

## **CHAPTER 1**

### **INTRODUCTION**

#### **1.1 BACKGROUND OF THE STUDY**

The reason why I decided to make black-eyed peas tempeh chips product because tempeh has become a typical Indonesian food that is quite popular. Many people make tempeh as a menu of choice and it is easy to modified tempeh into various dishes.

Generally, tempeh is made from soybeans and I found out that Indonesia imports a lot of soybeans from abroad. That's why i modified tempeh chips from soybeans and change it into black-eyed peas because in Indonesia, black-eyed peas usually easy to cultivate and has a cheaper price than soybeans.

Beside serving something unique by replacing the main ingredients Soy beans into Black-eyed peas , This type of beans is known as a bean that is easy to grow without the need to use a lot of water and it is known that these beans have more complex nutrients. So that the use of Black-eyed peas tempeh adds more benefit than Soy beans tempeh in general.

Nutrition and Health Benefits :

1. May lower blood pressure
2. May help to lower cholesterol
3. Supporting eye and skin health
4. Increase folate intake

Characteristic of this tempeh chips is that this tempeh chips has a different texture than usual tempeh chips because it is cooked in a different way to maintain the nutrients in it. And also 'tolo chips' have a thicker size because they are cut manually.

## **1.2 THE OBJECTIVE OF THE STUDY**

- a) Identify how to process tempeh
- b) Identify how to make tempeh into chips
- c) Identify how to process tempeh chips without destroying the nutritional content
- d) Take advantage of the use of the beans that are easily to cultivated in Indonesia
- e) Assemble, determine, and test a process to produce a product.
- f) Determine the product concept that is suitable for development

## **1.3 BENEFIT OF THE STUDY**

- a) Provide information about nutritional content of steamed / boiled black-eyed peas and black-eyed peas tempeh chips the effect of fermentation on the nutritional content of processed black-eyed peas
- b) Provide knowledge to readers that not only soybeans can be used as a raw materials in making tempeh
- c) Develop and creating products that are not yet on the market