

A translation (by Husein- Kori - me) of a magazine article on Kopi Aroma.

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**Kopi Aroma - old fashioned coffee**  
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Are you a person who really enjoys coffee? Are you a coffee-holic? If so, you will fall in love with Aroma Coffee.

If you come to Bandung do find the time to visit Kopi Aroma, Jl. Banceuy No 51.

This place is both shop and factory.

It was founded by Tan Houw Sian and has been making the best coffee since 1930.

The building architecture is in it's original 1930 style.

The coffee-making machinery and process of making coffee are of the old style.

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**Organic coffee**  
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Two kinds of coffee beans are used - Robusta and Aribica. The are bought direct from the growers in Aceh, Medan, Ampung, Java, Flores and Toraja.

The coffee beans are dried under the sun for two weeks after picking before delivery in bulk to Aroma. At Aroma, they are sun-dried for a further seven hours and then stored in jute (goni)bags. The robusta is aged for five years and the Aribica for eight years before roasting and grinding. Storage for a long time reduces the caffeine and the mellows the taste.

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The beans are roasted for two hours using an old-fashioned wood-burning roaster until the beans acquire a chocolate colour. They are then ready to sell as beans or as ground coffee.

Paper made from leaves is used for the retail bags which are labelled with the original packaging words from the Dutch colonial time.

Right through to the bag this coffee can be called Organic.

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Health benefits of Coffee Aroma.

It doesn't cause bloated stomach and is safe for kidneys.  
Arabica coffee is suitable for people with high blood pressure  
Robusta is good for diabetics, lessening its effects.  
as well as being good for lowering blood pressure.

All of these effects have been proved by coffee researchers.

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The current owner, Vidyapratama is proud to have received the company from his father.  
And is proud to carry on the traditional way of making coffee.

People describe him as a calm gentleman. People who come to his shop are well treated  
and are often asked to tour the factory. As well as making coffee, he is a professor in the  
Panjaan University and Marantha University. He teaches entrepreneurship and  
management operations.

Socially conscious, he helps fund the care of 46 disabled children.

He suggests that when you have a free time to relax and drink Arabica, then drink another  
coffee such as Robusta when you are working .

He also advises that coffee should be hot when you drink it.

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