



Uganda Coffee
Development Authority

COFFEE NEWS

Your quarterly publication highlighting the activities in the Uganda Coffee Sector

www.ugandacoffee.go.ug | January- March 2020

Promoting Uganda's specialty and fine coffee

Coffee certification
procedures during
covid-19 lock down



ALSO INSIDE...

- **COFFEE GROWING:** How to get uniform coffee ripening
- **INTERVIEW:** Michael Wokorach, Uganda National Barista Champion



ANNOUNCEMENT

COFFEE CERTIFICATION PROCEDURES DURING COVID-19 LOCK DOWN



Following the presidential directive on the prevention measures for COVID-19, Uganda Coffee Development Authority (UCDA) put in place skeleton staff that will maintain certification of coffee exports during the lockdown period.

Below are the procedures:

- 1 Requests for contract registration should be made by submitting via email a copy of the buyer contract to: Market Intelligence and Information Officer, **Ms. Lillian Asiiimwe** on email: lillian.asiiimwe@ugandacoffee.go.ug
- 2 Requests for inspection and loading coffee should be made by submitting via email a filled pre-shipment form to the following:
 - Quality Assurance Officer, **Ms. Veronica Najjemba** on email: veronica.najjemba@ugandacoffee.go.ug
 - Quality Assurance Manager, **Ms. Doreen Rweihangwe** on email: doreen.rweihangwe@ugandacoffee.go.ug
 - Director, Quality and Regulatory Services, **Mr. Edmund Kananura** on email: edmund.kananura@ugandacoffee.go.ug
- 3 UCDA Quality Assurance Officers will carry out preliminary analysis at the exporters' laboratories (this only applies to those who have established laboratories, subject to equipment calibration verification using a reference sample by the UCDA officer). For companies without laboratories, samples will be analyzed at the UCDA laboratories at Lugogo.
- 4 The UCDA offices on Jinja road and in Lugogo will be closed to visitors including exporters' agents. Therefore, all required documents -Quality Certificates (QCs) and International Certificates of Origin (ICOs) will be delivered to the exporters by UCDA officers.
- 5 Exporters are therefore expected to hand over the ICOs for the loaded containers and the tally sheets at the point of loading. Physical export certification documents for the loaded coffee will be effected on the same day while the single window clearance will be issued the following day.
- 6 UCDA Quality Assurance Officers will inspect all FAQ deliveries and issue a grading certificate (FORM 5).
- 7 With regards to extension services, UCDA extension officers will continue to provide services. These will be one-on-one farm visits as it is planting season in most coffee regions and all involved must follow the standard operating procedures for combating COVID-19 including maintaining social distancing at all times.
- 8 For the safety of all during this period, UCDA has guided its staff on the safety measures to adopt based on the guidelines from the Ministry of Health. We urge all coffee stakeholders to follow the guidelines.

#StaySafeUg

Basic Preventive Measures Against Covid-19



Wash your hands frequently

Regularly and thoroughly clean your hands with soap and water or with an alcohol-based hand rub



Maintain social distancing

Maintain at least 4 metres distance between yourself and anyone who is coughing or sneezing



Avoid touching eyes, nose & mouth

Hands touch many surfaces and can pick up viruses. Once contaminated, hands can transfer the virus to your body through your eyes, nose or mouth



Practice respiratory hygiene

Cover your mouth and nose with your bent elbow or tissue when you cough or sneeze. Then dispose of the used tissue immediately

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FOREWORD

On 30 March 2020, H. E. the President pronounced a lockdown for 14 days as a way of combating the spread of COVID-19. As of 1 April 2020, all Ugandans were expected to stay home in order to stay safe.

The coffee sector was one of those allowed to continue operations due to its importance to the economy. We appreciate the support of the Minister of Works and Transport, Hon. General Katumba Wamala and the Vision Group CEO, Mr. Robert Kabushenga in getting stickers for exporters and key UCDA staff to ensure continuity of exports.

UCDA is committed to ensuring business continuity during this period. In his regard, we have maintained critical staff to register contracts, process cess, handle certification of coffee as well as inspect and load coffee. Our staff are vigilantly carrying out their duties to ensure coffee is cleared and exported in time.

UCDA is committed to ensuring business continuity during this period.

We are also grateful to the Minister of Agriculture, Animal Industry and Fisheries, Hon. Vincent Ssempejija, who directed the Resident District Commissioners (RDCs) to issue movement permits to UCDA field staff. He has given guidance on the provision of advisory services to farmers, to ensure continuity of coffee production. I take this opportunity to thank all the RDCs for their support in this.

Our extension officers will continue training with no more than five farmers at a time and all involved must follow the MOH guidelines on preventing the spread of COVID-19 such as hand washing or sanitizing frequently and maintaining a distance of at least four metres from each other. There will, however, be no mass trainings until further notice.

Dr. Emmanuel Iyamulemye
Managing Director

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A cupping session of Uganda's specialty and fine coffees at the AFCC&E.

Promoting Uganda's specialty and fine coffee

Fifteen Uganda coffee sub sector players notably farmers, traders, cooperatives and exporters exhibited Uganda coffee at the 18th African Fine Coffees Conference and Exhibition (AFCC&E) in Mombasa, Kenya to promote Uganda coffee. The AFCC&E theme was 'Specialty Coffee Markets: The Next Frontier'.

The AFCC&E is Africa's largest coffee trade platform that brings together over 2000 regional and international coffee roasters, traders, producers, professionals and connoisseurs in a three-day event.

The event had a three-day conference featuring international and regional acclaimed speakers, an exhibition and coffee field visits running concurrently. This provided a unique opportunity to showcase and discuss the best African coffees and affiliated services and how to get them to the specialty coffee markets. This was a perfect platform for gathering valuable coffee information, networking, as well as building trade relations and buyer and seller interaction.

The first ever East Africa Community (EAC) Coffee Business Forum run simultaneously alongside the AFC-C&E. It was financed by the European Union through its Market Access Upgrade Program (MARKUP) and organized jointly with the African Fine Coffees Association. MARKUP is an initiative of the EAC Secretariat, funded by the EU and Germany Federal Government (BMZ). It is implemented by various agencies, including the International Trade Centre (ITC) and Deutsche Gesellschaft für Internationale Zusammenarbeit (GIZ), UNIDO, Uganda Coffee Development Authority (UCDA) and other partners. It featured a week of interactive discussions, workshops and networking events. It is a forum for regional and international businesses, service providers and policy makers in the coffee sector to exchange and learn from each other as well as find markets and international sales opportunities.

Conference and EAC Business Forum

The AFCC&E kicked off with a Coffee Sustainability Day under the theme: "Building Farm's Re-

ABOUT AFCC&E

African Fine Coffees Conference and Exhibition (AFCC&E) is Africa's largest coffee trade platform that brings together over 2000 regional and international coffee roasters, traders, producers, professionals and connoisseurs in a three-day event.

silience, addressing Low Price and Climate Change Challenge'. The broad objective of the Sustainability Day was to highlight, discuss and propose solutions for key sustainability challenges facing the Africa Coffee Sector and to explore possible solutions and partnerships to address these challenges. Coffee farmers worldwide are faced with declining coffee prices that adversely affect the profitability of their farms. Low price is aggravated by the effects of climate change that lead

to low productivity and increasing cost of production. These challenges are seen as the biggest threats to coffee viability and the ability of farmers to earn a decent living.

The various sessions at the Coffee Sustainability workshop explored several coping initiatives and mechanisms available to farmers on the national and international levels. This included defining the role of National Coffee Strategies in driving coffee productivity in the region and engaging coffee stakeholders to address productivity, coffee profitability and climate change challenges.

The Managing Director of UCDA, Dr. Emmanuel Iyamulemye, in his remarks, explained what Uganda is doing to make coffee prices more favourable for farmers. Some of the interventions include promoting domestic coffee consumption through promotions on the road, promotion of coffee clubs in universities, diversification of farmer incomes, and encouraging farmers to improve coffee quality. The National Coffee Bill 2018 that is currently before the Agriculture Committee of the Parliament of Uganda is expected to provide farmers with the opportunity for direct marketing through auctioning. Dr. Iyamulemye said that this will further improve the farmers' prospects.

Other sessions during the Coffee Sustainability day discussed best practices to support farmers adapt to climate change, improve productivity, strengthen economic resilience and integrate landscape management practices for improved incomes from coffee farming.

The aim of the EAC Coffee Business Forum was to bring together public and private stakeholders to identify concrete solutions to boost trade and



Cupping specialty and fine coffees at the UCDA booth at the AFCC&E exhibition



**AFCC&E Exhibition
UCDA showcased export
coffee grades for both
Arabica and Robusta
including Uganda's
Specialty and Fine
Robusta coffees. UCDA
also disseminated
information on the
Uganda coffee industry,
including the coffee
trade and investment
opportunities.**

investment opportunities for coffee exporters in East African countries including highlighting the potential for greater intraregional and cross-border trade such as to the EU market.

It was aimed at addressing issues such as access to finance, meeting quality standards and marketing and branding that will help the small and micro-enterprises move up the value chain and increase their competitiveness.

Increasing coffee exports from Burundi, Kenya, Uganda, Rwanda and Tanzania could have a considerable positive impact on EAC's economic development. This can only be achieved if existing trade barriers are removed and access to finance for small and medium coffee businesses is improved. In addition, factors such as quality compliance, value addition, packaging and branding are critical in determining market access and incomes that accrue to the exporting countries and enterprises.

Walk-in business clinics provided mentorship to coffee exporters to help them take advantage of trade and investment opportunities to achieve commercial success.

Key themes addressed included the removal of coffee trade barriers by turning the spotlight on the World Trade Organization's Trade Facilitation Agreement; innovative mechanisms to facilitate access to credit, buyer and investor priorities globally and how regional growers and traders can capitalize on these new opportunities.

A special coffee cupping session and a first of its kind online mini-auction offered participants the opportunity to taste and buy coffee from Burundi, Kenya, Rwanda, Uganda and Tanzania.

Exhibition

The sector players included Ankole Coffee Producers and Cooperatives Union (ACPCU), Abeywa United Coffee Farmers, The Coffee Gardens, CECOFA, Kasaali Farmers' Cooperative Society, Kibinge Coffee, New Bukumbi Coffee Processors Ltd, JKCC, Zigoti Coffee Works, Zombo Coffee, Kayunga Nile Coffee Farmers, IWCA Uganda Chapter, Biganda Farmers' Cooperative, Banyankole Kweterana Cooperative Society and Bufumbo Organic Farmers Association.

Most of the Ugandan exhibitors were hosted at UCDA's exhibition booth where they met with their buyers. The rest of the exhibitors were either self-sponsored or sponsored by a business partner.

The exhibitors all confirmed that the trip was a success as they made several contacts with potential buyers/roasters and funders, which they believe will mature into contracts. This was in line with AFCC&E's objective to promote Ugandan coffee through increasing awareness, creating new markets and maintaining the existing ones in order to increase exports.

UCDA showcased export coffee grades for both Arabica and Robusta including Uganda's Specialty and Fine Robusta coffees. UCDA also disseminated information on the Uganda coffee industry, including the coffee trade and investment opportunities in Uganda. ■



Wokorach prepping his machine at the Africa Barista Challenge



Another Ugandan barista champion shines at the regional barista championship

Q Tell us about Micheal Wokorach

A I am an Acholi from Northern Uganda who grew up in Mukono. I studied Food Science at Kyambogo University and this is where my coffee journey began. I am currently working with Great Lakes Coffee Roastery as the Head of Coffee.

Q How did you get into the world of coffee?

A In my first year at the University back in 2013, I joined Kyambogo University Coffee Association (KYUCA) through a friend Mr. Ibrahim Karungi who was the coffee president at the time. The coffee clubs in universities are an initiative of the Uganda Coffee Development Authority (UCDA). Karungi later introduced me to Judith Engena, a UCDA Quality Assurance Officer who was in charge of the university coffee clubs.

Since I was studying Food Science I applied to

do my industrial training at UCDA. During my time there I learnt a great deal about the coffee world through trainings such as Basic Quality Control, Barista, R-Grading among others. I picked a lot of interest in the barista course and in 2015, I participated in the Inter-University Barista Championships and was crowned the champion.

My former university has a very active coffee club and I am always super excited to see the students participating in the annual Inter-University Barista Championships and winning.

Q You are currently the Uganda National Barista Champion. How did you get there?

A I participated last year. The competition was a tough one but I played smart and in the end, my love and passion got me the win I was craving for.

“ I have many role models in this coffee industry. One of my role models is my boss Mr. Andreas Nicolaides. He makes me dream super big. ”



Wokorach shows off his certificate of achievement after coming second in the African Barista Challenge



Q What does it mean to be a national champion?

A Its supper exciting at first but then as time passes by you feel normal but you earn respect from friends but majorly within the coffee community because it's not easy to own that crown. After the Championship I earned myself a job with GreatLakes Coffee Roastery which was a very good opportunity for me.

Q As the national barista champion, you have participated twice in the African Barista Challenge at the annual African Fine Coffees Conference and Exhibition in 2019 and 2020. What has this experience been like?

A I am so special God has blessed me for sure. Competing twice at AFCA has been a great experience for me. Last year, I participated in the Africa Barista Challenge in Kigali. This year I participated in the Challenge in Mombasa and came second. I learnt a lot of tactics

and new moves to prepare me to compete in the near future.

Q Will you defend your UNBC title this year? If not, why not?

A I am not defending my title this year. I have a lot to fix and also plan. Besides I would like to concentrate on my work for now. This is an opportunity for another champion to take the crown. I would like to see more champions in the league so that in the near future we can have a battle of the champions.

Q What advice would you give those participating?

A I advise my colleagues competing this year to research, invest, practice and also consult, I can be of very good help. I am just a call away.

I am also planning to host a competition workshop for an in-depth competition methodology. I will reveal the details soon.

Q Who are your role models?

A I have many role models in this coffee industry. One of my role models is my boss Mr. Andreas Nicolaides. He makes me dream super big. ■

Preliminaries for national barista and national cup tasters championships successfully held

Uganda Coffee Development Authority (UCDA) successfully concluded the preliminary rounds for both the Uganda National Barista Championship (UNBC) and the Uganda National Cup Tasters Championship (UNCTC) in March. Sixteen baristas qualified for the semifinal competition of the UNBC and eight for the UNCTC.

Due to the COVID-19 pandemic and the ensuing lockdown announced by His Excellency the President of the Republic of Uganda on 30 March, the competitions were postponed. New dates will be communicated to participants in due course.

The UNBC and UNCTC are annual events held by UCDA to determine the national barista and cup taster each year. The national barista goes on to participate in an annual

regional competition – the Africa Barista Challenge – before representing the country on the global stage at the World Barista Championship (WBC). The WBC is the preeminent international coffee competition produced annually by World Coffee Events (WCE). Both the national competition and the WBC focus on promoting excellence in coffee and advancing the barista profession. In addition, the WBC engages a worldwide audience with an annual championship

event that serves as the culmination of local and regional events around the globe. This year the event will be held in Melbourne, Australia from the 4th to 7th of May. Considering the prevailing circumstances, Uganda will not be represented this year.

The national cup taster, on the other hand, represents the nation at the World Cup Tasters Championship. This year the event is slated to be held in Poland, Warsaw from 15th to 17th October. ■



The reigning Uganda National Cup Tasters Champion also a Quality Assurance Officer at UCDA participating in the preliminaries for this year's UNCTC

A quality champion project for secondary processing

“The highlight for me at the 18th African Fine Coffees Conference and Exhibition (AFCC&E) was the East African Community (EAC) Business Forum sponsored by the International Trade Centre (ITC) and co-organised with the African Fine Coffees Association (AFCA).”

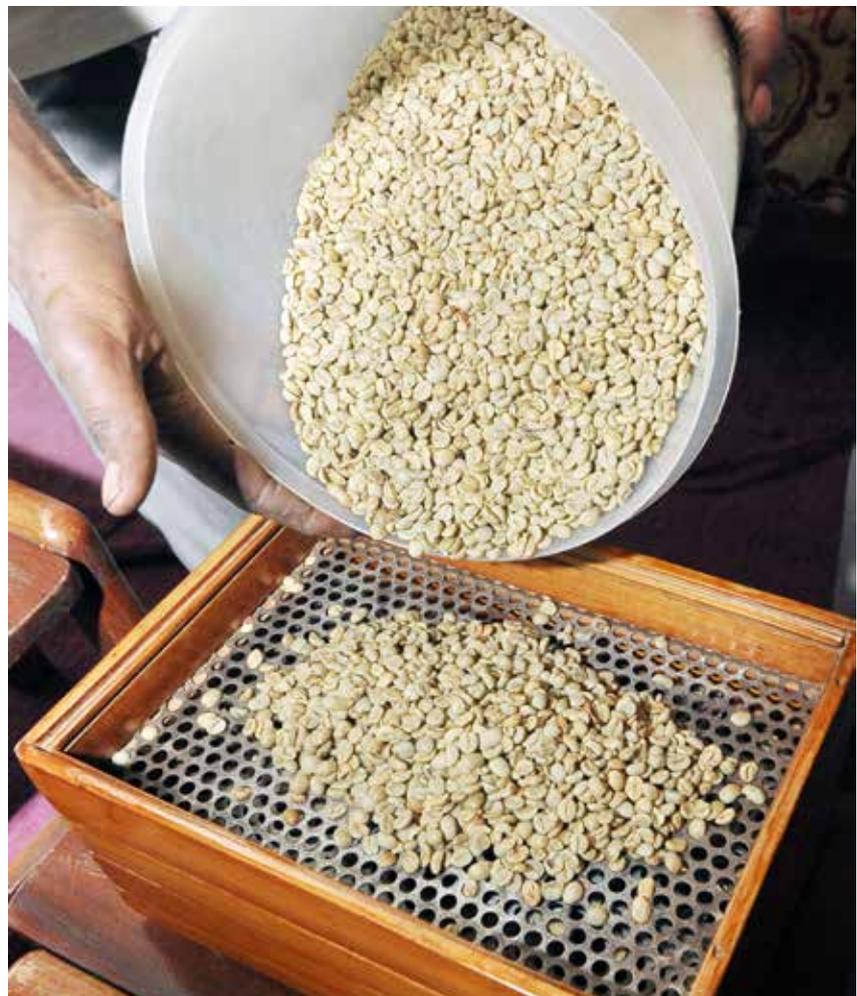
By **Fredrick Mugerwa**

This event highlighted how coffee producers can add value to their coffee. At the forum, public and private sector representatives were brought together to identify concrete solutions to boost trade opportunities for coffee exporters in East African countries.

The four-day event held in Mombasa, Kenya emphasized the need to meet quality requirements to increase coffee exports from the EAC region and thus gain access to the European Union market.

At the invitation of ITC, I presented a paper at the forum in my capacity as a Quality Champion - one of over 20 certified in Uganda and 123 in the region. To qualify as a Quality Champion I underwent a series of training sessions in Kampala, Uganda to become a Quality Champion. At the end of the training, I was then deployed to implement a quality improvement project in a coffee secondary processing factory in Wakisso district. My presentation at the forum focused on quality improvement with lean methods to eliminate waste and increase efficiency.

My presentation focused on three sub projects. The first sub project involved data analysis of input and output of different coffee grades. Coffee grading is



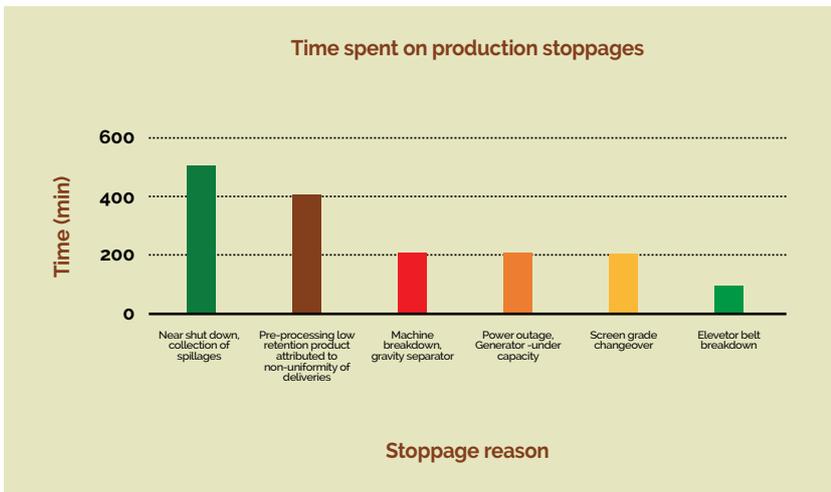
the sorting of hulled green beans over screens with different sized holes. A coffee sample drawn from fairly average quality (FAQ) coffee is analyzed and payments are made to the supplier based on the size of the beans, besides other parameters. The screen 18 coffee

grade output was identified as varying by over -30% in relation to the input. The root causes of the problem zeroed in on non-representative sampling and analyses, excessive bean shrinkage during mechanical drying and potential wearing out of grading screens.



Grading screens and their conformity measuring tools (vernier calliper and micrometer screw gauge)

Production time stoppage data for demonstration purposes only



The solutions shared included multiple coffee bag sampling, optimizing the mechanical drying process and assuring conformity of the grading screens and analyses. Interventions are underway to reduce the variation, and hence increase the business' profitability.

The second sub project was about production line output optimization. This involved collecting data from operations to focus on improvements. Data was collected from five undisturbed production runs, for good product output, defects, stoppage reasons and durations. The value of using data to improve efficiency was demonstrated by analyzing the stoppages against

their durations (see figure below). As a result of using this data analysis the business is intervening to increase its rate of production output.

The third sub project involved supporting the company to meet specific food safety requirements imposed by a buyer based in the United States of America. This involved among others, developing of a preventive controls food safety system and identifying two critical preventive control steps. The first preventive control step was mechanical drying of ungraded coffee beans to prevent mycotoxin development and the second optical sorting to deter the entry of foreign matter such

as stones, metal, glass, plastic, wood and fungal decayed beans into a finished product (graded coffee beans). Training on implementation was provided.

A few other Quality Champions from Uganda, Kenya and Tanzania also made presentations. The forum gave us an opportunity to learn from each other's experiences. It was evident that the sub-projects so far undertaken are simple and non-resource intensive. The key need was about coffee grading factories re-examining their operations, collecting necessary data or analyzing historical data to identify problems and generate ideas for waste reduction and improving the efficiency of operations.

A farmer from South Western Uganda who wet processes his coffee testified that he has already benefited from the quality process improvement through the free knowledge shared by Quality Champion visits to his business.

Overall my participation was a worthwhile and rewarding experience in terms of sharing and gathering ideas. It also raised my understanding of solutions to the industry challenges and enabled me to establish relationships for future beneficial engagements. ■

Ssensaga explains how to get uniform coffee ripening

By **Julius Twiine**

Benedicto Ssensaga was only eight years old when he moved along with his sister from Kiboga district to settle in Kikingura village, Bwijanga sub-county, in Masindi district. "I bought 3 acres of land from my in-laws because I needed to settle. At that time, I was only 19 years old. I acquired the piece of land in exchange for two mature pigs," Ssensaga said.

As a young man, Ssensaga started planting a variety of crops but with emphasis on coffee because according to him, his parents were coffee farmers who always told him how profitable the crop was.

Ssensaga, now 59, has grown to become a full on-farm coffee expert. He boasts of over 22 acres of land subdivided under different enterprises that supplement the income from coffee.

"I'm currently practicing coffee on seven and a half acres of land but am continuously expanding," he said.

Last season he harvested over 80 bags of kiboko weighing more than 100 kilograms. The out-turn of the coffee was over 60% when hulled into clean coffee also known as *kase*.

According to Ssensaga, coffee is just like any other crop. If you give it attention and care it will give you good yields.

While some people see only one harvest, Ssensaga's coffee is always

high-yielding with good out turn, a trick he attributes to good farming, keenly following advice from UCDA extension staff and good pre-and post-harvest handling practices.

"I usually keep my fields clean because keeping coffee in the bush makes the coffee seeds turn pale. When harvesting, I pick only ripe coffee, one seed at a time, and that helps me to leave the unripe beans on the plants. After harvesting, I ensure that I do selective pruning to give room for more production," Ssensaga said.

Coffee farmers are advised to harvest only red ripe coffee cherries by selective hand picking. Most of them consider this to be a laborious and costly task especially since their cherries ripen unevenly. Fortunately for Ssensaga, this is no longer a problem.

The trick to uniform ripening

Uniform coffee ripening results from a combination of factors. These include the amount and distribution of rainfall, the chem-



ical and physical characteristics of the soil, the state of the plant (whether it is shaded or bushy) as well as timeliness in the applica-



tion of good agricultural practices (GAPs). All these play a big role in the ripening phase.

Ssensaga maintains a good balance of shade trees which includes *Musizi* trees (*maesopsis eminii*) and local 'Mugavu' tree species. During this era of climatic change, shade trees are important in coffee farming. Their umbrella-shaped canopies provide shade which mitigates against excessive temperatures and heat stress that are responsible for flower and fruit abortion.

Deep-rooted shade trees recover soil nutrients from deeper soil horizons and transport them to their leaves. When their leaves fall and rot, they provide organic matter or manure which is released into the coffee plantation. This organic matter improves the soil texture and water retention thus availing the much-needed water to the coffee. Besides, deep-rooted trees don't compete with the coffee for water and other nutrients.

Furthermore, shade trees of the

leguminous species capture much-needed Nitrogen from the atmosphere and convert it into nitrates which are used by the coffee for numerous purposes.

Shade trees also act as windbreakers to protect the coffee trees from excessive and destructive winds and some even repel dangerous pests found in the environment.

Ssensaga controls the bushiness of his plants through regular pruning. This allows the coffee plants to receive adequate sunlight. If a plant is too bushy, it can create a micro-environment for pests and diseases in the shamba.

Ssensaga sources all his seedlings from UCDA certified nurseries. The seedlings from these nurseries are of the approved quality. To further boost their yield and encourage uniform ripening he ensures adequate soil-moisture during vegetative growth in order to minimize pre-flowering stress. He achieves it through soil-water retention measures and through the use of trenches, mulch and organic manure.

Ssensaga has created a unique micro-environment around his coffee fields unique from the surrounding marginal areas.

In 2011, Ssensaga, along with a few others, started up a coffee farmers' group called Kikingura Coffee Farmers' Association. Eight years later, in 2019, the group became bigger after it attracted other groups in the area. Together they formed Bwija Coffee Farmers' Cooperative Society Limited which is currently comprised of over 150 members. ■



Farmer group in Luuka plans to promote local consumption

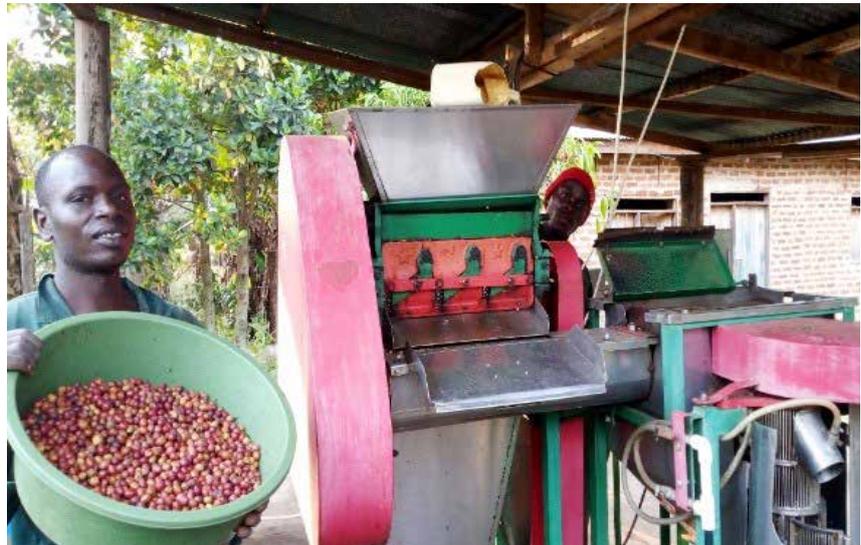
Baliboneraawo Kibuutu Coffee Farmers Association (BABUCOFA) was formed in 2013. Two years later, on 17 September 2015, it signed a Memorandum of Understanding with Luuka Tourist Farm to improve coffee quality and promote value addition in their community. This would be achieved through being organized as a group with a common goal to conduct, coffee processing, grading and packaging at the community level.

By **Barbara Akajorait**

The association was started by its patron Mr Fred Kanyali with 40 founder members from Bulongo sub county, twelve of whom were women. Since then it had added 30 more members. The committee and a few available farmers conduct monthly meetings and a quarterly meeting is conducted where all members are required to attend. BABUCOFA was formally registered on 2 January 2019 as a Community Based Organisation (CBO) in Luuka town council in Luuka District.

The association's objectives are to mobilise and organise coffee farmers, increase coffee production through the use of Good Agricultural Practices (GAPs), develop capacity through trainings by extension officers, improve the coffee quality through promotion of best post-harvesting practices and promote bulk marketing.

Since 2015 Uganda Coffee Development Authority (UCDA) has supported the association by providing equipment, inputs and technical knowledge. In 2016, UCDA, under its Centre for Robusta Excellence (CORE) project, provided a wet coffee processing machine and a solar dryer. These were installed at Mr. Kanyali's residence



The machine is used by members of the association to produce washed Robusta coffee. Kanyali's washed Robusta coffee has competed in the annual Taste of Harvest competition organized by the Africa Fine Coffee Association with good results.

The coffee from farmers in his area has been collected under a UCDA profiling program and it has been scoring 80 points. Robusta coffee that scores from 80 to 90 points is considered Fine Robusta Coffee – the



second-highest grade for a Robusta coffee.

The CORE project identified Mr. Kanyali as a demonstration farmer in the area and later Mrs. Carol Watuka was elected as their lead farmer. Under the same CORE project, members received various agricultural farm inputs such as pesticides, spray pumps and good quality coffee seedlings. In addition, UCDA technical staff have trained farmers on Good Agricultural GAPs.

The UCDA interventions have had several positive results. The quality of coffee beans have improved greatly. Prior to the intervention, the quality was fairly good, however, not all members were following good post-harvest handling practices. The CORE project addressed this through trainings whose outcomes have yielded good results as seen from the profiling exercise.

The farmers have also increased the acreage of land under coffee from 20 to 50 acres in total as a group. In addition, the number of farmers joining the association has jumped from 40 to 70 members in the last 5 years.

The association plans to venture into value addition through roasting of their own coffee. They have undergone training in good roasting practices demonstrated at the UCDA laboratory in Iganga. The group now plans to procure a coffee roaster and packaging machine. This will enable them to produce coffee for local consumption.

Mr. Kanyali has sold coffee to restaurants locally, in Mukono and Kampala but he intends to get more clients once volumes increase. The farmers of BABUCOFA believe adding value to their coffee and selling it locally will give them an additional revenue stream that will protect them from the unstable international prices. ■

Who is Frederick John Kanyali

Mr. Kanyali is the Patron of Baliboneraawo Kibuutu Farmers Association (BABUCOFA) in Luuka District.

He was born on 4 May 1943 to a local chief in Bulongo sub county, Luuka District. He is married with 6 children and 15 grandchildren. Upon completion of his school education, Kanyali joined Uganda Hotels Ltd under the then Uganda Development Corporation for two years as an Assistant Manager (Trainee). Shortly after, he got a scholarship to go to France where he studied Hotel Management and Catering and obtained a Diploma qualification from the Grenoble Hotel School. When he returned to Uganda he rejoined Uganda Hotels and worked all over Uganda. Kanyali retired after thirty years' service. He then joined local politics and served as Chairman LC III for only one term.

Kanyali's parents inspired him to take up agriculture. They were both

active in agriculture and animal husbandry. His father, who was a teetotaler, took on coffee drinking and eventually planted some coffee trees so he could enjoy a cup of coffee at home. He would roast the coffee in an open saucepan and pound it in a wooden mortar to make ground coffee.



Kanyali remembers the fragrance of the roast and ground coffee filling the air around them and enticing them to taste the aromatic drink. Since UCDA donated a pulper and dryer to produce high-quality coffee beans; value addition is the ultimate. A roaster grinder and packing machine for drinking coffee will be required to establish a coffee shop in the town council.

Besides coffee, Kanyali also grows all types of bananas including Matooke, Gonja, Ndizzi and Kayinja. He also grows cocoa, oranges and mangoes.



Left to right: Ivan Winyi, Alex Masereka and Hussein Birikunzira receive coffee other goodies from UCDA's Corporate Communications Manager, Laura Walusimbi

UCDA gives back to coffee consumers

From December 2019 to February 2020, Uganda Coffee Development Authority (UCDA) engaged the public through a social media campaign dubbed the #LoveUgCoffee campaign. In total, UCDA gave out a hamper to six of the most engaged people on Twitter or Facebook.

The first winner was Mr. Ivan Winyi who was excited to receive his hamper that included a pack of roasted Uganda coffee, a travel mug, and a key holder among other goodies from UCDA's Corporate Communications Manager, Mrs. Laura Walusimbi. The handover took place at UCDA's head office at Coffee House.

"I am delighted to be the first winner in the #LoveUgCoffee campaign. I have always loved coffee and even those I went with to school can bear witness to this. So when I came across the campaign, I decided to try my luck and fortunately I emerged the winner," said Winyi.

"I urge all Ugandans to participate in the campaign because there is nothing as sweet as Ugandan coffee. It is even sweeter when received as a gift! Ugandans especially youths, who are the most active group on social media shouldn't miss out on this opportunity," an excited Ivan noted.

Commenting on the campaign, Ms. Walusimbi said UCDA's mandate is to oversee all coffee activities in the country, with a mission to facilitate the increase in coffee production, productivity and domestic consumption. In line with this, UCDA promotes domestic coffee consumption and coffee as a value-added product.

"We introduced the #LoveUgCoffee campaign during the festive season with the main objective of giving back to Ugandans by promoting Uganda coffee," said Mrs. Walusimbi. "Uganda produces great coffee. In addition, Uganda is the largest coffee exporter on the continent. UCDA wants Ugandans to know and enjoy their coffee. We believe domestic coffee consumption will boost the incomes of farmers and other stakeholders along the value chain."

The #LoveUgCoffee run from the end of December to the beginning of Feb-

ruary. To participate in the campaign, all the participants had to do was nominate someone by typing "#LoveUgCoffee, I nominate (Twitter handle or Facebook account)". The tweet and Facebook post with most engagement would win.

The second winner was Mr. Alex Masereka. Speaking about the campaign, an excited Masereka said he got to know about the campaign through social media. "The product the campaign is talking about is a Ugandan product, and I'm a big-time consumer of coffee. And since I'm always glad to contribute to things Ugandan and African, I decided to give it a try and I won," said Masereka. He urged others to join the campaign then because they would be supporting Uganda.

The third winner of the #LoveUgCoffee campaign urged Ugandans to go back to their roots -- farming -- as one of the ways of fighting unem-

ployment. While receiving his gifts at UCDA's head office at Coffee House on Jinja Road in Kampala, Mr. Hussein Birikunzira said one of the reasons responsible for the high rates of unemployment in the country is the youth's dislike for agriculture.

"We are brought up to believe that living a good life can only come through education. Parents and teachers hardly tell us how lucrative agriculture is. I think it is the right time for parents to interest their children in agriculture," he advised. Birikunzira added that his love for agriculture was shaped by the coffee farmers and dealers whom he closely works with. He supplies them with furnace oil for their coffee roasteries.

"They are all earning better than many people doing white-collar jobs. I will also be joining coffee farming this year and I have already secured land for myself."

It is out of this love for coffee that he closely follows coffee-related content online, where he is active.

"I'm always on Twitter, so when I came across the #LoveUgCoffee campaign, I gave it a try immediately for the love

of Ugandan products," said Birikunzira. He urged all Ugandans to love Ugandan products and also take part in such campaigns.

The fourth winner of the #LoveUgCoffee campaign, Mr. Aburu Awath could not hide his excitement when he arrived to pick his prize.

"I love Uganda coffee a lot and out of this love, I have always found myself amongst coffee lovers. While at Makerere University, I was part of the university's coffee club," the elated Awath said. "I also did my internship at UCDA which further increased my love for coffee. On joining UNBS, I found myself working with several farmers and officials from UCDA. It seems me and coffee were made for each other because we are not about to separate!" He added that when he came across the campaign on Facebook, he did not waste even a second. His post was the most responded to in the campaign on Facebook that week.

Mr. Muganzi Arinaitwe was the fifth winner to be rewarded for his efforts to promote domestic consumption on social media. He thanked UCDA

for the #LoveUgCoffee campaign, describing it as one of the best ways of promoting domestic coffee consumption.

"The youths are the largest group of people on social media as well as Uganda. When you target social media, you are targeting the youths, which is a big market. This without a doubt will interest youths in coffee consumption," he noted.

Nicholas Charles Ssebalamu was the final winner of the campaign. Ssebalamu who currently works in Arua said he got to know about the campaign through social media where he is very active.

"I am a coffee farmer and a big fan of Ugandan coffee. Even during my school days at Gulu University, I was actively involved in the activities of the coffee club so when I came across this campaign, I gave it a try immediately," said Ssebalamu.

He lauded UCDA for the #LoveUgCoffee campaign, saying it is one of the best ways of interesting the youths in not only coffee consumption but also farming. ■



Left to right: Aburu Awath receive his gifts from UCDA's Laura Walusimbi while Muganzi Arinaitwe and Nicholas Charles Ssebalamu receives their gifts from UCDA's System Administrator, Valentine Bette and MIS Manager, Lydia Kitakufe, respectively.

COFFEE TRENDS



Key Highlights



A total of **477,561-kilo bags** of coffee valued at **US\$ 45.87 million** were exported in March 2020 at an average weighted price of US\$ 1.60 / kilo, 5 cents lower than US\$ 1.65 /kilo in February 2020.



Farm-gate prices for Robusta Kiboko averaged **UGX 2,000** per kilo; **FAQ UGX 4,000** per kilo, Arabica parchment **UGX 5,400** per kilo and Drugar **UGX 5,000** per kilo.



Coffee exports for the 12-months period (April 2019 to March 2020) totalled to **4,877,141 bags** worth **US\$ 471.59 million** compared to 4,108,401 bags (US\$ 420.45 million) the previous year .



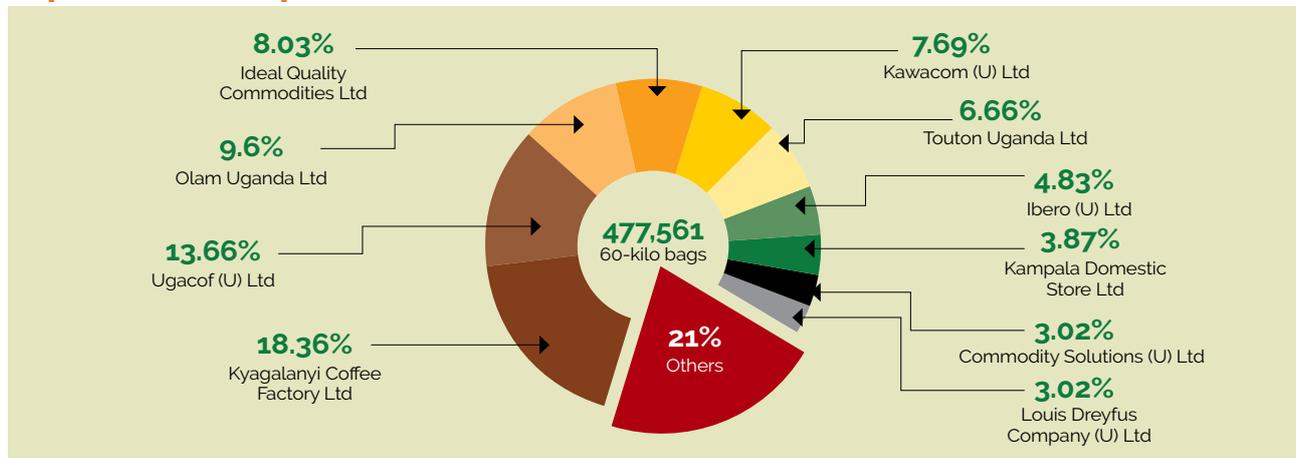
78.40% of the total volume was exported by 10 exporters, out of 44 companies which performed during the month compared to 80.07% in February 2020.

The ICO Composite Indicator price increased by 6.9% to 109.05 US cents/lb in March 2020 from US cents/lb 102.00 in February 2020.

Trend of Total Quantity & Value of Coffee Exported: April 2019- March 2020



Top 10 Coffee Exporters and their Market Share: March 2020

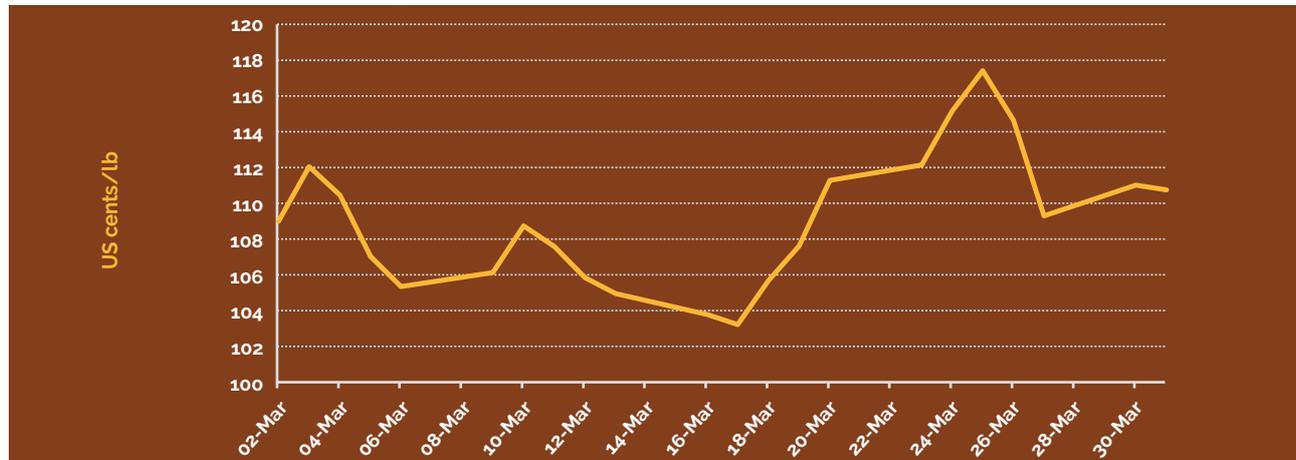




International Coffee Organisation Indicator Prices: March 2020 (US cents/lb)

	ICO composite indicator	Colombian Milds	Other Milds	Brazilian Naturals	Robustas
02-Mar	109.00	158.08	147.19	112.81	68.30
03-Mar	112.05	162.71	152.60	116.63	68.90
04-Mar	110.45	160.39	149.67	114.62	68.60
05-Mar	107.03	154.85	143.67	110.26	68.09
06-Mar	105.34	152.58	140.52	108.05	67.85
09-Mar	106.12	153.36	142.93	108.90	67.66
10-Mar	108.74	157.95	147.23	111.93	68.35
11-Mar	107.59	156.13	145.34	110.43	68.10
12-Mar	105.84	153.88	142.51	108.22	67.51
13-Mar	104.95	151.88	140.82	107.15	67.58
16-Mar	103.79	149.67	138.75	105.80	67.43
17-Mar	103.22	149.17	137.58	105.02	67.36
18-Mar	105.69	152.73	142.27	108.24	67.62
19-Mar	107.61	156.12	146.04	110.86	67.43
20-Mar	111.28	162.37	152.22	116.59	67.17
23-Mar	112.13	164.28	154.81	116.90	67.11
24-Mar	115.15	168.92	159.47	120.94	67.86
25-Mar	117.41	172.56	162.83	124.72	67.81
26-Mar	114.63	168.97	158.14	120.95	67.18
27-Mar	109.30	161.65	150.45	113.05	65.94
30-Mar	111.01	164.75	153.99	115.50	65.55
31-Mar	110.75	164.88	154.17	115.56	64.65
Average	109.05	158.99	148.33	112.87	67.46
High	117.41	172.56	162.83	124.72	68.90
Low	103.22	149.17	137.58	105.02	64.65

International Coffee Organisation Indicator Prices: March 2020 (US cents/lb)





Uganda Coffee
Development Authority



UGANDA PRODUCES GREAT COFFEE

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

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