

ABSTRACT

EFFECT OF COATING MANALAGI APPLE PEEL KOMBUCHA (*Malus sylvestris*) FERMENTATED FOR 14 DAYS ON THE QUALITY OF BEEF

Vania Rifda Violeta

*Manalagi apple peel kombucha (*Malus sylvestris*) contains organic compounds such as acetic acid that can be used as a natural preservative in beef. The purpose of this study was to determine the ability of manalagi apple peel kombucha (*Malus sylvestris*) and find out the best formulation of manalagi apple peel kombucha (*Malus sylvestris*) as a preservative in beef. This study used three formulation of manalagi apple peel (*Malus sylvestris*) such as FKA, FKB, and FKC. This study used organoleptical test to observed the color, odor and texture of beef after coated by manalagi apple peel kombucha (*Malus sylvestris*). The results obtained from the color organoleptic test indicate that panelists prefer FKA and FKC due to their red beef color. In the odor organoleptic test the three formulations get the same grade because these sampel has a characteristic beef odor. In the texture organoleptic test, panelists prefer FKA, because the sample has a better texture rather than the control.*

Keywords: Manalagi Apple Peel Kombucha, Beef, Organoleptic Test, Natural Preservative, Beef Quality