# ABSTRACT

## ANALYSIS OF YEAST KOMBUCHA *MANALAGI* APPLE PEELS (*Malus sylvestris*) IN PLATE COUNT

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Kombucha was a fermented of tea and sugar by a kombucha starter (SCOBY). The benefits of kombucha included antimicrobial, antioxidant and could prevent cancer. One typed of fruit that could was used as a sampled to made kombucha tea is the *manalagi* apple (*Malus sylvestris*) in this case was the peel of manalagi apple. *manalagi* apple peel (*Malus sylvestris*) contained active substances consisting of polyphenols, polyphenol derived phytochemicals (catechins, quercetin, phloridzin and chlorogenic acid), and flavonoids. The content of this active substance could be used as an antibacterial, antifungal and antioxidant. The purpose of this study was to determined the yeast content in *manalagi* apple peel kombucha with a concentration of *manalagi* apple peel (*Malus sylvestris*) of 10 grams with a fermentation time of 7 days and 14 days. The results obtained from the Yeast and Mold Count (YMC) of yeast test at 7 days of fermentation in last dilution, total colonies reached 236 colonies ; 121 colonies, while at 14 days of fermentation in 3 last dilution total colonies decline to 2 colonies ; 1 colonies ; 0 colonies.

Keywords : *Malus sylvestris*, Kombucha, Yeast, Fermentation, Yeast and Mold Count (YMC)