

ACKNOWLEDGEMENTS

A profound gratitude to Jesus Christ, for only by His favor throughout this thesis entitled “STUDY OF PHYSICOCHEMICAL AND ANTIOXIDANT CHARACTERISTIC OF KOMBUCHA PREPARED FROM TEA OF AFRICAN BITTER LEAVES (*VERNONIA AMYGDALINA* DEL.)” could be completed. This thesis would not have been possible to be completed without prayers, guidance and assistance from other people. Therefore, the author would like to take this opportunity, to truly thank:

1. Mr. Eric Jobiliong, Ph.D. as Dean of Faculty of Science and Technology.
2. Ms. Sunie Rahardja, M.S.CE. as Acting Vice Dean Faculty of Science and Technology.
3. Mr. Laurence, S.T., M.T., as Director of Faculty of Science and Technology.
4. Mr. Ir. W. Donald R. Pokatong, M.Sc., Ph.D., Head of Food Technology Study Program, and as Thesis Supervisor for constructive comments, insightful suggestions, from the beginning of thesis proposal, throughout the research to the completion.
5. Ms. Yuniwaty Halim, M.Sc., Head of Quality Control and Research Laboratories, Dr. Tagor M. Siregar, M.Si., Head of Chemistry Laboratory and Dr. Ir. Adolf Parhusip, M.Si, Head of Microbiology Laboratory, who had given permission for the author to conduct research in the respective laboratory.
6. Ms. Jessica Decyree, STP., Ms. Virly, STP., Mr. Darius, Mr. Adi and Mr. Yosafat who have patiently provided direction throughout the author’s research in the laboratory.
7. All lecturers of Food Technology Department of Universitas Pelita Harapan. for the knowledge given, which was very useful during the research and thesis report completion.
8. All staff of Faculty of Science and Technology for the help and support.

9. Beloved father (Sungkar Houtama), mother (Susanti Pheng), sister (Merylin), brother (Malvin Houtama) for unconditional love, prayers and support throughout the thesis completion.
10. Yoses lawalata for endless love, prayers, and all support throughout thesis completion.
11. Karina Indriani Mardjuki and Novini Gunario who has shared their thesis experience and knowledge.
12. Ellen Tjakrakusuma, Mario Kusuma, and Bryan Anders as friends under the same supervisor for the support and togetherness.
13. Aurelia Liuputri, Sonia Chandra, Gabriella Mitchel, Desy Puspasari, Jaron Tantoso, Caryn Fidelia, Anthony Japutra and Katherine Hartanti for the assistance, support, and guidance in microbiology Laboratory.
14. Aurelia Clara, Kelvin Putra Wijaya, Stanley Suwandi as fellow members of research laboratory for the laugh and togetherness during thesis analysis.
15. Natasya Sugianto and Jeanne Clarissa Susanto for the cheering and supporting throughout thesis process.
16. All members of second batch final project that cannot be mentioned one by one who had supported and shared their knowledge and experiences.
17. All members of class 2014 C and food technology batch 2014 who could not be mentioned one by one for the help, motivation, company, support, care and comfort and experiences shared during thesis.

It is realized that this report is far from excellence. Suggestions are gladly accepted for better improvement in the future. Hopefully this report would provide useful information for the readers.

Tangerang, June 2018

Author

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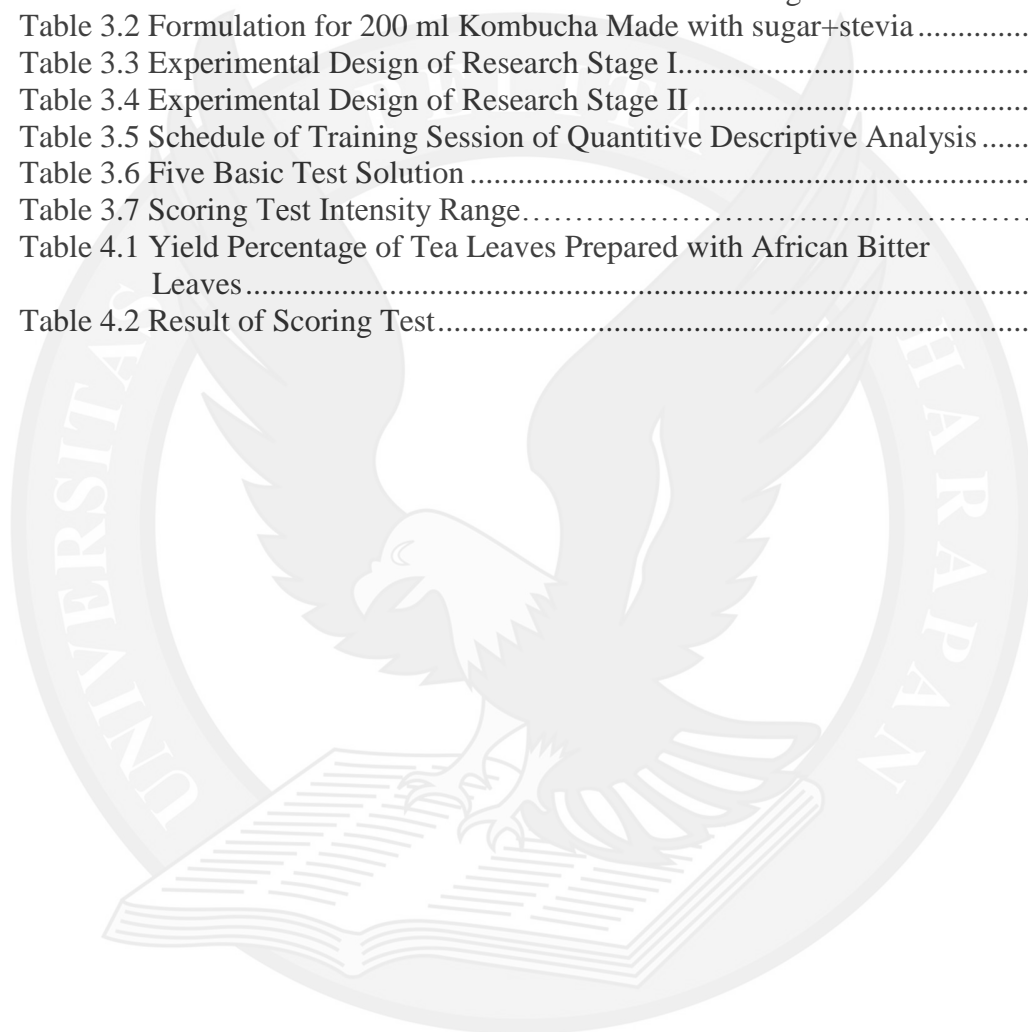
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