

ABSTRACT

COMPARISON OF VITAMIN C LEVELS IN KOMBUCHA FLOWER TELANG (*Clitoria ternatea*) DURING STORAGE

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Kombucha flower telang is a herbal tea preparation obtained from the fermentation of tea liquid and sugar. Fermentation of kombucha takes place with the help of the activity of bacteria and yeast. The combination of bacteria and Yesham is called scoby. Samples of the flowers used in this study were obtained and determined at UPT Materia Medica Batu Malang. Duration of fermentation of kombucha flowers is carried out for 7 days and the shelf life for 7 days or on the 14th day. Measurements of vitamin C levels were performed using UV-Vis spectrophotometry and calculated using linear regression equations. The maximum wavelength of vitamin C is 262 with an absorbance of 0,519. The value is then used to create a linear regression equation. After calculations, vitamin C levels were obtained at the fermentation period of 84,1% and at the 14th day storage period of 90,7%. In this study, it can be concluded that there is an increase in vitamin C levels in kombucha flower rests during the storage period, this is due to the duration of the fermentation process that causes a rise in vitamin C levels. The pH obtained in this study is 4 which is still safe to consume.

Keywords : Kombucha, flower recumbent, storage period, vitamin C