

**STUDYING THE SPECIFIC ACTIVITY OF FERMENTED TEA FROM  
APPLE LEAVES**

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**ABSTRACT**

*Fermentation affects the flavor of tea and generally softens its flavor by reducing astringency and bitterness, improving mouthfeel and aftertaste. Microbes can also produce metabolites that are beneficial to health. The specific activity (antimicrobial activity) of fermented teas determined by diffusion into agar on a dense nutrient medium by comparing the sizes of zones of inhibition of the growth of test microbes formed during the testing of solutions. antimicrobial activity of antimicrobial activity on the growth of strains of *Pseudomonas aeruginosa*, *Escherichia coli*, *Bacillus subtilis*, *Staphylococcus epidermidis*,fungi (*Candida albicans* ),and 20 mm zones *Staphylococcus aureus* on the growth of yeast.*

**KEYWORDS:** *Fermented Tea, Microbiological Fermentation, The Flavor Of Tea, Antimicrobial Activity, Apple Tree.*

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