

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*