

ABSTRACT

COMPARISON OF VITAMIN C LEVELS IN KOMBUCHA OF ROSELLA (*Hibiscus sabdariffa* L.) DURING THE STORAGE PERIOD

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*Rosella (*Hibiscus sabdariffa* L.) was one of the plant that could be used in manufacture health drinks such as kombucha. Rosella (*Hibiscus sabdariffa* L.) contain various compounds, one of them was vitamin C. The levels of vitamin C produced in kombucha Rosella (*Hibiscus sabdariffa* L.) depend on the fermentation process during the storag period. This research aims to determine the effect of the storage period on vitamin C levels of kombucha Rosella (*Hibiscus sabdariffa* L.) using the UV-Vis spectrophotometry method. The results of the research showed that level of vitamin C on the 7th-day of fermentation was 69.94%, on the 9th day of the storage period was 76.81% and on the 11th-day of the storage period was 68.36%. An increase in vitamin C levels occurred on the 9th-day with a percentage of 9.8% and a decrease in vitamin C levels occurred on the 11th-day with a percentage of 12.35%. The results showed that variations in the storage period affected vitamin C levels in kombucha Rosella (*Hibiscus sabdariffa* L.).*

Keywords : *vitamin C, Rosella, storage, UV-Vis spectrophotometry.*