

**CULINARY INNOVATION AND NEW PRODUCT
DEVELOPMENT**

**Utilization of Belimbing Wuluh Blossom as An Antioxidant Tea
Kombucha using Anaerobic Fermentation**



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SURABAYA

2023

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Surabaya, August 22th 2023



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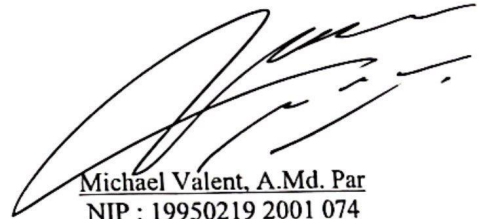
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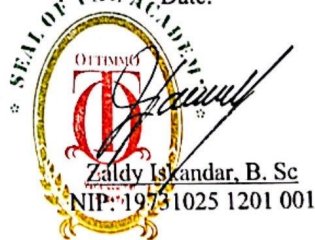


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Kombucha using Anaerobic Fermentation**

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PREFACE

First and foremost, praise to the Almighty Jesus Christ for his full blessings which allow me to accomplish my Culinary Innovation and New Product Development Report with the topic of "Utilization Of Nutmeg As A Flavor Enhancer For Beer Fermentation" This Culinary Innovation and New Product Development Report is submitted to fulfill the requirement for a diploma degree of Study Program of Culinary Arts, Ottimmo International Master Gourmet Academy.

I realize that this report is far from perfection and there remains many lacks. I am open to any suggestions and critics upon this report in order to make better work in the future. Hopefully, this report could make a difference in the upcoming generation and benefit for both readers and development in culinary art field.

Surabaya, August 22th 2023



Celine Berlusconi S

ABSTRACT

Kombucha is a low alcoholic beverage with high content of bioactive compounds derived from plant material (tea, juices, herb extracts) and metabolic activity of microorganisms (acetic acid bacteria, lactic acid bacteria and yeasts). Currently, it attracts an increasing number of consumers due to its health-promoting properties. This review focuses on aspects significantly affecting the bioactive compound content and biological activities of Kombucha tea. The literature review shows that the drink is characterized by a high content of bioactive compounds, strong antioxidant, and antimicrobial properties.

Factors that substantially affect these activities are the tea type and its brewing parameters, the composition of the SCOBY, as well as the fermentation parameters. On the other hand, Kombucha fermentation is characterized by many unknowns, which result, inter alia, from different methods of tea extraction, diverse, often undefined compositions of microorganisms used in the fermentation, as well as the lack of clearly defined effects of microorganisms on bioactive compounds contained in tea, and therefore the health-promoting properties of the final product. The article indicates the shortcomings in the current research in the field of Kombucha, as well as future perspectives on improving the health-promoting activities of this fermented drink.

Keywords: *Fermented tea, Kombucha, Wuluh Blossom*

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