

## DAFTAR ISI

|   |             |
|---|-------------|
| <b>HALAMAN JUDUL .....</b>  | <b>ii</b>   |
| <b>HALAMAN PENGESAHAN.....</b>  | <b>iii</b>  |
| <b>PERNYATAAN.....</b>  | <b>iv</b>   |
| <b>PRAKATA.....</b>   | <b>v</b>    |
| <b>DAFTAR ISI.....</b>  | <b>1</b>    |
| <b>DAFTAR GAMBAR.....</b>   | <b>viii</b> |
| <b>DAFTAR TABEL .....</b>   | <b>ix</b>   |
| <b>DAFTAR LAMPIRAN.....</b>   | <b>x</b>    |
| <b>INTISARI .....</b>   | <b>xi</b>   |
| <b>ABSTRACT.....</b>  | <b>xii</b>  |
| <b>BAB I.....</b>   | <b>1</b>    |
| 1.1 Latar Belakang .....  | 1           |
| 1.2 Rumusan Masalah .....   | 5           |
| 1.3 Tujuan Penelitian .....   | 6           |
| 1.4 Manfaat Penelitian .....  | 6           |
| <b>BAB II .....</b>   | <b>7</b>    |
| 2.1 Kombucha .....  | 7           |
| 2.2 Metagenomik .....   | 8           |
| 2.3 Probiotik.....  | 10          |
| 2.4 Bakteri Asam Laktat sebagai Probiotik.....                                | 11          |
| 2.5 <i>Lactiplantibacillus plantarum</i> .....                                | 12          |
| 2.6 <i>Lactiplantibacillus plantarum</i> subsp. <i>plantarum</i> Dad-13 ..... | 13          |
| 2.7 Pengembangan Produk Pangan sebagai Probiotik .....                        | 13          |
| 2.8 Bunga Telang .....  | 14          |
| 2.9 Viabilitas BAL .....  | 15          |
| 2.10 Fermentasi .....   | 17          |
| 2.11 Komposisi Kimia Kombucha.....  | 18          |
| 2.12 Hipotesis.....   | 20          |
| <b>BAB III.....</b>   | <b>21</b>   |
| 3.1 Bahan dan Alat.....   | 21          |
| 3.2 Waktu dan Lokasi .....  | 21          |
| 3.3 Tahapan Penelitian .....  | 21          |
| 3.4 Metode Analisis .....   | 23          |

|                       |   |           |
|-----------------------|---|-----------|
| 3.5                   | Variabel Penelitian .....                   | 29        |
| 3.6                   | Rancangan Percobaan dan Analisis Data ..... | 30        |
| 3.7                   | Diagram Alir .....                          | 31        |
| <b>BAB IV</b>         | .....                                       | <b>32</b> |
| 4.1                   | Metagenomik .....                           | 32        |
| 4.2                   | Evaluasi Selama Fermentasi .....            | 34        |
| 4.3                   | Produksi Selulosa diakhir Fermentasi .....  | 44        |
| 4.4                   | Evaluasi Sensoris .....                     | 45        |
| 4.5                   | Evaluasi Kimia .....                        | 47        |
| 4.6                   | Evaluasi Selama Penyimpanan .....           | 50        |
| <b>BAB V</b>          | .....                                       | <b>55</b> |
| 5.1                   | Kesimpulan .....                            | 55        |
| 5.2                   | Saran.....                                  | 55        |
| <b>DAFTAR PUSTAKA</b> | .....                                       | <b>56</b> |
| <b>LAMPIRAN</b>       | .....                                       | <b>70</b> |