

FINAL REPORT

THE DEVELOPMENT OF TEMPEH-BASED NOODLE OF MIE CELOR AS A FOOD INNOVATION



**To fulfill one of the graduation requirements for the D-III English Study Program
Politeknik Negeri Sriwijaya**

Prepared By:

Muhamad Delta Romadhon
NIM 062330901787

Advisors:

Sri Gustiani, S. Pd., M.TESOL., Ed.D.
NIP 197108252005012001

Ahmad Khoirul Akhir Tanjung, M.Hum.
NIP 198609292022031004

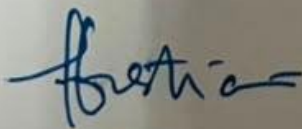
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APPROVAL PAGE

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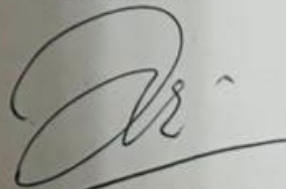
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062330901787) has been approved by the advisors for defense in the Final
Report Examination.

Advisor 1



Sri Gustiani, S. Pd., M.TESOL., Ed.D.
NIP 197108252005012001

Advisor 2

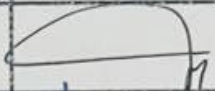
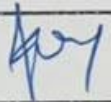
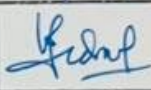
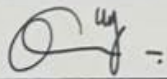


Ahmad Khoirul Akhir Tanjung, M.Hum.
NIP 198609292022031004

VALIDATION PAGE

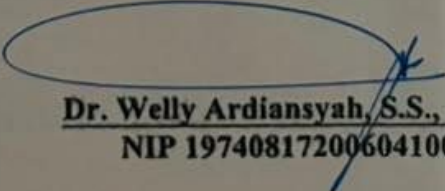
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THE DEVELOPMENT OF TEMPEH-BASED NOODLE OF MIE CELOR AS A FOOD INNOVATION prepared by **Muhamad Delta Romadhon** (NIM 062330901787) has been defended in the Final Report Examination before the Examination Committee on **Monday, 29th June 2026**.

	Examination Committee	Signature
Chairperson	Dr. Welly Ardiansyah, S.S., M.Pd. NIP 197408172006041001	
Member 1	Koryati, S.Pd., M.Pd. NIP 198108312005012003	
Member 2	Wirda Ningsih, S.Pd., M.A. NIP 198812012022032001	
Member 3	Genta Ulina Hutagalung, S.Pd., M.Pd. NIP 198907072022032007	

Acknowledged By:

Head of the Department of Language and Tourism
Politeknik Negeri Sriwijaya


Dr. Welly Ardiansyah, S.S., M.Pd.
NIP 197408172006041001

PLAGIARISM-FREE DECLARATION

I the undersigned,

Name : Muhamad Delta Romadhon

NIM : 062330901787

Year of Enrollment : 2023

Study Program : DIII English Study Program

Declare that this scientific document Final Report does not contain any parts of other scientific works that have been submitted to obtain an academic degree at any Higher Education Institution. Additionally, there are no works or opinions written or published by others/institutions, except those properly cited and listed in the references.

I hereby declare that this scientific document is free from any elements of plagiarism. Should this Final Report later be proven to be plagiarism of another author's work and/or deliberately submit others' work or opinions as my own, I am willing to accept academic and/or legal sanctions in accordance with applicable regulations.

Palembang, 02nd April 2026



Muhamad Delta Romadhon

NPM 062330901787

PREFACE

Traditional foods are an important part of Indonesia's cultural heritage, reflecting the history, identity, and local wisdom of each region. Preserving and promoting traditional cuisine through innovation is one way to ensure its sustainability in modern society. This report presents the process and results of developing tempeh-based noodles for mie celor as a food innovation project. It describes the stages of product development, data collection, analysis, and evaluation conducted throughout the project. The report also highlights the significance of combining traditional culinary values with innovation to create a product that remains relevant and appealing to contemporary consumers.

The writer would like to express sincere gratitude to Allah swt for His blessings and guidance throughout the completion of this report. The writer also extends appreciation to the advisors for their valuable guidance, support, and constructive feedback. Special thanks are given to the writer's family and friends for their encouragement, motivation, and continuous support during the completion of this project.

The writer realizes that this report is not perfect; therefore, constructive criticism and suggestions are highly appreciated. It is hoped that this report will provide useful information and serve as a reference for readers and future researchers interested in food innovation and traditional culinary development.

Palembang, April 2026

The Writer

ABSTRACT

This study aimed to develop tempeh-based noodles for *mie celor* as a food innovation that improves nutritional value while maintaining the traditional sensory characteristics of the dish. *Mie celor* is a traditional noodle dish from Palembang, South Sumatra, which is popular because of its thick coconut milk broth and savory shrimp flavor. However, its nutritional content is dominated by carbohydrates and fat, with limited plant-based protein and fiber. Therefore, this study introduced tempeh as an innovative ingredient because it is rich in protein, fiber, vitamins, and minerals. This study used a qualitative descriptive method within a simplified Research and Development (R&D) design adapted from Borg and Gall. The research procedures included literature study, field observation, product planning, preliminary product development, expert evaluation, and product revision. The product was developed by mixing mashed tempeh into noodle dough and serving it with traditional *mie celor* broth. The product was evaluated by a chef, a nutritionist, and a marketing expert based on taste, aroma, texture, appearance, nutritional potential, and commercial value. The findings showed that tempeh-based noodles have the potential to become a healthier alternative for traditional *mie celor* while still preserving its authentic taste, texture, and appearance. This study concludes that tempeh can be successfully developed as an innovative ingredient for traditional Indonesian noodle dishes.

Keywords: *food; innovation; mie celor; r&d method; tempeh*

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