

ABSTRACT

COMPARISON OF VITAMIN C LEVELS IN CHAMOMILE KOMBUCHA (*Matricaria recutita*) DURING THE STORAGE PERIOD

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Kombucha was a fermented tea by symbiosis of acetic acid bacteria and yeast species, also known as SCOBY (Symbiotic Cultures of Bacteria and Yeast). Chamomile (*Matricaria recutita*) was a plant that can be used in making health drinks such as kombucha. Vitamin C levels produced by chamomile kombucha (*Matricaria recutita*) depend on the fermentation process during the storage period. This study aims to determine the effect of storage time on vitamin C levels of chamomile kombucha (*Matricaria recutita*) using the spectrophotometry UV-Vis method. The sample was measured using a wavelength of 263 nm. The results showed that variations in the storage period affected vitamin C levels in chamomile kombucha (*Matricaria recutita*). The percentage of Vitamin C levels of chamomile kombucha (*Matricaria recutita*) for 9 days of storage was 74,49% and 11 days of storage was 85,38%.

Keywords : Chamomile, Chamomile kombucha, Kombucha, *Matricaria recutita*, Spectrophotometry UV-Vis, Vitamin C.