

ABSTRACT

Tempe is a one of traditional Indonesian food. Before tempe is ready to be marketed, raw soybean seeds must pass through the production which is divided into 2 steps, the first one is wet stage that uses water in the process, and the second is dry stage that does not use water. According to interviews with the head of production at CV. Mitra Pangan Sejahtera (tempe company), age and quality of tempe depend on the preparation process of tempeh, one of the main factors affecting the age and quality of tempe is in the process of separating the hull, the tempeh will rot easily and have a low quality if there is remaining hull in the fermentation process in previous studies by Mohammad Yasin Abdul Hafiidh (2019) a machine was made to separate the soybean hull , from the data obtained, the productivity of the machine was 52.78%, while in research conducted by (Wisnujati, 2016), optimal productivity of soy bean hull separator machine is 82%. This study aims to increase the productivity of the soybean hull separator used in the tempe production process of CV. Mitra Pangan Sejahtera. After testing the prototype of a soy bean hull separator using 4 types of hull separating blades with 2 variable rotating speeds of 20 rpm and 30 rpm, the best results were obtained, namely a straight blade with a rotating speed of 20 rpm because it had an average level of productivity by 90%.