Abstract

Tempe is a processed food, produced by fermenting soybeans with fungus *Rhizopus oligosporus*. In this study, the effects of soybean processing (soaking, cooking and fermentation) and packaging (food grade wrapping paper, polyethylene bags and low density polyethylene cling wrap) on physicochemical properties, antioxidant activities and microbial count were evaluated. In addition, shelf life study of tempe samples (packed) was conducted for 1 week. Soaking and cooking