



TEMPERATURE DROP TEST

FoamAroma™ has two holes that are larger than the typical conventional lid. One of the holes is specifically designed to let the aroma out of the cup where the person's nose is positioned.

Someone commented to me that they thought FoamAroma will allow the hot drink to cool off too fast. I did not know the answer so I devised a test to find out if this is true.

The test plan was to heat up water to boiling, pour it in a paper coffee cup, attach the lid with a temperature probe stuck through it, and then record the temperature every minute. The cup was a typical paper 12 oz hot drink cup filled to ½ inch below the top rim. The temperature probe was a digital thermometer inserted vertically in the center of the lid through its own hole with the probe tip 1½ inches from the bottom of the cup. The initial water temperature was above 190 degrees. The chart below shows the temperature drop starting when the temperature passed below 165 degrees. This gave all test scenarios a consistent starting point. The lids tested were FoamAroma and two popular brands with a single small drink hole.

CONCLUSION: A hot drink will cool slightly faster with FoamAroma because it is designed to allow the aroma out of the cup in the form of steam and then as hot air, but the coffee experience is not adversely affected. Please do let us know your thoughts by contacting us at www.foamaroma.com.

