

## **ABSTRACT**

### **EFFECT OF COATING MANALAGI APPLE PEEL KOMBUCHA (*Malus sylvestris*) THAT FERMENTATED FOR 7 DAYS ON THE QUALITY OF BONELESS CHICKEN MEAT**

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The organic acids in kombucha c

an be used as an natural preservatives in food. Can manalagi apple peel (*Malus Sylvestris*) kombucha that has been fermented for 7 days affect the organoleptic properties of chicken meat. The results of the study was the most favored formula by the panelists is FKC formula. In addition, it produces pale-white excretive result as fresh chicken, which is dense and not watery. On the other hand, it has distinctive smell like kombucha.

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