

Jack Bean Tempeh

Indonesian Local Plant-Based Protein

Tempeh: Centuries of Tradition

Tempeh is Indonesia's centuries-old fermented bean heritage, yet currently relies on 2,3 million tons of imported soybeans (USD 1.53 billion), an industry related to deforestation and the displacement of small farmers and indigenous communities.

About the Program

GAIN Indonesia is partnering with **3 small businesses and 450 farmers in 11 districts.**



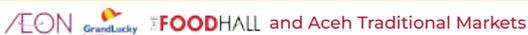
Producing **143 tons** of jack bean & mixed bean tempeh for **140.000** consumers.

Generating demand-based on consumer and market research.

Jack Bean and Mixed Bean Tempeh by GAIN Indonesia and Partners



Now Available at



Why Jack Bean Tempeh?

- GAIN Indonesia's study on four local beans identified jack beans as a **strong alternative** for soybean tempeh.

Dietary Shift to Local Legumes

- Jack bean: Climate-resilient, eco friendly local crop
- Reducing environment impacts: no deforestation, more biodiversity
- Increasing local production and supply chain resilience



Local and Nutritious, Planetary Diet Solution

- High-nutrition, plant-based protein
- Lower carbon prints, improving soil health
- Reduces soybean import

Contact Us

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