

## ABSTRACT

TEMPINE is a natural flavoring innovation created to replace MSG (monosodium glutamate). TEMPINE uses ingredients that are more natural and healthy for consumption using tempeh hydrolyzate and pineapple bromelain. The aim of this innovative research is to replace MSG because MSG has dangerous side effects for health, one of the diseases caused by MSG is *Chinese restaurant syndrome*. This research was conducted using the Completely Randomized Design (CRD) method with three treatments, one control, and three replications, which resulted in twelve experimental units. The first step is grinding the tempeh, then taking pineapple extract and hydrolysis. In this study, two tests were used, namely the biuret test, and the organoleptic/hedonic test, based on the results of the biuret test, the color changed to purple/violet, this was due to the protein content contained in the test sample, then based on the results of the organoleptic/hedonic test it was found that the tempe hydrolyzate product and the bromelain enzyme from pineapple as a flavoring produced an average preference with a color score for tempine of 7.2 (like), aroma 6.9 (like), texture 6.2 (somewhat). like), and taste 6.9 (like) and produce an average score of 6.8 (like) for tempine.

Keywords: Pineapple, tempeh, bromelain, monosodium glutamate, hydrolyzate.