

ABSTRACT

COMPARISON OF VITAMIN C LEVELS IN KOMBUCHA FLOWER OF *Calendula officinalis* DURING THE STORAGE

Yunita Maulidya

Kombucha was a fermented tea by symbiosis of acetid acid bacteria and yeast species. Also known as SCOBY (Symbiotic Cultures of Bacteria and Yeast). During fermentation, kombucha produces many kinds of organic acid, one of the product was vitamin C. Therefore, this study aims to measure the comparison of vitamin C levels in kombucha *Calendula officinalis* using the spectrophotometry UV-Vis method. *Calendula officinalis* flower was chosen because it was known to have high potential as a source of vitamin C. This research was conducted during a 7 day fermentation period with 9 and 11 days of shelf life (2 and 4 days post-fermentation). Sample absorbance measurements were carried out at a wavelength of 264 nm. The results showed that the percentage of vitamin C levels of kombucha *Calendula officinalis* flowers for 9 days of storage was 80.28% and 11 days of storage was 78.6%.

Keywords : *Calendula officinalis*, Kombucha , Kombucha *Calendula officinalis*, Spectrophotometry UV-Vis, Vitamin C