

ABSTRACT

THE EFFECT OF COATING MANALAGI APPLE PEEL (*Malus sylvestris*) KOMBUCHA WHICH WAS FERMENTED FOR 10 DAYS ON THE QUALITY OF CHICKEN MEAT

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Kombucha fermentation produces acetic acid which can inhibit microbial growth so it can be used as a natural preservative. The aim of this research was to determine the potential of Manalagi apple peel (*Malus sylvestris*) kombucha as a natural preservative. This research is experimental research using a random sampling method. The sample used in this research was Manalagi apple peel kombucha with a formulation of 10 grams for FKA, 15 grams for FKB and 20 grams for FKC with a fermentation time of 10 days. Based on the Manalagi apple peel kombucha treatment which was fermented for 10 days with a concentration of 75%, the results of the organoleptic test for the color, aroma and texture of the FKC formulation were most liked by the panelists. The research results show that manalagi apple peel kombucha can be used as an alternative natural preservative for chicken meat.

Keywords : *Manalagi apple, apple peel kombucha, organoleptic, natural preservative.*