

## **ABSTRACT**

### **THE EFFECT OF 10 DAY FERMENTED OF MANALAGI APPLE SKIN KOMBUCHA (*Malus sylvestris*) ON THE QUALITY OF BEEF**

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Tests performed on beef preservation using manalagi apple peel kombucha (*Malus sylvestris*) which has been fermented for 10 days and made into 3 concentrations FKA 10%, FKB 15%, and FKC 20%. In an organoleptic test, 26 panelists out of a total of 30 untrained panelists expressed Rather Dislike (ATS) with color test results from a 15 gram sample of FKB formulation. In the aroma organoleptic test with the highest total panelists in a 10% FKA sample with a total of 22 panelists expressed Like (S) with the results of the aroma test from the beef, and 22 panelists in the 20% FKC sample expressed Dislike (TS). Whereas in the organoleptic test the texture with the highest number of panelists was 25 panelists who expressed like (S) on the texture of the 10% FKA sample. The effect of coating of apple skin kombucha (*Malus sylvestris*) fermented for 10 days on the quality of beef greatly affects the color, aroma and texture results, while apple peel kombucha is able to inhibit microbial growth in beef.

**Keywords:** *Kombucha, Manalagi Apple Skin, Natural Preservatives*