

ABSTRACT

EFFECT OF COATING MANALAGI APPLE PEEL KOMBUCHA (*Malus sylvestris*) THAT FERMENTATED FOR 21 DAYS ON THE QUALITY OF BONELESS CHICKEN MEAT

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*Maintaining the freshness of foodstuffs can be done by in natural preservatives. Kombucha is a natural preservatives that contains polyphenols, acidic acid and citric acid that can in inhibit microbial growth in boneless chicken meat. The purpose of this study was determine the ability of Manalagi apple peel (*Malus sylvestris*) kombucha as a natural preservative for the boneless chicken meat. The variation of Manalagi apple peel (*Malus sylvestris*) Kombucha is divided to three formulation of FKA, FKB, FKC that fermentated for 21 days. Information collection in this consider utilized the organoleptic test strategy, to be specific chicken meat was hatched for 6 hours and after that tried on 30 untrained panelists. The results of this study on color organoleptic indicators, FKC concentration was preferred because the color of the meat was slightly off-white. Odor organoleptic test, FKA concentration is preferred because the odor of chicken meat is not too pungent. Texture organoleptic test, FKA and FKB concentrations more preferred because they had a slightly soft texture.*

Keywords: Manalagi Apple Peel Kombucha, Boneless Chicken Meat, Organoleptic Test, Natural Preservative, Chicken Meat Quality.