

Abstract

Naringin is the main bitter component of citrus juices. Its taste threshold in water is approximately 20 ppm, but 1.5 ppm levels may be detected. In this experiment, we designed by using *Lactobacillus plantarum* ATCC 8014. *Lactobacillus plantarum* ATCC 8014 was a lactic acid bacteria, contained α -l-rhamnosidase protein that hydrolyzes naringin. The level of naringin concentration was detected by Davis test at 420 nm. The first part was varying concentration of naringin to 80, 120, 160 mg/ml which study the suitable concentration for *Lactobacillus plantarum* ATCC 8014 to reduce naringin. The result shows that 160mg/ml naringin, the naringin was reduced at 20, and 24 hours by *Lactobacillus plantarum* ATCC 8014. The second part was control which studies the effect of media, naringin and *Lactobacillus plantarum* ATCC 8014 with Davis test. The result shows that nothing interfered to Davis test when detected.