

TABLE OF CONTENTS

	page
COVER	
FINAL ASSIGNMENT STATEMENT AND UPLOAD AGREEMENT	
APPROVAL BY THESIS SUPERVISOR	
APPROVAL BY THESIS EXAMINATION COMMITTEE	
ABSTRACT	v
ACKNOWLEDGEMENTS	vi
TABLE OF CONTENTS.....	viii
LIST OF FIGURES	ix
LIST OF TABLES.....	x
LIST OF APPENDIX	xi
CHAPTER I INTRODUCTION.....	1
1.1 Background	1
1.2 Research Problem.....	4
1.3 Objectives.....	4
CHAPTER II DISCUSSION.....	6
2.1 Literature Review	6
2.1.1 Tea.....	6
2.1.2 Tea Leaves (<i>Camellia sinensis</i>)	7
2.1.3 Herbal Tea	8
2.1.4 Kombucha	12
2.1.5 Phenolic Compound.....	14
2.1.6 Antioxidant Activity	14
2.2 Preparation of Kombucha	17
2.3 The Effect of Tea Processing Method towards Antioxidant Activity of Kombucha	17
2.4 pH of Kombucha made from Various Types of Teas.....	20
2.5 Phenolic Compound of Kombucha made from Various Types of Teas	23
2.6 The Effect of Raw Material Used towards Antioxidant Activity of Kombucha	26
CHAPTER III CONCLUSION	30
BIBLIOGRAPHY	31
APPENDIX	A-1

LIST OF FIGURES

	page
Figure 2.1 Tea Plants (<i>Camellia sinensis</i>).....	8
Figure 2.2 The anatomy of by-products from coffee cherry processing	11
Figure 2.3 Cascara	12
Figure 2.4 Kombucha.....	13
Figure 2.5 Chemical structures of non-radical DPPH.....	16
Figure 2.6 Chemical structure of radical DPPH	17



LIST OF TABLES

	page
Table 2.1	Antioxidant activity of kombucha from various tea processing
Table 2.2	pH of kombucha.....
Table 2.3	Phenolic content of kombucha tea and cascara.....
Table 2.4	Antioxidant activity of kombucha.....



LIST OF APPENDIX

	page
Appendix A. Recapitulation of literature review requirements.....	A-1

