



Uganda Coffee Development Authority

COFFEE NEWS

Your quarterly publication highlighting the activities in the Uganda Coffee subsector

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Uganda Coffee shines at World of Coffee in Athens, Greece

ALSO INSIDE

UCDA Achievements on the Key Commitments and Deliverables of the Coffee Sub Sector

Boosting Domestic coffee consumption: UCDA donates Espresso Machines, Grinders to Universities

Coffee Sensitisation in Hoima, Mubende & Kakumiro: Empowering Farmers for Quality and Sustainability



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FOREWORD

I am pleased to announce that the coffee sub sector has performed well despite challenges.

Coffee exports for 12 months (Financial year 2022/23) totaled 5.76 million bags worth US\$ 845.94 million compared to 6.27 million bags worth US\$ 862.28 million the previous year (Financial year 2021/22). This represents a decrease of 8% and 2% in quantity and value respectively. Coffee exports in June 2023 amounted to 563,832 60-kilo bags, worth US\$ 90.56 million. This comprised 489,597 bags of Robusta valued at US \$ 73.88 million and 74,235 bags of Arabica valued at US\$ 16.68 million. This was an increase of 6.31% and 8.08% in quantity and value compared to the same month last year.

During June 2023, farm gate prices ranged from Sh.4,000-4,500/= per kilo of Kiboko (Robusta dry cherries); Shs. 8,000-8,500/= for FAQ (Fair Average Quality); Sh. 10,000- 11,000/= for Arabica parchment; and Sh. 9,500-10,000/= per kilo for Drugar from Kasese. At UCDA, we shall continue to implement programmes to ensure farmers receive a competitive price for coffee.

In June, UCDA participated in the World of Coffee 2023 in Athens, Greece. We showcased the Best Ugandan Coffees to buyers and roasters from across the world. I also wish to congratulate Wokorach Micahel, who represented Uganda at the World Barista Championship. You did Uganda proud. I hope you continue inspiring the youth into the coffee sector.

In the quarter, we also distributed espresso machines to different universities. This is in line with our strategy of skilling young people and promoting domestic coffee consumption. UCDA is working with 10 Universities that we supported to establish coffee clubs. The clubs are avenues through which students can get skills and interact with different players in the sector.

As we come to the end of the Financial Year 2022/23, I wanted to take a moment to express my gratitude for your continued support and partnership with the Uganda Coffee Development Authority (UCDA).

In August, Uganda will host the 2nd G25 Afica Coffee Summit under the theme Transforming the Africa Coffee Sector Through Value Addition. Hosting the Summit is a big moment for Uganda's coffee sector, and I call upon all stakeholders to participate fully.

Dr. Emmanuel Iyamulemye Niyibigira

Managing Director - Uganda Coffee Development Authority (UCDA)

CONTENTS

- 2 UCDA Achievements on the Key Commitments and Deliverables of the Coffee Sub Sector**

- 6 Uganda Coffee shines at World of Coffee in Athens, Greece**

- 8 World Barista Championship: National Champion Michael Wokorach takes Uganda Robusta to the biggest stage**

- 10 Domestic coffee consumption campaign gets a boost as UCDA donates Espresso Machines, Grinders to Universities**

- 12 Best of the Pearl 2023 Winners**

- 14 UCDA sensitises coffee stakeholders in Mubende on the Coffee Act**

- 16 Coffee Sensitisation: A Path to Economic Independence**

- 18 Coffee Sensitisation in Kakumiro: Empowering Farmers for Quality and Sustainability**

- 20 Roasting Coffee at Home For Consumption**

- 23 Coffee Trends**

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UCDA Achievements on the Key Commitments and Deliverables of the Coffee Sub Sector

The Uganda Coffee Development Authority (UCDA) has so far registered key achievements during implementation of the NRM Election Manifesto 2016-2022. These include the increase in coffee production by 86% from 4.55 million in FY 2015/16 to 8.45 million in FY 2021/22. Over the period (2015/16-2021/22) Coffee exports increased from 3.56 60 kg bags to 6.26 60 kg bags representing 76% increment. There was also tremendous increase in the value of coffee export during the period by 145% i.e coffee export value increased from USD 352m to USD 862.3m..



Hon. Frank Tumwebaze,
Minister of Agriculture,
Animal Industry and
Fisheries



Hon. Bright Rwamirama,
Minister of State for
Agriculture, Animal Industry
and Fisheries (Animal
Industry)



**Maj. Gen. David Kasura
Kyomukama,** Permanent
Secretary - Ministry of State
for Agriculture, Animal
Industry and Fisheries



**Dr Emmanuel Iyamulemye
Niyibigira,** Managing
Director, Uganda Coffee
Development Authority



Kanyamura Twekhambe Farmers Marketing Association in Karangura S/C, Kabarole district received a coffee wet mill from UCDA for value addition.



Facts about Uganda Coffee



Uganda is **TOP COFFEE EXPORTER** in Africa



Origin of **ROBUSTA COFFEE**

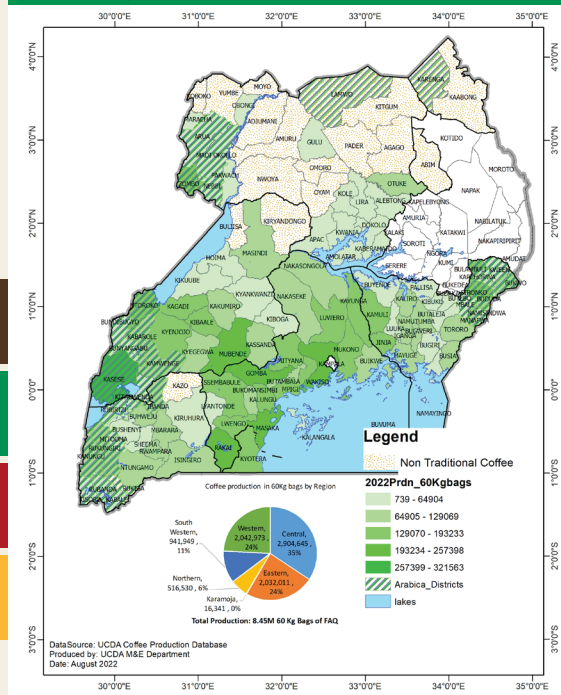


3rd country with **BEST COFFEE** globally



7TH LEADING PRODUCER in the world

Coffee production across districts in Uganda



Achievements



16,294,000

Coffee seedlings distributed in FY 2021/22. **17,106,526** Arabica coffee seedlings were distributed during Season A, FY2022/23



11,494,590

CWD-r plantlets generated, procured and distributed during Season A, FY2022/23 in 6 regions.



274,774

Bags of Organic fertilizers were procured and distributed to 42,413 beneficiaries who stumped 14,552M old coffee trees.



19,500 kg

Copper Nordox procured and distributed to control Coffee Leaf Rust and Coffee Berry Disease in Arabica coffee regions.



35

Local coffee processors supported by UCDA with wet mills for promotion of value addition

Domestic coffee consumption



UCDA coffee van at a promotional event in Mukono

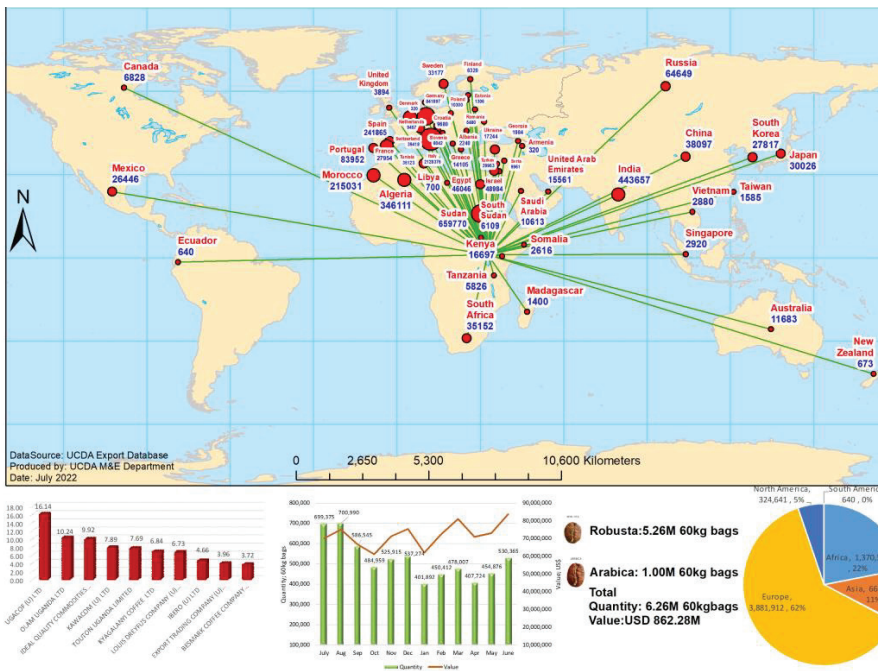
To promote coffee consumption domestically, UCDA procured a coffee van to educate the public on the benefits of drinking coffee.

11 higher institutions of learning and 09 government institutions supported with Coffee Brewing Espresso machines to promote domestic coffee consumption.



Uganda's Coffee Export Destination in 60kg bags (FY 2021-2022)

Demand for Uganda coffee is growing globally because of its quality and unique attributes



Uganda coffee has captured new markets, attributed to promotion by UCDA through trade fairs and other marketing strategies.

Growth in investments in coffee processing and trade

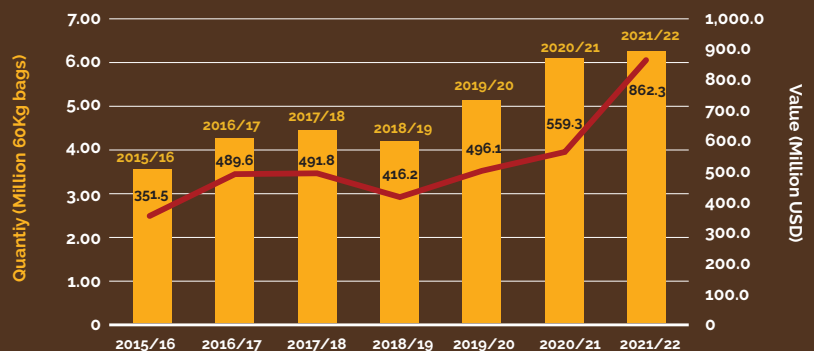
UCDA has registered a record number of players joining the coffee value chain because of the competitiveness of Uganda coffee

Category	2015/16	2016/17	2017/18	2018/19	2019/20	2020/21	2021/22
Export companies	54	73	92	88	83	81	114
Primary processing/hullers	454	454	548	578	620	677	807
Washing stations	22	22	22	22	22	22	57
Roasters	14	12	17	23	28	28	39
Export grading plants	21	48	24	36	36	36	18
Buying stores	506	471	715	778	700	801	1214
Total	1071	1080	1418	1525	1489	1,645	2,214

Increasing Coffee Exports

6.26 million 60 kg bags of coffee was exported valued at US\$ 862.28 million by the 30th June 2022 compared to 5.1 million 60 kg bags of coffee exported valued at US\$ 559.3 million exported by 30th June 2021. This showed an increase of 2.9% and 54.2% in quantity and value respectively.

Trend of Coffee Exports in Quantity and Value



News Briefs



Uganda to host 2nd G25 Africa Coffee Summit

Uganda will host the 2nd G-25 Africa Coffee Summit (ACS) to be held from 7th to 10th August 2023, at the Speke Resort Munyonyo, Kampala, Uganda. The theme for the Summit is "Transforming the African Coffee Sector through Value Addition". The Summit goal is to marshal consensus on a declaration of coffee as a strategic commodity in harmony with the AU Agenda2063; Promote value addition and Domestic Consumption.



G-25 AFRICA COFFEE SUMMIT

7-10 AUGUST 2023 | KAMPALA, UGANDA

Equator Chocolate Wins Bronze In France

Equator Chocolate, a Ugandan brand, won a bronze medal in the category of dark chocolates in the Agency for Valorization of Agricultural Products (AVPA) International Gourmet competition of chocolates made at origin held in Paris, France.



Starbucks Selects Ugandan Coffee As Single Origin Brand

STARBUCKS selected UGACOF's Specialty coffee from Rwenzori in western Uganda as its single-origin brand. The coffee has notes of sweet date and spicy sumac.



UCDA Coffee House In Jinja Nears Completion

UCDA is constructing a new regional office in Jinja which will also house a coffee laboratory and a training center. The building nearing completion will serve the Eastern region.



UCDA staff led by the MD, Dr. Emmanuel Iyamulemye, with Wokorach Michael, who represented Uganda at the World Barista Championship in Greece.

Uganda Coffee shines at World of Coffee in Athens, Greece

UCDA showcased the best of Uganda robusta and Arabica coffee at the World of Coffee (WOC) in Athens, Greece, and attracted the interest of coffee buyers, roasters, and coffee enthusiasts at the biggest annual coffee show in Europe.

The annual event, organized by the Specialty Coffee Association, is Europe's flagship coffee show and one of the biggest in the global coffee industry. WOC is held in different cities across the continent every year. It attracts the top coffee producers, brands, roasters, equipment makers, and academicians.

The World of Coffee hosts several events. They include Exhibitions and The World Coffee Championships

- **World Barista Championship, World Brewers Cup, and World Cup Tasters Championship.**

Uganda coffee exhibited

UCDA exhibited specialty Arabica and Fine Robusta at the EXPO and enhanced market access for Uganda coffee.

"We are here to build relationships and explore business opportunities with other industry players and potential investors. The EXPO is a great space

to benchmark with other producers and learn how to optimize coffee value addition," Doreen Rweihangwe, Director of Quality and Regulatory Services UCDA, noted.

The Authority co-exhibited with 2 Ugandan producers - Ankole Coffee Producers Union and Mt. Harvest Ltd. Other Ugandan producers at the EXPO included Masaka Cooperative Union, JKCC, Jofald Rayel, and Kawumu farmers.



Doreen Rweihangwe, Director of Quality at UCDA, explains to exhibition goers what makes Uganda coffee the best.



A coffee enthusiast cups Uganda coffee at the UCDA exhibition booth.

Europe is the top destination of Uganda coffee, and the exhibition offered a great opportunity to coffee companies to make direct linkages with potential buyers.

UCDA used the Expo to learn about industry best practices and new technologies to improve the quality and value of coffee exports.

UCDA team also attended workshops and SCA lectures to gain the knowledge required for improving processing technologies, increasing quality, and reducing post-harvest losses.

Brew Bar

UCDA set up a brew bar at the exhibition and served specialty and fine coffees from different parts of the country. The team also invited participants to cup the winning coffees from the Best of the Pearl competitions and other unique coffees. UCDA showcased different processing methods and coffee varieties from Uganda.

The brew bar offered attendees an opportunity to taste a variety of Uganda coffees creating interest in Uganda's excellent coffees and their unique profiles.



The Authority co-exhibited with 2 Ugandan producers - Ankole Coffee Producers Union and Mt. Harvest Ltd. Other Ugandan producers at the EXPO included Masaka Cooperative Union, JKCC, Jofald Rayel, and Kawumu farmers.

The team shared information about Uganda coffee and investment opportunities with exporters and interested parties. UCDA provided brochures, flyers, and other promotional materials. QR codes allowed visitors to access relevant information about Uganda coffee and its producers, exporters, and investment opportunities.

The team was able to educate visitors about the unique qualities of Ugandan coffee, including its diverse flavor profiles and sustainable farming practices.



Kenneth Barigye, MD Mountain Harvest explains to coffee buyers from China how the company processes coffee in Rwenzori and Elgon regions

World Barista Championship: National Champion Michael Wokorach takes Uganda Robusta to the biggest stage

"Coffee is not just a beverage for us. It is deeply ingrained in our traditions, culture, and livelihood. As a symbol of unity, I invite you to pick a bean and share it with your fellow judge as a symbol of our bond today."



These words opened Wokorach's presentation at the world's biggest barista competition highlighting the centrality of coffee to Uganda.

The National Barista champion, Michael Wokorach, represented Uganda at the World Barista Championship (WBC), one of the most anticipated events at the World of Coffee EXPO in Athens. The competition attracted 50 participants from 25 countries.

This international coffee competition produced annually by World Coffee Expos focuses on promoting excellence in coffee and advancing the barista profession. It involves competitors each preparing four espressos, four milk drinks, and four original signature drinks to exacting standards in a 15-minute performance while being evaluated by WCE Certified Judges.

Wokorach showcased Uganda as the birthplace of Robusta coffee and a source of Fine Robusta and specialty Arabica. He was the only competitor to use robusta coffee in his presentation.

In his signature course, Wokorach used a medium-roasted Robusta coffee KR 10 variety, emphasizing the significance of research on the wilt-resistant varieties in Uganda. This showcased

Wokorach Michael at the World Barista Championship



Wokorach's 15-minute performance saw him prepare four espressos, four milk drinks, and four original signature drinks to exacting standards.

“

Wokorach showcased Uganda as the birthplace of Robusta coffee and a source of Fine Robusta and specialty Arabica. He was the only competitor to use robusta coffee in his presentation.

Uganda's dedication to research and positioned the country as a center of excellence for Robusta coffee. He also highlighted the unique qualities of KR 10 and underscored the importance of sustainable and resilient coffee cultivation practices.

In the Milk course, he curated a blend consisting of an anaerobically fermented Arabica coffee (SL 14) sourced from Kween and Robusta coffee (KR 10) from Gulu. This blend not only showcased the unique flavors resulting from the fermentation process and the unique Robusta flavors but also emphasized the active participation of women in the coffee value chain. It highlighted the involvement of women and showcased gender equity in the



After his performance, Wokorach receives tips from one of the WBC judges, Stavros Lamprindis

Uganda coffee sector. Additionally, this positioned Uganda as a sustainable origin, attracting buyers who prioritize social and economic equity in their sourcing decisions.

In the Espresso course, the champion continued to utilize the blend of anaerobically fermented Arabica coffee (SL 14) from Kween and Robusta coffee (KR 10) from Gulu. Throughout the course, he emphasized the significance

of Robusta coffee, particularly its robust nature that enables it to withstand and adapt to climatic changes. This highlighted the resilience and versatility of Robusta in the face of environmental challenges.

Wokorach emerged 33rd out of 48 competitors. He received acclaim for profiling Uganda Robusta and presenting it on the highest stage in the world.

Domestic coffee consumption campaign gets a boost as UCDA donates Espresso Machines, Grinders to Universities

To support the domestic coffee campaign, UCDA has partnered with Universities to transform the value chain and have more youth in coffee.



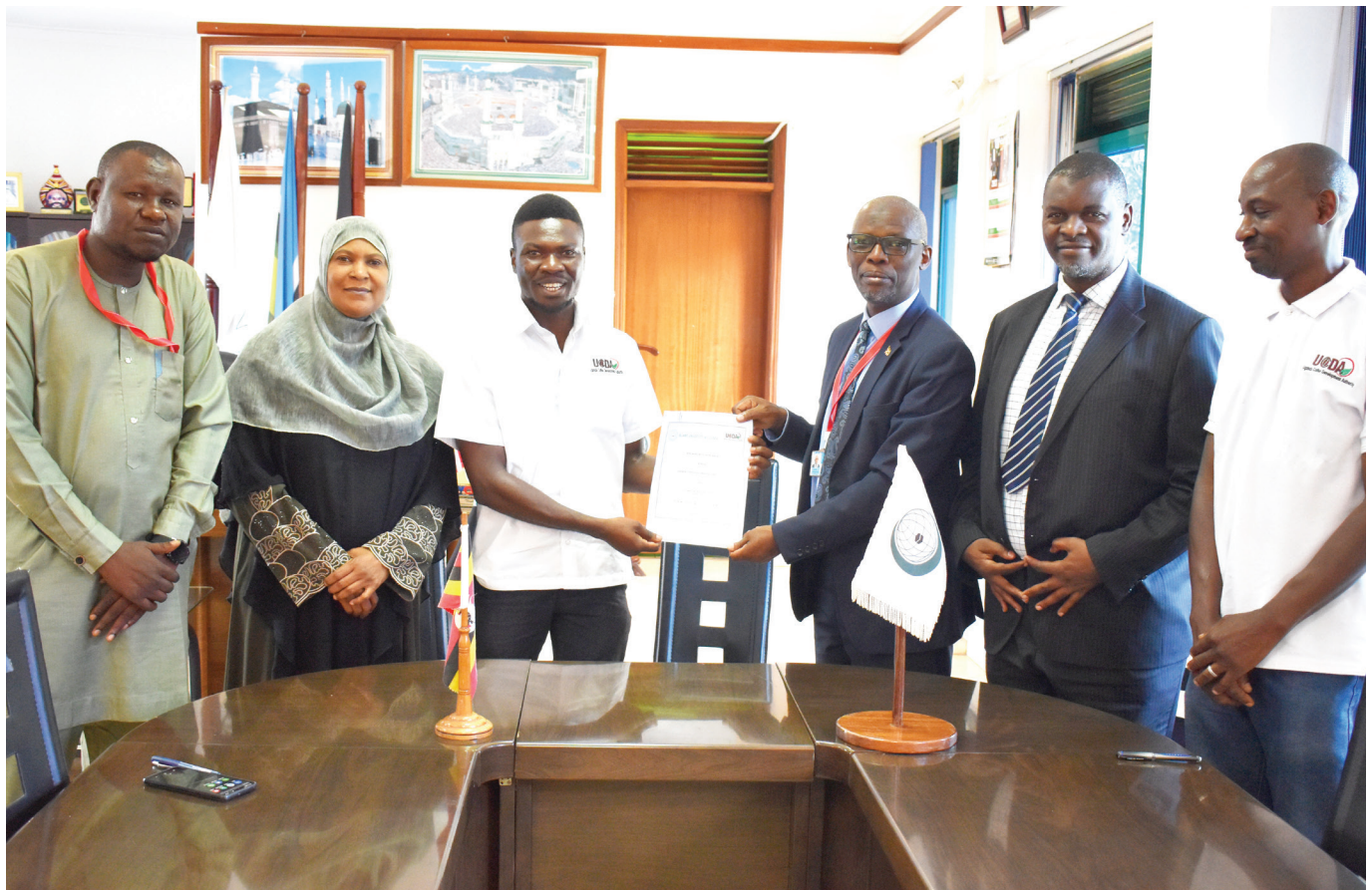
UCDA uses different approaches to grow domestic coffee consumption, currently at 6% of total coffee green bean production. Working through University coffee clubs, UCDA is looking at bringing the taste of Uganda coffee to young people who easily adopt new

trends and can influence their peers into coffee culture.

In the latest drive, UCDA supported Universities with espresso machines & grinders to promote coffee consumption and provide avenues for skills development among youth. UCDA

also signed MOUs with the beneficiary institutions opening up opportunities for partnership and building long-lasting relationships.

The Universities that benefited from the program include – Lira University, Islamic University in Uganda (IUIU), Gulu University, Muni University,



The IUIU vice-rector in charge of academics, Dr. Jamil Serwanga, the academic registrar Dr. Halima Wakabi Akbar, and the university secretary Mr Sewankambo Hamza with Nasaan Bisathu, QAO, UCDA, after signing the MOU.



Handover ceremony at Muni University



Judith Egena, Quality Assurance Officer UCDA hands over the Espresso machine to the staff of Busitema University



Gulu University Vice Chancellor Prof. George Ladaah Openjuru receives the Espresso machine with a team of academic staff



The Hotel and Tourism Training Institute in Jinja was one of the beneficiaries of the espresso machines

Busitema University, Uganda Martyrs Nkonzi, Mountains of the Moon University and Hotel and Tourism Training Institute - Jinja.

While receiving the espresso machine, the vice-rector in charge of academics at IUIU, Dr Jamil Serwanga commended UCDA for having chosen IUIU to be part of the initiative to develop the coffee sector.

Dr Jamil said that through the systems and structures of the university, IUIU would work together with UCDA to promote the domestic consumption of coffee at IUIU at all campuses. "On behalf of the rector and IUIU at large we appreciate you for the generosity and as we consume coffee, we shall encourage people to pick up the



Prof. George Ladaah Openjuru signs the Memorandum of Understanding between Gulu University and UCDA

culture."

Judith Egena, a Quality Assurance Officer at UCDA thanked the University staff for granting UCDA a

warm welcome and reiterated the Authority's commitment to continue working with the Universities to create awareness about the health benefits of drinking coffee, addressing the myths surrounding coffee consumption, skilling you in the art of coffee brewing.

"UCDA will continue engaging the Youth by partnering with coffee clubs in these promotional activities where they are trained in coffee agronomy, brewing skills and quality control in the coffee value chain. We have over the years supported and equipped the Youth in the Universities with coffee knowledge and they have been our ambassadors in championing the domestic coffee promotion campaign," Egena noted.



Best of the Pearl 2023 Winners

The winners in the 3rd Edition of the Best of the Pearl Arabica Coffee Competition are Mugamba organic farm, Mountain Harvest Coffee & The Coffee Yard.

Mugamba organic farm won the natural coffee category with a cupping score of 87, Mountain Harvest Coffee won the Honey coffee category with a score of 85, and the Coffee Yard won the washed category with a score of 86.5.

In statements, the winners thanked UCDA for recognizing excellence and the hard work they put into producing the winning coffees.

"We are happy to have emerged winners of the 3rd Edition of Best of the Pearl Arabica Coffee in Uganda under the Natural Category. We thank you all for your continued and valued



In statements, the winners thanked UCDA for recognizing excellence and the hard work they put into producing the winning coffees.

support," Mugamba Coffee.

"We do our best and we are excited that we made it amongst the Best Of the Pearl Arabica competitions 2023. We thank @CoffeeUganda and all stakeholders for adding value to Uganda coffee and building the

market framework." Masha Coffee

"For the 4th year, we top the coffee competition again. By consistently winning the national competition, we demonstrate that we can replicate the same quality year in and year out," Kenneth Barigye, Mountain Harvest.

The Best of the Pearl Competition was organised by Uganda Coffee Development Authority (UCDA) in partnership with Uganda Coffee Federation (UCF) and with support from the European Union (EU) under the Coffee and Cocoa Value Chain Development Project (COCODEV). The competition aims at recognising Uganda coffee farmers and

processors producing the best coffee from farm to cup.

The competition was held from 3rd to 14th April 2023 with a call for samples and analysis of coffee samples at the UCDA Coffee Quality Laboratory. The annual competition identifies producers of high-quality coffee.

A total of seventy-five samples of Arabica coffees were cupped, graded, and analyzed by a panel of qualified and experienced Judges Brenda Kamara Kemigisha Mangeni (Head Judge), Donald Isingoma Kiima, Jacob Batereiregha, Naume Komuhangi, and Jonathan Mugerwa.

The judges- used the Coffee Quality Institute (CQI) Fine Arabica score sheet



The competition was held from 3rd to 14th April 2023 with a call for samples and analysis of coffee samples at the UCDA Coffee Quality Laboratory.

and protocols to identify and select the best Arabica coffees from across Uganda.

The three categories were Natural coffee, Honey coffee, and Washed coffee.

Natural or unwashed coffee refers to the dry process of preparing coffee

beans. In honey processing, the pulp (skin) and fruit are removed from the coffee cherry, leaving a thin layer of sticky mucilage and left to dry. In a washed process coffee, this mucilage would be cleaned off completely before drying.

After three rounds of cupping for the Natural category and two rounds for the Honey and Washed coffees, Mugamba organic farm, Mountain Harvest Coffee & The Coffee Yard emerged as winners.

UCDA is encouraging more coffee farmers and processors to aim for specialty coffee because it fetches a premium on the international market.

Winners of Best of the Pearl 2023

No	Category/Producer	Profile	Contact Person	Cup Score
Washed				
1	The Coffee Yard	Jasmine, plum, blueberries, apple, butter, grapes, vanilla, cane sugar	Mukuru Ricky Norman	86.5
2	Mountain Harvest Coffee	Gooseberries, cherries, blackcurrants, tangerine, red grape	Kenneth Barigye	86
3	Uhora Specialty	Caramel, tangerine, clove, raisin, coffee blossom, pineapple finish	Okech Michael	85
4	Masha Coffee	Butter, coffee blossom, candy, warm spice, black tea	Sylvia Achebet	84.75
5	Nasaaga Investments	Dark chocolate, molasses, orange, coffee blossom	Charles Wetaka	84.5
Natural				
1	Mugamba Organic Farm	Pineapple, red jam, orange, strawberry, molasses, winey, red grape, vanilla, jasmine	Shakirah Buhura	87
2	Masha Coffee	Berries, orange, red grape, currants, winey, jackfruit, molasses	Sylvia Achebet	86.5
3	Kawacom	Molasses, winey, tea rose, red grape, sweet red wine, butter	Johnson Eneko	86
4	Mountain Harvest Coffee REN STN N46	Candy, roasted almonds, lemon grass, orange, winey, bakers, cocoa	Kenneth Barigye	85.5
5	Kyagalanyi Coffee	Roasted nuts, tea, chocolate, molasses, warm spice, malt	Alum Moureen	84.75
Honey				
1	Mountain Harvest Coffee SRK H550	Chocolate, tea rose, candy, orange, butter, apple, roasted Almonds	Kenneth Barigye	85
2	Masha Coffee	Molasses, jasmine, candy, red wine, jackfruit, rum, berries	Sylvia Achebet	84.75
3	Mountain Harvest Coffee MBNSTN H235	Vanilla, hazelnut, wine, cane sugar, citrus, grapes	Kenneth Barigye	84.5



Mubende sensitisation

UCDA sensitises coffee stakeholders in Mubende on the Coffee Act

UCDA's Board Secretary and Director Legal Services, Ms. Eunice Kabibi, has called on coffee stakeholders to familiarize themselves with the National Coffee Act, 2021 to enable them to succeed in their coffee businesses. Ms. Kabibi was speaking at a workshop called to sensitise farmers on the National Coffee Act, 2021. The stakeholders included farmers, traders, processors and local government leaders.

The local leaders were in agreement and called on the stakeholders to treat coffee as the important crop that it is, since it brings in a lot of foreign exchange for the country. They reiterated that the sensitisation is a great step to get all stakeholders on the same page in order to produce great Uganda coffee and urged the stakeholders to work together with each other and Government. They encouraged members present at the workshop to go out and popularise their communities about the Act.

"Very few people know there is a law on



The importance of sensitizing cultural leaders was highlighted, with an assurance that they would be actively involved in the process. Furthermore, the idea of involving parish and sub-county chiefs, police, and other district staff in implementing the Act was put forward as a solution to the limited presence of UCDA.

coffee," said the Assistant CAO, Edson Ssali who represented the CAO at the sensitisation workshop. "Let's go out and popularise this law. Our office will give full support to enforce and implement the law." He emphasised the importance of collaborating with Government through UCDA to implement the objectives of the Act.

Col Lutaaya, OWC Coordinator of the area, expressed his support for promoting good quality coffee and appreciated the introduction of the law as a helpful measure.

Chairperson Besigye expressed satisfaction with the performance of the

staff and requested that they attend council meetings to address political leaders directly, as they could further disseminate the information to the public.

The participants were encouraged to go out and educate the public about the law.

During the question and answer session, various concerns were raised by the participants including how to handle neighbors who neglect their gardens. In response, it was emphasized that while the law provides support, recommendations, and advice, the implementation of district-level bye-laws could effectively address such challenges and others.

The tendency of traders to purchase poor-quality coffee based on the actions of others was also raised. The recommended response was for all stakeholders to collectively reject poor-quality coffee. Additionally, participants were advised to familiarize themselves with the law, as ignorance would not serve as a defense. They were also encouraged to ensure coffee quality throughout the value chain and to treat their coffee



BS, Head of Legal sensitising on the National Coffee Act 2021 in Hoima

enterprises as businesses to maximize benefits.

The importance of sensitizing cultural leaders was highlighted, with an assurance that they would be actively involved in the process. Furthermore, the idea of involving parish and sub-county chiefs, police, and other district staff in implementing the Act was put forward as a solution to the limited presence of UCDA. It was noted that these entities already assist in enforcing other regulations related to homesteads, and the law encourages collaboration with various partners. Representatives from the Police expressed their commitment to working closely with the coffee authority to maintain law and order.



Mubende sensitisation



Mubende sensitisation



Coffee Sensitisation in Hoima

Coffee Sensitisation: A Path to Economic Independence

The Deputy Resident District Commissioner (RDC) of Hoima, Michael Benard Muramira, has emphasized the importance of adherence to the law and called upon coffee stakeholders in the region to uphold their responsibilities. Muramira was speaking at a workshop to sensitise stakeholders on the National Coffee Act, 2021. His words serve as a reminder of the significance of compliance within the coffee industry.

The RDC also urged the workshop conveners, Uganda Coffee Development Authority to continuously engage the public through radio programs and community gatherings.

The coffee sensitisation workshop held in Hoima, brought together key stakeholders in the coffee industry to discuss the implementation of the National Coffee Act, 2021 and explore the potential of coffee production and productivity in the region.

Peter Banura, the Chair of the Local Council V (LCV) in Kikuube, emphasised the importance of reviving Uganda's coffee industry. He stressed that coffee has the potential to restore the country's past glory and provide economic independence for its people. Banura urged the engagement of local communities, calling upon farmers to embrace coffee cultivation, comply to the law and establish coffee communities to support and advise each other.

Charles Kajura, the District Production

and Marketing Officer, expressed his gratitude to UCDA for its efforts in developing the coffee sector. He highlighted the significant contribution of coffee to Uganda's agricultural exports and foreign exchange earnings, surpassing many other sectors. The implementation of the Coffee Act, he added, is expected to elevate the industry to new heights by addressing quality-related issues such as drying on bare ground and maintaining high standards.

During the workshop, several topics



were discussed, including the value of coffee, the market for coffee, and strategies for obtaining coffee seedlings. The participants also raised questions about the role of UCDA in supporting effective factory operations, managing coffee pests, and the strategy for implementing and enforcing the Coffee Act.

In response to these queries, UCDA's Board Secretary and Head of Legal Services, Eunice Kabibi, outlined plans to sensitise coffee value chain actors across the country about the Act and to interpret it into local languages for better understanding. She urged the participants to work together to improve the coffee industry and guarantee better returns for all.

Regarding the offences and penalties in the Act, participants suggested strengthening penalties for non-compliance and offences which compromise coffee quality.



During the workshop, several topics were discussed, including the value of coffee, the market for coffee, and strategies for obtaining coffee seedlings.

The coffee sensitisation workshop in Hoima marked a significant step forward in revitalising Uganda's coffee industry. With the implementation of the Coffee Act and collective efforts from farmers, local leaders, and UCDA, there is hope for a prosperous future. By focusing on quality, market access, and sustainable practices, Uganda can carve a niche for itself in the global coffee market, benefiting all coffee stakeholders and the nation as a whole.

Coffee has the potential to bring

economic independence to communities and restore Uganda's position as a leading coffee producer in the region.

The workshop concluded with a call to traders and processors to ensure proper hygiene in coffee factories, urging the adoption of elevators instead of traditional boxes for better processing efficiency.

The implementation plan was another crucial aspect addressed during the workshop. The need for consensus and smooth coordination among different stakeholders was emphasized. An implementation plan tailored to specific regions was proposed, and discussions on cost-sharing and access to finance were initiated. Additionally, the participants appreciated UCDA for emphasising the importance of engaging extension workers and local security forces in the implementation process.



Coffee Sensitisation in Hoima



Coffee Sensitisation in Kakumiro: Empowering Farmers for Quality and Sustainability

The Resident District Commissioner (RDC), Major (Rtd) David Matovu has highlighted the significance of producing good quality coffee and assured stakeholders of continued government support. Maj. Matovu was speaking at a comprehensive sensitization engagement on the National Coffee Act, 2021 today in Kakumiro. He encouraged the coffee stakeholders to seize the opportunity presented by coffee production to improve their livelihoods.

The engagement, organized by the Uganda Coffee Development Authority (UCDA), aimed to equip the stakeholders in Kakumiro with valuable knowledge of the Act to enhance their coffee farming practices

and improve the overall value chain. It was attended by Government representatives, district authorities and coffee stakeholders including nursery operators, traders, and processors, among others.

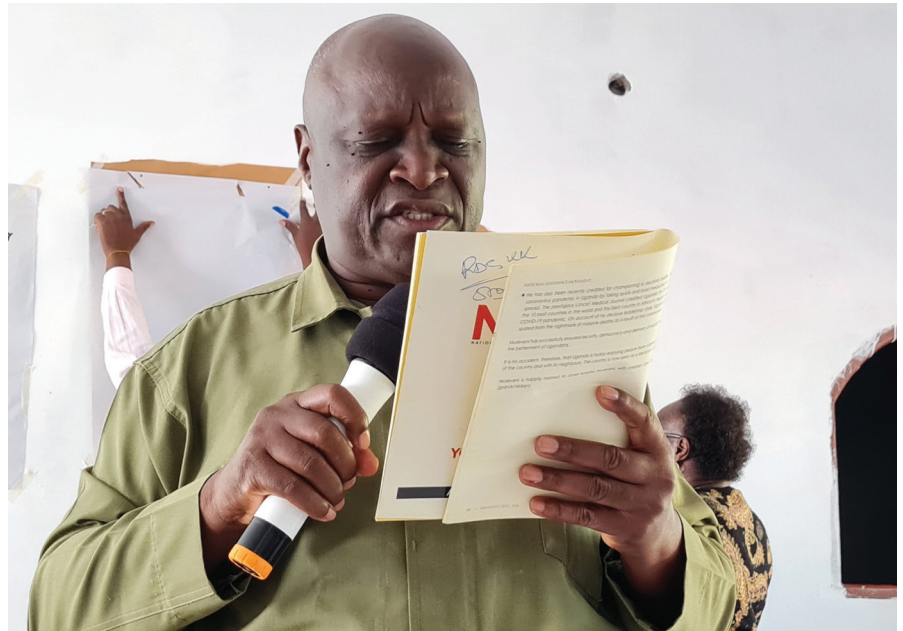
The UCDA Board Secretary and Director of Legal Affairs, Ms. Eunice Kabibi, called on the stakeholders to familiarize themselves with the legislation which seeks to positively impact operations along the coffee value chain.

The Act, officially known as the National Coffee Act No. 17, serves as a regulatory framework to support and elevate the coffee sub-sector in Uganda. It addresses critical areas related to the coffee sub-sector and emphasises UCDA's mandate to regulate, promote and oversee the entire coffee value chain.

The RDC and other district local leaders emphasized that the government's focus on quality coffee stems from the intention to secure higher prices for farmers. The RDC also highlighted the "Four Acre Model" as a viable approach to coffee farming, promoting optimal land utilization and increased yields.

During the engagement, participants expressed their appreciation for UCDA's efforts in providing inputs and equipment to support coffee farmers. Coffee production plays a vital role in the economic development of Uganda, and sensitisation programs such as this are crucial in equipping farmers with the necessary tools and information to enhance their practices. By empowering coffee stakeholders, the aim is to improve the quality of Ugandan coffee, increase market access, and ultimately create a sustainable and thriving coffee industry.

The leaders reiterated the need for strict adherence to regulations and laws governing the coffee sector. They called for the eradication of compromised practices, such as harvesting green cherries and promoting low-quality coffee. Emphasis was placed on maintaining cleanliness in factories, implementing moisture meters, and utilizing solar driers. Additionally, partnerships and collaborations among stakeholders



were encouraged to enhance knowledge sharing and capacity building.

The event concluded with a strong message of appreciation for UCDA's commitment to the coffee sector. Participants were urged to disseminate the knowledge gained during the sensitization program to smallholder farmers and traders, promoting good agricultural practices and sustainable coffee production.

Engineer Yozefu Kwezi, a Senior Agricultural Engineer from the District Production Office (DPO), stressed the importance of water in the context of climate change and its impact on coffee productivity. Irrigation methods were also discussed as a means to improve coffee productivity. He stated that five irrigation demonstration sites have been established to assist farmers and encouraged members present to apply for government funding opportunities.

The session also featured a lively Q&A segment where concerns and inquiries from participants were addressed. Topics ranged from queries about coffee exports by region to nursery operations, trading practices, and the translation of the Coffee Act into local languages. Participants raised questions about lowland Arabica coffee, seedling availability, and the need for training nursery operators. They also discussed the importance of eliminating counterfeit inputs, ensuring traceability, and adhering to quality standards throughout the value chain.



The engagement, organized by the Uganda Coffee Development Authority (UCDA), aimed to equip the stakeholders in Kakumiro with valuable knowledge of the Act to enhance their coffee farming practices and improve the overall value chain.



Roasting Coffee at Home for Consumption

Roasting coffee at home can be a fun and rewarding process that allows you to customize your coffee to your personal taste preferences. Here are the general steps to roast coffee at home for consumption: However, if you want to do it as a business, you will need to acquire a roasting license from Uganda Coffee Development Authority (UCDA).

- 1.** Harvest your ripe coffee cherries, dry them under the sun to turn them into Kibooko coffee (Dried cherries), take the kibooko coffee to the factory for hurling to produce coffee beans (Kase) also known as Fair Average Quality (FAQ).
- 2.** If you don't have a coffee garden you can buy coffee beans (Kase) from a trader or a coffee hurling factory.
- 3.** Before starting to roast the coffee beans, it is a good practice to use grading screens to separate coffee beans of different screen sizes e.g.



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Screen 18, screen 15, screen 12, etc. This practice helps to achieve a uniform roast as beans of the same size will roast at the same pace. However, if grading screens are not available, it is still possible to roast the coffee beans and achieve good results. Coffee beans of bigger screen sizes have fewer defects, making them preferable for brewing, but all coffee beans of different screen sizes are great.

- 4.** Prepare the equipment: You will need a source of heat e.g. a charcoal stove; a sauce pan with a thick bottom

or a large skillet; a stirring utensil; and green coffee beans.

5. Preheat the sauce pan or skillet:

Place the sauce pan or skillet on the charcoal stove and let it heat up for a few minutes.

6. Once the skillet or sauce pan is hot, add the desired amount of green coffee beans. Make sure to spread them evenly across the skillet, it's best to keep the layer of coffee beans to a single layer. This allows for even roasting and ensures that all the beans

are in contact with the surface of the skillet or sauce pan. If the beans are piled too high, they may not roast evenly, and some may even burn while others remain under-roasted. So, it's recommended to roast coffee beans on a skillet with a single layer of beans.

7. Stir the beans: Use the stirring utensil to continuously stir the beans. This will ensure an even roast and prevent the beans from burning or you can place a perforated lid on the skillet and agitate the coffee beans every 20-30 seconds for an even roast.

8. Monitor the roast: Keep an eye on the color and aroma of the beans during the roasting process to keep track of the roasting stage reached: Light roast; medium roast or dark roast. You can use a timer to track the time elapsed.

9. Adjust the heat: If the beans are roasting too quickly or too slowly, adjust the heat by moving the skillet from the charcoal stove or back to the charcoal stove. Remember to be careful when roasting coffee as the process involves high heat and can be dangerous if not done properly.



A skillet being used to roast coffee beans.



Roasting with a Sauce Pan



Roasting with a Skillet



Roasting with a Popcorn Popper

Photos demonstrating different simple ways in which coffee can be roasted at home for consumption, such as using a saucepan with a thick bottom or a skillet to roast coffee on a charcoal stove, and using a popcorn popper to roast coffee at home



Photo showing different roast levels.

Light roast

A light roast typically preserves the original flavor and characteristics of the coffee beans, including their acidity, sweetness, and unique flavor notes that reflect the environment of origin. Light roast coffee beans have a light brown color and a dry, matte surface. You can achieve a light roast by roasting the beans for a short period of time, typically between 7-10 minutes. The first cracking sound while roasting is an indicator that the beans have reached a light to medium roast level. The beans will have a high acidity, less complex flavor, high caffeine content, slightly bitter or harsh taste. In Uganda market for light roast coffee beans is provided by those who chew coffee beans.

Medium Roast

Medium roast coffee beans have a darker brown color and a slightly oily surface. They can still retain some of the unique characteristics and original flavor notes that reflect the coffee's environment of origin, however, they are slightly toned-down compared to a light roast. The medium roast flavor profile is more balanced and have a slightly fuller body, medium acidity and slightly sweeter

taste. You can achieve a medium roast by roasting the beans for a longer period of time, typically between 10-12 minutes. The second crack is an indicator that the beans have reached a medium to dark roast level, and it is a more intense popping sound.

Dark Roast

Dark roast coffee beans have a dark brown color and a shiny, oily surface. The beans will have a low acidity, and the taste of the coffee will be bold and smoky with notes of caramel and dark chocolate. A dark roast coffee may lose some of the distinct flavor notes that reflect the environment of origin, as the roast level may overpower and mask these nuances, it can also help to mask to some extent the defects in low quality beans. However, a dark roast can still reflect the environment of origin through its body and mouthfeel. You can achieve a dark roast by roasting the beans for an extended period of time, typically between 12-15 minutes. When you continue to roast the beans beyond the second crack, you will hear a series of snaps and pops, and the beans will become very dark and oily. This is an indicator that the beans have reached a dark roast level.

10. Cool the beans: Once the beans have reached the desired roast level, remove them from the heat source and cool them down. You can spread them on a tray to cool them down.

11. After roasting coffee, wait for the coffee beans to degas before packing them. This degassing process typically takes between 12 to 24 hours,

depending on various factors such as the roast level, the type of coffee bean. During the degassing process, the coffee beans release carbon dioxide gas that has built up inside them during the roasting process. If the coffee is packed too soon after roasting, the built-up gas can cause the coffee bag to expand and potentially burst. Additionally, packing coffee before

degassing can result in a less flavorful and less aromatic cup of coffee.

12. Store the roasted coffee beans: store them in an **airtight container** away from **heat, light, and moisture**.

In our next issue, we will show you how to grind roasted coffee beans

COFFEE TRENDS

June 2023



Key Highlights



A total of **563,832 60 kilo** bags of coffee valued at **US 90.56 million** were exported in **June 2023** at an average price of **US 2.68 /kilo US cent 1** lower compared to **May 2023 (US 2.69 / and US cents 5** higher than **US 2.63 / kilo in June 2022**.

This was an increase of **6.31%** and **8.08%** in quantity and value respectively compared to the same month last year



Farm-gate prices for **Robusta Kiboko** averaged **UGX 4,250 per kilo**. **FAQ UGX 8,250 per kilo**, **Arabica parchment UGX 10,500 per kilo** and **Drugar UGX 9,750 per kilo**



Coffee exports for **12 months** (Financial year 2022/23) totaled **5.76 million bags** worth **US 845.94 million** compared to **6.27 million bags** worth **US 862.28 million** the previous year (Financial year 2021/22).

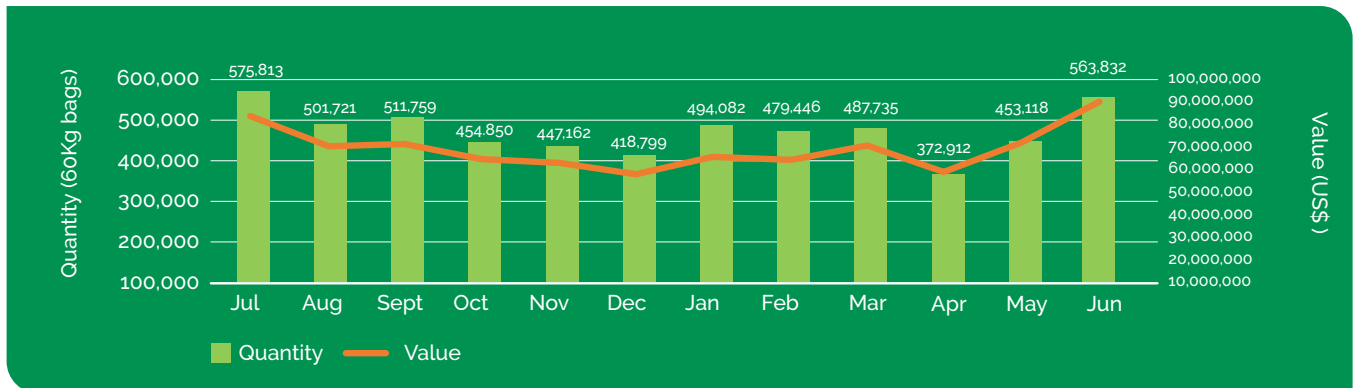
This represents a decrease of **8%** and **2%** in quantity and value respectively.



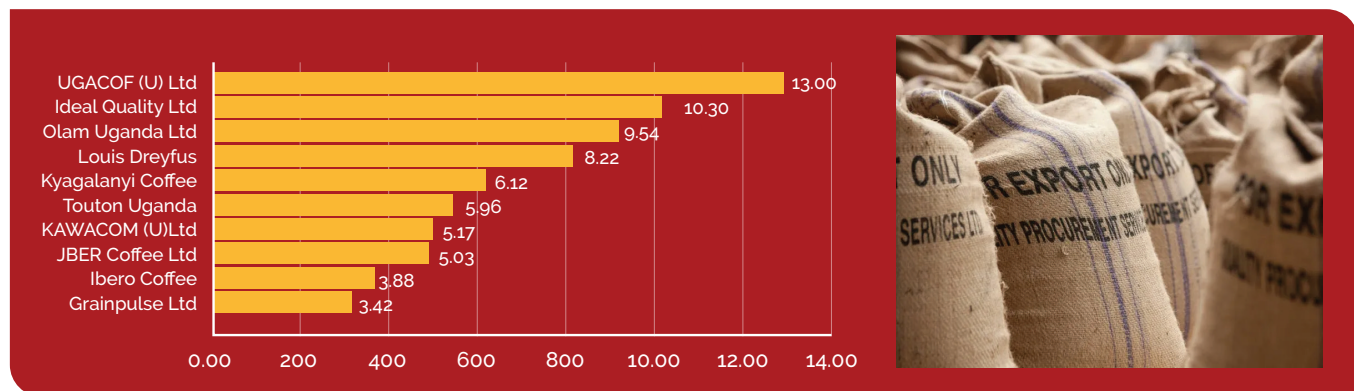
71% of the total volume was exported by **10 exporters**, out of 55 companies which performed during the month compared to **76%** in **May 2023**.

Rwenzori PB fetched the highest price at **US 7.65 per kilo**

Trend of Total Quantity and Value of Coffee Exported: July 2022 - June 2023



Top 10 Exporting Companies by percentage market share - June 2023

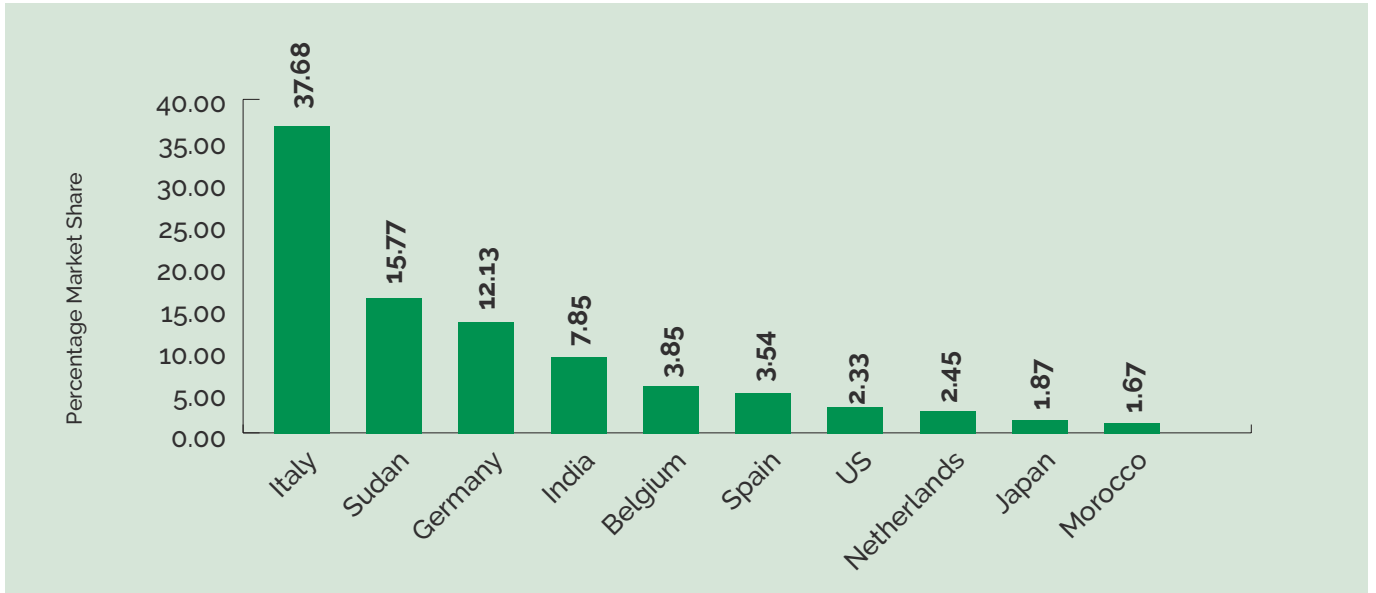


COFFEE TRENDS

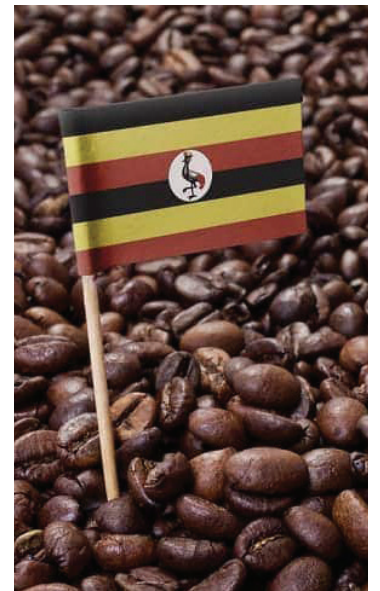
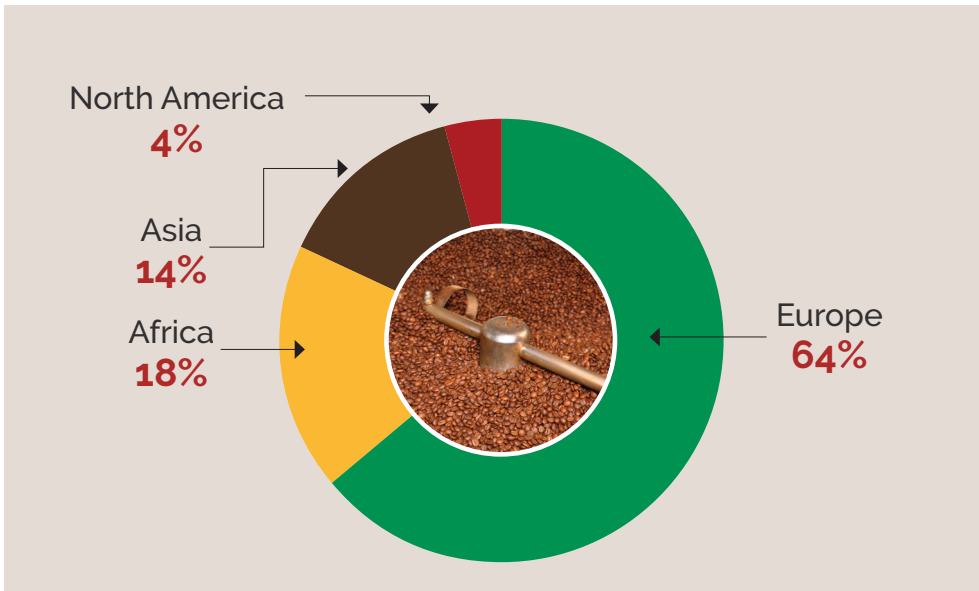
June 2023



Top Ten Coffee Export Destination by percentage market share



Percentage of Coffee export share by continent for March 2023



Quantity of Coffee exported by type for June 2023 (60Kg-bags)



Robusta: 489,597 60Kg-bags



Arabica: 74,235 60Kg-bags

Total: Quantity: 563,832 60Kg-bags | Value: US\$ 90.56 million



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Health Benefits of Drinking Coffee

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UCDA
Uganda Coffee Development Authority



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