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Tempe nuggets provision improves energy adequacy and protein intake in underweight underfive children (Article) [\(Open Access\)](#)

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Abstract

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Tempe is a well known fermented soybean food, inexpensive, and a good source of dietary protein and energy. To improve fresh Tempe as an attractive food to children, Tempe is processed into nugget. A study using pre and post-control group design was conducted to determine the effect of the Tempe nugget provision on energy and protein intake, and body weight/age (W/A) of 24-59 months old children. Forty six subjects were selected according to inclusion criteria from local Community Health Center (Puskesmas) and grouped into intervention (provision of Tempe nugget) and control group (no provision). Data of energy and protein intake of subjects before intervention were obtained by 2x24 food recall to determine deficiency in intake for the respective age. The amount of the nugget given to each underweight child in intervention group was calculated on the basis of deficiency in energy and protein intake of each child (W/A) per day. Body weight was recorded pre and post intervention. The deep-fried nuggets contained 276.53 calories per 100 g, 8.60%protein, 28.41% carbohydrate, 13.28% lipid, and 44.28% fiber. The mean age of the subjects in intervention and control group were homogeneous i.e. 40.52±10.88 months and 42.39±12.35 months respectively. Tempe nugget provision for 30 days improved significantly energy intake ($p<0.001$) in intervention compared to control group. Protein intake and W/A in intervention group were higher compared to control although not significant and further study with higher amount of Tempe nugget provision is needed. This study provides evidence that deep fried Tempe nugget can be used as inexpensive and nutritious food to improve protein and energy intake for underweight under five children. © 2018 The Author(s).

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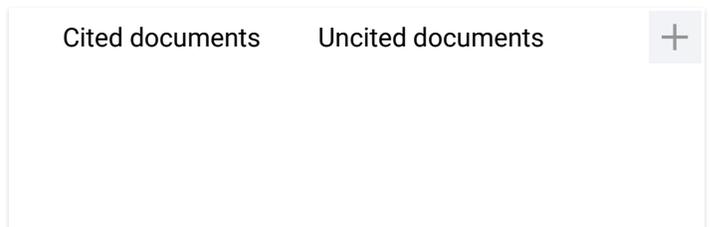
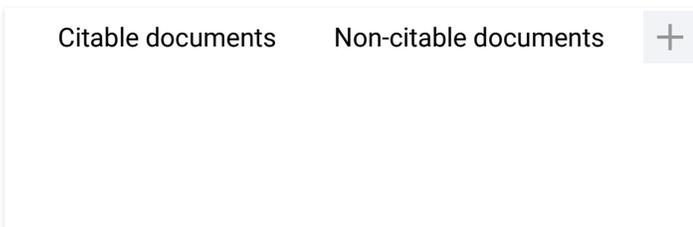
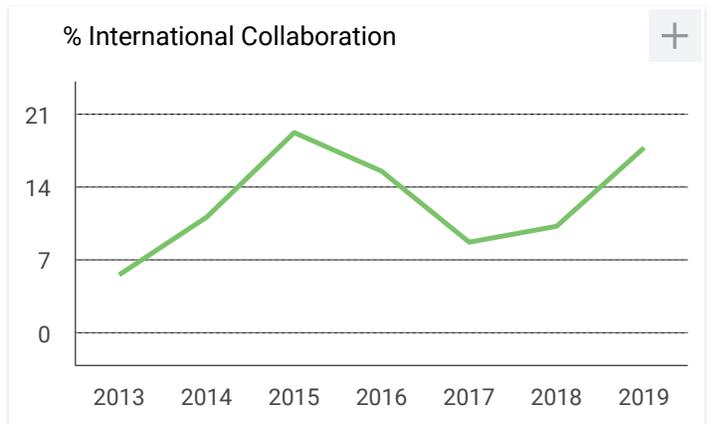
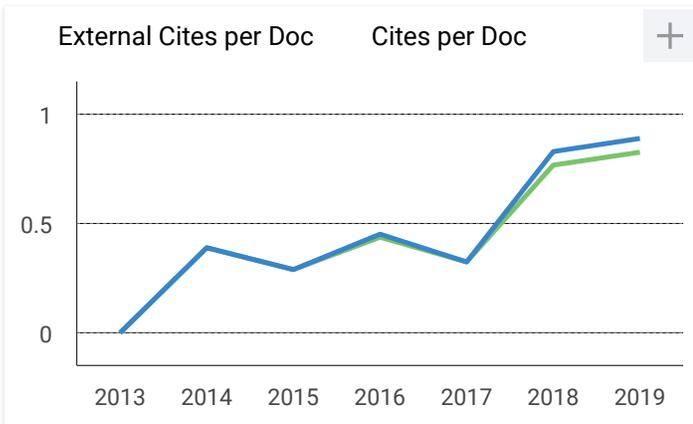
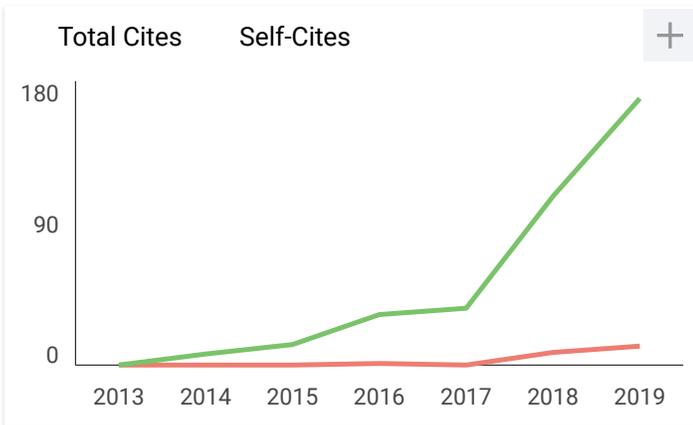
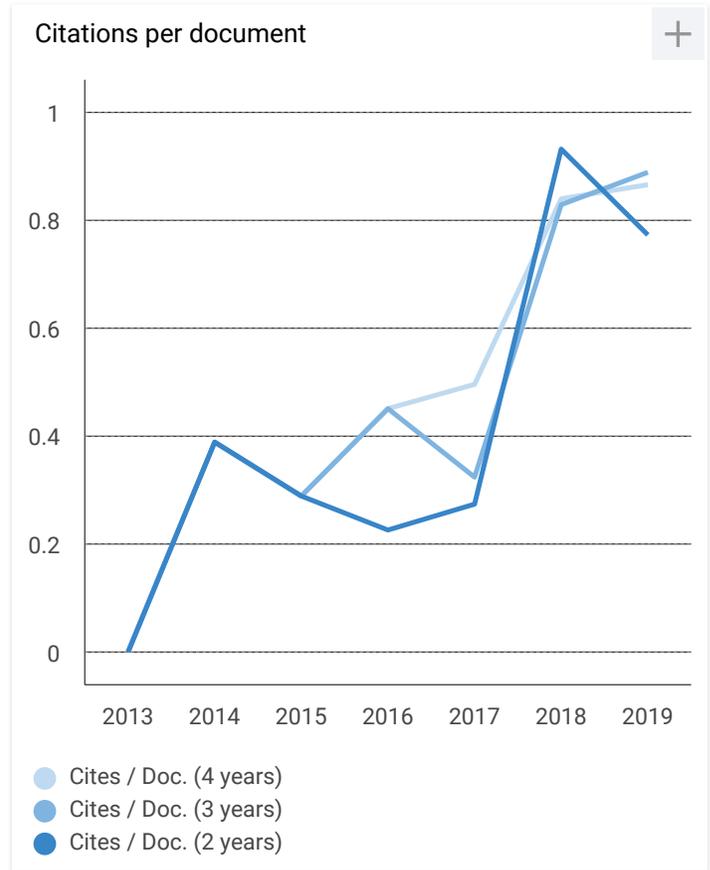
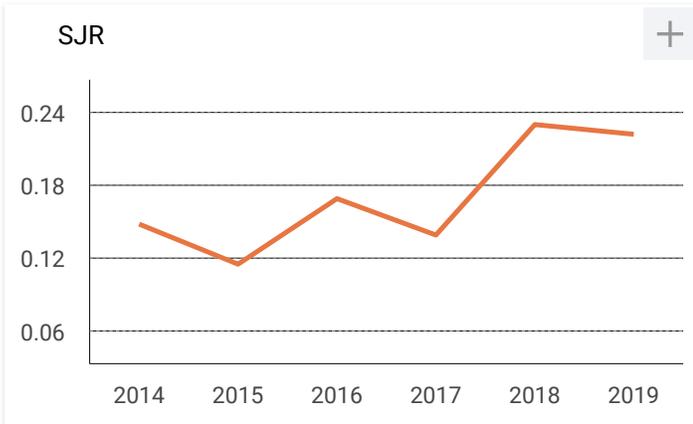
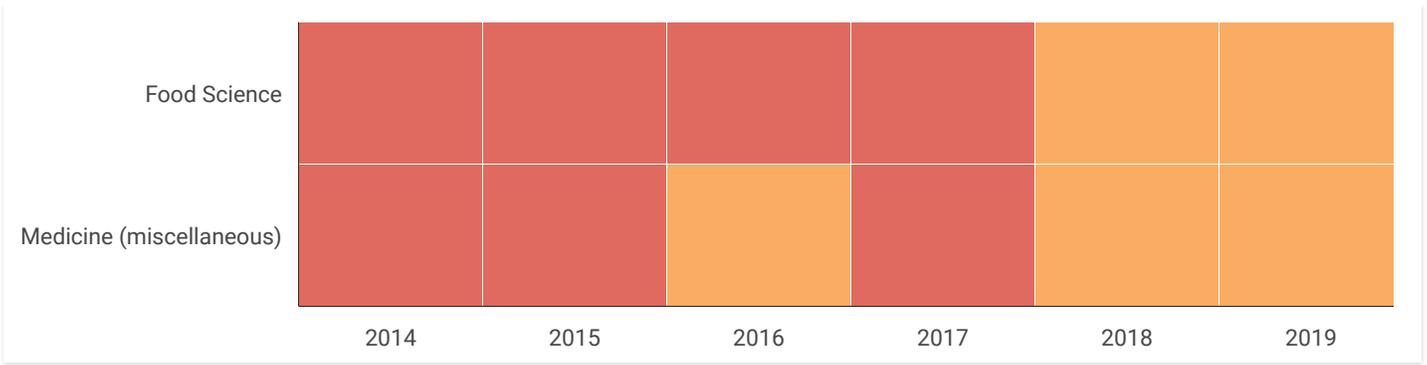
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Tempe Nuggets Provision Improves Energy Adequacy and Protein Intake in Underweight Underfive Children

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Abstract:

Tempe is a well known fermented soybean food, inexpensive, and a good source of dietary protein and energy. To improve fresh Tempe as an attractive food to children, Tempe is processed into nugget. A study using pre and post control group design was conducted to determine the effect of the Tempe nugget provision on energy and protein intake, and body weight/age (W/A) of 24-59 months old children. Forty six subjects were selected according to inclusion criteria from local Community Health Center (Puskemas) and grouped into intervention (provision of Tempe nugget) and control group (no provision). Data of energy and protein intake of subjects before intervention were obtained by 2x24 food recall to determine deficiency in intake for the respective age. The amount of the nugget given to each underweight child in intervention group was calculated on the basis of deficiency in energy and protein intake of each child (W/A) per day. Body weight was recorded pre and post intervention. The deep-fried nuggets contained 276.53 calories per 100 g, 8.60% protein, 28.41% carbohydrate, 13.28% lipid, and 44.28% fiber. The mean age of the subjects in intervention and control group were homogeneous i.e. 40.52±10.88 months and 42.39±12.35 months respectively. Tempe nugget provision for 30 days improved significantly energy intake (p 0.001) in intervention compared to control group. Protein intake and W/A in intervention group were higher compared to control although not significant and further study with higher amount of Tempe nugget provision is needed. This study provides evidence that deep fried Tempe nugget can be used as inexpensive and nutritious food to improve protein and energy intake for underweight underfive children.

Keywords:

Fermented soybean; Stunting; Tempe flour; Under nutrition.



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