

## **ABSTRACT**

### **THE EFFECT OF COATING MANALAGI APPLE PEEL (*Malus sylvestris*) KOMBUCHA FERMENTED FOR 21 DAYS ON BEEF QUALITY (Study was conducted at the Surabaya Pharmacy Academy)**

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Beef is an animal food ingredient that contains water, protein, fat, vitamins and minerals. Beef is also a good place for the growth and proliferation of microorganisms which can reduce the quality of the meat. Because of this, beef must undergo a preservation process so that the beef is protected from contamination by microorganisms so that the quality of the beef is maintained. Manalagi apple peel kombucha contains polyphenols and organic acids which can inhibit antimicrobial activity. The research used experimental methods with kombucha concentrations of 10 grams, 15 grams and 20 grams. Organoleptic test results: The panelists' favorite level of Manalagi apple peel concentration which is most preferred in color identification is the FKB formula with a Manalagi apple peel concentration of 15 grams, then in aroma identification the most preferred is FKC concentration of 20 grams, and the most preferred texture identification is the FKC formula concentration of 20 grams. These results are influenced by the fermentation time of Manalagi apple peel kombucha and the greater concentration of manalagi apple peel so that the acid content is higher and the greater its ability to maintain beef quality. It was concluded that the FKC formula with a concentration of 20 grams could be used as a preservative. It is hoped that further research can be carried out to increase the potential of manalagi apple peel (*Malus sylvestris*) as a natural preservative in maintaining the quality of beef.

**Keywords :** Kombucha, Manalagi apple peel, Preservative, Beef, Organoleptic test.