

ABSTRACT
(LITERATURE REVIEW)

KOMBUCHA'S ANTIBACTERIAL ABILITY
FROM VARIOUS TYPES OF BASIC
MATERIAL TO *Staphylococcus aureus* BACTERIA

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Kombucha with various basic ingredients can inhibit the growth of *Staphylococcus aureus* bacteria. To determine the potential for antibacterial against pathogenic bacteria such as *staphylococcus aureus* by making kombucha obtained from various types of basic ingredients such as ginger, soursop, tea leaves. Kombucha is one of the processed products of fermentation with the addition of yeast and bacteria. The kombucha fermentation process takes between 8-12 days. The antibacterial activity testing method was carried out using the well-diffusion method with 3 replications. The test bacteria were prepared in the form of a suspension in a 0.85% NaCl solution. Preparation of the test bacterial suspension was carried out by means of the test bacteria grown on a 24-hour sloping Nutrient Agar (NA) medium, 1-2 inoculation needles (ose) were taken and suspended in a sterile 0.85% NaCl solution. Antibacterial activity against *Staphylococcus aureus* was highest in the addition of sugar with a concentration of 20%

Keyword : Kombucha, ginger, soursop, tea leaves, *Staphylococcus aureus*