

ABSTRACT

INHIBITING POTENTIAL EFFECT OF MANALAGI APPLE PEEL KOMBUCHA (*Malus sylvestris*) ON THE GROWTH OF YEAST MOLD IN BEEF

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Kombucha fermentation produces acetic acid which can inhibit microbial growth so it can be used as natural preservatives. The purpose of this study was to determine the ability of manalagi apple peel kombucha to inhibit the growth of yeast mold in animal food products. This research is an experimental study using random sampling methods. The sample used in this research was manalagi apple peel kombucha with 50%, 75% and 100% concentration in 7, 10, 14 and 21 days fermentation. This research was tested with Kirby Baurer disc diffusion methods with 2 replications. The treatment that shows most strongly inhibited the growth of fungi was manalagi apple peel kombucha which was fermented for 21 days with 100% concentration on the FC has highest antifungi activity with 25,5 mm diameters. The results showed that manalagi apple peel kombucha could inhibit the growth of fungi, so it could be used as an alternative natural preservatives for animal food products.

Keywords : *Apple peel kombucha, manalagi apple, natural preservatives.*