

## **ABSTRACT**

### **Antibacterial Test of Manalagi Apple Peel Kombucha (*Malus sylvestris*) to Growth The Bacteria in Beef**

**Denok Ikko Nanda Agustin Priyanto**  
Akademi Farmasi Surabaya

Manalagi apple peel kombucha had many advantages as probiotic and food preservation. The contents of manalagi apple peel kombucha were acetic acid and flavonoid could inhibited the existence of the bacteria in beef. Kombucha is needed to be a preservative because many product was very easy damaged by the indigenus bacteria. The aim of this study were to knew antibacterial activity of manalagi apple peel kombucha concentration, method and fermentation time to the bacteria in beef. The study used experimental method which FA, FB and FC with 0%, 50%, 75% and 100% concentrations. This kombucha fermented during 7, 10, 14 and 21 days. The result of this study that apple peel concentration with different fermentation time affected antibacterial activity of manalagi apple peel kombucha. Manalagi apple peel kombucha FC 100% on 21 days had biggest antibacterial activity to the bacteria in beef amount 17 mm.

**Keywords** : Antibacterial test, Kombucha, Manalagi apple peel kombucha, Preservative, Beef