution as well as tempe and tofu producers in Madiun, East Java Province. This is the first National Tempe Seminar organized by USSEC and ITF targeted to the teachers. Teachers play an important role in delivering healthy and education messages, each teacher can convey the messages to their students.

The seminar was inaugurated by Dr. H. Parji, M.Pd. Rector of IKIP PGRI Madiun. He expressed his grateful to USSEC and ITF for supporting IKIP PGRI Madiun in organizing the seminar in Madiun. 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. Teachers can contribute to promote tempe as Indonesian heritage food. Therefore this seminar which is targeted mainly to the teachers is very beneficial to build the pride of tempe as Indonesian food heritage in order to improve the image of tempe to their students as future generation of Indonesia.

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".

1.3 Tempe Seminar - Nutrition & Health, Bengkulu, 17 March 2016
The Indonesian Tempe Forum (ITF) in collaboration with USSEC Indonesia, Health Polytechnic Bengkulu, and Indonesian Nutritionist Association (PERSAGI) Bengkulu Province, has successfully conducted one day seminar on the “Tempe, Nutrition & Health” in Bengkulu on March 17, 2016. 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 Bengkulu 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 stakeholders in Bengkulu Province. Tempe was introduced to the people in Bengkulu by the visitors originated from Java. The seminar in Bengkulu has good coverage and was broadcasted in the news by local TV station and published in local newspaper.

Good coverage of participants at the National Tempe Seminar in Bengkulu

1.4 Tempe Seminar - Nutrition & Health, Ambon, 31 March 2016
The Indonesian Tempe Forum (ITF) in collaboration with USSEC Indonesia, Health Polytechnic Ambon and Indonesian Nutritionist Association (PERSAGI) Maluku Province, has successfully conducted one day seminar on the “Tempe, Nutrition & Health” in Ambon, Maluku Province, on March 31, 2016. 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 Maluku Province.

Dr. 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".

The afternoon session was discussed on the importance of promoting tempe consumption the possibility of implementing ITF Activities by PERSAGI in Ambon. Similar with the condition in the area outside Java, tempe is less popular in Ambon and Maluku Province compared to other food product. However considering the nutritional value and health benefit potential of tempe, it was agreed to put more effort for program to promote tempe consumption in Maluku Province. It was propose to implement some program activities to improve tempe production process targeted to tempe producers as well as promotion program to improve the consumption level of tempe targeted to the Consumer.
Participants of the National Tempe Seminar in Ambon

1.5 Tempe Seminar - Nutrition & Health, Samarinda, 16 April 2016
The Indonesian Tempe Forum (ITF) in collaboration with USSEC Indonesia and Mulawarman University, has successfully conducted one day seminar on the “Tempe, Nutrition & Health” in Samarinda, East Kalimantan on April 16, 2016. 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 Samarinda, East Kalimantan Province. The seminar was inaugurated by Dean of the Faculty of Agriculture, Mulawarman University. 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 East Kalimantan Province. East Kalimantan is an Indonesian province in the east of the island of Borneo. It’s known for its indigenous Dayak culture and rainforest areas like Kutai National Park, home to orangutans. Tempe was introduced to the people in East kalimantan by the visitors originated from Java. The seminar in Samarinda has good coveredge and was broadcasted in the news by local TV station and published in local newspaper. 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. Similar with the condition in the area outside Java, tempe is less popular in East Kalimantan Province compared to other food product. However considering the nutritional value and health benefit potential of tempe, it was agreed to put more effort for program to promote tempe consumption in East Kalimantan Province. It was propose to implement some program activities to improve tempe production process targeted to tempe producers as well as promotion program to improve the consumption level of tempe targeted to the Consumer.
1.6 Tempe Seminar - Nutrition & Health, Palembang, 21 May 2016
The Indonesian Tempe Forum (ITF) in collaboration with USSEC Indonesia and Health Polytechnic Palembang, has successfully conducted one day seminar on the “Tempe, Nutrition & Health” in Palembang, South Sumatera on May 21, 2016. The seminar was participated by 250 participants; mostly nutritionist, lecturers, college student, representatives from Local Government Institution as well as tempe and tofu producers in Palembang, South Sumatera Province. The seminar was inaugurated by Dr. Nur Adiba Hanum, M.Kes, Director of Health Polytechnic Palembang. 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 South Sumatera Province. The seminar in Palembang has good coverage and was broadcasted in the news by local TV station and published in local newspaper. 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. Similar with the condition in the area outside Java, tempe is less popular in South Sumatera Province compared to other food product. However considering the nutritional value and health benefit potential of tempe, it was agreed to put more effort for program to promote tempe consumption in South Sumatera Province. It was propose to implement some program activities to improve tempe production process targeted to tempe producers as well as promotion program to improve the consumption level of tempe targeted to the Consumer.
1.7 Tempe Seminar - Nutrition & Health, Palu, 24 Mei 2016

USSEC Indonesia in collaboration with Indonesian Tempe Forum (ITF) and Tadulako University, has successfully conducted one day seminar on the “Tempe, Nutrition & Health” in Palu, Central Sulawesi on May 24, 2016. The seminar was participated by 250 participants; mostly nutritionist, lecturers, college student, representatives from Local Government Institution as well as tempe and tofu producers in Palu, Central Sulawesi Province. The seminar was inaugurated by Prof. Dr. Muhammad Basyir, Rector of the Tadulako University. 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 Central Sulawesi Province. The seminar in Palu has good coverage and was broadcasted in the news by local TV station and published in local newspaper. 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 National Tempe Seminar - on the Occasion of the National Tempe Day, Bandar Lampung, 28 May 2016

The Indonesian Tempe Forum (ITF) in collaboration with USSEC Indonesia, Food and Nutrition Society Indonesia (PERGIZI Pangan), Indonesian Food Technologist Association (PATPI), Indonesian Nutritionist Association (PERSAGI), and University of Lampung has successfully conducted a National Tempe Seminar at the Ballroom Horison Hotel Bandar Lampung on 28 May 2016. The event was a national level seminar organized in the occasion of National Tempe Day. This 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 Governor of Lampung and Rector of the Lampung University. Dr. Tetty Sihombing, representing the Head of BPOM, Dr. Roy Sparringa, the first speaker presented the Challenges and Opportunity of Tempe Industry in Indonesia. She explained the role of BPOM in regulating the food standard including tempe and the challenges in implementing it. She invited all tempe stakeholders in Indonesia to collaborate in improving tempe condition in Indonesia. There are some other speakers presented in the seminar such as Prof. Hardinsyah, President of Indonesia Nutrition Society, Dr. Made Astawan, Chairman of ITF, Dr. Samsu Udayana, Lampung University and Mr. Amita Buissink, the Tempe Ambassador from Australia.

The seminar had good evaluation and feedback from the audience and the tempe stake-holders at the national level. The National Tempe Day Events good coverage and was broadcasted in the news by local TV station and published in local newspaper. 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.

Dr. Tetty Sihombing & Mr. Amita Buissink as speakers in the Seminar

Audience of the Seminar
1.9  Tempe Seminar - Nutrition & Health in Surabaya, 4 June 2016

The Indonesian Tempe Forum (ITF) in collaboration with USSEC Indonesia, Academy of Nutrition Surabaya, and Indonesian Nutritionist Association (PERSAGI) East Java Province, has successfully conducted one day seminar on the “Tempe, Nutrition & Health” in Surabaya on June 4, 2016. It was participated by 250 participants; mostly nutritionist the PERSAGI member, lecturers, college student, representatives from Local Government Institution as well as tempe and tofu producers in 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 stakeholders in East Java Province. Mr. Sutono, a Tempe Producer in Surabaya was also invited as speaker. He shared his experience in learning a proper tempe production at Rumah Tempe Indonesia in Bogor and implemented GHP in his tempe production. Since its launched two years ago, Mr. Sutono's tempe product has strong brand and has good market positioning among middle income grup in Surabaya. The experience of Mr. Sutono inspired the young generation on the good prospect of tempe business.

1.10  Tempe & Soyfood Seminar, Jayapura, 24 September 2016

The Indonesian Tempe Forum (ITF) in collaboration with USSEC and Health Polytechnic Jayapura, has successfully conducted one day seminar on the "Tempe and Health" in Jayapura, Papua Province on September 24, 2016. The theme of the seminar was "The Contribution of Tempe in Fulfilling Nutrition Adequacy and Preventing the Degenerative Diseases". The seminar was participated by 250 participants; mostly nutritionist, lecturers, college student, representatives from Local Government Institution as well as tempe and tofu producers in Jayapura, Papua Province. The seminar was inaugurated by Mr. Rai Ngadita, on behalf of Director of Health Polytechnic Jayapura. 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 Soyfood and Tempe Industry in Indonesia".

The seminar had good evaluation and feedback from the audience and the stake-holders in Papua 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. Similar with the condition in the area outside Java, tempe is less popular in Papua Province compared to other food product. However, considering the nutritional value and health benefit potential of tempe, it was agreed to put more effort for program to promote
tempe consumption in Papua Province. It was propose to implement some program activities to improve tempe production process targeted to tempe producers as well as promotion program to improve the consumption level of tempe targeted to the Consumer.

Dr. Dadi Maskar and Dr. Made Astawan as speakers in the Soyfood and Health Seminar

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 2016

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<th>No.</th>
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<th>Collaborating Institution(s)</th>
<th>No of Participants</th>
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<td>15 - 04 - 2016</td>
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<td>20 - 05 - 2016</td>
<td>Health Polytechnic Palembang, PERSAGI South Sumatera Province</td>
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<td>27 - 05 - 2016</td>
<td>Lampung University, PERSAGI Lampung Province</td>
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</table>

*PERSAGI = Indonesian Nutritionist Association

In 2016, ITF in collaboration with USSEC and local college/universities has successfully organized 6 (six) TOT workshops in six different places, namely Madiun, Bengkulu, Ambon, Samarinda, Palembang and Lampung. These three TOT workshops resulting in new 134 ITF Trainers, if each trainer estimated to be able to educate 10 tempe producers, the program is projected can reach 1,300 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.
Participants of the TOT Workshop in Madiun, 11 March 2016

Participants of the TOT Workshop in Bengkulu, 17 March 2016

Participants of the TOT Workshop in Ambon, 30 March 2016

TOT Workshop in Samarinda 15 April 2016 & Palembang 20 May 2016
3. CELEBRATION OF THE NATIONAL TEMPE DAY IN LAMPUNG, 26-28 MAY 2016

The National Tempe Day should be celebrated on the 6th of June, however, since on 6 June has started the fasting month, the celebration was held on May 26-28, 2016 in Bandar Lampung, Lampung Province. There are three main events were organized in the occasion of the National Tempe Day 2016: Tempe cooking competition, TOT Workshop and National Tempe Seminar. Since it was a national level, the events on the occasion on National Tempe Day were jointly organized with the prominent organizations in Indonesia: the Indonesian Tempe Forum (ITF), Food and Nutrition Society Indonesia (PERGIZI Pangan), Indonesian Food Technologist Association (PATPI) and Indonesian Nutritionist Association (PERSAGI) as well as University of Lampung as the host of the events.

3.1 Tempe Culinary Cooking Competition among High School Students, Bandar Lampung, 26 June 2016

This activity was targeted to the young generation in Indonesia. The Competition on Tempe product development/tempe cooking competition among High School Students was organized on the occasion of the National tempe Day on 26 May 2016. There were 36 teams from high school in Lampung Province and its surrounding area participated in the competition. They were come up with very innovative creation of tempe dishes. The 1st Lady of Bandar Lampung City (wife of the Bandar Lampung Mayor) who attended in the event was so impressed with the food creations from tempe created by the students. She suggested to compile the recipes of the tempe creations by the students and to be published in a tempe recipes book. The winner of the tempe cooking competition was announced at the National tempe Seminar on May 28, 2016.

Participants of the tempe culinary competition
4. 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 has been re-printed 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.

ITF Website: www.forumtempe.org

4.1 Tempe Consumption Promotion On The National Nutrition Day

On February 28, 2016, the Indonesian Tempe Forum and USSEC Indonesia participated in National Nutrition Day celebration organized by Indonesian Nutritionist Association (PERSAGI) in Bogor. The event was organized during "car free day" in Sempur a main square in Bogor when community concentrated for morning exercises and enjoying their Sunday morning with the family. The nutritionists provide nutrition education session and free nutritional assessment to the visitors. "Tempe Kita" product of Rumah Tempe Indonesia were distributed to the mother and children after they received nutrition education from the nutritionist. Several education brochures on tempe and soyfood were also distributed to the visitors.
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 2016, as much as **36 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 Pontianak, Bogor and South Jakarta which was participated by **48 tempe and tofu producers**.

A revolving fund program lunched in Bogor on 28 January 2016, was funded by ADM Cares Program to help the tempe producers to purchase better equipment and improve their production quality. In the first stage of this program, 10 tempe producers received 9 stainless steel boiling and 1 dehulling machine.

5.2 GHP Training & Workshop for Tempe And Tofu Producers

The Indonesia Tempe Forum in collaboration with USSEC Indonesia and PT Kapuas Lestari has successfully conducted Good Hygienic Practices Training for tempe and tofu producers in Pontianak on February 19, 2016. The workshop was participated by 30 participants. The GHP Module developed by ITF was used in the workshop.
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