

ABSTRACT

The Potential of Manalagi Apple Peel Kombucha (*Malus sylvestris*) on Chicken Meat Indigenous Bacterial Growth

VERONICA DIAS DWI TANTI

The use chemical preservatives in chicken meat products can cause health problems. Natural preservatives was needed to be an alternative to prevent meat from damage. Kombucha produces acetic acid which can inhibit microbial growth so it can used as natural preservatives of food product. The purpose of this study was to determine the ability of kombucha manalagi apple peel to inhibit the growth of bacteria in chicken meat. This research was an experimental method with 4 treatments, 2 replications, and 3 concentration. The treatments were 7 days, 10 days, 14 days, and 21 days. The research data were concentration 50%, concentration 75%, and concentration 100%. Bacterial inhibitory power test method using disc paper. The result showed that manalagi apple peel kombucha can inhibited the growth of chicken meat indigenous bacteria in the weak category.

Keywords : Antibacterial activity, Chicken meat indigenous bacteria, Kombucha, manalagi apple peel, Manalagi apple peel kombucha