

**EFFECT OF JACK BEAN SOAKING AND TEMPEH DRAINAGE  
TOWARD SOYBEAN SAUCE'S HCN MOROMI OF JACK BEAN  
TEMPEH CONTENT  
(*Canavalia ensiformis L*)**

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**ABSTRACT**

*This study aims to determine the effect of jack bean soaking and tempeh drainage toward soybean sauce's HCN moromi of jack bean tempeh content (*Canavalia ensiformis L*). The method used was experimental method with a randomized block design (RBD) factorial with 2 factor, the first factor is soaking (water, salt water 5%, baking soda water 0,5%) and second factor is drainage temperatur (40°C, 50°C, 60°C). The results showed that soaking treatment was significant toward HCN content reduction of jack bean tempeh, drainage treatment was highly significant toward HCN and protein content of jack bean tempeh. While combination of soaking and drainage treatment did not significantly affect toward HCN and protein content of jack bean tempeh.*

**Keywords :***Koro Pedang, Soybean Sauce*