

ABSTRACT

THE EFFECT OF 7 DAYS FERMENTED OF MANALAGI APPLE SKIN KOMBUCHA (*Malus Sylvestris*) ON THE QUALITY OF BEEF

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*Test performed on beef preservation using manalagi apple peel kombucha (*malus sylvestris*) wick has been fermented for 7 days and made into 3 concentrations FKA 10%, FKB 15%, and FKC 20%. In a organoleptic test, the color of kombucha formulation A was preferred by most of the panelists, namely 28 panelists, say they like (S). Then for I, the aroma organoleptic result for the majority of the three formulations (FKA, FKB, and FKC) stated that they really didn't like it (STS). Meanwhile, in the organoleptic texture test for the three formulations (FKA, FKB, and FKC), most of the panelist said they really liked it (SS). The effect of coating of apple skin kombucha (*malus sylvestris*) fermented for 7 days on the quality of beef has no effect on the aroma organoleptic test and has a great influence on the organoleptic test of color and texture of a preserved product, while apple peel kombucha is able to inhibit microbial growth in beef.*

Keywords: Kombucha, Manalagi Apple Skin, Natural Preservatives