

**PRODUCTION OF ACETIC ACID FROM BILIMBI  
(AVERRHOA BILIMBI) USING CULTURE MEDIUM**

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A study was done to produce acetic acid from bilimbi fruit. The fermentation of bilimbi extract was carried out by adding pure sugar cane to assist the fermentation of yeast *Saccharomyces cerevisiae*. The test that was carried out to analyze the sample was pH analysis, titratable acidity, specific gravity and total soluble solids content. At the early stage of fermentation, the pH of the sample A and B were 2.48 and 3.33. Following the alcoholic fermentation, the pH fluctuated to reach 3.45 and 3.40 each. The acetous fermentation was carried out subsequently after that. The titratable acidity for both sample A and B was 4.39 g/L (pH 3.35) and 5.47 g/L (pH 3.32) each. During the alcoholic stage of sample A, little bubbles was produced but the bubbles was not as vigorous as in sample B. It can be concluded that alcoholic fermentation of sample A was not success. The results of specific gravity for sample A and B were 1.116 and 1.013.

Keywords: *Saccharomyces cerevisiae*, vinegar, *Averrhoa bilimbi*

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