

ABSTRACT

COMPARISON OF VITAMIN C LEVELS IN ROSE KOMBUCHA (*Rosa hybrida*) DURING STORAGE

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Kombucha is a drink made from tea and fermented with SCOBY. Kombucha can be made from many different types of tea, one of which is rose kombucha. One of the contents of kombucha is vitamin C. Vitamin C is produced by glucose being converted to sorbose by *Acetobacter xylinum*. This study was conducted experimentally with the aim of comparing vitamin C levels at fermentation time 7 days with shelf life days 10 and 13 using UV-Vis spectrophotometry method by measuring absorbance values at a maximum wavelength of 248 nm then calculated using linear regression equations and knowing pH during fermentation time 7 days and storage time on days 10 and 13. The results of this study showed that there was an effect of 7 days fermentation time with shelf life (10 and 13 days) on kombucha vitamin C levels. It is known that the level of vitamin C from the fermentation time of 7 days to the shelf life of the 10th day decreases. This is because, vitamin C is degraded, while from the shelf life of the 10th day then the 13th day there is an increase. This is because, there is a breakdown of glucose during fermentation. The pH of the preparation from fermentation time to shelf life does not change or stabilize, but the pH is still within safe limits for consumption.

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