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**PHYSICOCHEMICAL PROPERTIES OF
SOYFLOUR AND TEMPEH FLOUR**

By

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**RESEARCH PROJECT submitted in partial fulfillment of the
requirements for the Degree of Bachelor of Food Science (Food
Service and Nutrition**

**FACULTY OF AGROTECHNOLOGY AND FOOD
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DECLARATION

I hereby declare that the thesis is based on my original work except for quotations and citations which have been duly acknowledged. I also declare that it has not been previously or concurrently submitted for any degree at UMT or other institutions.



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Date: 27 JUN 2007

Approved by

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ABSTRACT

Determination of proximate analysis and functional properties of soy flour and tempeh flour has been carried out. For moisture and protein content, there was a significant difference between both flours. Tempeh flour showed higher value of moisture content than soy flour. Soy flour had higher crude protein content compared to tempeh flour. Where for ash, crude fat and crude fiber, there was no significant difference between both flours. Both flours had a comparable water absorption, oil absorption, emulsifying properties and foaming properties.

CIRI-CIRI FIZIKOKIMIA BAGI TEPUNG SOYA DAN TEPUNG TEMPE

ABSTRAK

Penentuan analisis proksimat dan ciri-ciri berfungsi bagi tepung soya dan tepung tempe telah dikaji. Kedua-dua tepung dikaji dengan membandingkan kapasiti penyerapan air dan minyak, ciri pengemulsian dan pembusakan. Bagi kandungan kelembapan dan protein kasar, terdapat perbezaan yang signifikan antara tepung. Bagi kandungan kelembapan, tepung tempe menunjukkan bacaan yang lebih tinggi berbanding tepung soya. Tepung soya menunjukkan kandungan protein kasar yang lebih tinggi berbanding tepung tempe. Bagi kandungan abu, lemak kasar dan fiber kasar, tiada perbezaan yang signifikan antara tepung.