

## Nata De Durio: The Utilization of Durian Seeds as a Glucose Source in the Production of Bacterial Cellulose Gel

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### ABSTRACT

Durian seeds are a waste product from durian fruit. Durian seeds are often used by people as the main ingredient in making bread and cakes. However, the use of durian seeds as the main ingredient in making nata has never been done. Nata is extracellular cellulose obtained from the activity of the bacteria *Acetobacter xylinum*. The nata that is often found is nata de coco made from coconut water as the main ingredient. This research aims to look at the formation of nata de durio from durian seeds. The results showed that different dry weights of durian seeds did not affect the thickness of the nata de durio formed. The thickness of nata de durio on days 7 and 14 was highest at a dry weight of 250 grams of durian seeds with an average of 0.4 and 0.5 cm and the lowest was at a dry weight of 100 grams of durian seeds with an average of 0.3 and 0.4 cm. Conclusion: The difference in dry weight of durian seeds does not affect the thickness of nata de durio. However, the dry weight of 250 grams durian seeds has a better Nata De Durio thickness compared to the dry weight of 100 grams and 200 grams of durian seeds.

**Keywords:** Durian seeds, Thickness, Nata de durio

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