

ABSTRACT

COMPARISON OF VITAMIN C LEVELS IN KOMBUCHA CHRYSANTHEMUM FLOWER (*Chrysanthemum cinerariaefolium*) DURING THE STORAGE PERIOD

Maria Kristina Anggi Paustri

*Kombucha is a fermented beverage product that contains a number of vitamins, minerals, enzymes and organic acids which contain vitamin B1, vitamin B2, vitamin B3, vitamin B12, vitamin C, acetic acid, amino acids, glucuronic acid, lactic acid, alcohol, pH and antioxidants. . This study aims to determine the comparison of vitamin C levels in chrysanthemum kombucha (*Chrysanthemum cinerariaefolium*) during storage. The research design was carried out by comparing the levels of vitamin C in chrysanthemum kombucha (*Chrysanthemum cinerariaefolium*) with 7 days of fermentation, 3 days and 6 days of storage. Where the measurement of vitamin C levels was carried out using the UV-Vis spectrophotometry method with a wavelength of 265 nm. The sample used in this study had a mass of 100 mg so that the vitamin C content at 7 days of fermentation was 104.98%, at 3 days storage was 122.23%, and at 6 days storage was 105.98%. Kombucha Chrysanthemum Flowers contained the highest levels of vitamin C at 3 days of storage.*

Keywords : kombucha, vitamin C, storage, spektrofotometri UV-Vis