

STATUTORY INSTRUMENTS SUPPLEMENT

to The Uganda Gazette Extraordinary No. 51 volume LXXXVII dated 16th November, 1994.

THE COFFEE REGULATIONS, 1994.

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STATUTORY INSTRUMENTS .

1994 No. 261.

The Coffee Regulations, 1994.

(Under section 20 of the Uganda Coffee Development Authority Statute, 1991, as amended by Statute No. 5 of 1994).

IN EXERCISE of the powers conferred on the Minister by section 20 of the Uganda Coffee Development Authority Statute, 1991, and on recommendation of the Board, these Regulations are made this 14th day of November, 1994.

Statute
No. 4 of
1991.

PART I—PRELIMINARY.

1. These Regulations may be cited as the Coffee Regulations, 1994.

Citation.

2. These Regulations shall apply to any type or grade of coffee grown in or brought into Uganda for purposes of marketing, processing or export, but shall not apply to coffee which is brought into Uganda for transit purposes only.

Application.

3. In these Regulations, unless the context otherwise requires—

Interpreta-
tion.

“Arbitrator” means a person or persons agreed upon by parties in a dispute with a view to settling matters that are not amicably resolved;

“Authority” means the Uganda Coffee Development Authority established by Statute No. 4 of 1991;

“Coffee year” means a period of twelve months ending on the 30th day of September, in any year;

“exporter” means a person or body registered by the Authority to export coffee;

“factory” means premises equipped with machinery operated wholly or partly by mechanical means other than by hand;

“Inspecting Officer” means any officer of the Authority or other person authorized in writing by the Authority to carry out any inspection under these Regulations;

“processing of coffee” means the production of coffee that has been pulped and cured or coffee that has been hulled and cured and includes production of parchment, lights, triage, rough-hulled, green, roasted, ground, decaffeinated, liquid, soluble and graded;

“Statute” means the Uganda Coffee Development Authority Statute, No. 4 of 1991.

PART II—REGISTERS AND REGISTRATION CERTIFICATES FOR INTERNAL MARKETING OF COFFEE.

Obligation to keep registers of coffee buyers, processors and exporters.

- 4.** The Authority shall keep and maintain—
- (a) a register of buyers of any type or grade of coffee;
 - (b) a register of processors of coffee of any type or grade; and
 - (c) a register of exporters of coffee of any type or grade.

Requirement for registration certificate for internal marketing of coffee.

5. (1) No person shall market coffee by carrying on any of the activities specified in sub-regulation (2) of this regulation except under a valid registration certificate issued under these Regulations.

- (2) The activities referred to in sub-regulation (1) are—
- (a) buying of coffee;
 - (b) processing of coffee;
 - (c) operating a factory in which any type of coffee is processed or is intended to be processed;

- (d) operating a pulperly used or intended to be used for processing coffee;
- (e) controlling a store used or intended to be used for the storage of coffee; and
- (f) roasting of coffee for sale locally or for export.

(3) Any person who contravenes sub- regulation (1) commits an offence.

(4) This regulation does not apply to a person storing coffee grown by him.

6. (1) An application for a registration certificate shall be in Form 1 as set out in the First Schedule to these Regulations accompanied by the fee specified in the Second Schedule to these Regulations.

Application for registration certificate for internal marketing of coffee.

(2) No person shall qualify to buy coffee unless he is a registered coffee buyer under these Regulations.

(3) No person shall qualify to process coffee unless he is a registered coffee processor under these Regulations.

7. (1) Where the Authority is satisfied that the applicant for a certificate of registration for marketing coffee has satisfied all the requirements necessary for the grant of the registration certificate, and upon payment of the prescribed fee, the Authority may grant him the certificate. Otherwise it may refuse to grant the certificate and the Authority shall in either case notify the applicant of the decision.

Grant of registration certificate for internal marketing of coffee.

(2) The Authority may refuse to issue a certificate of registration to an applicant only if—

- (a) the applicant has failed to show evidence of capacity to store or process coffee in an acceptable manner;
- (b) the applicant has been convicted of an offence involving dishonesty or fraud or any offence under these Regulations; or

(c) in the opinion of the Authority, the applicant is unable to comply with the provisions of these Regulations relating to the keeping of books and records and the furnishing of returns.

(3) A certificate of registration for marketing coffee shall be in Form 2 in the First Schedule to these Regulations.

(4) In the case of an application for a certificate of registration in respect of a store, the Authority shall not grant the certificate unless it is certified—

(a) that the store is fit for storage of coffee; and

(b) that the person applying for the licence is a person who owns, leases or controls a coffee store.

Annual fee.

8. Every person issued with a certificate of registration for the internal marketing of coffee shall pay to the Authority the annual fee specified in the Second Schedule to these Regulations.

Power to cancel the registration certificate of a person for internal marketing of coffee.

9. (1) The Authority may, at any time, cancel the registration of any person issued with a certificate of registration under sub- registration (1) of regulation 7, if the person—

(a) has been convicted of an offence involving dishonesty or fraud or any grave offence under these Regulations or; in the case of a registered co-operative society or a registered co-operative union, has been convicted of an offence under the Co-operative Societies Statute, 1991;

(b) has notified the Authority, in writing, of the intention to discontinue the operations in respect of which the person had been registered; or

Statute
No. 8 of
1991.

(c) has failed to pay the annual fee required to be paid under regulation 8 for a period exceeding thirty days from the due date.

(2) The Authority shall not cancel the registration of any coffee buyer or processor under sub-regulation (1) unless the Authority has given prior opportunity to that person to show cause why the registration should not be cancelled.

(3) Where the Authority cancels the registration of any person under sub-regulation (1) the person whose registration has been cancelled shall surrender his certificate of registration to the Authority.

PART III—REGISTRATION OF COFFEE EXPORTERS.

10. (1) No person shall export coffee except under a certificate of registration issued by the Authority.

Prohibition of export of coffee without registration certificate.

(2) Any person who contravenes the provisions of sub-registration (1) commits an offence.

11. (1) An application for registration as a coffee exporter shall be in Form 3 set out in the First Schedule to these Regulations and shall be accompanied by the fee prescribed in relation to it in the Second Schedule to these Regulations.

Application for registration as a coffee exporter.

(2) Every application for registration as a coffee exporter shall, in addition to the fee referred to in sub-regulation (1), be accompanied by—

- (a) the full name and address of the applicant;
- (b) in the case of a company limited by shares, the names and full addresses of its directors and the number of share holders and their respective share holdings;
- (c) a Performance Bond as determined by the uthority; and

(d) evidence of access to a coffee reprocessing factory capable of producing export grades.

Issuing of certificates of registration as a coffee exporter.

12. (1) Where the Authority is satisfied that the applicant for a certificate of registration as a coffee exporter has satisfied all the requirements necessary for the grant of the coffee registration certificate taking into consideration the provisions of regulation 11 and upon payment of the prescribed fee, the Authority may grant him the certificate. Otherwise it may refuse to grant the certificate and the Authority shall in either case notify the applicant of its decision.

(2) A certificate of registration as a coffee exporter issued by the Authority under sub-regulation (1) shall in Form 4 set out in the First Schedule to these Regulations.

(3) The Authority may, in issuing a certificate of registration to any person as a coffee exporter, limit the amount of coffee that may be exported by the exporter in line with the demands of international obligations.

(4) A certificate of registration as a coffee exporter shall, subject to regulation 15, be renewed upon its expiry subject to similar requirements and conditions as for the original issuance of the certificate.

Annual fee.

13. Every person issued with a certificate of registration as a coffee exporter shall pay to the Authority a renewal annual fee specified in the Second Schedule of these Regulations.

PART IV—GENERAL PROVISIONS RELATING TO CERTIFICATES OF REGISTRATION.

Time limit for processing applications for registration and issuing of certificate.

14. (1) The Authority shall process every application for a certificate of registration under these Regulations expeditiously and without undue delay.

(2) An application for a certificate of registration for the internal marketing of coffee shall be processed and determined within a maximum period of fourteen days from the date of the receipt of the application by the Authority.

(3) An application for a certificate of registration to export coffee shall be processed and considered by the Authority within a period not exceeding twenty one days from the date of the receipt of the application by the Authority.

15. (1) Every certificate of registration issued by the Authority under these Regulations—

Duration of certificate.

- (a) shall be issued in respect of, and shall be valid for, a period of only one coffee year;
- (b) shall not be transferable; and
- (c) may be renewed in accordance with these Regulations.

(2) Where an application for a certificate of registration under these Regulations is received by the Authority at a time when the coffee year is in an advance stage, the certificate may be issued in respect of the current coffee year, notwithstanding the fact that part of the coffee year has already expired; in which case the expired part of the year shall not affect the fee prescribed.

16. (1) The Authority may, for specified reasons made known to the holder of a certificate of registration issued under these regulations, suspend each certificate.

Power to suspend certificates.

(2) A suspension of a certificate under sub-regulation (1) shall not exceed a period of sixty days.

(3) Every person whose certificate is suspended under sub-regulation (1) shall be given an opportunity to be heard by the Authority at the earliest opportunity or go for arbitration.

(4) A person whose certificate is suspended by the Authority under sub-regulation (1), shall not transact any business to which the certificate relates during the period when the certificate is under suspension and any person who does so commits an offence.

(5) The Authority shall, as soon as the situation necessitating the suspension of any certificate is rectified, by the holder of the certificate, to the satisfaction of the Authority, lift the suspension of the certificate without delay.

Power to
cancel
certificates.

17. (1) Notwithstanding paragraph (a) of sub-regulation (1) of regulation 15, the Authority may cancel any certificate issued under these Regulations where it is satisfied that the holder of the certificate-

- (a) has ceased to carry on the business in respect of which the certificate was issued;
- (b) in the case of a coffee processor, where the processor has failed or refused to process coffee which conforms to the type or grade of coffee to which the certificate was restricted; or
- (c) has failed to pay the annual fee required to be paid under regulations 8 and 13.

PART V—INSPECTION, QUALITY CONTROL, ETC.

Access to
be given to
inspectors
and officers
of the
Authority.

18. (1) Every holder for a certificate of registration for the internal marketing of coffee, in respect of processing of coffee or the owning or the operation of a store shall, at all times, during normal working hours, whether with or without prior notice from the Authority, permit free entry to inspectors and officers of the Authority to carry out such inspection of the processing factory or store as they may require and to conduct such out turn and other tests as they may consider necessary, and shall render all such reasonable assistance as the inspectors or officers may require.

(2) A person referred to in sub-regulation (1) who denies access to or blocks inspector or officer of the Authority or fails to render any reasonable assistance to an inspecting officer of the Authority as is required under sub-regulation (1), commits an offence.

19. (1) An inspecting officer of the Authority may—

Power of inspectors.

- (a) at any time, enter any building in which any coffee is processed or stored and may inspect the building, or any machinery used for the processing of coffee;
- (b) give such directions as the inspecting officer may think necessary to ensure that the store or processing factory complies with the standards required by the Authority or may prohibit the use of any store or the working of any part of a processing factory, until the Authority is satisfied that the storage or the processing of coffee conforms to the standards required by the Authority;
- (c) take reasonable samples of any coffee found in any store or processing factory and may cause such samples to be tested in any manner that the Authority may consider necessary; and
- (d) require the production, by the holder of any certificate or permit issued by the Authority, of books, records or returns required to be kept under these Regulations.

20. (1) The Authority may at any time cause any type or grade of coffee to be graded, by a quality controller of the Authority, or any person authorized by the Authority—

Quality control.

- (a) prior to the sale by the grower; or
- (b) after processing; or
- (c) prior to the sale to the public; or
- (d) prior to export.

(2) A quality controller who grades any coffee shall issue a grading certificate in Form 5 set out in the First Schedule to these Regulations, in respect of the coffee graded by him.

(3) A grading certificate issued under sub-regulation (2) shall expire on the date of expiration stated in it.

(4) A copy of every grading certificate shall be kept by the Authority. Every quality controller issuing a grading certificate shall give a copy to the Authority as soon as possible and not later than the date of expiry stated in the grading certificate.

(5) Coffee shall be processed, handled and stored in suitable conditions for preservation of quality.

(6) Hulling of coffee whether dry or wet processed shall only be effected on properly dried cherries (Kiboko 13-14% moisture content) or parchment (13-14% moisture content).

(7) No person shall export any coffee unless it is graded and conforms with the specifications of the export grades as set out in the Third Schedule to these Regulations or any other grades that may be approved by Uganda Coffee Development Authority.

(8) Any person who contravenes sub-regulations (5), (6) or (7) commits an offence.

PART VI—PERMITS AND QUALITY CERTIFICATES.

Transport
permits.

21. (1) No person shall export coffee unless that person has applied for pre-shipment inspection and has been issued with a valid road or rail permit by the Authority in respect of the coffee to be exported.

(2) The transport permit referred to in sub-regulation (1), which shall be in Form 8 set out in the First schedule, shall not be unreasonably withheld and shall be issued to the applicant within a period not exceeding twenty four hours after receipt of the application by the Authority.

(3) Any person who exports any coffee without a valid transport permit commits an offence.

22. (1) No person shall export coffee unless he possesses a valid quality certificate Form 7 set out in the First Schedule issued by the Authority in respect of the quality of the coffee to be exported.

Quality certificates.

(2) Every application for a quality certificate shall be in a pre-shipment inspection requisition Form 6 set out in the First Schedule to these Regulations.

(3) The quality certificate referred to in sub-regulation (1) shall not be unreasonably withheld and shall be issued to the applicant within a period not exceeding forty eight hours after receipt of the application by the Authority.

(4) Any person who exports any coffee without a valid quality certificate commits an offence.

PART VII—MISCELLANEOUS.

23. (1) Any coffee for export shall be sold through tender or auction or private treaty as the exporter may choose on any of the following terms—

Mode of coffee export.

- (a) Export warehouse in Uganda;
- (b) FOT/FOR processing factory;
- (c) FOB, Entebbe;
- (d) FOB, Mombasa or Dar-es-salaam; or
- (e) any other terms which the Authority may consider convenient and appropriate.

24. (1) The Authority may, from time to time, publish indicative prices in respect of the various types and grades of coffee.

Publication of indicative prices to coffee growers.

(2) Any indicative price of coffee which may be published by the Authority under sub-regulation (1) shall have no binding effect to either the grower or the buyer of any type or grade of coffee but shall only serve to indicate to both the grower and buyer the approximate levels at which the type or grade of coffee may be sold or bought.

Coffee to be sold by exporters not below minimum price.

25. (1) No exporter of coffee shall export any coffee below the prevailing minimum price for the time being set by the price committee under sub-section (2) of section 9 of the Statute.

(2) Any exporter who sells any coffee in contravention of sub-regulation (1) commits an offence.

Repatriation of foreign exchange.

26. (1) Every holder of a registration certificate to export coffee shall repatriate to Uganda all foreign exchange earned in accordance with the laws of the country.

Books and records.

27. (1) Every person registered by the Authority under these Regulations to buy, process, or export coffee, shall keep on the business premises—

- a) in the case of a buyer and processor, proper and accurate records of the amount of coffee bought or processed by that buyer or processor during every month within a coffee year;
- b) in the case of the exporter, proper and accurate records of the amount of coffee bought as well as exported by that exporter within each month of the coffee year; and
- c) a copy of the certificate of registration issued to the buyer, processor or exporter by the Authority.

(2) Every processor and every exporter shall, for each calendar month during which the processor or exporter is registered as a processor or exporter to process or export coffee, file with the Authority, returns of the quantity and grades of coffee processed or exported by the processor or exporter, as the case may be, during the period.

28. The Authority may issue administrative guidelines in accordance with the Statute and these Regulations in relation to the internal marketing of coffee or the export of coffee, as and when necessary.

Administra-
tive
guidelines.

29. (1) Any person who contravenes any condition or restriction imposed by or under these Regulations in relation to any certificate, permit granted or issued to him under these Regulations commits an offence.

Offences
and
penalties.

(2) Any person who commits an offence under these Regulations is liable to cancellation of the registration certificate or a fine not exceeding one million shillings or to imprisonment not exceeding three months or a combination of any of the three.

(3) Any court which convicts any person under these Regulations may, in addition to the penalties provided under sub- regulation (2), order that the coffee in respect of which the offence was committed be forfeited to the State.

30. (1) Any person—

Arbitration.

(a) whose application for a certificate of registration or renewal of registration, which is authorized to be granted by the Authority under these Regulations has been rejected; or

(b) whose certificate of registration has been suspended;
or

(c) whose certificate of registration has been cancelled; or

(d) whose application for any permit which is authorized to be issued by the Authority under these Regulations has been rejected, may within fourteen days after being notified of the decision, appeal in writing to an independent arbitrator agreed upon by the parties who may confirm or set aside the decision against which the appeal is made.

(2) Where the two parties fail to agree on an independent arbitrator, the Minister shall appoint an independent arbitrator.

(3) Every appeal to an independent arbitrator made under sub-regulation (1) shall be in writing and state briefly and in a summary manner, the facts of the case giving rise to the appeal and grounds upon which the appeal is based.

(4) The decision of the independent arbitrator arising out of an appeal under this regulation is final.

Amend-
ments.

31. (1) These regulations may be subjected to amendments from time to time.

SCHEDULES.

FIRST SCHEDULE.

Form 1.

THE COFFEE REGULATIONS, 1994. (reg. 6 (1)).

**APPLICATION FOR REGISTRATION FOR INTERNAL
MARKETING OF COFFEE.**

Date.....

We.....
of P.O.Box
hereby apply for a *new/renewal of a certificate to buy
(Kiboko/parchment **) coffee from the following locations—

Location	District
1.
2.
3.
4.
5.

and process it in a coffee factory which is situated at

.....
This factory processedtonnes
of coffee during the last season of.....

.....
Signature of Applicant.

Checked by:
Technical Officer
Uganda Coffee Development Authority.

Approved/not approved
*Delete whichever is applicable
**Delete whichever is applicable

.....
Managing Director,
Uganda Coffee Development Authority.

THE COFFEE REGULATIONS, 1994. (reg. 7 (3)).

CERTIFICATE OF REGISTRATION FOR INTERNAL
MARKETING OF COFFEE.

CATEGORY *

Certificate is hereby given to.....
of P.O. Box

located atin the county of

..... in.....District.

The factory/store is of the following capacity.....

The holder of this certificate is free to move Kiboko/parchment coffee
from one district to another.

This Certificate expires on the 30th September, 20.....

Dated at Kampala, thisday of20.....

Fees payable: Shs.....

Receipt No.....

.....

Managing Director,
Uganda Coffee Development Authority.

Note:

- Category*: No. Hullers
- A: four hullers and above
 - B: three hullers
 - C: two hullers
 - D: one huller
 - E: buying/roasting ** pulperly/store

**non domestic

THE COFFEE REGULATIONS, 1994. (reg. 11 (1)).

APPLICATION FOR REGISTRATION AS A COFFEE EXPORTER.

1. Name of Applicant.....
2. Address of Applicant.....
3. Type of coffee to be exported.....
4. Expected volume of exports for the season.....
5. Mode of coffee marketing (barter, private treaty, long term cash sales, tender, auction.)
6. Source of export coffee—
 1. District.....
 2. Factory Production Capacity per annum.....
7. Name and Address of bankers
 1. District.....
 2. International.....
8. Capital position-
 1. Equity.....
 2. Marketing Credit.....
 3. Export Credit.....
9. Share holders of the Company
.....
.....
10. Management set up of the Company.....
.....
11. Name of Agent to do the reprocessing.....
.....

THE COFFEE REGULATIONS , 1994. (reg. 12 (2)).

CERTIFICATE OF REGISTRATION AS A COFFEE EXPORTER.

CERTIFICATE No.....

Certificate is hereby given to

of P.O. Box.....

District

This Certificate shall be valid from 1st October 20.....to the 30th September 20.....

Fee PAID Shs.

Dated at Kampala, thisday of20.....

This Certificate is issued on the following conditions:

- (a) To sell coffee using a tender system, auction, contract or direct sales involving reputable traders in any international market.
- (b) Any sale of coffee shall be made FOB or Mombasa, or Entebbe, or Dar-es-Salaam or any other acceptable terms of contract.
- (c) Coffee sold shall be transported from factory to Mombasa, Entebbe or Dar-es-Salaam for shipment and the coffee shall be transported using the most effective means.
- (d) Every type or grade of coffee developed to meet a marketing strategy shall be approved by Uganda Coffee Development Authority.
- (e) To buy coffee from other coffee processors in Uganda and export it as necessary quality certificate and transport permit may specify.
- (f) To follow all other relevant routines and procedures connected with the export of coffee as laid down by any relevant Government authority.

Date.....20.....

Managing Director.

THE COFFEE REGULATIONS, 1994. (reg. 20 (2)).
COFFEE GRADING CERTIFICATE.

I, of.....
(name) (address)

having on theday of20.....examined

Coffee belonging toat

hereby certify the coffee as graded as follows:

- 1.
- 2.
- 3.
- 4.
- 5.
- 6.

Dated thisday of20.....

This certificate is only valid for 90 days after the date of issue.

.....
*Signature of quality controller or other person
Authorized by the Authority.*

THE COFFEE REGULATIONS, 1994. (reg. 22 (2)).

APPLICATION FOR PRE-SHIPMENT INSPECTION, QUALITY ANALYSIS AND TRANSPORT.

To: Quality and Regulatory Department, UCDA.

Please carry out the inspection and quality analysis of the coffee lots whose particulars are given below for the usual issuance of quality certificate and transport permit as required under the UCDA Statute 1991.

Exporter	Inspection Request No.
Description of the Coffee	Contract No. and Date.....
Type :	
Grade:	
Lot identification	Contract Specifications.....
Code/Marks:
	Quality
	*FOB/FOR/FOT price cts/lb.....
Location of Coffee	Mode of transport.....
	Shipment period.....
	Destination.....

- (a) The coffee mentioned above has not been previously inspected and quality analysed.
- (b) Inspection and quality analysis had been carried out and the defects pointed out have duly been rectified.

Signature.....

*Delete as appropriate

THE COFFEE REGULATIONS, 1994. (reg. 22(1)).

No.....

Date.....

QUALITY CERTIFICATE.

Number of bags.....Contract Number.....

Type:.....

Grade:.....

Defective beans count %.....

M.C %.....

Approximate screen sizes:.....

Colour (Raw appearance):.....

Smell:.....

Roast:.....

Cup Taste:.....

Representative sample/size:Qty.....

This Certificate is only valid for 90 days after date of issue.

Signed.....

Quality Manager.

THE COFFEE REGULATIONS, 1994. (reg. 22 (1)).

THE COFFEE TRANSPORT PERMIT.

Permission is hereby granted to.....
of P.O. BoxDistrict.....
Transport by road/rail/air.....bags ofkgs
ofcoffee to
.....
from.....
Name of Consignee.....
Address destination.....
Ultimate destination.....
This permit is valid forweeks
From the date of issue.

.....
(Official Stamp) *Managing Director, UCDA.*

This permit must be surrendered to the Transport Agent accepting the consignment, who will complete the necessary details as shown below.

To be completed by Transport Agent:

1. Consignment Note No.
2. Net weight.....
3. Destination.....
4. Consignee.....

(Official Stamp)

.....
Designation

(Accepting Officer)

THE COFFEE REGULATIONS, 1994.
THE GRADING ANALYSIS CARD.

Quality Controller.....Natural/Washed/Robusta/Arabica
Tray No.....Origin.....
Date.....No. of bags.....
Lots/G.C No.
Location.....

DEFECTIVES	POINTS	NUMBER	TOTAL	SCREEN GUIDE	%
Blacks	1=1			No. "18"	
Unhulled Coffee	1=1			No. "17"	
Extraneous Matter	1=1			No. "16"	
Partly Blacks	1=1			No. "15"	
Insect Damage	1=1			No. "14"	
Pin Holes	1=1			No. "13"	
Chalky white	1=1			No. "12"	
Discoloured	1=1			Chippis	
Withered/shriveled Malformed	1=1			Pods/ Blacks	
Badly Broken	1=1			Stones	
<hr/>					
MUSTY CLEAN	TOTAL DEFECTIVES				
	Total Sound Beans				
M/C%	Grand Total				
(Dry/ wet)	Percentage				

Natural Robusta F.A.Q.
Washed Robusta Superior/ S TL/UG
Natural Arabica G.10/G. 20/UG
Washed Arabica G.5/G. 10/G.15/UG
Natural Robusta Export(CRANE 1811)- (IMPALA 1801)-SC 1800),
(STD-1500), (SC-1200).

Remarks.....
.....
Sgd.....Q.C.

THE COFFEE REGULATIONS, 1994.
COFFEE CLASSIFICATION SHEET.

GROWTH/ TYPE NO. OF BAGS:
MILL LOT NO. OR REF NO. LOCATION
M/C.....Date.....

ASSETS CREDIT MARKS RAW APPEARANCE PENALTY ON FAULTS all
MINUS MARKS

APPROXIMATE SCREEN GUIDE		DEFECTS	
above scr. 17	A	occ. damaged	5
scr. 14/17	B	occ. blank	5
below scr/ 14	C	occ.tan/oily	10
broken	Z	many tan/oily	40
		occ. chips	5
		Pods, stones, non coffee	10
<hr/>		<hr/>	
HEALTH COLOUR	8	UNHEALTHY COLOUR	28
Blue	4	uneven	10
Green	2	bleached/yellowish	
Solid	3	fadings	5
SMELLS CLEAN	5	SMELLS UNCLEAN	35
		stinks.....	15
		spicy.....	5
		earthy.....	10
		musty.....	15
		ROAST	
FAIRLY EVEN	3	IRREGULAR	10
Bright	2	many full pales	10
Solid	3	many broken	5
Mottled	5	mottled	5
		TASTE	
Acidy	3	over fermented	20
Mild/sweet	2	winey	2
Body	3	fruity	5
Neutral	2	sourish/ grassy	5
		erbsig W (potato)	10
		earthy/woody	10
		tainted.....	10
		vile.....	20
TOTAL PLUS MARKS		TOTAL MINUS MARKS.....	

CATEGORY.....

Signature..... Date.....

SECOND SCHEDULE.

FEES.		Annual Fees Shs.
1. Internal Coffee Marketing Certificate Fees:		
Category A	Four and above huller factory	250,000/=
B	Three huller factory	200,000/=
C	Two huller factory	150,000/=
D	One huller factory	100,000/=
E	Buying store/Roasting/Pulperly	50,000/=
2. Coffee export marketing registration certificate or renewal		1.5m

UGANDA COFFEE EXPORT GRADING STANDARDS.

1. DRY PROCESSED NATURAL ROBUSTA.

TYPE CRANE

To consist of dry processed polished and colour sorted Robusta coffee beans, of good appearance for the grade, free from all traces of fermentation, mustiness and other undesirable smells and taints of which ninety-two per cent by weight shall be retained by screen 18, and up to eight per cent by weight shall pass through screen 18, but be retained by screen 15 with tolerance of up to one per cent by weight passing through screen 15 but retained by screen 12. In addition the coffee shall contain not more than five per cent by weight of defective beans and not more than one tenth of one per cent by weight of extraneous matter and shall be of moisture content less than 12.5%.

TYPE IMPALA

To consist of dry processed colour sorted Robusta coffee beans, of good appearance for the grade, free from all traces of fermentation, mustiness and other undesirable smells and taints of which ninety two per cent by weight shall be retained by screen 18 and up to eight per cent by weight shall pass through screen 18 but be retained by screen 15 with tolerance of up to one per cent of coffee by weight passing through screen 15 but retained by screen 12. In addition, such coffee shall contain not more than one-tenth of one per cent by weight of extraneous matter and shall be of moisture content less than 12.5%.

THIRD SCHEDULE-*Continued.*

SCREEN 1800 To consist of dry processed Robusta coffee beans, of good appearance for the grade, free from all traces of fermentation mustiness and other undesirable smells and taints of which ninety two per cent by weight shall be retained by screen 18 with tolerance of up to eight per cent by weight passing through screen 18 but be retained by screen 15 with tolerance of up to one per cent of coffee by weight passing through screen 15 but retained by screen 12. In addition, such coffee shall contain not more than seven per cent by weight of defective beans.

STANDARD
Screen 1500 To consist of dry processed Robusta coffee beans, of good appearance for the grade, free from all traces of fermentation, mustiness and other undesirable smells and taints of which not less than ninety per cent by weight shall be retained by screen 15, seven per cent per screen 18 and not more than three per cent by weight passing through screen 15 but be retained by screen 12. In addition, the coffee shall contain not more than twelve per cent by weight of defective beans and not more than one-tenth of one per cent by weight of extraneous matter, shall have maximum moisture content of 12.5%

SCREEN 1200 To consist of dry processed Robusta coffee beans, of which not less than eight-five per cent by weight shall be retained by screen 12, 13% retained by screen 15 and 2% passing through screen 12 but retained by screen 10 the coffee shall contain not more twenty per cent by weight of defective beans and not more than one-tenth of one per cent by weight of extraneous matter, shall have maximum moisture content of 12.5%.

THIRD SCHEDULE –*Continued.*

BHP 1199 To consist of unwashed Robusta coffee beans, mainly broken pieces, small whole beans passing through screen 12 and light beans rejected from standard grade and shall have a maximum moisture content of 12.5%.

BHP 18.99 To consist of unwashed Robusta coffee beans, mainly light and broken separated from screen 18 by weight and approved by the Authority from time to time.

BHP 10.13 To consist of unwashed Robusta coffee beans, mainly light, broken beans and chips equal to sample as approved by the Authority from time to time.

BLACK BEANS To consist of black and discoloured coffee beans separated from clean coffee electronically or by hand as approved by the Authority from time to time.

2. BUGISHU WASHED ARABICA.

TYPE AA To consist of washed Arabica coffee beans, produced in the District of Bugishu or Sebei, heavy, solid and of good appearance for the grade, free from all traces of fermentation, mustiness and other undesirable smells and taints of which ninety per cent by weight shall be retained by screen 17, and up to ten per cent by weight shall pass through screen 17 but be retained by screen 16, with tolerance of up to two per cent by weight passing through screen 16 but retained by screen 12. In addition, the coffee shall be free from extraneous matter and shall have a maximum moisture content of 12.0%.

THIRD SCHEDULE- *Continued*

- TYPE A To consist of washed Arabica coffee beans, produced in the District of Bugishu or Sebei, heavy, solid and of good appearance for the grade, free from all traces of fermentation, mustiness and other undesirable smells and taints of which ninety per cent by weight shall be retained by screen 16, and up to ten per cent by weight shall pass through screen 16 but be retained by screen 15, with tolerance of up to two per cent by weight passing through screen 15 but retained by screen 12. In addition, the coffee shall contain not more than one-tenth of one per cent by weight of extraneous matter and shall have a maximum moisture content of 12.0%.
- TYPE PB To consist of washed pea-berry Arabica coffee beans, produced in the District of Bugishu or Sebei, fully formed, sound, heavy, solid and of good appearance for the grade, free from all traces of fermentation, mustiness and other undesirable smells and taints of which eighty five per cent by weight shall be retained by screen 15, and up to fifteen per cent by weight shall pass through screen 15 but be retained by screen 14, with tolerance of up to five per cent by weight passing through screen 14 but retained by screen 12. In addition, the coffee shall contain not more than one-tenth of one per cent by weight of extraneous matter and shall have a maximum moisture content of 12.0%.
- TYPE B To consist of washed Arabica coffee beans, produced in the District of of Bugishu or Sebei, heavy, solid and of good appearance for the grade, free from all traces of fermentation, mustiness and other undesirable smells and taints of which ninety per cent by weight shall be

THIRD SCHEDULE- *Continued*

retained by screen 15, and up to ten per cent by weight shall pass through screen 15 but be retained by screen 14, with tolerance of up to two per cent by weight passing through screen 14 but retained by screen 12. In addition, the coffee shall contain not more than one-tenth of one per cent by weight of extraneous matter and shall have a maximum moisture content of 12.0%.

TYPE C To consist of washed Arabica coffee beans, produced in the district of Bugishu or Sebei, of good appearance for the grade, free from all traces of fermentation, mustiness and other undesirable smells and taints of which eighty per cent by weight shall be retained by screen 14, and up to twenty per cent by weight shall pass through screen 14 but be retained by screen 13 with tolerance of up to five per cent by weight passing through screen 13 but retained by screen 12. In addition, such coffee shall contain not more than one-tenth of one per cent by weight of extraneous matter and shall have a maximum moisture content of 12.0%.

TYPE E To consist of washed Arabica coffee beans, produced in the District of Bugishu or Sebei, bold, and of good appearance for the grade, in size larger and in weight heavier than type AA, the formation of which during growth has been composed of two beans fitting into each other, free from all traces fermentation, mustiness and other smell and traits of which eighty five per cent by weight shall be retained by screen 18, and up to fifteen per cent by weight shall pass through screen 18 but be retained by screen 16, with tolerance of up to five per cent by weight passing through screen 16 but retained by

THIRD SCHEDULE- *Continued*

screen 14. In addition, the coffee shall contain not more than one-tenth of one per cent by weight of extraneous matter and shall have a maximum moisture content of 12.0%.

TYPE UG To consist of washed Arabica coffee beans, produced in the District of Bugishu or Sebei, equal to sample as approved from time to time by authority.

3. WASHED ARABICA OTHER THAN BUGISHU.

WUGAR A To consist of washed Arabica coffee beans, of good appearance for the grade, free from all traces of fermentation, mustiness and any other undesirable smells and taints. In addition the coffee shall be evaluated at between plus forty and zero on the established chart values, and shall be free from extraneous matter and shall have a maximum moisture content of 12.0%

WUGAR B To consist of washed Arabica coffee beans, of good appearance for the grade, free from all traces of fermentation, mustiness and other undesirable smells and taints. In addition the coffee shall be evaluated at between minus one and minus twenty five on the established chart values, and shall be free from extraneous matter and shall have a maximum moisture content of 12.0%

WUGAR C To consist of washed Arabica coffee beans, of good appearance for the grade, free from all traces of fermentation, mustiness and any other undesirable smells and taints. In addition the coffee shall be evaluated at between minus twenty six and minus sixty on the established chart values,

THIRD SCHEDULE- *Continued*

and shall be free from extraneous matter and shall not include any coffee beans other than washed Arabica unless the beans are counted and included as damaged in the established scale of defects, under the category of damaged, and do not exceed one per cent by strict count and shall have maximum moisture content of 12.0%

WUGAR D To consist of washed Arabica coffee beans evaluated at minus sixty one or below on the established chart of values.

4. UNWASHED ARABICA.

DRUGAR A To consist of unwashed Arabica coffee beans, of good appearance for the grade, free from all traces of fermentation, mustiness and other undesirable smells and taints. In addition the coffee shall be evaluated at between plus forty and minus twenty five on the established chart values, and shall be free from extraneous matter and shall have a maximum moisture content of 12.0%

DRUGAR B To consist of unwashed Arabica coffee beans, of good appearance for the grade, free from all traces of fermentation, mustiness and other undesirable smells and taints. In addition the coffee shall be evaluated at between minus twenty six and minus sixty on the established chart values, and shall be free from extraneous matter unwashed Arabica unless the beans are counted and included as damaged in the established scale of defects, under the category of damaged, and do not exceed one per cent by the strict count and shall have a maximum moisture content of 12.0%

THIRD SCHEDULE- *Continued*

DRUGAR C To consist of unwashed Arabica coffee beans, evaluated at between minus sixty one or below on the established chart values. In addition, the coffee shall contain not more than one-tenth of one percent by weight of extraneous matter, and shall not include coffee beans other than unwashed Arabica exceeding one percent by strict count.

TRIAGE To consist of washed/unwashed Arabica coffee beans, mainly broken pieces equal to sample as approved from time to time by the Authority.

5. IMPROVED GRADES.

SPECIALITY COFFEE To consist of washed Arabica coffee from a particular location of moisture content not more than 12.0% of heavy solid beans of good appearance. The coffee shall be free from any traces of fermentation, mustiness or other undesirable smell or taints. The cup shall be of good flavour evaluated above zero on the established chart values.

WASHED ROBUSTA To consist of washed robusta coffee of moisture content not exceeding 12.0% and of clean beans and good appearance. Free from any traces of fermentation, mustiness or any other undesirable smell or taints. The cup shall be evaluated above minus sixty on the established chart and shall be free from extraneous matter including any other coffee beans other than washed robusta.

THIRD SCHEDULE- *Continued*

6. DEFINITIONS.

A GRADING ANALYSIS

Unless the context otherwise requires, in this Schedule—

“established scale defects” means the defect guide based on black bean equivalent adopted by the Authority according to which comparative assessment of the defective content is made;

“established chart values” means numerical or point classification guide adopted by the Authority according to which comparative assessment of coffee quality is made;

“defective bean” means any coffee bean which is not wholesome or sound, i.e. has been damaged physically or chemically;

“defects” describes the quality factor based on physical appearance (defective beans) including extraneous matter;

“black beans” means coffee beans which are wholly black;

“unhulled coffee (KIBOKO) ” means coffee not removed from the dried cherry (where the husk is not removed during the process of hulling);

“extraneous matter” means any thing other than coffee beans, and in case of Arabica coffee, Robusta beans are considered extraneous matter;

“partly black” means coffee beans which are not wholly black on the out side;

“insect damage” means coffee beans which have been damaged or eaten by insects or weevils;

THIRD SCHEDULE- *Continued*

“pin hole” means pinholed coffee beans by insects;

“chalky white” means coffee beans whitish in colour and usually light weight;

“discoloured” means coffee beans with brown black discolouration;

“withered/malformed/shrivelled” means coffee beans showing abnormal shapes resulting from growth defects, e.g weather and nutritive deficiency;

“badly broken” means coffee beans that are broken, during handling, into less than three quarters.

B COFFEE CLASSIFICATION REPORT-CUP DEFECTS

- Harsh** The mouthfeel sensation characteristic of dark roasted dry processed coffee usually of robusta type perceived on the tongue.
- Bitter** This describes a taste usually associated with coffee bean alkaloid (caffeine and trigonelline) and phenolic compounds that is perceived at the back of the tongue.
- Grassy** This is a pronounced flavour similar to freshly cut grass usually found in new crop with unripe beans.
- Fruity** Not necessarily undesirable aroma but could be first stage of sourness caused by fruit over-ripening on the tree.
- Earthy** This is an odour taint giving a sensation similar to wetted soil or freshly dug up earth. It is considered as a result of absorption material from the ground by coffee oils during the drying of coffee on bare ground.

THIRD SCHEDULE- Continued

- Potato This is an odour description usually associated with rotten potato taste which is due to insect damages and subsequent bacterial infection of the fruit. It is an undesirable flavor in coffee.
- Taint A term used to describe any foul flavor found in the liquor that cannot be clearly defined.
- Fermented This is a term used to denote a displeasing sour taste on the tongue which is a result of excessive enzyme activity during the fermentation process in case of wet processed coffee or during the drying regime after harvesting.
- Musty This is a term used to describe an undesirable odour that results from the oils of the coffee beans absorbing organic material after mould attack. Mustiness usually manifests when wet coffee beans are piled or bagged.
- Woody This describes a taste fault that gives a wood-like sensation. It is generally due to aging of coffee beans especially when stored in hot coastal areas.

FOURTH SCHEDULE.

COFFEE CLASSIFICATION: CHART OF VALUES

WASHED ARABICA

+40 - 0 = Wugar A

-1-(-25) = Wugar B

-26-(-60) = Wugar C

UNWASHED ARABICA

+40 - (-25) = Drugar A

-26-(-60) = Drugar B

-61 or below = Drugar C

WASHED ROBUSTA

+40- (-60) = Washed standard grade

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