



Uganda Coffee
Development Authority

COFFEE NEWS

Your quarterly publication highlighting the activities in the Uganda Coffee Sector

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Uganda and China agree on proposals to build structured demand for Uganda coffee



Coffee shows promote renovation and rehabilitation of trees

Sipi farmer group encouraging best agricultural practices



UCDA emerges tops in Uganda coffee tournament

Managing Director's word



As we welcome 2020, we at Uganda Coffee Development Authority take this opportunity to appreciate all our stakeholders and well wishers for their various roles in improving the coffee subsector in the past year. As the body mandated to oversee the subsector, we do not take these contributions for granted. In the past two quarters, we have seen improvement in the sector and we expect even greater strides in 2020 and beyond.

Coffee exports for the first five months (Financial year 2019/20) amounted to 2,131,845 60-kilo bags worth US\$ 204 million compared to 1,798,044 60-kilo bags worth US\$ 182 million. The previous year, 18.56% and 12.09% increase in both quantity and value respectively. The increase in exports was mainly due to increased production because of favourable weather. We project 420,000 bags of coffee will be exported in December 2019 as the main harvest in Central and Busoga regions is at its peak.

Overall, the coffee exports for December 2018 to November 2019 totalled to 4,502,369 bags worth US\$ 437 million compared to 4,235,503 bags (US\$ 445 million) the previous year. This coffee year the subsector is focusing on cooperatives and farmer associations. We will raise awareness and educate communities on the diverse opportunities in coffee agribusiness and entrepreneurship as we promote and enhance group cohesion focusing on collective purchase and collective marketing to transform farmers' lives.

Finally, UCDA is excited to announce that Uganda has been selected to be the Portrait Country at the China International Specialty Coffee Expo in Yunnan Province in March 2020 (see story on Page 3). The three-day expo will attract hundreds of exhibitors including coffee producers, equipment suppliers, roasters and financial services companies as well as thousands of showgoers. As a portrait country, Uganda's coffee and culture will be in the spotlight. The expo will give visibility to Uganda's great coffee and offer opportunities for trade. We urge coffee producers to take advantage of this expo to tell their stories to global industry professionals about how they produce great Uganda coffee.

We wish you a productive and blessed New Year!

Dr Emmanuel Iyamulemye,
Managing Director - UCDA

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Uganda Coffee
Development Authority

Vision

A sustainable Coffee industry with high stakeholder value for social economic transformation

Mission

To facilitate increase in quality Coffee production, productivity, and consumption

Mandate

To promote and oversee the Coffee industry as a whole by developing research, quality control, improving marketing of Coffee and to provide for other matters connected there with.

Values

Professionalism, Accountability, Client Focus, Teamwork, Integrity and Leadership

Editorial Team

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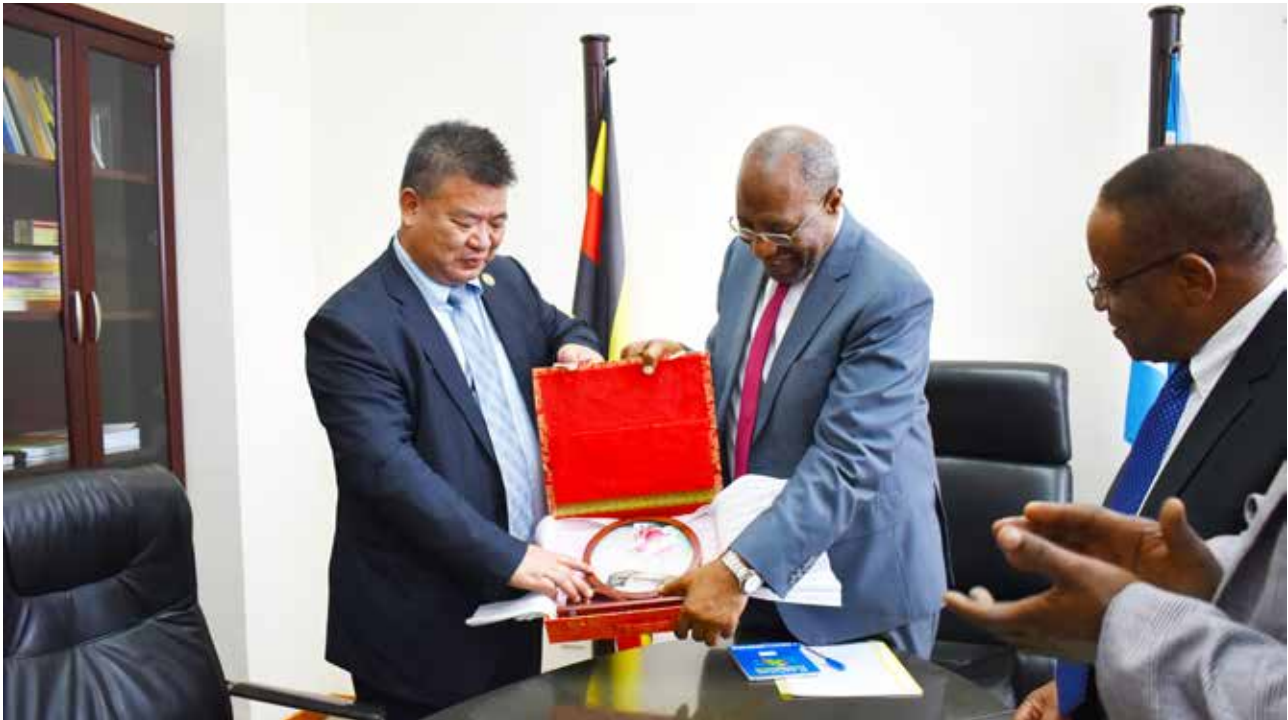
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YCE meeting with Prime Minister Rugunda and Prof Suruma

Uganda and China agree on proposals to build structured demand for Uganda coffee

Uganda Coffee Development Authority (UCDA) and Yunnan International Coffee Exchange (YCE) have agreed on recommendations to build structured entry for Ugandan coffee into the Chinese and Asian market as well as draw lessons to improve the quality of Uganda coffee in a sustainable and consistent way.

YCE is a state owned enterprise in Yunnan Province, China, providing a third party service platform. It aims to facilitate the development of the overall coffee value chain in China. One of its primary missions is to become the direct link between the Yunnan coffee community and the global coffee industry.

At the signing ceremony on 27 November 2019, at the YCE head office in Pu'er, China, the two organisations agreed to clearly define a quantified approach for cooperation with YCE in marketing Uganda's coffee in China and Asia. They also agreed to collaborate in the development of a Uganda Coffee Exchange and to harmonise coffee grading speci-

fications and quality parameters for both Uganda and Yunnan coffees.

This followed a three-day exchange visit by a delegation from Uganda led by Uganda's Ambassador to China, Dr. Crispus Kiyonga. The delegation also included Prof. Ezra Suruma (Head of Delivery Unit, Office of

the Prime Minister), Hon. Gerald Ssendaula (Chairman, NUCA-FE), Dr. Emmanuel Iyamulemye (Managing Director, UCDA) and Mr. Edmund Kananura (Director Quality and Regulatory Services, UCDA). Other members of the delegation were Mr. Deuseddit Nuwagaba (Deputy Executive Director Operations Management, NUCAFE), Eng. Gelvis Turyagenda (OPM), Ms. Eunice Kabibi (Legal Manager, UCDA), Mr. Christian Baine (Expert, Uganda Commodities Exchange), Ms. Clare Rwakatorogoro (Promotion Officer, UCDA) and Ms. Jackline Apio (Financial Attache, Uganda Embassy in Beijing).

YCE and UCDA will achieve the objectives of the agreement through several laid down recommendations. First, YCE will collaborate with UCDA to develop a Uganda coffee marketing entry plan for China and Asia. Secondly, the two organisations will also enhance collaboration between the UCDA Guangzhou office and YCE. In addition, UCDA will consider setting up a promotional office in Shanghai as this is a critical coffee market in China.

A fourth recommendation was for Uganda to participate as a portrait country at the China International Specialty Coffee Expo in Yunnan Province in March 2020. This will be a three-day expo with more than 100 exhibitors including coffee producers, equipment suppliers, roasters and financial services companies. There will also be a two-day forum running concurrently which will bring together more than 300 international and Chinese coffee industry professionals to share knowledge

on coffee production, quality, sustainability, pricing, marketing, roasting, and retail operations. Every year, the expo celebrates a coffee producing country as a portrait country. As a portrait country, Uganda will highlight her coffee, culture and people during a welcome reception, on the expo floor, in the cupping rooms, coffee services and so much more. This will enable Uganda's coffee producers to tell their story to hundreds of the attending coffee industry professionals.



YCE agreed to provide technical and operational support to UCDA to develop a Uganda Coffee Exchange. This support will include a preliminary investigation and feasibility plan in the preparation stage, the construction stage of the exchange and a trial operation of the exchange. It will also support the establishment of a coffee industrial park in Uganda.

Another recommendation is for UCDA to develop a financing proposal under the Forum on China-Africa Cooperation (FOCAC) framework. This is intended to increase access of Uganda coffee

exports to China and promote Uganda's coffee industry. And, finally the UCDA quality assurance technical team will support YCE in building capacity to analyse Robusta coffees. During joint cupping and calibration sessions in Yunnan it was established that YCE needs more training on cupping of Robusta coffees. Since Uganda developed the protocols for cupping Robusta coffee, it is best placed to provide the necessary training.

The visit to the YCE headquarters was preceded by a visit by a YCE delegation to Uganda in September 2019. The delegation consisted of Mr. Ronggen Cao the Chairperson, Mr. Yang Shu the General Manager and Mr. Zou Dan the Chief Operating Officer, accompanied by Mr. Nelson Kasigaire the First Secretary of the Embassy of the Republic of Uganda in Beijing, China. The mission was to understand and appreciate the Uganda coffee industry and explore opportunities for increasing premium commercial coffees and specialty coffee exports from Uganda to China.

The YCE delegation met with the Rt. Hon Prime Minister Ruhakana Rugunda, Prof. Ezra Suruma, the head of the Prime Minister's Delivery Unit, senior management of UCDA and coffee farmer groups/cooperatives in the western and eastern regions of Uganda to understand the composition of farmer groups, coffee production, and the coffee pricing mechanism. The hosting by the Prime Minister of the YCE delegation is a demonstration of government's commitment to have structured trade deals with China. ■

Sipi farmer group encouraging best agricultural practices

Mr. Martin Dembula is the Chairperson and Coordinator of Sipi Sustainable Coffee Farm Group. The farmer group started in the then Sipi sub county in 1990 with 10 members. Five years later the group added another 10 members.

In 2000, coffee buying companies pitched camp in the area looking for quality coffee. Dembula and his fellow farmers became regular suppliers. They recruited 10 more farmers. Recruitment of farmers has been slow but steady and today the group has 100 members from surrounding areas in Sipi, Kabeywa and Gamogo sub counties. They produce an average of 150 metric tonnes of coffee annually.

The group has 55 women farmers and 45 men. Of these farmers, 30 fall in the youth category. The farmers work on their individual farms, which are mostly small holder farmers with an average of 2000 coffee trees. Although they are not certified, the farmers are aware of good agricultural practices and endeavor to follow the sustainability standards for traceability. Each farmer knows how many trees he or she has. They also know how much coffee they produce per year.

The leadership of the farmer group keeps a list of all the farmers and their statistics. The group markets their coffee collectively so they are able to get what they consider a good price for it. In the past, they have received UGX 5,500 per kilo for premium parchment and UGX 400 less for non-premium parchment. In order for them to ensure that everyone has an opportunity to sell their coffee, the group markets



Mr. Dembula in his farm in Sipi, subcounty, Kapchorwa District.

both natural and washed coffees. With the group-owned motorized hand pulper, the farmers are able to produce good quality parchment coffee which fetches them a good price.

The group also encourages its members to stump old trees so that they can regenerate and improve the quality of coffee and yield. The leaders of the group set the example for the members by stumping their trees too. After stumping his old trees a few years ago, Dembula now gets up to 15kg of cherry per tree. The farmers are blessed with water for irrigation from the springs of Mt Elgon, which run through some of their farms.

This Mt Elgon region has one rainy season per year from April to December. The harvest season starts

in October and can stretch into March of the following year. The rains pose a challenge for drying the coffee. However, the farmers have overcome this challenge by drying the coffee in green houses during the wet season.

Sipi Sustainable Coffee Farm Group sells its produce to exporter companies. Out of their proceeds, they have been able to support a school as a way of giving back to the community. They bought textbooks for the school's Primary 4 and 7 classes. They also bought hoes for the agriculture class to use in the school coffee garden. The group plans to support another school with textbooks this financial year. The group's vision is to see more young people become coffee farmers. ■

Coffee shows promote renovation and rehabilitation of trees

More women and youth attend this year's coffee shows

Over 30,000 men, women and youth attended the annual coffee shows in 30 districts this year. Uganda Coffee Development Authority and aBi Development jointly funded the coffee shows in five regions under the theme 'Renovate and rehabilitate your coffee – Every tree counts. Of the 30 shows, UCDA funded 18.



Renovation and rehabilitation (R&R) involves cutting down old coffee trees (stumping), pruning, manuring and weeding to increase a plant's productivity. Farmers appreciated the expected benefits from R&R but they were especially skeptical about stumping as it would mean a temporary loss of income for them. Nevertheless, they requested support with incentives like fertilizer and equipment such as pruning saws and secateurs to enable them renovate and rehabilitate their gardens.

expertise and inspire interest in the coffee sub-sector, contributing to increased coffee quality and productivity for sustainable livelihoods for Uganda's smallholder farmers.

In past shows, men made up the bigger number of attendees, sometimes as high as 70%. However, there has been a deliberate effort to include more women and youth over the years, since they are instrumental in managing their family coffee gardens. They are often

responsible for production, harvesting and post-harvest processing activities. Extension messages targeting women and youth are critical to improve coffee production in Uganda. At this year's shows, families were also advised to jointly manage finances earned from coffee in order to improve their welfare. Although the women play an important role in managing the coffee gardens, very often the men control the coffee earnings. This is not always in the best interest of

The annual coffee shows, coordinated by Café Africa, are essential in the Coffee Production Campaign. Each District Local Government (DLG) is actively involved in mobilising, fundraising and setting up the coffee shows.

Farmers, representatives from central and local government, coffee nursery operators, agro input dealers, processors, traders, SACCOs, banks and others all attend the shows. They share knowledge and

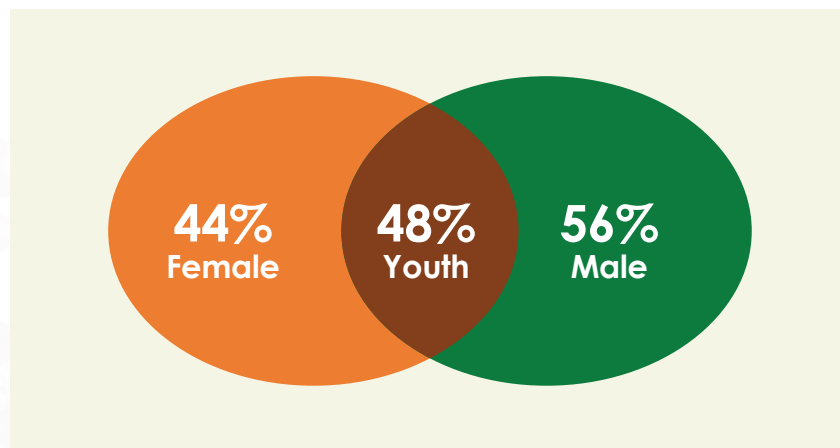




the family. Families would be much better off if they worked together and planned for their earnings to ensure they meet all their home needs and farm requirements.

The main attraction at the shows is a demo garden. It is here that a team of coffee specific agronomists and UCDA Regional Coffee Extension officers (RCEOs) demonstrate Good Agricultural Practices (GAPs) and answer farmers' questions all day on farm management, pest and disease control, market intelligence and all other coffee related issues. During the shows, farmers received up-to-date coffee specific knowledge on renovation and rehabilitation. They also interacted with various service providers. Each host district set up stalls for service providers at the shows. Service providers included, among others, nursery operators, agro-input dealers, banks, farmer organisations, exporters, processors, women, youth, researchers and other value chain actors. ■

Region	Districts where coffee shows were held
South western	Kanungu, Ntungamo, Rukungiri, Rukiga, Isingiro, Mbarara, Ibanda, Mitooma and Rubirizi
Western/Rwenzori	Kasese, Kibaale, Mubende, Kamwenge and Hoima
Northern	Zombo, Koboko, Lira and Gulu
Central	Bukomansimbi, Mpigi, Rakai and Kayunga
Eastern/Busoga & Elgon	Mayuge, Bugiri, Luuka, Kamuli, Sironko, Kween, Bulambuli and Bududa





UCDA promotes domestic coffee consumption at annual cake event

Thousands of revelers flocked the Uganda Coffee Development Authority (UCDA) tent at the Uganda Museum on Sunday 1 December 2019 during the annual Kampala Cake Fair. Men and women of all ages were drawn to the tent by the sweet aroma of Uganda coffee being brewed by the UCDA team.

The Kampala Cake Fair is a creation of Cake Shop Uganda that was established by a group of people passionate about baking and cooking. The Kampala Cake Fair is all-encompassing. It is a family event, incorporating fun activities for children and young adults, an exhibition of a wide selection of cake, pastries and food, beverage stalls, live music entertainment. Over 50 bakers participated in the cake fair where they displayed cakes of all types including coffee flavored ones.

For the first time since the cake fair's inception in 2017, UCDA collaborated with Kampala Cake Fair as part of its mandate to promote domestic coffee consumption. As the revelers confirmed, coffee and cake make a great combination. Throughout the event that started at midday, the UCDA team not only served cappuccinos, Americanos and regular 'African' and black coffee but gave the revelers tips on how to brew coffee for home consumption.

The highly successful event saw hundreds of men and women walk away with ground coffee packed by UCDA and the other coffee organisations.

Two other coffee organisations participated in the event. These were the National Union of Coffee Agribusinesses and Farm Enterprises (NUCAFE) and Barista House. Barista House is a group of vibrant and passionate youthful baristas trained by UCDA. ■



A conversation with the reigning Inter University Barista Champion

Patricia Awori is the reigning champion of this year's Inter University Barista Championship (IUBC). IUBC is an annual event organised by the Uganda Coffee Development Authority.

She is a 21-year-old Ugandan pursuing a bachelor's degree in Food Processing Technology at Kyambogo University. She is in her 3rd year. She is the second born child of four children and her home district is Tororo. She is passionate about coffee and enjoys working as a Barista because of her social way of life and love for interaction with different people.

How did you get into the world of coffee?

I joined the coffee world through the Kyambogo University coffee association in my first year by attending the General assembly. It was after a long conversation with some who tried hard to convince me to join the association to clear all my doubts about the different myths I had heard about coffee.

What about coffee do you find interesting?

There is a lot I find interesting about coffee most especially the already existing flavours in the coffee. It excites me a lot especially the fact that we don't have to add anything to the coffee. Its natural taste is way too enjoyable.

Are you now a member of your university coffee club?

Yes, I am a member of my university's coffee club. Actually, I am currently the Vice President of the Kyambogo University Coffee Association. I

have been part of the association since my first year. I started out as the club's mobiliser in 2017. The more I learnt about coffee, the more passionate I became for it in general. I was elected to be the publicity officer and now I am the Vice President.

What are some benefits of being part of the coffee club?

Well, being part of this coffee club came with many benefits. First, soon

after joining the association, I got an opportunity to work with Uganda Coffee Development Authority (UCDA) as a Barista at a coffee expo in 2018. I hardly had any experience as a Barista but I was able to gain some skills with the help of some baristas that were already in this field for example the current Uganda National Barista Champion, Mr. Michael Wokorach. I have also met quite a number of people in this coffee industry who are so passionate about coffee and they have nurtured me into a very passionate woman in coffee with all that we keep sharing regarding coffee.

You are this year's reigning Inter University Barista Champion. What prompted you to participate in the championship?

One of the things that prompted me to take part in the Inter University Barista Championship was the confidence people had in me to make it. When I joined the club, I did not know what an espresso was. Another reason was my growing passion for coffee. Most importantly, I chose to believe in myself.

Did you believe you would win?

Truthfully, I was very confident that I was going to win. UCDA trained us for the championship. As the training progressed however, I began to doubt that I would win. I thought to myself maybe I could be



INTERVIEW



8th Inter University Barista Championship at Makerere University of Science and Technology on September 26 and 27 2019 Part II.

the 1st runner up and come back next year to win. But I later said no, I won't settle for less. I kept telling myself; 'Patricia you are the 2019 Champion'. This, and the extra effort I put in, boosted my confidence. I had fun during my presentations.

What next after this?

After the championship, I look forward to being a Barista trainer or even having a coffee brand to sell.

Once I finish with university, I will most definitely seek employment in the coffee industry. Being so passionate about food engineering I also hope I to repair malfunctioning espresso machines or even develop a prototype for an espresso machine. With each passing day, I keep thinking about something new in relation to coffee. I once thought of making a coffee facial scrub. The future is bright for me in coffee. I am very positive about that.

What advice do you have for anyone contemplating participating in the next Inter University Barista Championship?

10. Well, for anyone out there with plans of participating in the Inter University Barista Championship, what I want to tell you is that you can, you are capable, you can do literally anything once you have the passion and set your heart to it. Concentrate on where your heart



is comfortable and find peace. Believe in yourself. No one can get you to where you want to be.

I especially encourage women to get out of their comfort zone and give coffee a try. Start small. You

never know how it might turn out for you. We have women out there who are so passionate about coffee or working at a coffee shop but they feel like being a Barista is for the men. Well, I am here to tell you that you can never know you can fill you try. So choose to try, choose to get out of all the myths you've heard about coffee and come and experience everything yourself. You'll live to love coffee, trust me.

Who are your role models?

My role models in the coffee world are Agneizka Rojweska and Michael Wokorach. You must be wondering, why these two. Well, they are my role models because I love the fact that they never gave up in their try to win the Barista Championships. For Agneizka it was not enough that she had won other competitions. She had to win the World Barista Championship. For Michael as well, he participated in the 2017 Uganda National Barista Championship and came second. He returned to participated in the 2018 National Championship and won. I love their persistence and I look forward to being the next Agneizka Rojweska.

I conclude by extending my sincere thanks to the only Coffee Authority in Uganda, for helping me grow and the UCDA staff that always gave me an opportunity to perfect my Barista skills at various coffee events.

To my fellow Baristas I say keep at it. Growing in this industry never ceases. There is a lot to learn. Let us be Baristas who not only make a perfect coffee of cup but also Baristas who enjoy the coffee. Let us also set a standard for ourselves as Ugandan Baristas. ■

Busoga farmers tipped on producing quality coffee

The UCDA Director of Quality and Regulatory Services, Mr. Edmund Kananura, has commended coffee farmers in Busoga sub region for the improvement in the quality of coffee now being produced.

He also gave the farmers tips on coffee production. He emphasized that they should only harvest red ripe coffee cherries. In addition, they should dry the coffee on clean surfaces such as tarpaulin sheets.

He told the farmers that the authority would soon distribute fertilizers to farmers in farmer groups and cooperatives if they employ good agricultural practices. Kananura also encouraged the farmers to consume their own coffee to enjoy

its health benefits and to ensure they consistently produce good quality coffee.

Mr. Kananura was speaking at the launch of the coffee harvest season in the Busoga region in Iganga town. The Chairman of the Busoga Coffee Farmers, Buyers and Processors Association Mr. Patrick Nabongo said the farmers are set for the season and will observe the rules and guidelines as per the Coffee Regulations 1994.

The launch was held at Ntinda Valley Hotel, Iganga under the theme: “**Keep Busoga Coffee Quality Clean**”. On behalf of the coffee growing community in the region, Mr. Nabongo pledged to ensure they produce good quality coffee.

The association members appreciated the efforts of the UCDA regional staff, security agencies such as the Uganda Police Force and Operation Wealth Creation, district officials, development partners and its members for their contribution to improving coffee quality.

Nabongo further stated that the association would work with Uganda Coffee Development Authority (UCDA) to improve the quality and quantity of coffee in the sub region. The association’s major aim is to sensitise and mobilise all coffee stakeholders to improve coffee quality and quantity.

At the event, two UCDA staff members received certificates from the association. Mr. Kananura was commended for supporting the members to set up their association while UCDA’s Regional Coffee Technical Officer Ms Mary Sally Kabasa was commended for her expert technical advice. ■



Busoga Coffee Farmers, Buyers & Processors Association members listening to the UCDA and district officials

Bwijanga Coffee Farmers Cooperative Society vow to champion coffee quality drive in Masindi

Bwijanga Coffee Farmers' Cooperative Society Limited started way back in 2011 with eleven members with the aim of offering support to coffee farmers in Masindi to produce high-quality coffee.

Today, the cooperative society is fully registered at the national level with a total membership of over 150 people and more farmers still joining. The cooperative was officially launched on 25th October 2019 by the State Minister for Bunyoro Affairs, Hon. Ernest Kiiza.

The cooperative society is located at Kikungula trading centre, Bujenje County, Bwijanga Sub-county, Masindi district with individual members owning over 900 acres of land altogether.

Over the years, the society has encouraged and promoted mass production of good quality coffee amidst unavoidable challenges. These include lack of land to locate its offices and lack of a huller to process coffee in Masindi district. Members take their coffee up to Luwero and Masindi, which increases the cost of doing coffee business.

According to the society Chairman, the society already has plans to overcome these challenges. They propose to purchase a processing plant, do exposure visits, construct offices, formulate zonal coffee quality supervision committees, establish a savings and credit society (SACCO) scheme, and facilitate regular training on production and high-quality coffee of the members.



State Minister for Bunyoro Affairs, Hon. Ernest Apuuli Monday Kiiza (3rd left), Hon. Kasumba Patrick Paddy (2nd right) and other Masindi district local government officials at the launch of Bwijanga coffee farmers' cooperative in Masindi November, 2019.

Bwijanga subcounty produces over 48tons of unprocessed coffee per season, according to the local traders.

In the season of September to November 2019, UCDA working together with OWC distributed 300,000 coffee seedlings to Bujenje county from which the society benefited. The drive was aimed at revamping quality coffee production activities in Masindi.

According to the chairperson of the

Bwijanga Coffee Farmers' Cooperative Society Limited, Mr. Benedicto Ssensaga, some farmers are engaged in poor on-farm practices that has resulted in production of poor quality coffee.

UCDA has engaged coffee farmers in interventions to streamline quality activities in Masindi District. These include:

- Mass media sensitization on coffee quality on radios during peak hours.
- Intense sensitization on quality

aspects to all coffee stakeholders, mainly farmers and traders through extension services.

- The Masindi District Coffee Platform has pronounced itself to declare premature coffee harvest a security issue and the regional coffee extension officer has been proposed to be a member.
- On-spot field drives in hot spot sub-counties such as Nyangahya, Miihya, Budongo, Bwijanga, and Pakanyi.

In a recent coffee quality enhancement training conducted by a joint team from UCDA, OWC and Masindi District Local Government production office, Bwijanja Coffee Cooperative Society members and other lead coffee farmers were enlightened on best on-farm and post-harvest practices to uphold the coffee quality and standards. Coffee farmers also signed a commitment to uphold the coffee quality standards in the area.

On-farm practices that enhance coffee quality

1. Pre-harvest practices

- Plant the right planting materials from UCDA certified nurseries
- Conserve soil fertility
- Conserve soil moisture around the plant
- Prune and stump plants
- Control pests, diseases and weeds
- Protect the trees with shade trees and windbreakers

2. Proper harvesting practices

- Farmers should carry out selective picking by hand
- Only pick the mature ripe red cherries leaving the green ones on the trees to ripen further.



Members of Bwijanga Coffee Farmers' Cooperative Limited and other lead coffee farmers raise their hands to second a petition to strongly uphold coffee quality after a training by UCDA.

- Do not pick overripe cherries
- Pickers should check the trees every 8 – 10 days during harvest
- Cherries that fall on the ground should not be picked up as these have been in contact with the soil. To avoid this spread a tarpaulin on the ground when harvesting.

Points to note while handling fresh cherries

- Clean coffee and remove all foreign material
- Harvest only red ripe cherries
- Cherries should have no sign of fermentation
- Cherries should include less than 20% insect-damaged cherries (less than 5% for premium quality). The amount of insect damage is determined by counting the number of de-pulped insect-damaged beans that float

Points to note in dry processing:

- Freshly picked cherries (kiboko) should be dried on the same day
- Do not keep fresh cherries in bags or heaps
- Coffee should be dried until it has reached the correct moisture content of 13% before it is ready for bulking

- A good approximate moisture indication for the farmers is obtained by shaking the dried coffee (kiboko) and hearing that the beans rattle inside the shell
- Ideal outturn of dry kiboko should be above 50%
- Avoid foreign matter contamination (non-coffee material)
- Sorting should be encouraged

Points to note in wet processing

- Use only clean water during floatation, fermentation, washing and second floatation
- Closely monitor the fermentation time
- Control the fruit flies
- Ideal outturn of dry parchment with 13% moisture content should be above 80%

3. Points to note during storage of coffee

- Bag and store dry coffee with a moisture content of 13%
- Control mould and fungus damage by ensuring proper drying and storage
- Bags should be placed on raised pallets
- Storage rooms should be leakproof and free from other items. ■

Uganda in drive to boost domestic coffee consumption

Uganda has been selected as one of the beneficiaries in a project to promote domestic consumption of coffee under the International Coffee Organisation. The Managing Director of Uganda Coffee Development Authority, Dr. Emmanuel Iyamulemye Niyibigira made this revelation at the annual International Coffee Day celebration in October, which was hosted by the Ankole Coffee Producers Cooperative Union (ACPCU) in Sheema District.

According to Dr. Iyamulemye, current domestic consumption for coffee stands at 530,000 bags. However, UCDA targets to increase domestic consumption to 15%. This, he said, is achievable with the growing hospitality industry.

UCDA annually trains baristas to boost coffee consumption in cafés and hotels. To date UCDA has trained over 1000 baristas and brewers.

Speaking at the same event, the General Manager of the host ACPCU and Board member of UCDA, Mr. John Nuwagaba said most producers and other coffee stakeholders still view coffee largely as a cash crop, which has led to low domestic consumption. He stressed that coffee producers should lead the drive to boost consumption. They need to enhance quality management for Ugandans to appreciate coffee. In addition, roasters should package coffee in small, affordable packets, he added.

Coffee tourism is another key strat-



egy UCDA is adopting to promote domestic consumption. This involves linking coffee farmers to consumers under the farm-to-cup approach. Farmers provide coffee for consumption to the visitors and in so doing boost both production and domestic consumption.

Uganda celebrated this year's International Coffee Day under the theme: **Sustainable Coffee Production through a Cooperative Model and Community Development**. The guest of honour was the Minister of Agriculture, Animal Industry and Fisheries, Hon. Vincent B. Ssempijja. He represented the Prime Minister of Uganda, Dr. Ruhakana Rugunda.

In his speech, Hon. Ssempijja said mobilizing farmers into cooperatives and farmer groups is one of the strategic interventions outlined in the Uganda Coffee Roadmap. The roadmap is a strategic plan for setting the country on the path to producing 20 million 60kg bags with

nine initiatives.

This year's coffee day focused on the fourth initiative (to strengthen farmer organisations and producer cooperatives).

Farmer organisations and producer cooperatives are beneficial as they offer extension services, good agricultural practices (GAPs), disease and pest management control and harvest and post-harvest handling.

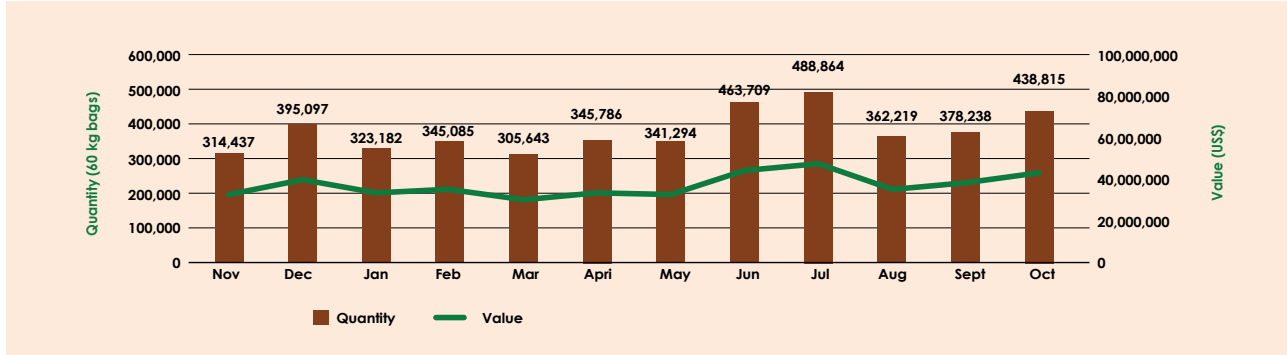
Furthermore, through farmer organisations and cooperatives farmers are able to respond to economic market trends such as traceability of the coffee product. This is critical, as today's buyers and consumers require information about the origin of the coffee they consume.

This year, Government will raise awareness and educate communities on the diverse opportunities in coffee. ■

COFFEE TRENDS



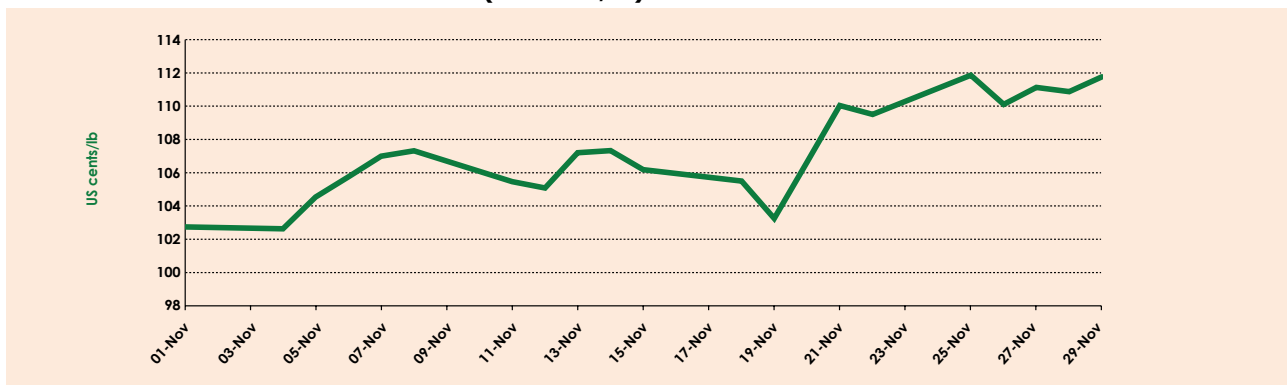
Trend of Total Quantity and Value of Coffee exported: November 2018- October 2019



ICO Indicator Prices: November 2019 (US cents/lb)

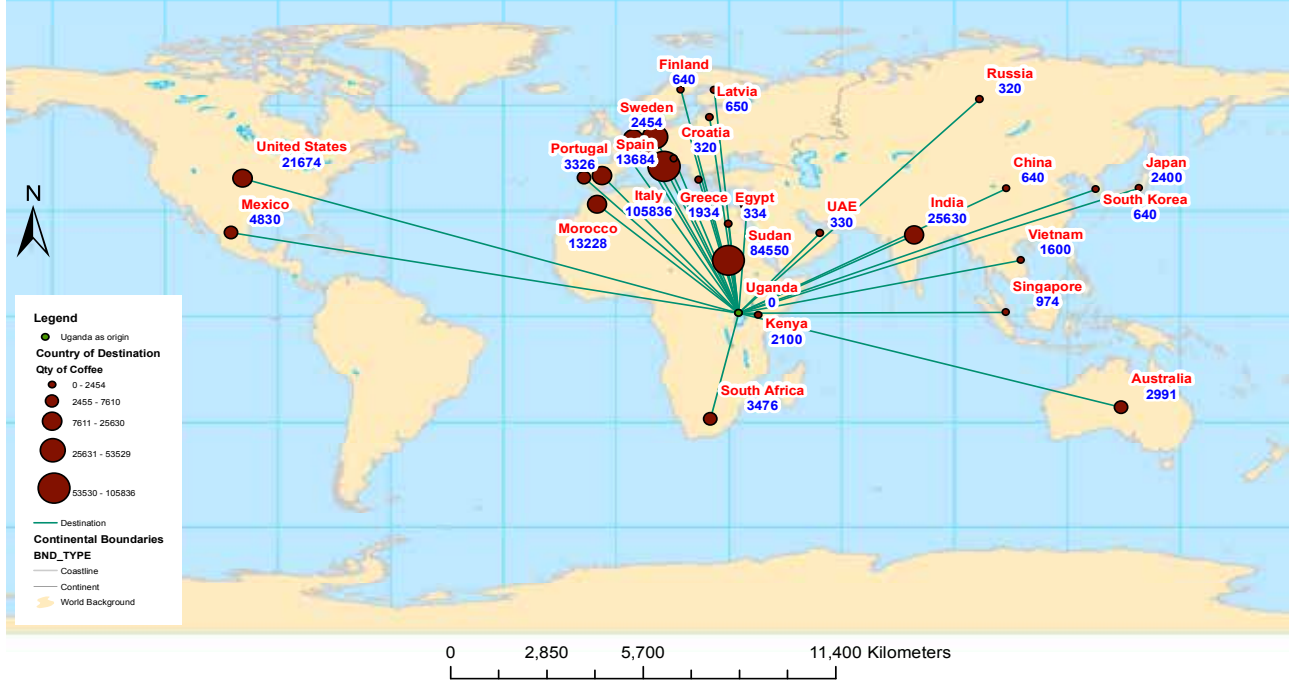
	ICO composite indicator	Colombian Milds	Other Milds	Brazilian Naturals	Robustas
01-Nov	102.74	140.48	134.65	104.97	70.59
04-Nov	102.63	140.53	134.75	105.17	70.05
05-Nov	104.54	142.78	136.77	107.41	71.51
06-Nov	105.75	144.62	138.70	108.60	72.12
07-Nov	106.99	145.88	139.62	110.04	73.40
08-Nov	107.32	146.13	140.10	110.32	73.69
11-Nov	105.46	143.55	137.98	107.39	73.08
12-Nov	105.08	141.77	137.72	106.76	73.29
13-Nov	107.20	144.57	140.01	108.97	75.01
14-Nov	107.33	145.11	140.16	108.75	75.28
15-Nov	106.18	143.67	138.58	107.55	74.52
18-Nov	105.50	143.46	139.01	106.97	72.98
19-Nov	103.25	140.55	136.24	104.13	71.72
20-Nov	106.64	145.08	140.63	108.52	73.37
21-Nov	110.04	149.76	145.60	113.54	74.14
22-Nov	109.51	149.24	144.88	112.70	73.96
25-Nov	111.86	152.82	147.81	115.71	75.06
26-Nov	110.11	150.77	145.61	114.06	73.57
27-Nov	111.13	152.35	147.07	115.54	73.79
28-Nov	110.87	152.00	146.95	115.11	73.61
29-Nov	111.77	153.32	147.77	116.45	74.06
Average	107.23	146.12	140.98	109.94	73.28
High	111.86	153.32	147.81	116.45	75.28
Low	102.63	140.48	134.65	104.13	70.05

ICO Indicator Prices: November 2019 (US cents/lb)

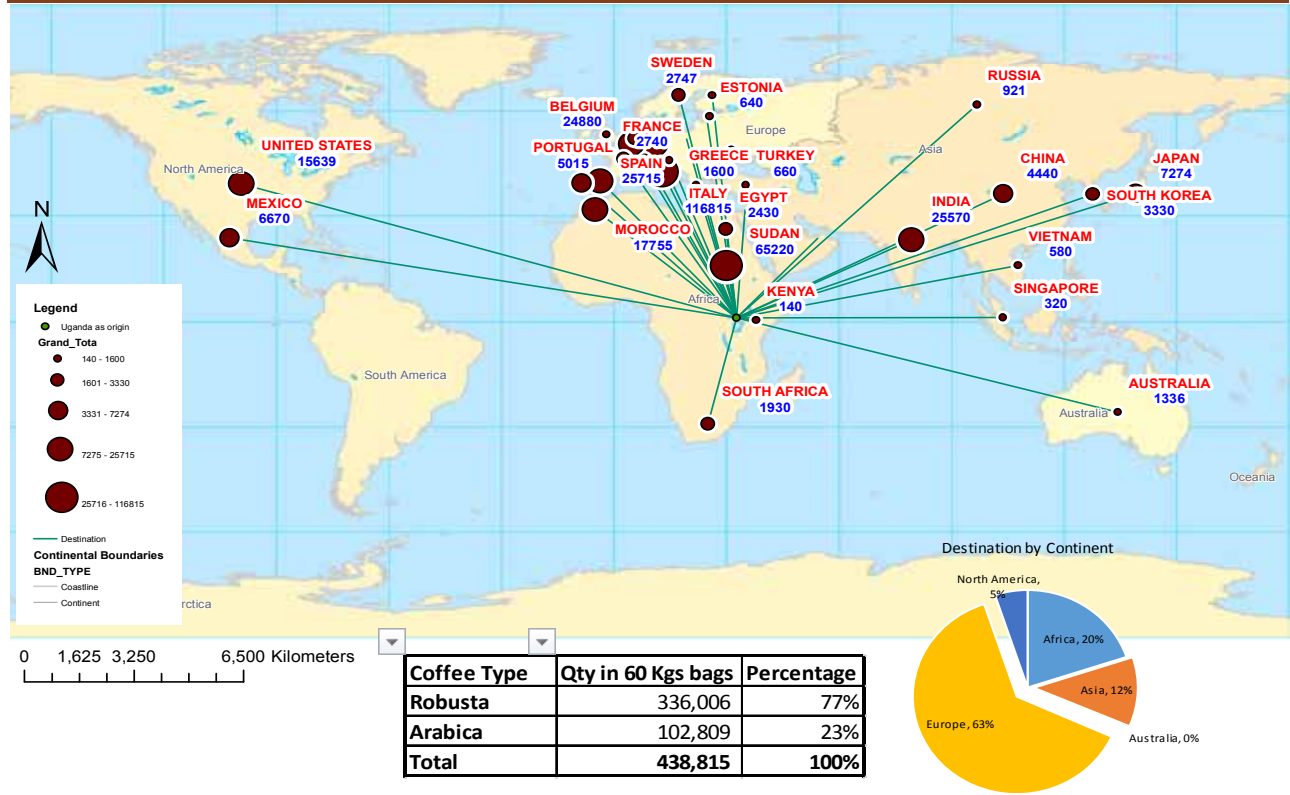




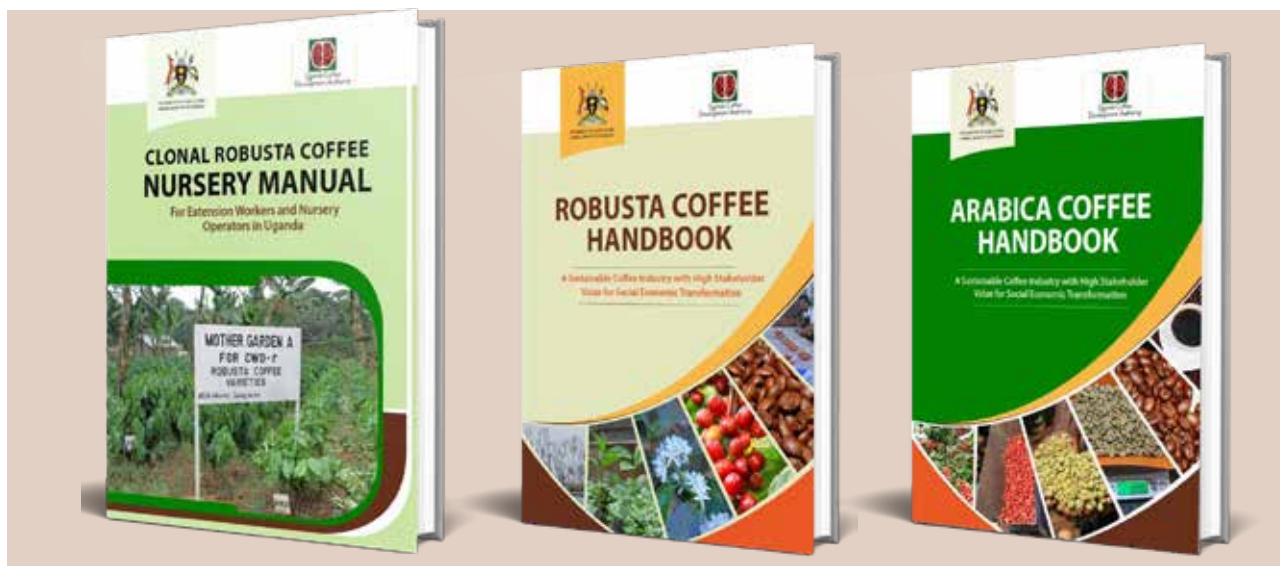
Coffee Destination by Quantity in 60 Kg bags for Month of October 2019



Coffee Destination by Quantity in 60 Kg bags for Month of November 2019



Three coffee publications launched to guide farmers in improving production, productivity and consumption



Over the past one year, the Ministry of Agriculture, Animal Industry and Fisheries, through its agency Uganda Coffee Development Authority and with support from United States Agency for International Development (USAID), Feed the Future Uganda, Enabling Environment for Agriculture Activity (EEA), has developed and launched three publications for use by coffee sub-sector stakeholders. These include the Arabica and Robusta Coffee Handbooks as well as the Clonal Robusta Coffee Nursery manual.

The Arabica and Robusta handbooks have been prepared to guide coffee farmers and other value chain players on Good Agricultural Practices (GAPs) including soil nutrient management, pests and disease management and control, harvesting and post-harvest han-

dling, coffee farming as a business and coffee regulations.

The Clonal Robusta Coffee Nursery Manual aims to train nursery operators raising clonal coffee plantlets of Robusta coffee. The manual provides precise guidelines on how to produce healthy and quality coffee planting materials in a cost effective manner.

Although the coffee nursery manual was developed for coffee extension staff and nursery operators in Robusta Coffee growing districts, the knowledge and guidelines it provides are universal and can be used by coffee researchers, students and subject matter specialists involved in teaching about coffee in schools, agricultural colleges and universities.

Uganda Coffee Development Authority (UCDA) strongly recommends the publications to coffee farmers, extension staff, coffee buyers, processors, exporters and anybody interested in coffee as a business.

Farmers must employ good agricultural practices such as planting high yielding and disease resistant varieties, good field husbandry/management and good post-harvest handling practices to improve quality, productivity and value in the coffee farming system. To achieve this, coffee farmers and other value chain actors need relevant, timely and accurate technical, market and other critical information to guide their operations. The production of the handbooks and manual are therefore timely. ■

UCDA emerges tops in Uganda coffee tournament

Despite the dark clouds and occasional rainfall, 10 teams, including some from as far as Mbale, took part in this year's sixth edition of the Uganda Coffee Football Tournament at Kyambogo University.

The tournament is an annual event organised by coffee stakeholders along the value chain. It is usually held at the end of September as a precursor to the beginning of a new Coffee Year in the month of October. This year's tournament included teams from Mbale namely Namanve FC and Louis Dreyfus Company (LDC) as well as returning teams such as Spedag and NaCORI. Other teams included Kyagalanyi, UCDA, ETG, Ideal Commodities and TOUTON.

For the first time since the tournament began, UCDA made it to the finals. Motivated by this great achievement the team did not disappoint and they emerged winners in the final game. The game was held on 4 October 2019 in Kabwohe in South Western Uganda at the Ankole Coffee Producers Cooperative Union (ACPCU) where the International Coffee Day was celebrated this year. Meanwhile Namanve FC defeated ETG for third place. The winners were awarded with a trophy, medals and cash prizes while all teams received certificates for their participation in the tournament.

This year also marked the 3rd edition of the women's games that included 100 meter race, sack race, balloon race and a treasure hunt. ■



Teams line up before the game



Team elder James Kizito Mayanja hands the trophy to the UCDA board members after UCDA beat Kyagalanyi FC to win the coffee tournament

Benefits of Drinking Coffee



Uganda Coffee
Development Authority

COFFEE MARKET PRICES BY SMS

Step 1 On your Phone go to messages

Step 2 Type Coffee to access international market prices for Arabica (New York) and Robusta (London) in US\$ per tonne or Type Robusta or Arabica for UCDA indicative prices

Step 3 Send to 7197 Across all networks

📍 Coffee House, Plot 35 Jinja Road,

✉ info@ugandacoffee.go.ug 🌐 www.ugandacoffee.go.ug 🐦 @CoffeeUganda