ACTIVITY REPORT

THE INDONESIAN TEMPE FORUM

FY 2012

Supported by
American Soybean Association
International Marketing (ASAIM)
Executive Summary

The Indonesian Tempe Forum (ITF) has been continuing its roles as one of the important stakeholder in improving tempe industry in Indonesia since its established in 2008. In the FY 2012, several activities in training, promotion, education program and advocacy has successfully conducted by ITF. Training Module on Good Hygienic Practices developed by ITF has been used regularly for training on the application of Good Hygienic Practices in the production of tempe several important areas of tempe production in Indonesia, such as Semarang, Pekalongan, Salatiga, Surabaya, Pontianak, Bogor and Jakarta. Training activities and development of tempe pilot plant has been adopted as a regular activities funded by some Local Governments in Indonesia.

ITF also continue actively involved in the development of tempe standard with other National Bodies including Ministry of Industry, Ministry of Health, National Agency for Food and Drug Control and National Standardization Agency. Some educational activities were organized with two different targets: tempe producers and general public/consumer. such as seminar and interactive talk-show on radio to promote the health benefit of tempe.

One of the tempe pilot plant in Semarang was visited by US Ambassador, H.E. Scot Marciel on February 22, 2012. Ambassador Marciel witnessed himself the production process of tempe with main raw material US soybean. He expressed his proudness that US Soybean contribute significantly to the Indonesian small medium enterprise through tempe production in Indonesia. In collaboration with KOPTI Bogor and Mercy Corps International Indonesia, ITF has successfully established a Tempe Pilot Plant and Training Facilities in Bogor. The Tempe Pilot Plant in Bogor is designated to be a center of excellence for tempe production and promotion in Indonesia, under the name of RUMAH TEMPE INDONESIA (RTI)/ Indonesia Tempe House.

Three seminars at National level was successfully conducted in collaboration with Health Polytechnic Payung Negeri in Padang West Sumatera, Yudharta University in Pasuruan, East Java, and and Satya Wacana University in Salatiga. To promote the culinary aspect of tempe, various activities were implemented, including training on diversification of the product, cooking demo and cooking competition. Interactive talk-show in the radio is one of the good promotion activities to promote tempe consumption that can reach the general audience. Continued support and collaboration between stakeholders are needed for a better condition of tempe production in Indonesia.

A National Tempe event has successfully conducted in Salatiga on July 8-10, 2012. The event consisted of several activities; i.e. development of the longest tempe in the world (2,162 meter long), tempe culinary competition, tempe culinary cooking demo and National Tempe Seminar. The general objective of the event was to promote tempe consumption and to improve the image of tempe. The events was covered by a number of mass media both national and local coverages, such as newspaper, online news, television and radio.

Good collaboration among stakeholders need to be maintained & improved by ITF, such as: Government Bodies at National, Provincial & Local Level, Academia/Universities, Tempe Producers, KOPTI, NGO: Mercy Corps, YLKI, International support: ASA IM, USB, FAS USDA, US Embassy, European Union.
SUMMARY OF ACTIVITIES

Regular meeting
The activities of Indonesian Tempe Forum scattered in several areas, each area was coordinated by focal point at Universities as follow:

- Jakarta and Bogor: Prof. Rizal Syarief and Prof. Made Astawan, Bogor Agriculture University.
- Central Java: Dr. Harnina Bintari, Semarang State University and Ir. Luciana Dewi, Satya Wacana University Salatiga
- Yogyakarta: Prof. Mary Astuti, Gadjah Mada University
- East Java: Ir. Joek Hendrasari Arisasmita, Widya Mandala University Surabaya

Several regular meeting was organized in each area. During meeting all ongoing activities was discussed and evaluated. It is proposed to collaborate with some more Universities, especially outside Java Island to expand ITF activities. There are some potential universities potentially to collaborate with and willing to be a focal point for ITF in the future, such as Health Polytechnic Payung Negeri Padang and Yudharta University Pasuruan. Other institutions such as Mercy Corps Indonesia and KOPTI are become strategic partners for ITF to perform program and activities in improving tempe situation in Indonesia.

National Quarterly Meeting
This meeting was organized in a National wide as a forum for sharing information, sharing experiences, and to discuss current issues related to tempe, in the manner of scientific, economical, as well as social aspects.

This meeting was conducted at the same occasion with the Launching of Indonesian tempe House in Bogor on June 6, 2012. The afternoon session after the launching ceremony was dedicated for Indonesian Tempe Forum Quarterly Meeting. The meeting was attended by 17 participants from: Bogor Agricultural University, KOPTI Bogor, Mercy Corps, Satya wacana University and Local Government of Bogor City. The meeting session was opened by opening remark by Prof. Rizal Syarief on behalf of the
Indonesian Tempe Forum. He explained the objectives of the meeting gave a brief explanation about the Indonesian Tempe Forum and facilitated the introduction of participants. Prof. Made Astawan presented the FTI activities in the past year and facilitated the discussion on the program planning for year 2013.

A Visit of the US Ambassador to Kampung Tempe at Semarang, Feb 22, 2012

His Excelency Scot Marciel, the US Ambassador, had a visit to Kampung Tempe (Tempe Village) in Semarang, Central Java, on February 22, 2012. The Kampung Tempe in Krobokan Semarang is location of pilot plant for tempe production initiated by ASAIM in collaboration with Indonesian Tempe Forum. In the area, there was training on good hygienic practices in the tempe production and financial support for local tempe producers. The training was organized in collaboration between ITF, KOPTI, local tempe producers and government of Semarang City.

During his visit, Ambassador Marciel has opportunity to taste various foods product made from tempe provided on the way to Kampung Tempe. The Kampung Tempe is expected to be a real example of cooperation between Indonesia and the US for some strategic issues including food security. The event was also attended by the Mayor of Semarang City, Mr. Sumaryanto and other high officials at Provincial and City level. The Mayor warmly welcomed the Ambassador and grateful for the opportunity to develop infrastructures and investment of the US in Central Java. The event is also intended to inform Semarang citizen on various programs organized by Forum Tempe Indonesia, especially on its effort to develop a role model of hygienic tempe production that comply with the Good Hygienic Practices (GHP).

A traditional dancing called ‘Reog’ performed to welcome the Ambassador. Food show on various products of tempe culinary were presented in the area, and the Ambassador enjoyed them so much. There also speech session by the Mayor of Semarang City who welcoming the Ambassador, continued by Dady Maskar, on behalf of ITF and ASA IM provide short presentation on the program in improving tempe in the area. The Ambassador expressed his gratitude with the work of ASAIM and rewarded the program initiated by ASA IM through ITF as one of good example good collaboration among stake holders in improving tempe condition in Indonesia. The program is
implementing the spirit of People to People Collaboration between US and Indonesia to improve tempe condition in Indonesia.

Figure 1. Visit of US Ambassador H.E. Scot Marciel to Kampung Tempe Semarang

Participation at Tempe Exhibition of National Standardization Body/Badan Standardisasi Nasional (21-22 March 2012)

As part of its commitment to actively participate to socialize tempe to public, The Indonesian Tempe Forum (ITF) participated at exhibition on “Tempe Goes to Internasional”, organized by Indonesian National Standardization Body/Badan Standardisasi Nasional Indonesia (BSN). The exhibition was conducted in two days at Plaza Semanggi, Jakarta.

One of the objectives of the exhibition is to inform SNI of tempe to public especially to Indonesian tempe producers. As ‘the owner’ of original tempe, Indonesia wants to have a standard for tempe that is used as reference for tempe producers in the world. To be
able to do that, Indonesia as one of CODEX Alimentarius Commissions member, has successfully propose development of standard for tempe at Asia/regional level with the SNI tempe as the basis.

During the exhibition, ITF did socialization to visitors on ITF organization and its programs. ITF also provided tempe and its products as well as books on tempe and its health benefits. The tempe and its products were produced by tempe home industry that has been coached by ITF. ITF also provided ready-to-use materials to make tempe as well as information on the steps. Thus, it gave opportunity to visitor to make tempe.

Figure 2. The Indonesian Tempe Forum Booth at the Exhibition

Figure 3. Explaining about tempe to the visitors
Tempe Exhibition at Singapore, 17-18 May 2012

In order to promote tempe to international community, the Indonesian Tempe Forum (ITF) participated in Soy Food Exhibition at Grand Hyatt Hotel Singapore, on 17-18 May 2012. The event was part of series of event of the 7th SEA Soy Food Seminar and Trade Show.

At the exhibition, ITF presented fresh raw tempe and various tempe products such as tempe bacem, tempe chips and choco tempe chips. Visitors from many countries enjoyed the tempe. In general, they refer tempe as nutritious and delicious foods. It means that tempe and its product is accepted by international community and is potential to be sold at international market.

Many food industries that use soybean in their products participated in the exhibition. They came from Thailand, Singapore, Malaysia, Indonesia, and the US. Besides ITF, other Indonesian industries also participated at the event, such as PT Indofood with its Qtela Tempe, soysauce, happy soybean oil, and Promina; PT Zehat International with its soy milk, tofu pudding Soylicious, Heinz ABC with its soy milk and soysauce; PT Ikafood with its tauco and hot soysauce KOKITA and soymilk juice Mama Roz. The event is a strategic media to promote tempe and its products produced in Indonesia.

Exhibition of Foods and Beverages Industry Product, 22 May 2012

Besides participating at international event, the Indonesian Tempe Forum (ITF) also actively participate in national event, such as at Product Exhibition of Foods and
Beverages Industries. The exhibition was organized by Directorate of Agroindustry Ministry of Industry Republic Indonesia. The event, held at Plasa Industri Gedung Kemenperin Jakarta, was officially opened by Mr. Benny Wahyudi, Dit. General of Agroindustry. In his speech, he stated that the Ministry of Industry together with National Standardization Body/Badan Standarisasi Nasional (BSN) is developing regional standard of tempe that will be endorsed at the Codex Alimentarius Commission (CAC) meeting. It is hoped that international community will have no doubt to consume tempe and its product.

Indonesia is the biggest tempe producer country in the world, and become the biggest market for soybean in Asia. Half (50%) of soybean consumption in Indonesia is in the form of tempe, 40% in the form of tofu, and the rest 10% is in the form of other products such as soysauce and tauco (fermented soybean sauce). In Indonesia, the average tempe consumption per person per year is around 6.45 kg.

Figure 5. Stand of Forum Tempe Indonesia at BSN Exhibition

Tempe National Seminar organized by Yudharta University Pasuruan, East Java, May 30, 2012

The Indonesian Tempe Forum has succesfully conducted a National Seminar organized in collaboration with Yudharta University Pasuruan on May 30, 2012. The theme of the seminar was the Role of Tempe in Nutrition and Food Security. The seminar was attended by about 200 participants; College Students, Government Officials, Academia and General Public from Pasuruan, Surabaya and its surrounding area.

The Seminar was officially launched by Rector of Yudharta University, Dr. Saefulah M.H.I. Several speakers from the University and Government Officials were
participated in the Seminar. Prof. Made Astawan on behalf of the Indonesian Tempe Forum delivered topic the Role of Tempe in Providing Healthy and Nutritious Food for Indonesian Population. At the same time Prof. Astawan also share the activities of Indonesian Tempe Forum in improving tempe industry in Indonesia as well as to promote tempe consumption. The seminar was attended by about 200 participants; College Students, Government Officials, Academia and General Public from Pasuruan, Surabaya and its surrounding area.

In conjunction of the seminar there was exhibition of the creation result from students on product diversification/development from tempe. Some food products with tempe/soybean based were displayed in the exhibition, such as: tempe nugets, tempe cake and tempe based drinks.

The seminar is good media to promote tempe consumption and to educate the participants on the health benefit of tempe. Hopefully by frequently conducting this kind of event in collaboration with Local Universities the awareness and the proudness of tempe among young generation will improved.

The Launching of Rumah Tempe Indonesia (6 June 2012)

The Rumah Tempe Indonesia (RTI) was launched on Wednesday 6 June 2012 in Bogor, with aim to be a role model of hygienic tempe production and environmentally friendly. The launching was done in collaboration of Indonesian Tempe Forum (ITF), MercyCorps Indonesia and KOPTI Bogor. The establishment of the RTI with its hygienic tempe, is a breakthrough to increase ‘value’ of tempe in Indonesia. The tempe production at RTI is also environmentally friendly because it has a waste water treatment in which the liquid waste is used to make biogas that later is used as fuel to produce tempe at RTI.

The launching of RTI was signed by three consortiums, i.e Mercy Corps, ITF and KOPTI Bogor, witnessed by the representative of the Ambassador of the United States, the Head of National Standardization Body/Kepala Badan Standardisasi Nasional (BSN), representative of European Commission and representative of Industrial Office of Bogor District.
The launching was followed by a visit to the Rumah Tempe Indonesia and exhibition of tempe production machines and equipments. Participants of this event were members of Primkopti of Bogor District, representative of Kopti Jabodetabek, companies/supplier of tempe production equipments, related stakeholders, local tempe and tofu producers, and mass media.

Open discussion with theme ‘Rumah Tempe Indonesia, as an effort to improve quality of tempe: an example of the use of hygienic and environmentally friendly production’ was also conducted during the occasion. The discussion, moderated by Ir. Dadi H. Maskar, presented some resources persons, i.e. Prof. Dr. Rizal Syarief from Forum Tempe Indonesia, Husna Zahir from Indonesian Consumer Association/Yayasan Lembaga Konsumen Indonesia, Dr. Bambang Setiadi, the Head of BSN, and Irfansyah from Mercy Corps Indonesia. The participants were very enthusiastic as shown by many questions raised by them during the discussion.

Another activity during the event was Competition on hygienic tempe-based foods recipes. The participants were students from High School in Bogor. The competition is aimed at developing new recipes of tempe-based foods that is favored by culinary lovers especially among the youth. The first, second, and third winners received reward in form of money amounted IDR 750.000, IDR 500.000, IDR 350.000, respectively. All participants also received certificate of appreciation of their participation in the competition.

Figure 6. The launching of Rumah Tempe Indonesia by the three consortium
National Seminar at Sekolah Tinggi Ilmu Kesehatan/STIKES (27 June 2012)

A national seminar on ‘Opportunity and Potential of Tempe for Nutrition Improvement of Community’ was held at STIKES Payung Negeri, Pekanbaru on 27 June 2012. The seminar, mainly attended by students of the STIKES, presented two speakers, i.e. DR.Ir.Made Astawan MS on behalf of Indonesian Tempe Forum and Dadi Maskar from ASA IM, Jakarta.
Training on Tempe Products Diversification and Cooking Demo with Australian Chef, 28-29 June 2012

The cooking demo was led by Mr. Amita Buissink, a chef and tempe and tofu lover from Australia which has been dealing with tempe and tofu for six years. In Australia, he uses 20 kg of soybean every 2 weeks to produce tempe supplied from the Agricultural Department of Australia. During the cooking demo, he presented 3 recipes of foods that using tempe as the main ingredient, i.e. tempe hotdog, tempe burger, and flitter tempe.

The tempe burger is a burger with vegetables (lettuce, cucumber and tomato), tempe, mustard, mayonnaise, chili sauce, and tomato sauce. Mr. Amita, together with his wife, wrote a book titled “Tempeh, Food for Future”. The book aims at introducing tempe to Australian, as well as various recipes of tempe-based foods created by him and his wife.
Training on Good Hygienic Practices for Tempe Producers, Salatiga, July 1st, 2012

The Indonesian Tempe Forum (ITF) has successfully conducted a training on Good Hygienic Practices for tempe producers on July 1st, 2012 in Salatiga, Central Java. The
training was organized as the part of the National Tempe Promotion Event which will be held on the following week on July 8-10, 2012. As much as 36 tempe producers from Salatiga and Central Java were participated in the training.

The training was conducted in Beringin Hotel Salatiga, Central Java, with objective to provide knowledge on Good Hygienic Practices and how to apply the concept in the production of tempe. Module on Good Hygienic Practices on Tempe Production Process developed by ITF was used in the training. Prof. Made Astawan, delivered topic on Nutrition value of tempe and packaging method to improve the shelf life of tempe. On the second session, Dady Maskar explained the concept of Good Hygienic Practices and the application in the tempe production process.

Participants were actively participated in the discussion session. Some problems in the tempe production process in Salatiga were raised in the discussion, such as: lack of knowledge and awareness on Food Safety among tempe producers, poor condition of utensils and equipments in the tempe production proces and lack of guidance, monitoring and supervision from the local authorities on Food safety & Hygiene. The Indonesian Tempe Forum is sugested to more actively participated in the program to improve tempe industry condition in Salatiga. It is also proposed to develop Tempe Pilot Production Plant in Salatiga as a Center of Excellence for tempe producer in Salatiga and it surrounding as reference to learn how to produce tempe in a proper procedure.

**Development of the Logest Tempe in the World to be recorded the Indonesian Meusium of Record, Salatiga 8 July 2012**

On Sunday, 8 July 2012, tempe with 2.162 meter length, made at Tennis Stadion Kridanggo, Salatiga create a new record of Indonesian record Museum/Museum Rekor Indonesia (MURI) as the longest tempe. The tempe was made in collaboration of Indonesian Tempe Forum (ITF), Center for Tempe Study/Pusat Studi Tempe Universitas Kristen Satya Wacana (Pustep UKSW), Primer Koperasi Tahu Tempe Indonesia (Primkopti) and Dinas Perindustrian, Perdagangan, Koperasi dan UMKM (Disperindagkop UMKM) Kota Salatiga, American Soybean Association for Singapore and Indonesia, FKS multiagro, and Dinas Koperasi of Central Java. The event is also held to mark the 65th Koperasi Day.
It took 5 days, 3 tons of dry soybean and 4 tons of wet soybean and 80 million rupiah to make 4 tons of 6 cm diameter of tempe. The tempe was wrapped with plastics. As many as 110 tempe producers at Salatiga, assisted by students of SMA Negeri 1 Salatiga, and staffs of Faculty of Sains and Mathematics (FSM) UKSW, participated to produce the tempe since Tuesday, 3 July 2012. The MURI certificate was handed by Yuliyanto, the Chief of Salatiga Municipality, to Dra. Lusiawati Dewi, MSc the Head of Center for Tempe Study UKSW.

![Figure 14. MURI Certificate Award Ceremony at, Salatiga](image)

**Cooking Competition and Cooking demo of tempe-based foods at Salatiga, 9 July 2012**

Cooking competition and cooking demo were held as part of series of activities of developing the longest tempe in the world. It was held on 9 July 2012 at Salatiga, as a collaboration event of Indonesian tempe Forum (ITF), Center for Tempe Study Universitas Kristen Satya Wacana/Pusat Studi tempe UKSW (Pustep UKSW), *Primer Koperasi Tahu Tempe Indonesia* (Primkopti) and *Dinas Perindustrian, Perdagangan, Koperasi dan UMKM* (Disperindagkop UMKM) Salatiga, American Soybean Association for Singapore and Indonesia, FKS Multiagro, and *Dinas Koperasi* of Central Java.
More than 40 groups participate in the tempe cooking competition. Various types of interesting products and delicious food were resulted from this cooking creativity competition. Chef Haryanto, member of Chef of Council, FAS USDA US Embassy Jakarta as on of the jury expressed his impression for the creativity and imagination by the participants in preparing various types of food from tempe.

The activities is expected to increase public interest to create foods using tempe as ingredient, and at the same time to improve the value of tempe as our country heritage.

The cooking competition was opened by cooking demo of two chefs, i.e Chef Hariyanto from Jakarta and Chef Amita Buissink from Australia, which also become judges of the competition. As many as 70 participants, consisted of students of UKSW and public participated in the competition. Various foods were created by the participants during the event, such as tempe-based ice cream, bistik tempe, tempe pudding, tempe-based cakes (risoles, terompet cake) and tempe-based drink.

Figure 15. The cooking competition and cooking demo at Salatiga

Figure 16. Chef Hariyanto and Chef Amita led the cooking demo
National Seminar at Universitas Kristen Satya Wacana (UKSW) Salatiga, 10 July 2012

The developing of the longest tempe in the world event was ended by a seminar that highlighted topic on ‘Branding and Development of Soy-based Food Products’. The seminar was held on 10 July 2012 at the Balairung of UKSW. It was a collaboration event of FSM UKSW, Tempe Research Center/Pusat Studi Tempe UKSW, Koperasi Indonesia, American Soybean Association (ASA), PRIMKOPTI Handayani, Indonesian tempe Forum (ITF) and Government of Salatiga City.

The speakers were Ir. Sujarwanto, M.Si, Head of Cooperative Department, Central Java Province, Prof. Dr. Ir. Made Astawan (Food Biochemistry expert from IPB, Co-chair of Indonesian Tempe Forum), Mr. Amita Buissink (Owner Margaret River Tempe, Australia) and Mr. John Lindblom (Regional Director South East Asia)

Figure 17. National Seminar at Salatiga
Hazard Analysis Critical Control Point (HACCP) certification at Rumah Tempe Indonesia, September 2012

One of ways to develop system for food quality and safety produced by the RTI, besides the application of GHP, is to have HACCP certification. The HACCP certification for RTI was done by a professional certifier, i.e IPB Certification Body. IPB Certification Body is a foundation of Certification Division, Sub Division of Hazard Analysis Critical Control Point(HACCP) or Food Safety Management System under Lab Terpadu-IPB. The Certification Division is a neutral body and operated professionally, under supervision of Dewan Pembina and Komite Independensi.

The HACCP certification was started by an auditor visit on 4 September 2012. During the visit, the RTI staffs were requested to do the tempe production as usual, and were monitored by the HACCP auditor. The main objective of the activity is to acquire HACCP certificate for RTI as the only place that producing tempe hygienically. It is expected that the HACCP certificate can be used as trigger to increase the demand of hygienic tempe, both at industrial and international scale.

Figure 18 A visit of HACCP auditor at RTI
Figure 19. Tempe production process during the visit of HACCP auditor

The visit was followed by a monitoring and evaluation process on September 27, 2012 by two of the HACCP auditors, i.e Ir. Didik M. Rofqias head of the auditor team, and Yasmin Zainal, STP as the auditor. The auditor team gives some inputs and suggestions to improve facilities and documents for recording to apply HACCP at RTI.

Figure 20. Monitoring and evaluation by HACCP auditor at RTI

After all the process, the IPB Certification Body concluded that the RTI deserved to get the HACCP certificate, which was valid from October 1, 2012 until September 30, 2015. This is an important milestone for RTI to broaden its market. By implementing the HACCP system, RTI is expected to be able to be a pelopor of tempe industry that can access market of food industry in Indonesia at big scale, as well as for international market scale.
Involvement in the development of Tempe Standard for Codex

The Indonesian Tempe Forum has been acknowledged as an expert member of the National Committee for Codex Standard Development for tempe. During 2012 IFT has been actively participating in several meeting of the national committee to achieve the tempe codex standard. Prof. Mary Astuti on behalf of ITF and Gajah Mada University appointed as scientific chairwoman at the National Committee for Standard Development for tempe. The committee consisted of expert from Universities, National Standardization Board, Ministry of Industry, Ministry of Trade, Ministry of Health, Ministry of Agriculture and national Agency for Drug and Food Control. Some representative from private sectors also present in the committee.

Indonesian Tempe Forum Website

Indonesian tempe Forum website has been developed with address: www.forumtempe.org. The website is media to publish and communicate all activities undergone by ITF in improving tempe condition in Indonesia. It is also good media to educate general public on the health benefit of tempe, culinary aspect of tempe and all things related to tempe.

Figure 21. Website of the Indonesian Tempe Forum
ACKNOWLEDGEMENT

The Indonesian Tempe Forum thank to the American Soybean Association International Marketing (ASA IM) for financially supporting the activities of ITF in improving tempe industry in Indonesia.