



**Research title:** Development of tempeh for the production of a vegetarian food product  
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### ABSTRACT

This research studied the process of vegetarian food (vegetarian salt fish) called soy bean tempeh fermented by *Rhizopus oligosporus* NRRL 2710 and incubated at 30 °C for 21 h, which developed a new product and new alternatives for consumer. The process of standard vegetarian salt fish formula used 5.5 g of bean curd. The chemical composition of vegetarian salt fish was analyzed. The contents of moisture, ash, fat, fiber, protein and carbohydrate were 7.78%, 4.80%, 55.10%, 3.95%, 11.51% and 16.81% (w/w), respectively. Bean curd of vegetarian salt fish formula was substituted with tempeh in 15%, 25% and 35% ( 5.5 g bean curd basis ) From the sensory evaluation, it found that 25% substitution of tempeh accepted from panalist. The chemical composition of bean curd of vegetarian salt fish was analyzed. The result shown that the contents of moisture, ash, lipid ,fiber, protein and carbohydrate were 6.89, 5.46, 57.33, 4.15, 12.36 and 13.78%, respectively.

**Keyword :** tempeh, vegetarian salt fish, *Rhizopus oligosporus*