



MAAIF
Ministry of Agriculture,
Animal Industry and Fisheries



UGANDA COFFEE PROFILES







Uganda Coffee Profiles

Uganda coffee was profiled with the aim of differentiating Uganda coffees by origin Agro-ecological zone¹ (AEZ) based on their unique locations and microclimates to foster the branding and marketing of Uganda coffee. Inferences were drawn from over 1,000 coffee samples randomly collected from the coffee-growing districts from the Crop Years 2014 to 2020.

Several attributes were established showing a significant mean intensity difference among the zones. Uganda coffee, therefore, provides a complex blend of different flavours, which together produce a range of sensory experiences:-

Generally, **Ugandan Robusta Coffee** is characterised by: Caramel, Spicy, and/or Herby Fragrance; A Caramel Aroma; Nutty, Tropical Fruit, and/or Spicy flavours; Bitter and/or Salt Tastes; Spicy and/or Dried Fruit Aftertaste, while **Ugandan**

Arabica Coffee is characterised by: Dried Fruit, Chocolatey, Spicy, Herby, and/or Citrus Fragrance; Dried fruit, and/or citrus Aroma; Dried fruit Flavours; Body and/or Acidity Tastes and Citrus Aftertaste.

Note:

1. The Arabica and Robusta cup profile evaluations are based on the Specialty Coffee Association and Fine Robusta protocols respectively.

2. The cup attributes refer to the flavour profile, i.e.: Coffee Characteristics that make up its flavours depending on several factors: the type and blend of coffee beans; geographical source; roasting method; and method of preparation.

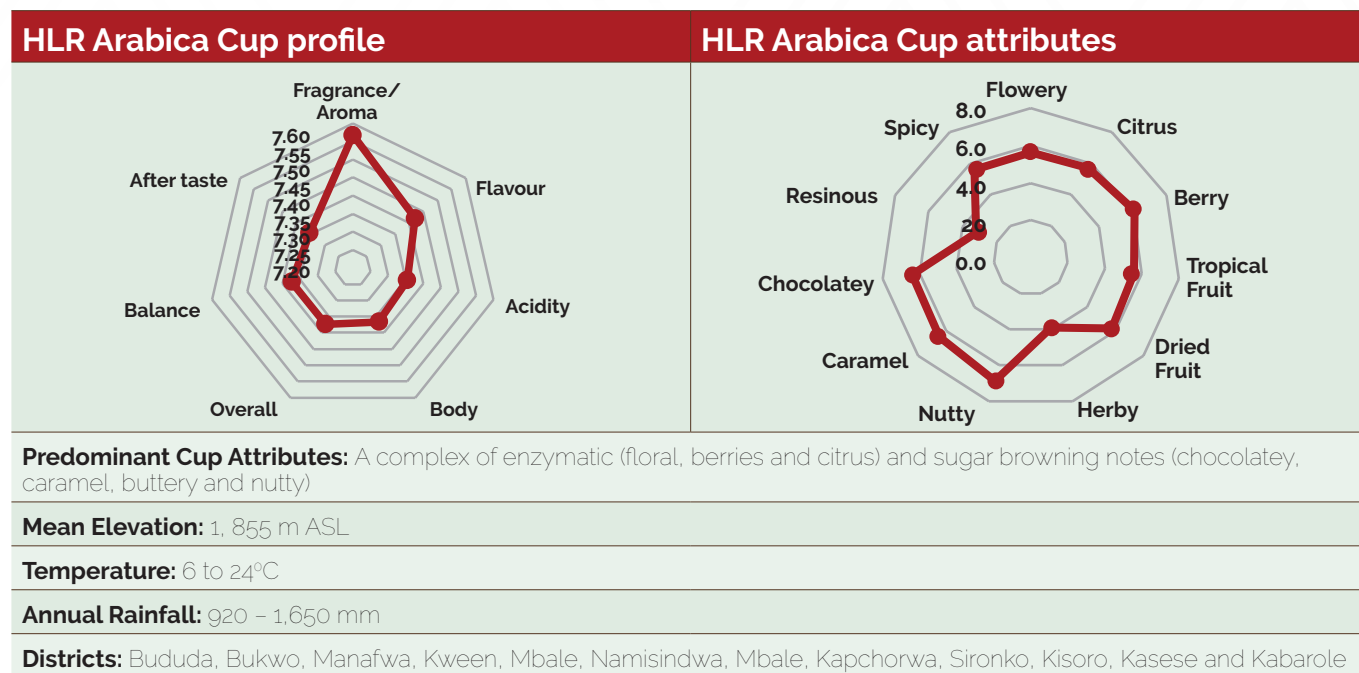
The distinct profiles and social-cultural factors associated with the different AEZ are presented below,-

¹ Each-Agro-Ecological zone is characterised by different climatic conditions, altitude levels, soil properties, topography, rainfall distribution and ecosystem.



1 Highland Ranges (HLR)

The highland ranges mainly grow Arabica coffee on the mountain sides of Mt Elgon in Eastern Uganda, Mt Rwenzori in the West and Mt Muhabura in the South West (Kisoro). The majority of Arabica is grown on the slopes of the volcanic Mount Elgon, the largest free-standing volcano in the world. Mount Elgon's vast size and geographical isolation have driven the evolution of many endemic species found nowhere else in the world. Also, it is riddled with fascinating caves. All these have shaped the behaviour of its inhabitants, animals and plants. Furthermore, the mountain is a critical regional water tower, feeding many rivers – including the Nile – on which millions of people depend. The combination of high elevation, ambient temperature and rich volcanic soils are ideal for the development of complex and delicate flavour nuances that characterise these coffees.





2 Kyoga Plains (KP)

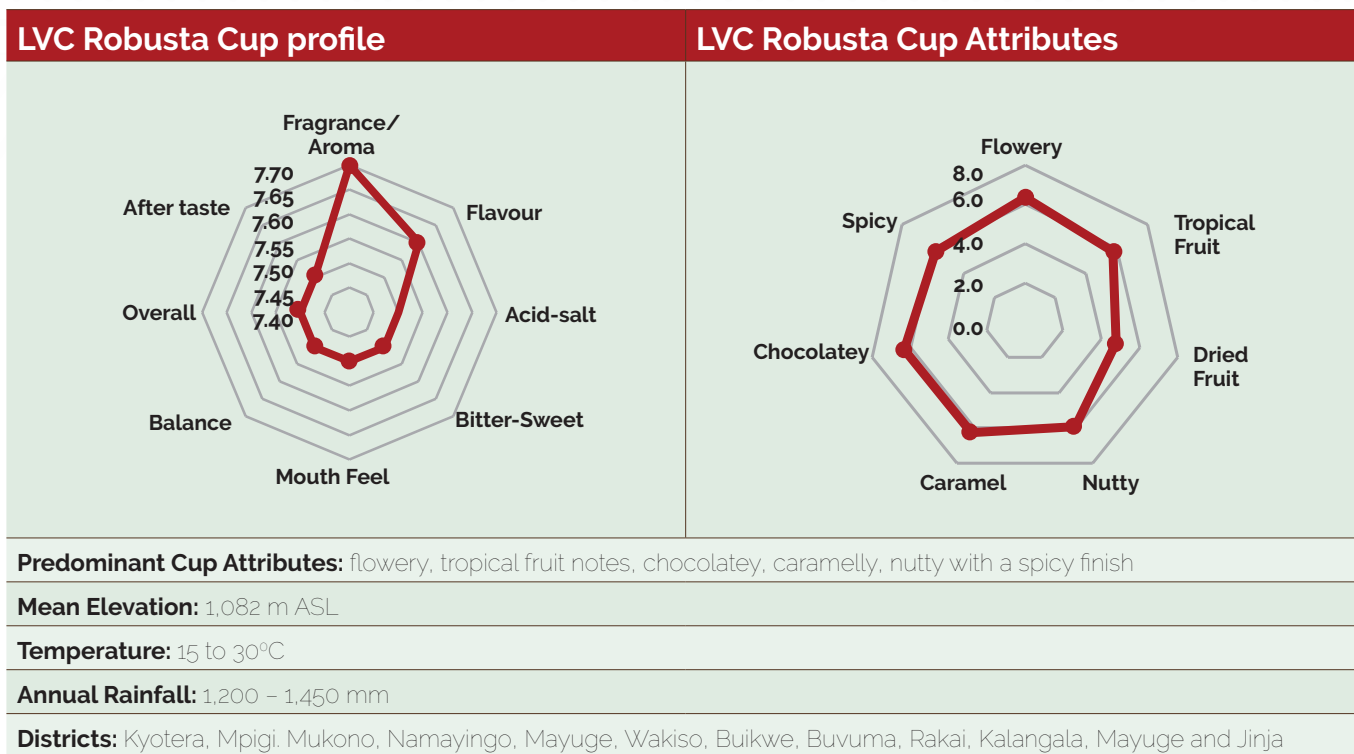
The Kyoga Plain is an important focal area for Uganda given its importance in the Nile basin. The area has important resources vital for Robusta coffee production such as fresh-water (Lake Kyoga), sufficient tree cover, moderate to high temperatures and fertile loamy-sandy soils.

KP Robusta Cup profile	KP Robusta Cup Attributes
<p>Detailed description: A radar chart with seven axes. The values are: Fragrance/Aroma (7.70), Flavour (7.65), Acidity (7.60), Body (7.55), Overall (7.50), Balance (7.45), and After taste (7.40). The chart shows a peak in Fragrance/Aroma and a low in After taste.</p>	<p>Detailed description: A radar chart with seven axes. The values are: Flowery (6.0), Tropical Fruit (5.0), Dried Fruit (4.0), Nutty (3.0), Caramel (2.0), Chocolatey (1.0), and Spicy (0.0). The chart shows a high score for Flowery and a low score for Spicy.</p>
<p>Predominant Cup Attributes: Chocolatey, spicy, roasted nuts and caramel</p>	
<p>Cup Taste: Low Bitterness, Mild Body</p>	
<p>Mean Elevation: 914 - 1, 800 m ASL</p>	
<p>Temperature: 24 to 36°C</p>	
<p>Annual Rainfall: 1,215 - 1,238 mm</p>	
<p>Districts: Bugiri, Kamuli, Iganga, Luuka, Namutumba, Namayingo and Kayunga</p>	



3 Lake Victoria Crescent (LVC)

The Lake Victoria Crescent is named after Lake Victoria, the world's largest tropical lake and the largest lake in the African Great Lakes region. Coffee-growing, specifically, Robusta is a way of life for many Lake Victoria Crescent inhabitants. The ethnic communities living within the basin have a rich culture. The area has several cultural sites such as the Source of the River Nile and different Bantu Kingdoms and their cultural practices. The coffees grown in this region benefit from semi-equatorial climatic conditions such as sufficient rainfall, rich loam soils, and abundant tree cover for shade with ambient humidity.

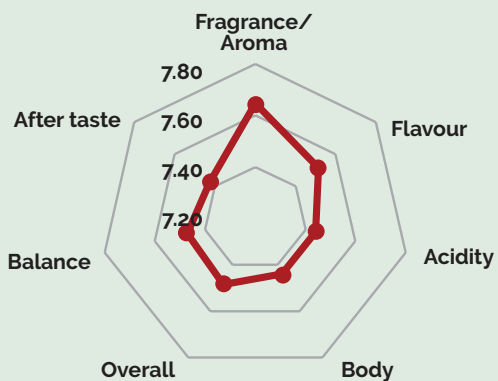




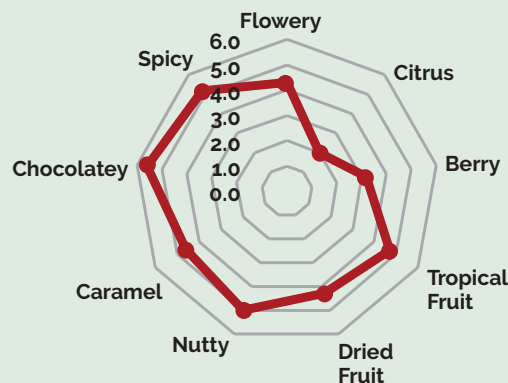
4 North Eastern Savannah Grasslands (NESGL)

The North Eastern Savannah Grasslands (NESGL) AEZ constitutes the Eastern Nilotic language speaking group; the Iteso and the Kakwa. General vegetation of NESGL is flat terrain covered by thick savannah grassland.

NESGL Robusta Cup profile



NESGL Robusta Cup Attributes



Predominant Cup Attributes: intense fragrance, fruity, nutty, spicy, caramel, rich body and predominantly chocolatey finish

Mean Elevation: 1,082 m ASL

Temperature: 15 to 33°C

Annual Rainfall: 1,197 mm

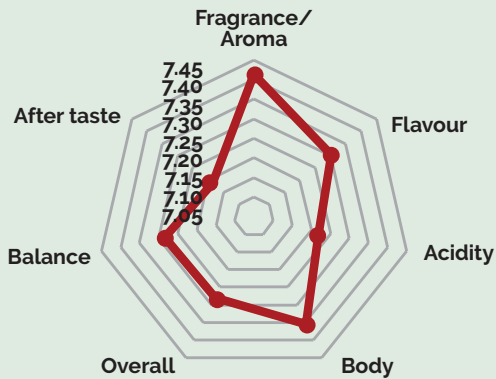
Districts: Lira, Pader, Kitgum, Katakwi, Lamwo, Otake and Agago



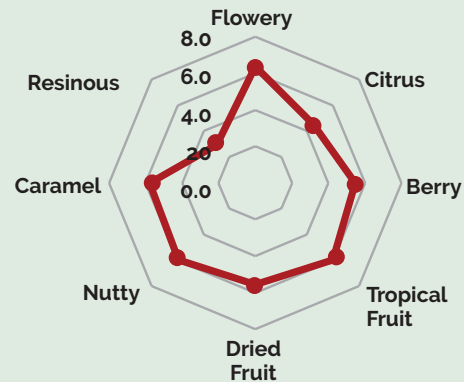
5 North Western Savannah Grass Lands (NWSGL)

General vegetation: Savannah vegetation with open mixtures of trees and shrubs standing with tall grass. In mid-northern Uganda, it's a flat terrain covered by thick Savannah grassland. The high elevation (Zombo hills) support Arabica coffee farming. Bordered by the White Nile River, the region is awash with scenic landscape and friendly inhabitants.

NWSGL Arabica Cup profile



NWSGL Arabica Cup Attributes



Predominant Cup Attributes: Intense floral-fruity fragrances, caramel and chocolate, orange acidity, juicy body and distinct spicy finish

Mean Elevation: 1,435 m ASL

Temperature: 15 to 25°C

Annual Rainfall: 1,340 mm

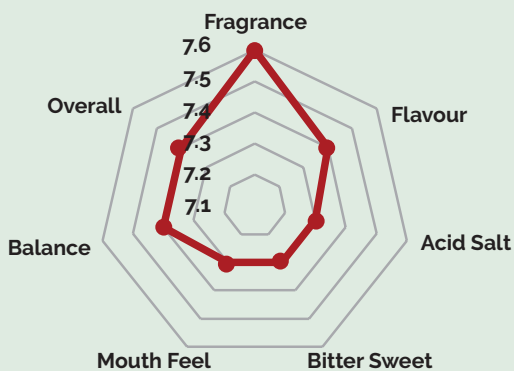
Districts: Arua, Maracha, Zombo and Nebbi



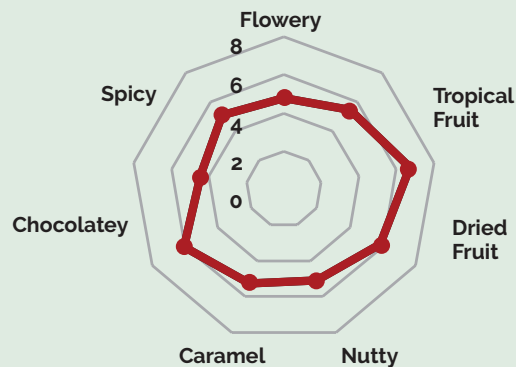
6 North Western Savannah Grass Lands (NWSGL)

North Western Savannah Grass Lands constitutes the West Nile sub-region. It received its name from being located on the western side of the Albert Nile. The sub-region is bordered by the Democratic Republic of the Congo to the South and the West; by the Republic of South Sudan to the North and by the Albert Nile to the East. NWSGL is predominated by the Lango and the Acholi people, who speak Nilotic languages.

NWSGL Robusta Cup profile



NWSGL Robusta Cup Attributes



Predominant Cup Attributes: Dried tropical fruit flavours, roasted nuts, and intensely chocolately, full-bodied, mild sweet with spicy undertones in the finish

Mean Elevation: 1,094–1,524 m ASL

Temperature: 15 to 25°C

Annual Rainfall: 1,340 mm

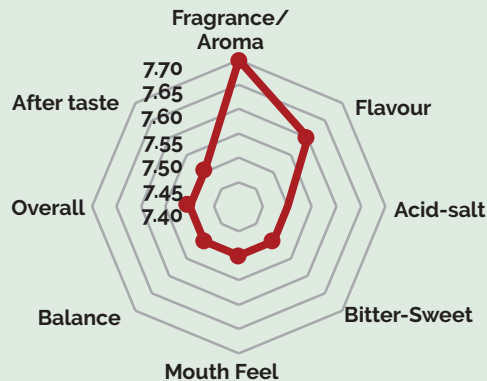
Districts: Oyam, Otuke, Gulu, Nwoya, Maracha, Koboko and Arua



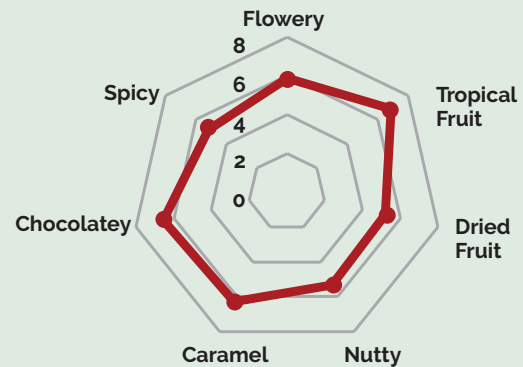
7 Pastoral Range Lands (PRL)

The robustas grown in this region benefit from inter-cropping (shade trees and weed control), sufficient rainfall, fertile loam soils, and ambient temperature. The region produces some of the most complex Robusta coffees. The Equator landmark is a popular tourist attraction.

PRL Robusta Cup profile



PRL Robusta Cup Attributes (Flavour)



Predominant Cup Attributes: Stone fruit, mild floral, roasted cocoa, smooth-bodied, good salt-acid ratio, mild sweet finish

Mean Elevation: 1,545 mm ASL

Temperature: 15 to 30°C

Annual Rainfall: 1,200 – 1,450 mm

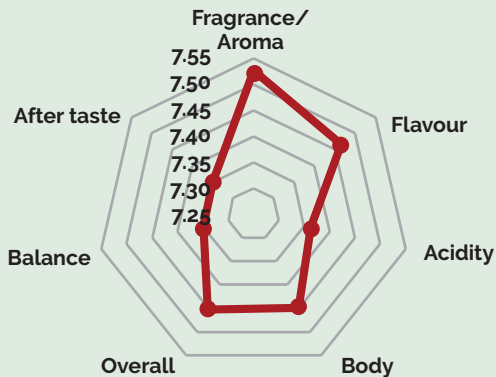
Districts: Bukomansimbi, Butambala, Kalungu, Butambala, Gomba, Masaka, Sembabule, Lwengo, Lyantonde and Kyankwazi



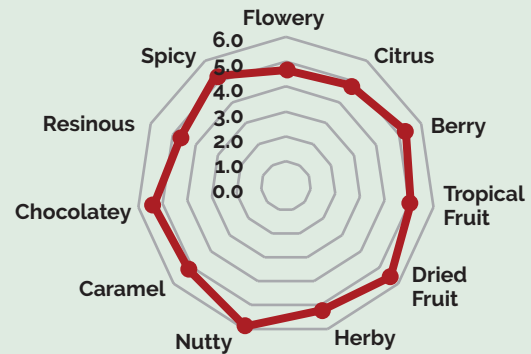
8 South-Western Farm Lands (SWFL)

General vegetation: Forests, savanna mosaic and grass savanna. The landscape is characterised by undulating hills, cool temperatures, mixed farms and fertile valleys. This provides a conducive climate for coffee farming.

SWFL Arabica Cup profile



SWFL Arabica Cup attributes



Predominant Cup Attributes: Coffee blossom, lemon zest, mild citrus, mellow body, with dried tropical fruit notes in the finish

Mean Elevation: 1,545 m ASL

Temperature: 13 to 30°C

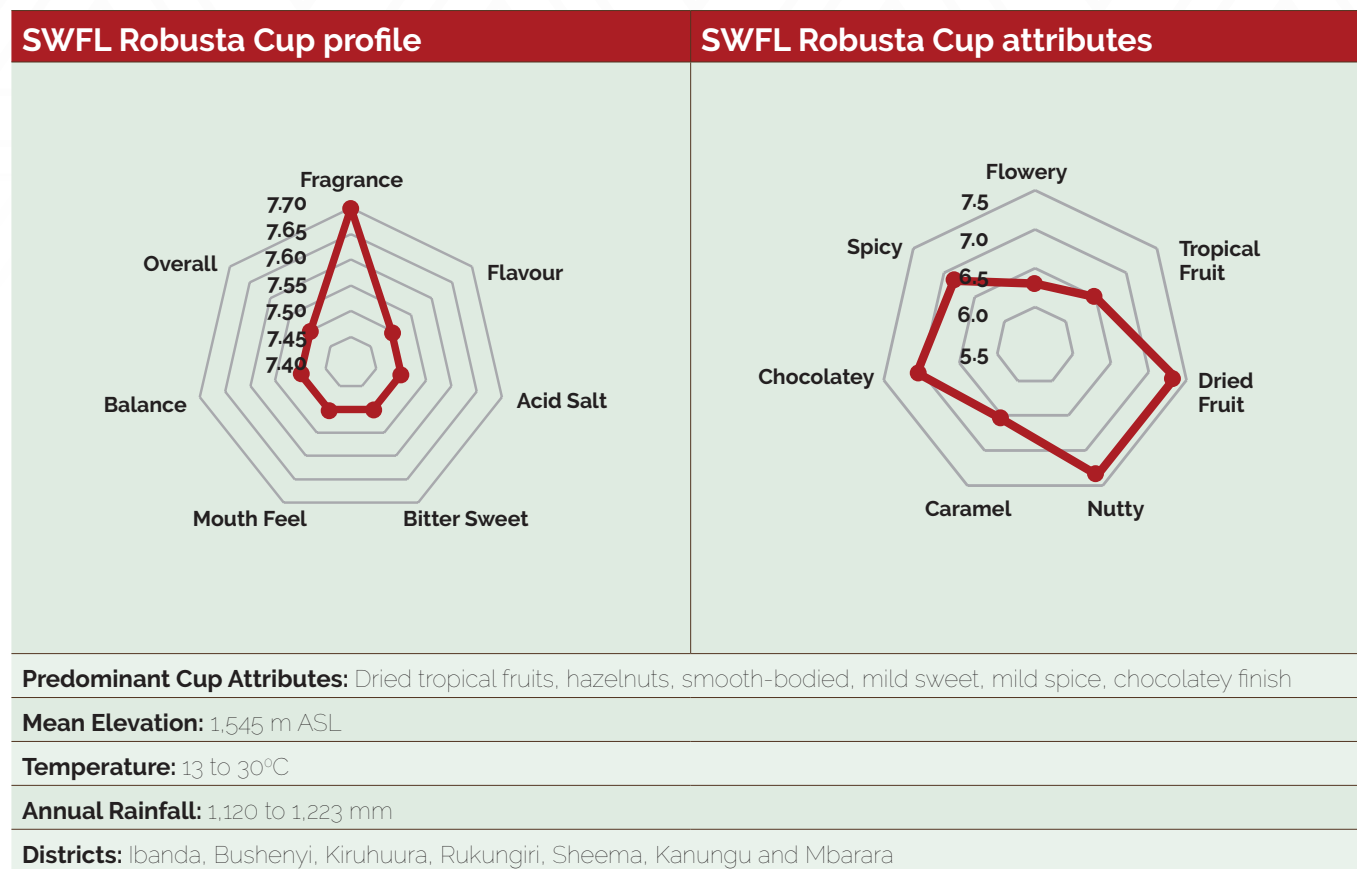
Annual Rainfall: 1,120 – 1,223 mm

Districts: Ibanda, Kanungu, Rubirizi, Kitagwenda, Rukungiri, Mitooma and Kisoro



9 South-Western Farm Lands (SWFL)

The Robusta coffees grown in this region benefit from the same climatic conditions and agronomic practices as their Arabica counterparts listed above.





10 Western Savannah Grasslands (WSGL)

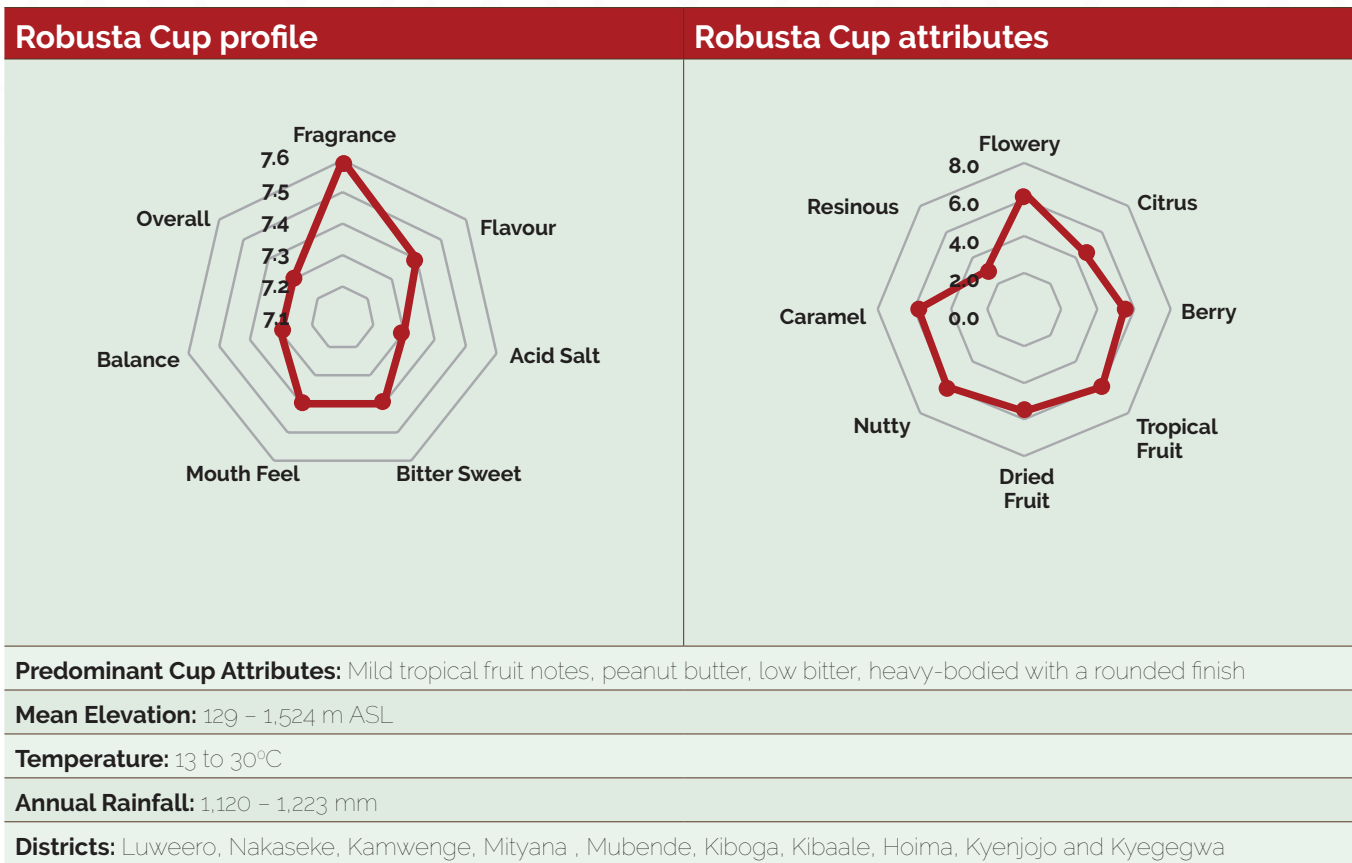
WESGL is part of the Albertine Rift which was formed as a result of a combination of the uplifted Pre-Cambrian rocks and volcanic activities. The large cracks in the rocks are filled with water that forms lakes, e.g. Lake Albert. There are a range of animals (mammals and reptiles) and about 1,200 plant species in this area, especially in the Bwindi forest. The vegetation is generally Natural equatorial forest vegetation and rich natural savannah grasslands. The Arabicas grown in this region are predominantly naturally processed.

Arabica Cup profile	Arabica Cup attributes
<p>Arabica Cup profile radar chart showing scores for various attributes:</p> <ul style="list-style-type: none"> Fragrance/Aroma: 7.45 Flavour: 7.35 Acidity: 7.25 Body: 7.15 Overall: 7.10 Balance: 7.05 After taste: 7.30 	<p>Arabica Cup attributes radar chart showing scores for various attributes:</p> <ul style="list-style-type: none"> Flowery: 6.0 Tropical Fruit: 4.0 Dried Fruit: 3.0 Nutty: 3.0 Caramel: 3.0 Spicy: 4.0
<p>Predominant Cup Attributes: Floral, dried fruits, mild chocolate, clove spice, orange acid, mild body, winey notes in the finish</p>	
<p>Mean Elevation: 129 – 1,524 m ASL</p>	
<p>Temperature: 13 to 30°C</p>	
<p>Annual Rainfall: 1,200 – 2, 000 mm</p>	
<p>Districts: Kabarole, Kamwenge and Kasese</p>	



11 Western Savannah Grasslands (WSGL)

The Robusta grown here benefits from inter-cropping and an abundance of shade trees. Typically the Robusta cup profile gets fruitier in the slightly more elevated districts of Kabarole and Hoima.







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