REPORT ACTIVITY

THE INDONESIAN TEMPE FORUM
FY 2013

Supported by:

U.S. Soybean Export Council (USSEC)
Executive Summary

Entering its 6th years since established in 2008, The Indonesian Tempe Forum (ITF) has been continuing its roles as one of the important stakeholder in improving Tempe Industry in Indonesia. In the beginning of 2013, there was a change in the ITF Organizational Committee Structure. Prof. Rizal Syarief has completed his service period as ITF Chairman from 2008 to 2013. Prof. Made Astawan, previously the Vice Chairman was elected as the new ITF Chairman. ITF as organization has officially registered as a legal entity in the form associations. ITF has been registered as formal organization at the Minister of Law and Human Rights Republic Indonesia on February 5, 2013.

In 2013 several activities in training, promotion, education program and advocacy were 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. There are 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 activity funded by some Local Governments in Indonesia. In order to promote Tempe to the world, the Indonesian Tempe Forum and other Tempe stakeholders in Indonesia has declared 6th June as “National Tempe Day”. The National Tempe Day was launched successfully in Jakarta on June 12, 2013 and officially inaugurated by H.E. Mr. Gita Wirjawan, Ministry of Trade Indonesia.

ITF also continue its active involvement 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 benefits of Tempe.

Three seminars at National level were successfully conducted in collaboration with Health Polytechnic Palangkaraya, West Kalimantan, Health Polytechnic Manado, North Sulawesi, and Udayana University in Bali. To promote the culinary aspect of Tempe, various activities were implemented, including trainings on diversification of the product, cooking demo and cooking competition. Interactive talk-show in the radio is one of the good promotional activities to promote Tempe consumption that can reach the general audience. Continual support and collaboration between stakeholders have been an important factor in improving the production and promotion of Tempe for consumption in Indonesia.

Good collaboration among stakeholders need to be maintained & improved by ITF, such as: Government Bodies at National, Provincial & Local Level, Academia/Universities, Tempe Producers, GAKOPTI, KOPTI, NGO: Mercy Corps, JIK-C, YLKI, International support: USSEC, ASA IM, USB, FAS USDA, US Embassy, European Union, etc.
Summary of Activities

Regular Meeting

In the beginning of 2013, there was a change in the Indonesian Tempe Forum Organizational Committee Structure. Prof. Rizal Syarief completed his service period as ITF Chairman from 2008 to 2013. Prof. Made Astawan, previously the Vice Chairman has been elected by acclamation as the new ITF Chairman. ITF as organization was officially registered as a legal entity in the form associations. ITF has been registered as formal organization at the Minister of Law and Human Rights Republic Indonesia on February 5, 2013.

Currently, the Indonesian Tempe Forum has its representatives in Bogor, Jakarta, Semarang, Yogyakarta and Surabaya. Several regular meetings were organized in each area. All ongoing activities were discussed and evaluated during meetings. It is proposed to collaborate with further Universities, especially outside of Java Island to expand ITF activities. Other institutions such as Mercy Corps Indonesia and KOPTI become strategic partners for ITF to perform program and activities in improving Tempe situation in Indonesia.

National Tempe Forum Meeting

The National Tempe Forum meeting was organized nationwide 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 National Tempe Day in Jakarta on June 6, 2013. The afternoon session after the launching ceremony was dedicated to the National Tempe Forum Meeting. The meeting was attended by 27 participants from several important Tempe stakeholders in Indonesia, such as: Bogor Agricultural University, Semarang State University, Sahid University, GAKOPTI, KOPTI Jakarta and Bogor, Mercy Corps, Japan Indonesia Kaizen Center (JIK-C) and several representatives from the Government Institutions. The meeting session was officiated by the opening remark of Prof. Made Astawan, Chairman of the Indonesian Tempe Forum. He explained the objectives of the meeting and gave a brief explanation about the Indonesian Tempe Forum and facilitated the introduction of participants. He also presented the FTI activities in the past year and facilitated the discussion on the program planning for year 2014.

Training & Educatio Rumah Tempe Indonesia

The Indonesia Tempe House/Rumah Tempe Indonesia (RTI) in Bogor has mission to be a center of excellence for Tempe learning. To implement that mission, several sessions of training on how to make Tempe for beginner was successfully conducted in Bogor during February 2013. The idea of the training has been raised since RTI has good publication by media and has many
visitors. There were some input from the visitors to hold the training session for those who are interested in learning how to make Tempe in a proper way. Many visitors of RTI are interested to learn how to make Tempe in a proper way after they saw the facilities and the process of Tempe making at the RTI.

The first batch of training was held on Saturday, February 16, 2013 and attended by six participants from Bogor, Tangerang and Purwokerto. The second batch of training was held on February 23, 2013 and attended by four participants from Cirebon, Karawang dan Depok. Most participants were beginners; they were not Tempe producers but willing to learn how to produce Tempe in a proper way. Some of the participants were motivated to start Tempe business and want to know how to make Tempe in a proper way.

The training is designed to accommodate the participants’ need and expectation. The objective of the training was to provide participants with knowledge and skill on how to produce Tempe in a proper way and the preparation work if they are going to start a Tempe business. Topics delivered in the training were: selection of raw material process, lay out & production process, introduction to GMP & GHP, production technique, waste management and economic analysis of tempe business. The training session was conducted in an informal setting. Theory session in the morning was followed by practical session in the afternoon to provide the participants with actual practices.

The participants actively participated in the discussion session and they commented positively to the overall activity of the training, on gaining new information from the training, knowledge and skill on how to produce Tempe and benefited with new network on Tempe business. However there were some inputs from participants to improve the operational of the training in the future, such as allocated more time for practical works, develop standard handbook for training and provide assistance after training for those who is going to start a tempe business. Network among alumni of the training and RTI is also needed to maintain and keep everyone updated with the progress and to motivate each other. The training needs to be conducted regularly at the RTI with some improvements for better results and outcomes.

The activity is in line with the mission of the Indonesian Tempe Forum (ITF) in spreading Tempe awareness and pride among Indonesian society. The training is also aimed to inspire participants to start Tempe business in a proper way, topic on economic analysis of Tempe business showed that if it is managed in a right way, Tempe has good economic return and start-up of a Tempe business does not require high investment.
Training on diversification Tempe product for Woman Association at Rumah Tempe Indonesia

Training on diversification Tempe products for Woman Association was successfully conducted at Rumah Tempe Indonesia Bogor on May 6-7, 2013. The training was conducted to utilize the visit of Amita Buissink, owner of Margareth River Tempeh, an Australian Tempe producer to Bogor during that period. Amita enjoyed sharing his experience and saw that the activities at Rumah Tempe Indonesia was being part of his small contribution as “Tempe Ambassador”. The objective of the training was to provide participants with knowledge and skills on how to diversify Tempe to become various types of ready to eat products with higher economical value. Participants attending the training were members from the Woman Organization Association at Cilendek Village.

Amita shared his real time experience in developing and marketing Tempe in Australia. He explained that Tempe is not well-known among Australian population, they have limited knowledge on what Tempe is and how to process Tempe to become good dishes. Therefore to market Tempe in Australia, Mr. Buissink has to educate his customers on how to cook and to prepare Tempe to become part of their cuisine.

Some new recipes were presented such as Tempe burger, Tempe nugget, satay Tempe and frikadel Tempe. The training was organized under an informal and interactive setting. The activity was the second time for Amita at the Rumah Tempe Indonesia. It was another good example of activities undertaken by RTI in line with its mission as a center of excellence for Tempe production and promotion in Indonesia.

Rumah Tempe Indonesia as Learning Center for Tempe Production in Indonesia

Rumah Tempe Indonesia (RTI) plays an important role as the destined learning center in Indonesia on how to produce Tempe in a proper way, not only for Tempe producers but everybody at all age range. There are some misleading perception attributed to the Tempe and its production process, therefore the existence of RTI can help in overcoming the negative perception of Tempe. During 2013, RTI has become a learning designation for several groups of students from kindergarten to college students to become knowledgeable on the food they consume daily.

One of the student visits that had good media publication was on February 12, 2013, when a group of kindergarten students from Bogor City visited RTI. The visit was initiated by the teacher and the RTI warm welcomed them to see the Tempe production process at RTI. The visit is one of the good media for early education to the kindergarten students on how to produce Tempe in a proper way. The kids enjoyed the visit and at the same time they observed how Tempe was being made.

For most children, Tempe is not an attractive food; Tempe is less popular when compared to other foods, such as fried chicken, nugget, burgers, etc. They observed how Tempe was produced. During the visit some simple messages were explained, such as the benefits of Tempe in a language that they understood. It turned out great that most of the kindergarten students stated that they liked the Tempe, especially in the form of Tempe fried flour/tempura style, called “Tempe goreng tepung”, similar to their favourite fried chicken. It was great to know directly from
the kids that Tempe could be their favourite food. It is proven that if Tempe is cooked in a creative way and adjusted to children tastes, children can love Tempe. At the end of the visit some “Tempe goreng tepung” were served to the kids. They enjoyed the field trip to Rumah Tempe Indonesia and they also enjoyed eating Tempe. A key message for the kindergarten students from the visit was: Tempe is delicious as well as nutritious.

Visit of USSEC Delegation to Rumah Tempe Indonesia

In the occasion of the USSEC Regional Planning Meeting in Jakarta on January 10-12, 2013 a visit to Rumah Tempe Indonesia (RTI) was conducted on January 12, 2013. The USSEC delegates observed the RTI facilities, conducted some discussion, and participated in some interactive sessions. The program started with introduction and welcome remark session, followed by presentation on Rumah Tempe Indonesia and Indonesian Tempe Forum. Mercy Corps Indonesia, as one of the important stakeholder in improving Tempe and tofu in Indonesia also participated in the session by presenting one of their program on “Renewable Energy Program in Tempe and Tofu Industry”.

The presentation session was followed by observation of the facilities on Tempe production process and waste management system for Bio Energy. During lunch session, participants enjoyed many dishes made from Tempe, various types of food and snack derived from Tempe were presented during the visit, such as; Kebab Tempe, Sushi Tempe, Burger Tempe and Chocolate Tempe Cookies. All delegates enjoyed the food and they provided positive feedback to the Rumah Tempe Indonesia and Indonesian Tempe Forum Activities in the future.

After the lunch session an interactive cooking demo on simple cooking process to consume Tempe was organized. The cooking demo session provided participants the knowledge to cook Tempe in a simple way. USSEC delegates enjoyed the session and they actively participated in the cooking demo.

Last session of the visit was organized in the format of sharing and discussion on the idea of Tempe for the world movement. The visit was acknowledged positively by most of the delegates, since it was the first experience for most of the delegates. They were very enthusiastic in observing the facility and the Tempe making process. They were grateful with the involvement of USSEC in supporting the Food Safety Education Program and Implementation of HACCP System through ITF.
Discussion session with USSEC delegation at the Rumah Tempe Indonesia

USSEC delegates observed the Tempe production process at RTI

Interactive cooking demo

USSEC delegates enjoyed various dishes from Tempe
Indonesian Tempe Forum socialization activity at the Brawijaya University Malang, East Java

Malang is one of the important city in East Java which has a lot of tempe producers. Malang is known as Tempe city, and Tempe Malang is famous among consumer. What make Malang different from other area is the development of second generation product of Tempe in Malang is more advance compared to other areas. In Malang, about 20% of fresh Tempe produced is processed to Kripik Tempe (Tempe chips). There are various types of kripik Tempe available in Malang, with good packaging and different taste, such as barbeque, cheese, chili, etc. Malang is one of the important destination for tourism, so kripik Tempe becomes one of the typical snack from Malang.

However, the food safety and hygiene in the Tempe production in Malang is more or less similar with other area and posses a problem. Tempe is produced in household and in small-scale and currently there is no existing education program for Tempe producers in Malang. Therefore, the Indonesian Tempe Forum conducted a one-day session at the Brawijaya University Malang. The objective of the session is to introduce Indonesian Tempe Forum and presented what have been conducted by ITF in improving the Tempe conditions in several areas of Indonesia. The session was participated by 22 participants, lecturers from Nutrition Department and Food Technology Department. Dady Maskar and Dr. Made Astawan presented on ITF program and past achievement as well as future program. During discussion it was raised some potential collaboration between ITF and Brawijaya University, such as in the field of training and education for Tempe producers, seminar on Tempe for general public as well as specific target group, and some research ideas on Tempe. The Brawijaya University is willing to be the focal point of the Indonesian Tempe Forum in Malang. It is hope that some program on Tempe will be conducted in Malang by ITF in collaboration with Brawijaya University in the near future.

General Stadium on Tempe and Health, Food Technology Faculty, Widya Mandala Catholic University, Surabaya

Widya Mandala Catholic University Surabaya conducted one-day general stadium lecture for Food Technology Students on April 26, 2013. The general stadium was organized by Faculty of Food Technology in collaboration with Ms. Joek Hendrasari Arisasmita, as Indonesian Tempe Forum Coordinator in Surabaya. The objective of the event was to provide the audience with knowledge on Tempe and its health benefits as well as to socialize the Indonesian Tempe Forum Activities. Dady Maskar delivered presentations on the “Health Benefits of Tempe and the Indonesian Tempe Forum Activities”. The audiences of the presentation were students and faculty members of the University. The first session of the presentation discussed about Tempe and its health benefits, its challenge and opportunities for business in Indonesia. Interactive discussion occurred during the session, mostly about business prospective and how to start Tempe business. Second session was presentation about Indonesian Tempe Forum activities and inputs for continuation of ITF program in Surabaya and East Java.

Widya Mandala Catholic University has been a focal point for Indonesian Tempe Forum since the organization formed in 2008. There are several success stories from the previous activities in Surabaya, such as education and training for Tempe producers, education for general public through a routine talkshow in the radio. Several program proposal have been discussed with Ir. Joek Arisasmita, Coordinator of ITF for East Java Province and her team at Widya Mandala
University. It is proposed to continue the collaboration with radio station on talkshow. Several refreshment training sessions for Tempe producers were also proposed. General lecture for college student on Tempe topic also proposed as one of the routine activities at ITF East Java.

For the long term program, it was proposed to develop a Tempe Production House in Surabaya as what already exists in Bogor. Ibu Joek expressed that if a similar Tempe pilot production house is developed in Surabaya, it will give a better impact to the Tempe improvement effort in Surabaya. The existence of pilot Tempe production center is important as a media channel to educate Tempe producers on how to establish a correct Tempe production facility. It will be easier to educate if there is a good example to showcase to newcomers. It is hope that resource will be made available to establish another Rumah Tempe Indonesia in Surabaya.

The 8th S.E. Asia Soy Food Seminar & Trade Show – Incorporating the 5th National Soy & Tempe Seminar, Nusa Dua Bali

The Indonesian Tempe Forum in collaboration with USSEC, Indonesian Food Technologist Association and Faculty of Food Technology, Udayana University has successfully conducted the 8th S.E. Asia Soy Food Seminar & Trade Show - Incorporating the 5th National Soy & Tempe Seminar in Nusa Dua, Bali, 21-23 May 2013. The objective of the event was to update on the global trade and trend on soy production and consumption pertaining to S.E. Asia and Indonesia, to exchange information on production, innovation and best practices of soy and soy food to meet market challenges and changing consumer needs, to update on research and issues related to soy and health benefits and to discuss approaches to enhance Tempe consumption as a traditional Indonesia cultural heritage.

Prior to the seminar, on 21 May 2013, half-day event called “Soy food Workshop/Master Class” was conducted. The Workshop was facilitated by Mr. Sam Waterfall, a global Marketing Consultant. The theme of the Workshop was “From Bean to Brand, 4 Ways to Harness the Health Trend to Grow Your Brand”. The Workshop was attended by 26 participants, mainly from the soyfood industries. It was discussed why some brands need to innovate and others need to differentiate, introducing new perspectives and proven tools to understand how to play the health game and win, and demonstrate with local soy and global food and beverage examples.

The Seminar was officially inaugurated on 22 May 2013 by a welcome address from Mr. Jonn Slette, Agriculture Attaché, FAS USDA, US Embassy Jakarta. Mr. John Linblom presented introduction at the event. The opening session was concluded by a keynote speech from Dr. Choirul Djamhari, Deputy of Ministry of Cooperative and Small Medium Enterprise Indonesia who present on behalf of the Minister. The Event was attended by 120 participants from various background; soybean traders, practitioners from food industry, food technologist, nutritionist, health professionals, researcher, lecturer, government officials and student.

The first session on Global Soy Supply- Trends & Impact on Southeast Asia and Indonesia Soy Market was chaired by Mr. John Lindblom, USSEC Regional Director S.E Asia. The presenters of this session were Mr. Jay O’Neil, Mr. Anthony Emms, Dr. Drew Klein and Ms. Kate Leavitt. Mr. Randy Mann, USSEC Chairman, chaired panel discussion of the session. The second session on Trends and Strategies to Meeting Market Forces and Consumer Demand was chaired by Prof. Made Astawan, ITF Chairman. The presenters of this session were Mr. Danny Lai, Mr. Adhi Lukman Siswaja, Dr. Anton Apriyantono, Mr. Sam Waterfall, and Ms. Bridget Owen.
The second day of seminar on May 23 was focused on Soy Nutrition and Health Research Updates, chaired by Dr. Widjaja Lukito, from SEAMEO RECFON, University of Indonesia. The presenters of this session were Dr. Mark Messina, Prof. Koh Woon Puay, Prof. Hardinsyah and Dr. Hasnah Haron. The afternoon session of the second day was divided into three parallel sessions; first breakout session was discussed on Tempe, Indonesia's Heritage Food chaired by Prof. Hardinsyah, with speakers of Prof. Made Astawan and Prof. Mary Astuti. Second breakout session was discussed on update research on soyfood product development chaired by Dr. Rindit Pambayun, consisted of five oral presenters from PATPI and Universities. The third session was on topic update research on biochemical and microbiological aspect of soy food products, chaired by Dr. I Nengah Kencana Putra, consisted of five oral presenters from PATPI and Universities.

Exhibition and trade show were organized during the event. Several soy food industries and organizations participated in the exhibition, such as PT. Indofood Sukses Makmur, Soyjoy, Sunopta and Fresia. There were poster viewing sessions participated by 12 poster presenters with various themes on Soy food and Tempe in some different aspects, such as: nutrition, health, food safety, and product development.

In addition to the seminar and trade show, two sessions of cooking demos on Tempe and soy food were held during lunch time at the dinning ballroom. The first demo on 22 May 2013 by Amita Buissink was on healthy drink from Tempe and fruits. Amita demonstrated the healthy and delicious result from the blend of Tempe with several fresh fruits. On the second day, Chef Heinz van Holzen, from Rumah Bali demonstrated several dishes made from Tempe and tofu. Participants enjoyed the demo session during lunch and tasted the result products of the demo. It was however evaluated as less effective to conduct demo during lunch, since most of the participants paid less attention to the demo session.
Opening ceremony                  Panel discussion

Products display at the exhibition

Product display at the exhibition

Poster Session

**Tempe and Soy food Culinary Competition**

On the occasion of the 8th S.E. Asia Soy Food Seminar, a Tempe and Soy food Culinary Competition for students was organized. The objective of the competition was to promote the culinary and health aspect of Tempe and soy food products to the youth generation. In order to recruit participants from youth generation, the competition was announced via Facebook and Twitter. Participants have to register via facebook by sending description and pictures of their creations. Until registration was closed on May 17, 2013, there were 17 participants registered to the competition and sent their creation pictures via facebook. There were so many types of
creative menus submitted to participate in the competition, such as Tempe brownies, sweet sour Tempe balls, fried Tempe ragout, tofu pudding with guava and mango sauce, Tempe sate lilit, sandwich power rangers, pasta tofu nugget, tofu rolade with seaweed and sweet sour sauce, lawar Tempe, tofu mango pudding, tofu tum, dacheese Tempe balls, Tempe tofu burger with mango sauce, Tempe naga, Tempe basil fried sandwich, tofu dumplings, and Tempe palm sugar cookies.

Most of the participants were from senior high school and university student. From these 17 registered participants, first selection on the first stage was undergone to select 10 menus creation based on description and pictures that they submitted. Only 10 selected participants were invited to present their soy food creation to the venue of soy food seminar at Westin Nusa Dua Bali.

The board of judges, consisted of Prof. Made Astawan, Dr. Nengah Kencana Putra and Chef Amita Buissink, evaluated each menu presentation based on cooking skills & complexity, taste and appearance aspects.

Below are the winners of the Tempe and soy food culinary competition:

1st prize winner: sweet sour Tempe balls (Biwi Tourism Vocational High School)
2nd prize winner: Tempe tofu burger with mango sauce (Udayana University)
3rd prize winner: tofu rolade with seaweed (Udayana University)
1st favorite winner: tofu mango pudding (Udayana University)
2nd favorite winner: Tempe basil fried sandwich (Udayana University)
3rd favorite winner: tofu pudding with guava and mango sauce (Vocational High School)
Declaration National Tempe Day

In order to promote Tempe to the world, the Indonesian Tempe Forum and other Tempe stakeholders in Indonesia has proposed June 6 as an “International Tempe Day”. The rationale of June 6 was the date when Rumah Tempe Indonesia (RTI) is launched in 2012. RTI is considered a milestone for the Tempe industry reincarnation in Indonesia. With the GHP and HACCP concept adopted at the RTI, Tempe and its derivative products (G2, G3) have great potential to be one of the key national product that Indonesian can proudly proclaimed as a Tempe Nation.

Other consideration is on June 6, the birthday of Soekarno, the First President of the Republic of Indonesia, who in various speeches in the 1950’s and 60’s, urged the population to “Don’t be a Tempe Nation”, due to the low image of Tempe. During that time, the technology of Tempe production was very simple where husking process of boiled soybeans was done by foot-stomping. Supposingly President Soekarno is still alive, he might now be exclaiming “Be a Tempe Nation”, with the advancement of processing and improvement in hygiene, as well as scientifically proven beneficial effects of soy and Tempe on health.

On June 12, 2013, a National Tempe Workshop was successfully organized by ITF in Jakarta. The event was organized in collaboration with the Indonesian Joint Cooperative Producers Tempe and Tofu (GAKOPTI), the Indonesian Soybean Association (AKINDO – is the Soybean Importer Company Association) - and the Japan Indonesia Kaizen Center (JIK-C). The theme of
the event was: “The Improvement of Tempe Quality for International Market and Declaration of June 6 as the National Tempe Day – Tempe: A Gift from Indonesia for the World”. The objective of the event was to gather all stakeholders involved in the Tempe promotion in a National Event to launch June 6 as the National Tempeh Day.

The Workshop was officially inaugurated by a short welcome speech led by His Excellency, Mr. Gita Wirjawan, Minister of Trade, Indonesia. The Minister was originally scheduled to deliver a keynote speech about the “Challenge and Opportunities of Tempe and its Derivative Products for a Global Market”. However, due to an urgent call from the President, Mr. Wirjawan just allocated his short speech on the event itself. He also observed some Tempe products displayed in the meeting area. Mrs. Srie Agustina, Director General of Domestic Trade, Ministry of Trade, delivered the keynote speech on behalf of the Minister of Trade. Another speech was delivered by Dr. Roy Sparinga, Deputy Chairman for Food Safety, National Agency for Drug and Food Control (NADFC/BPOM), on behalf of the Head of BPOM (Indonesia’s FDA). Dr. Sparinga highlighted the importance of Food Safety in the Tempe production process.

The next presenter was Prof. Made Astawan, ITF Chairman who presented the current situation of the Tempe industry in Indonesia as well as the activities of ITF to improve Tempe industry in Indonesia. Made also explained the reasons to create a National Tempe Day. Firstly, June 6 was chosen because it was the date of the launching of Rumah Tempe Indonesia (RTI) in 2012. RTI is considered as a milestone for the Tempe industry reincarnation in Indonesia. With the GHP and HACCP concepts adopted at the RTI, Tempe and its derivative products have a great potential to be key national products that could make Indonesia a Tempe Nation. Secondly, June 6 is the birthday of Soekarno, the First President of the Republic of Indonesia. In various speeches in the 1950’s and 60’s, he urged the population not to be complacent and contented with being a Tempe nation (due to the low image of Tempe). With the new hygiene training and uses of simple equipment, Tempe can be produced much more hygienically without compromising its quality. Tempe has also been scientifically proven to have beneficial effects on health.

Another speaker was Mr. Yus’an from the Indonesian Soybean Association (AKINDO). He presented the current status of the soybean market in Indonesia, its challenges and opportunities. A panel discussion was conducted after the presentation session, led by Mr. Yus’an, Dadi Maskar and Aip Syarifuddin, GAKOPTI Chairman. During panel discussion, some issues related to Tempe industry in Indonesia were raised. Dadi Maskar explained the efforts of ITF and the other stakeholders in improving Tempe condition in Indonesia. Aip Syarifuddin highlighted the importance of Tempe industry in providing good food for Indonesian society. Yus’an explained the soybean advantages from an economic point of view. As there were some concerns on the unstable price of soybean, he explained that the substantial up and downs prices were normal consequences as soybean was globally traded.

At the end of the session Chef Hidayat made a cooking demonstration and presented several menus derived from Tempe such as Tempe juice, Tempe sushi, Tempe kebab and Tempe martabak. The cooking demonstration provided the audience creative ways to prepare Tempe.

As many as 214 participants attended the workshop. Participants were from GAKOPTI, University, ITF and Government Institutions such as Ministry of Trade, Ministry of Health, National Agency for Food and Drug Control (BPOM), National Standardization Agency, as well as from private sectors such as Indonesia Soybean Association (AKINDO), Indonesian Food and Beverages Association (GAPMMI). Around 30 journalists media from television, newspaper and online news also attended the event.
Some outcomes concluded the workshop:

1. All Tempe stakeholders had agreed to declare June 6 as the National Tempe Day.
2. The Tempe Day must be registered with the Government of Indonesia through State Secretariat. Ideally the declaration must be decided by decree signed by President.
3. The Ministry of Trade will help to facilitate the process so June 6 will be officially recognized by Indonesian Government as Tempe Day.
4. ITF, GAKOPTI and all Tempe stakeholders will work hand in hand to speed up the process and an annual event to celebrate June 6 as a National Tempe Event will start next year.
5. This effort is part of a national movement to build a national proudness related to Tempe as Indonesian food heritage in order to improve the consumption level of Tempe among Indonesian population.
Audience at the Workshop

Soy food Seminar for Vegetarian Society, Pontianak, June 22, 2013

The Indonesian Tempe Forum (ITF) in collaboration with USSEC, Indonesian Vegan Society (IVS) and Health Polytechnics Pontianak had successfully conducted a half-day seminar on the “Health Benefit of Soy food” in Pontianak, on June 22, 2013. The objective of the event was to provide updates info on the health benefits of soy food as well as to socialize “The National Tempe Day”. The event was supported by PT. Kapuas Lestari, a U.S. Soybean Trader based in Pontianak and Bank Mandiri Pontianak Branch. It was attended by 82 participants; lecturer and researcher from Universities, IVS member, Nutritionists, College students and practitioners in soy food industry in Pontianak.

Prof. Made Astawan, the first speaker presented the health benefits of soybean and its derivative products. He explained the scientific fact on the benefit of soy food consumption and overcome the myth info related to negative effect of soy food consumption. Second speakers, Dadi Maskar presented topic on Tempe, a gift from Indonesia to the world, ITF activities and socialized June 6 as National Tempe Day. The event was responded positively by the audience, especially from vegan society. They acknowledged that soy food products such as Tempe, tofu and soymilk as important nutrient source for their society. It was suggested to continue this program, seminar, training, education sessions to promote the health benefits of soybean to as many audiences as possible.

The program is a good example of collaboration between non-profit organization, USSEC, ITF and IVS and University, supported by private sectors; PT. Kapuas Lestari & Bank Mandiri in conducting education session for the society. This event has good publication from the local media and good media to promote the consumption of tempe and other soyfood consumption.
Audiences at the seminar

Tempe Seminar, Health Polytechic Manado, July 4, 2013

The Indonesian Tempe Forum (ITF) in collaboration with USSEC and Health Polytechnics Manado had successfully conducted a one-day seminar on “Tempe & Health” in Manado, on July 5, 2013. The objective of the event was to provide updates on the health benefit of Tempe and other Soy food Products as well as to socialize “The National Tempe Day”. It was attended by 103 participants; lecturers, college student, representatives from Local Government institution as well as Tempe and tofu producers in Manado.

Prof. Made Astawan, the first speaker presented the health benefits of soybean and its derivative products. He explained the scientific fact on the benefits of soy food consumption and overcomes the myth and misinformation related to the negative health effect of soy food consumption. Dadi Maskar presented topic on Tempe, a gift from Indonesia to the world, ITF activities and socialized June 6 as National Tempe Day.

The afternoon session discussed the importance of promoting Tempe consumption and the possibility of implementing the ITF Activities in Manado. Currently Tempe is less popular in Manado and North Sulawesi Province compared to other food product especially those of seafood origin. However considering the nutritonal value and health benefit potential of Tempe, it was agreed to put more effort into program to promote Tempe consumption in Manado. All Tempe stakeholders in Manado responded positively to the idea and acknowledged the need of program to promote Tempe in Manado. Health Polytechnic Manado has agreed to be a focal point for ITF activities in Manado and North Sulawesi Province. Mr. Muksin Pasambua, a Senior Lecturer at Health Polytechnic Manado was appointed as ITF Coordinator in North Sulawesi Province. It was proposed 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.
Dady Maskar and Dr. Made Astawan were invited for an interactive radio talkshow at the radio station in Surabaya on April 27, 2013. It was Sonora FM 98.0 Surabaya, one of the famous radio station in Surabaya. Profile of the listeners of this radio station is 63% woman with 70% receiving high school education or higher. The interactive talk-show was conducted live on-air at 2-3 PM. Dady Maskar and Dr. Made Astawan were presented as resources person in the talk-show. The topic discussed was Tempe and its benefit for health, the interactive respond from the audience was good. There was a lot of responses during the interactive discussion session with audience via phone, smses
and internet chatting. The radio station was a very good channel to educate consumer on the health benefits of Tempe. The messages hopefully could reach a large number of audiences in the target groups, since this radio station is a famous station in Surabaya and targeted to woman age 15-45 years old.

Interactive talkshow session at the radio station
Dr. Made Astawan and Dady Maskar after the radio talkshow

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. ITF has been actively participating in several meetings of the national committee to achieve the Tempe codex standard during 2013. Prof. Mary Astuti, on behalf of ITF and Gajah Mada University was appointed as scientific chairwoman at the National Committee for Standard Development for Tempe. The committee consisted of experts 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.

The progress of Tempe Codex Standard development is progressing along the right path. The proposal from Indonesia Codex Committee has been endorsed at step 6th by the 45th CCFA (Codex Committee of Food Additives) meeting in Beijing, China on 18-22 March 2013 and CAC (Codex Alimentarius Commission) meeting in Rome Italy on 1-5 July 2013. To be adopted as Regional Codex Standard the proposal must passed all the 8th step of the Procedure on Proposed draft Regional Standard for Tempe.

Indonesian Tempe Forum Website

The Indonesian Tempe Forum website has been developed and updated: www.forumtempe.org. The website is a media channel to publicize and communicate all activities undertaken by ITF in improving the Tempe conditions in Indonesia. It is also a good media to educate the general public on the health benefits of Tempe, the culinary innovation and all other aspects related Tempe.
ACKNOWLEDGEMENT

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Made Astawan
Chair, Indonesian Tempe Forum