

The Effect of Yeast Tempeh Fermentation to The Quality of Egg White Powder

Abid Muhammad

Study Program of Poultry Business Management
Majoring of Animal Husbandry

ABSTRACT

The aim of this study was to observed yeast tempe fermentation effect to the quality of egg white powder. The research was using following methodologies Completely Randomized Design (CRD), and Duncan's Multiple Range Test (DMRT). There were 4 different groups different treatment based on lengths period of the test : P0 (control), P1 (6 hours), P2 (12 hours), and P3 (24 hours) with 5 times test repetitions. The research result showed that length variation of yeast tempe fermentation affected absolute improvement of protein ($P < 0.05$) reduce level of water and ash, for the colour with the best fermentation period for 6 hours.

Keywords : *albumin powder egg, yeast tempe, fermentation*