

**SUMMARY COMPARISON OF VITAMIN C LEVELS IN  
KOMBUCHA *Hibiscus rosa-sinensis* L. DURING THE STORAGE  
PERIOD**

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Kombucha hibiscus (*Hibiscus rosa-sinensis* L.) is a probiotic fermented beverage produced by bacteria and yeast. The main raw material for making kombucha in this study is a decoction of hibiscus flower (*Hibiscus rosa-sinensis* L.). The aim of this study is to determine the differences in vitamin C levels and the highest level of vitamin C in kombucha hibiscus (*Hibiscus rosa-sinensis* L.) during the storage period. Storage periods in this study were 7 (control), 9, and 11 days. Where the measurement of vitamin C levels was carried out using the UV-Vis spectrophotometry method with a wavelength of 265 nm. The results of vitamin C levels in samples of hibiscus kombucha (*Hibiscus rosa-sinensis* L.) stored for 7, 9, and 11 days respectively were 50,37%; 67,80%; and 52,90%. And obtained the highest levels of vitamin C hibiscus flower (*Hibiscus rosa-sinensis* L.) on the 9th day of storage, namely 67,80%.

**Keywords:** *vitamin C, Hibiscus flower, kombucha, UV-Vis spectrophotometry*