

ABSTRACT

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INNOVATION IN MIXING KOMBUCHA AND COFFEE WASTE MATERIALS FOR FASHION PRODUCT DESIGN

Kombucha is a newcomer to today's popular food trend, having in recent years been associated with the strongest trends in the market. Consumer desire for ingredients and foods that work naturally has fueled this trend, as has coffee, which has become one of the most popular beverage trends among city dwellers. In Indonesia itself, coffee shops are numerous and scattered everywhere, so this problem causes coffee grounds to accumulate. With this growing trend, the author uses kombucha and coffee grounds by mixing kombucha with coffee grounds which can produce scoby. Material research was carried out by collecting coffee grounds waste as a mixing ingredient, so in this study the authors used the material measurement research method to find out the right formula for making the resulting scoby sample, so that later the writer could determine which scoby sample to choose for product manufacture. Then the researchers also explored materials so Scoby could be processed into an alternative leather material to be applied to fashion products. This research was conducted so that the public knows that the kombucha trend is not just a drink, but if used properly it can create alternative material products to replace leather products.

Keywords: *Kombucha, coffee grounds, fashion products*