



Arenga Rainforest Sugar

Designing a tool to enhance the experience of the Arenga Rainforest Sugar for coffee bar guests

The Arenga Rainforest Sugar is a tasty, healthy and sustainable sugar from Indonesia. It is wild-harvested by from the Arenga palm tree, which grows naturally inside the jungle. This provides the local farmers with an income from their forests and motivates them to halt deforestation and protect biodiversity.

A special tool offers this sugar in a novel way in Dutch coffee bars. Decorations illustrate the sugar's source to inform the users about the production process. The tool is filled with authentic sugar blocks, traditionally made in Borneo.

Café guests become part of the process by grating their own sugar flakes, which can be scooped into the cup and quickly dissolve in the hot drink. While grating, a sugar flower can be observed growing in the rainforest, depicted inside the tool. This refers to how the Arenga tree naturally grows in the biodiverse rainforest.

The user takes an active role in a sustainable system of rainforest and local farmers, all benefiting from each other.



Klara Kohler
Designing a tool to enhance the experience of
the Arenga Rainforest Sugar for coffee bar guests
27-08-2019
Integrated Product Design

Committee Rick Schifferstein
Bahar Barati
Dirk-Jan Oudshoorn
Company Forestwise

 **TU Delft**