

RESEARCH & DEVELOPMENT



Light Coffee with Barley By: Andreas Aditama Dachi

Description:

An Coffee with transparent look, less cafein but contains its benefit. This product purpose is to serve people that can't consume coffee because high cafein content that can make heart-beat increase, addiction and other negative effect of cafein. In other hand, barley was added to this drink that can lower cholestrol level in the body and blood pressure, also this drink can be alternative to morning baverages before doing activity, because high fiber from barley.

Superiority:

1. Lower the cafein content, so it will safe to consumed by heart trouble or hypertension disease.
2. Barley contain high fibre and can lower cholestrol level in human body.
3. We focus on best flavour, so everyone will like it and maintain digestion.

How to make:

1. 25gr *Roasted Bean* (coarse-grounded), submerged on 500ml water along 12 hours.
2. Boil 50gr of uncook barley bean and 1 table-spoon of sugar (optional) in 500gr water, until the barley soft and sugar was solved.
3. Pour the infused coffee water without coffee bean in to the cup and add softened barley.