



**MAAIF**

Ministry of Agriculture  
Animal Industry and Fisheries



# ***Coffee Roasters Company Profiles***

## **CATALOGUE**



**MAAIF**  
Ministry of Agriculture  
Animal Industry and Fisheries



## Uganda Coffee Roasters Company Profiles Catalogue

This document was produced by the Government of Uganda through Uganda Coffee Development Authority (UCDA) under Ministry of Agriculture, Animal Industry and Fisheries (MAAIF). The views herein shall not necessarily be taken to reflect the official opinion of UCDA or its partners.

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The information published in this catalogue was updated as on May 2024.

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## Foreword



I take great pleasure in unveiling this comprehensive publication – the Uganda Coffee Roasters Company Profiles Catalogue – to all our stakeholders, partners and well-wishers which was birthed after the 2nd G-25 Africa Coffee Summit hosted in Kampala in August 2023. We hosted the summit in collaboration with the Inter-African Coffee Organization (IACO) and it provided an invaluable platform for showcasing our vibrant coffee industry and exploring avenues for growth through value addition.

During the summit, President Yoweri Kaguta Museveni reaffirmed the importance of adding value to Ugandan and African coffee, emphasizing its role in securing a fair share of the global market. Additionally, Minister Frank Tumwebaze highlighted the need for collaborative strategies among

African coffee-producing countries to tap into the expanding global market.

Following the summit, UCDA developed the roasters' catalogue which recognises key actors who are enhancing the value of our locally produced coffee. It will also facilitate networking and collaboration among coffee stakeholders, both locally and globally.

The catalogue features detailed profiles of coffee roasters and supporting businesses, including comprehensive business descriptions, product offerings, sales outlets, and contact information. It will be accessible to the general public via the UCDA website and will be integrated into our promotional materials for national and international exhibitions and marketplace events.

I extend sincere appreciation to all contributors, including private sector businesses, farmer cooperatives, associations, organizations, government institutions, and development partners, for their support in creating this publication. Special thanks to Sharon Againe (Agasha Group Limited) for her invaluable consultancy work.

I also commend the UCDA staff and all experts involved for their tireless efforts and innovative ideas. We look forward to fruitful networking opportunities in the coffee industry.

A handwritten signature in blue ink, appearing to read 'Emmanuel Iyamulemye'.

**Dr. Emmanuel Iyamulemye**  
**Niyibigira**  
**MANAGING DIRECTOR**





**SHARON AGAINE**

## Publisher's Profile

**AGAINE** is a Managing Director and a consultant at Agasha Group Limited, an agency that aims at connecting farmers and agribusinesses to their markets through publishing Agribusiness Directories, Farmers Profiles and Consultancy services. She is also one of the experts at MARKUP and CoCoDeV, projects funded by European Union (EU) and Government of Uganda implemented by Uganda Coffee Development Authority (UCDA). In 2021, Sharon was the East African Entrepreneur Coach at Access Agriculture where she mentored and trained young entrepreneurs on developing business models using smart projector to train rural based smallholder farmers. She has worked as Country Partnership Coordinator at Trees for the Future Uganda to coordinate and manage Forest Garden Fund for training farmers on integrating trees within their small gardens.

Sharon has also done different consulting assignments for various organizations such as: Chemonics International/USAID/Feed the Future Uganda; KCCA/Ministry of Trade, Industry and Cooperatives/UNDP; SNV Netherlands Organization/P4P/WFP; US Embassy Kampala; aBi;

KALIP/ALREP/EU Program: PELUM Uganda/NOGAMU/SSNC/SDC; AESA-Agriconsulting Europe SA; and ProyectoRubare Burgos con África among others.

Againe was a member of Advisory Committee Fund for Rural Prosperity-The Mastercard Foundation Program; and she was one of the experts for ICCO Agri-Business Innovation Challenge. She worked as a National Facilitator for Agri-ProFocus Uganda; intern at the Allegro Coffee Company in USA, and an as Alumni Consultant with Technoserve Mozambique. Againe has won awards including the BiD Network Business Plan award for Women in Business Competition Africa, Latin America and Asia 2010, and was second runner-up for African Orange Social Venture Prize in 2011. Againe is an Agronomic Engineer by profession and holds a Bachelor's degree in Agricultural Sciences from EARTH University, Costa Rica. She is also a farmer by practice and a born again by faith.

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Uganda Coffee Development Authority



Scan To download the  
Uganda Coffee Brand  
WINNERS



## UGANDA COFFEE BRAND WINNERS

of the 9<sup>th</sup> International Contest of  
"Coffees Roasted at Origin"  
2023 competition in Paris, France





## About the Awards

### Ugandan Brands Win "Coffees Roasted at Origin" International Competition in Paris

Ugandan Coffee brands have been recognized among the world's best coffees at the 9<sup>th</sup> International Contest of "Coffees Roasted at Origin" 2023 competition held in Paris, France. The winners of the competition were announced on Tuesday, July 18, 2023 in Paris, France. The competition is organized by the Agency for Valorization of Agricultural Products (AVPA) to enable producers to improve consumer perception of exceptional coffees cultivated and roasted properly by the producers. AVPA offers an opportunity to producers (individual or organized in associations or cooperatives) who take responsibility for their roasting and roasters located in the countries of production and guarantee the traceability of their coffees, to participate in the contest "Coffees Roasted at Origin".

The Uganda Coffee Development Authority (UCDA) submitted an impressive selection of 15 samples of roasted coffees from Ugandan farmers and roasters to this prestigious contest. Nearly 200 exceptional coffees/samples spread over 25 countries from four continents took part in the competition. The Ugandan coffee brands submitted by UCDA included: Dicana Coffee, Gorilla Highlands, Zicofe, Elgon blend, Sasa coffee, Kikobero, Elgon Pride, Gorilla conservation, Masha coffee, Sipi

Hills, Kimco, Mugamba Organic Coffee, Big Gorilla, Coffee Afrikano, Bukonzo Joint Owemba and NUCAFE.

#### Ugandan Coffee Brand Winners

##### Gold Medal Winners

- Gorilla Highlands
- Sasa Coffee

##### Silver Medal Winners

- Zicofe
- Kikobero Coffee
- NUCAFE

##### Bronze Medal Winners

- Big Gorilla
- Dicana Coffee
- Sipi Hills Coffee

##### Certificate of Excellence

- Mugamba Organic
- NUCAFE
- Elgon Pride
- Gorilla Conservation Coffee
- Masha Coffee

Uganda emerged the best in Africa as 13 of the 15 samples submitted were awarded and recognized. It was followed by Ivory Coast, Ethiopia and Kenya with five, three and two samples recognized and awarded respectively. Peru, Columbia and Uganda took the first three positions. Uganda's remarkable coffees embody the

*Continued to page 10...*

## About the Awards ... Continued from page 9

diverse flavors and rich heritage of the country's thriving coffee industry.

Laura Walusimbi, the Corporate Communications Manager at UCDA, congratulated all the winners of the AVPA "Coffees Roasted at Origin" competition. "The dedication and hard work that they put into producing such

exceptional coffee is commendable. UCDA is mandated to regulate, promote, and oversee the coffee industry and we pledge our full support to all stakeholders. Together, we will elevate Uganda's outstanding coffee to global recognition," she said.



**Table of Ugandan Coffee Brands Roasted at Origin**

No.	Coffee Brand(s)	Company/Co-operative/Organization	Telephone
1	1000 Cups	1000 Cups Coffee House	0772 505 619
2	Abbarci	Abbarci Industries Ltd	0785 873 703
3	ABL Coffee	Value Quality Consultants Limited	0782 223 816
4	Adventure Premium Coffee	Adventures Premium Coffee Uganda Ltd	0772 744 018
5	African Black Coffee	Hellena Enterprise	0773 791 044
6	African Coffee	Africa Spices Ltd	
7	Akirimat Coffee	Akirimat Coffee Academy	0705 922 197
8	Alicia Coffee	Alicia Coffee	
9	Almo coffee	Almo Coffee Limited	0778 587 140
10	Alpha Mo Coffee	Alpha Mo Coffee	0701 033 577
11	Ambiance Coffee	Ambiance Coffee	
12	Amour	Amour Trading Limited	0775 248 071
13	Ankole Coffee	Ankole Coffee Producers Coop. Union (ACPCU)	0772 461 876
14	Aramah Coffee	Mara Agribusiness U Ltd	0773 032 663
15	Aroma Arabica Coffee	Highland Aroma Enterprises Ltd	0773 286 992
16	Aroma Bugisu Coffee	Aroma Bugisu Coffee	
17	Asante Coffee	Asante Coffee	
18	Asirob	Rwenzori Innovation SMC Ltd	0773 675 515
19	Baba Coffee	Baba coffee	0770 431 924
20	Babiito Coffee	Babiito Coffee Ltd	0787 081 584
21	Balikis Spices Coffee	Balikis Buhaarat Spices (U) Ltd	
22	Bancale Coffee	Bancale Ltd	
23	Banura Coffee	Banura Coffee Limited	0755 430 320
24	Banta African Coffee	Banta African Coffee Initiative Limited	0758 123 689
25	Bayaaya Coffee	Bayaaya Specialty Coffee Ltd	0779 052 931
26	BestCafe	Demmaco UG Ltd	0787 776 000
27	Big Gorilla Coffee	Volcafe Uganda Limited	0773 580 854
28	Biiso Coffee	Biiso General Merchandise	0704 030 754
29	Birara Coffee	Birara Coffee Farm	
30	Black Coffee	Powesa Nsindika Njake	0754 310 611
31	Bonny Barista Coffee & Café	Bonny Barista Coffee and Café Ltd	0703 074 365
32	Booster Coffee	Eminence Uganda Limited	0754 733 334
33	Bududa Bukalasi	Endiro Growers Limited	0772 382 620
34	Bugisu Arabica Coffee	Mount Elgon Organic Farmers	0782 142 387
35	Bugisu Coffee	Bugisu Coffee	
36	Bukonzo Joint Owemba Organic Coffee	Bukonzo Joint Coop Union Ltd	0782 419 021

No.	Coffee Brand(s)	Company/Co-operative/Organization	Telephone
37	Bulago 5900	Café Pap	0787 580 028
38	Bumangi Coffee	Bumangi Coffee	
39	Bunulu Coffee	Mount Elgon Coffee and Honey Co-operative Society Limited	0782 574 213
40	Bushbucks Coffee	Bushbucks Coffee Co. Ltd	0393 228 786
41	Butonde Coffee	Butonde Coffee Ltd	0785 825 778
42	Butta Coffee	Butta Farmers Co-operative Society Ltd	0772 924 750
43	Butumwa Coffee	Butumwa Agro-Processors Limited	0704 998 582
44	Buwenda Coffee	Buwenda Coffee	
45	Bwindi Organic Coffee	Bukimbiri Bwindi Organic Coffee Ltd	0773 150 175
46	Café Javas	Café Javas Ltd	0200 780 000
47	Café Organic	Kawa Karibu Commodities Limited	0779 324 054
48	Cafe Ye Kwetu	Cafe Ye Kwetu	
49	Café Zappa	Volcafe Uganda Limited	0773 580 854
50	Carico Café Connoisseur	Carico Café Connoisseur	0780 389 419
51	Caritas Coffee	Caritas Uganda	0772 657 206
52	Catchy Coffee	Kabale Women Agroprocessors	0782 837 888
53	Chariots Coffee	Chariots Coffees and Barista Academy	0704 073 794
54	Chanzo Coffee	Chanzo Coffee Limited	0700 245 413
55	Chepes	Chepes (U) Ltd	
56	Coffea256	Platinum Commodities (JKR) Ltd	0703 891 065
57	Coffee 4us	Coffee 4us Premium Services	0741 210 191
58	Coffee afrikano	Titan Roasters	0753 246 854
59	Coffee Republic	Farm Holdings Limited	0772 403 413
60	Coffee Time	Shangi Nayenga Group	0772 359 807
61	Comfarnet Coffee	Comfarnet	0772 594 742
62	Crane Coffee	Crane Coffee	
63	Crest4321 Coffee	Crest4321	
64	Daaki Coffee	Daaki Coffee	
65	Deers Coffee	Deers Agro Farm	0772 402 939
66	Demma Coffee	Demmaco UG Ltd	0787 776 000
67	Darling Coffee	Darling Coffee Ltd	0700 139 753
68	Delish Organic Coffee	Delish Coffee	0701 115 297
69	Dicana	Dicana Coffee Ltd	0752 442 280
70	Dokolo Pure Coffee	Dokolo Coffee Farmers Cooperative	0777 808 807
71	Dungi Coffee	Dungi Coffee	
72	Easy Coffee Pack	Ntalo Products	0787 969 063
73	Eihamba Coffee	Eihamba Coffee	
74	Elganda Coffee	Mirembe Farm Industries Ltd	0775 150 105



No.	Coffee Brand(s)	Company/Co-operative/Organization	Telephone
75	Elgon Blend	Sasa Coffee Company Ltd	0392 947 943
76	Elgon Coffee	Elgon Coffee	
77	Elgon Pride	Bugisu Co-operative Union Limited	0782 644 454
78	Elgono Pik Koffee	Prime Trace and Agro Agency Ltd	
79	Elisheva Coffee	Elisheva Coffee	0773 290 178
80	Elevation Coffee	Elevation Coffee Company Limited	0705 360 470
81	Elufidiya Coffee	Elufidiya Coffee Shop	
82	Embago Coffee	Embago Brands and Solutions Limited	0706 505 682
83	Emmanuel Enterprises Coffee	Emmanuel Hope Restoration Enterprises	
84	Emmwanyi Yaffe	Fine and Speciality	0708 564 191
85	Emrich Organic Coffee	Emrich Agro Ecological Farms U Ltd	0774 702 168
86	ENAF COFFEE	Enaf Coffee	0777 530 095
87	Endiro Coffee	Endiro Growers Limited	0772 382 620
88	Engagi Coffee	Medici Estates Ltd	
89	Espresso Movement	Greatlakes Coffee Company Ltd	0784 715 206
90	Everbest Coffee	Everbest Coffee	
91	Ezzy Coffee	Ezzy Produce Link Ltd	0777 194 954
92	Farm Coffee	Bbowa Farm and Agro-Processors Ltd	
93	FARMER DIRECT	Zombo Coffee Partners Limited	0757 630 330
94	Firdaus Spices Coffee	Firdaus Spices (U) Ltd	0709 909 767
95	Fresh Roast Premium Coffee		
96	Friendly Coffee	Sseninde Coffee and Agribusiness Solutions	0755 555 239
97	Garden's Flavour		0772 405 353
98	Gardener's Coffee	Mirembe Farm Industries Ltd	0775 150 105
99	Gayaza Coffee	Mbuga Kyamagero Coffee Roasters & Packers Ltd	0772 381 515
100	GH Coffee	GH Coffee Shop	0763 105 264
101	GNA Coffee	GNA Coffee Hub	0773 418 780
102	Golden Pearl Coffee	The Pearl Gold Coffee	0704 553 517
103	Golden Roasted Coffee	Matendo Coffee	
104	Good Rwenzori	KCFA	
105	Gorilla Highlands Coffee	Gorilla Highlands Coffee (GHC)	0786 224 527
106	Green Hope Coffee	Green Hope Uganda	0703 191 920
107	Hey Coffee	Hey Co. Ltd	0776 982 881
108	Highland Aroma Coffee	Highland Aroma Enterprises Limited	0773 286 992
109	Imara African Coffee	Imara African Coffee	0392 084 578
110	Imbari Coffee	Imbari Coffee	0779 344 984
111	Impala Café	Mirembe Roasters Investments	0775 150 105
112	Invicta Coffee	Invicta Coffee	0782 778 520

No.	Coffee Brand(s)	Company/Co-operative/Organization	Telephone
113	Jacote Coffee	Jacote Uganda	
114	Jada Coffee	Jada Coffee Ltd	0772 580 144
115	Jakeshi Coffee		
116	Java House Coffee	Java House Africa Limited	0751 933 760
117	Jenga Coffee	Jenga Uganda / Zukuka Bora Coffee Company Ltd	0779 817 332
118	JK Coffee	Just Know your Coffee Cup (JKCC)	0777 364 388
119	Kagulu Coffee	Kagulu Food Company Limited	0757 219 231
120	Kahangi Coffee	Kahangi Estate	0772 667 144
121	Kahawa Express Coffee	Kahawa Express Limited	0759 033 541
122	Kakembo Coffee	Kakembo Flour Products	0753 400 502
123	Kanji Coffee	Kanji Coffee	0704 629 638
124	Kanyonyi Coffee	Gorilla Conservation Coffee Limited	0772 330 139
125	Karangura Peak Coffee	Karangura Peak Modern Coffee Farmers Cooperative Society Ltd	0753 172 862
126	Karibu Coffee	Karibu Coffee UG	0751 070 612
127	Kasaale Coffee	Friends of Mothers Initiative Ltd	0772 383 009
128	Kashari Coffee	Kashari Centre for Value Addition Ltd	0772 871 733
129	Kawa Mpologoma	Mwanyi Tarimba Ltd	0700 389 412
130	KDS Coffee	Kampala Domestic Stores Ltd	0772 466 403
131	KenJoyCoffee	Kenjoy Coffee	0763 695 939
132	Kibinge Coffee	Kibinge Coffee Farmers' Co-operative Society Ltd	0705 042 074
133	Kiganda Coffee	Kiganda Coffee Farmers Co-operative Society Ltd	0770 391 521
134	Kiko Café	Kiko Café	0755 555 494
135	Kikobero Coffee	Kikobero Coffee Company Ltd	0772 888 415
136	Kim Coffee	Kim Coffee Roasters Uganda	0701 909 900
137	Kimco Coffee	KIMCO Processors Limited	0772 515 983
138	King's Coffee	King's Coffee	
139	Kirabo Coffee	Fine and Speciality	0708 564 191
140	Kirinda Royal Coffee	Kirinda Royal Coffee	0755 234 166
141	Kitara Wild Coffee	Ensande Processors	0781 364 088
142	KLU Coffee	KLU Uganda	
143	Konyotex Coffee	Konyotex Enterprises Limited	0772 554 710
144	Korvar Coffee	Korvar Ventures Limited	
145	Kwagala Coffee	Kwagala Beverages Limited	0752 717 798
146	Kwezi Coffee	Kwezi Coffee Limited	0782 335 595
147	Kyaffe Coffee	Kyaffe Farmers Coffee	0754 726 893
148	Lake Bunyonyi Coffee	Lake Bunyonyi Coffee Ltd	
149	La' Marc Coffee	La Marc Uganda Limited	0784 329 785
150	L'oven Coffee	L'oven Coffee SMC Limited	0787 540 933

No.	Coffee Brand(s)	Company/Co-operative/Organization	Telephone
151	Lwaso Coffee	Lwaso Coffee Farmers	0752 150 955
152	Macafe	Macheri Coffees Uganda Limited	0740 245 961
153	Madutu Coffee		0772 612 192
154	Majestic Coffee		0772 680 353
155	Magz Coffee	Magz Coffee Aroma Ltd	0703 702 246
156	Magogo Coffee	Magogo Coffee Farmers	0750 872 425
157	Magolofa Organic Arabica Coffee	Magolofa Farm	0773 538 788
158	Mami's Coffee	Ovafen Beverages	0755 975 017
159	Mannya Coffee	Opportunity Mannya Transformation Services Ltd.	0701 296 693
160	Maria Jeno Coffee	Wana and Family Spices	
161	Masaba Coffee	MTL Main Trader Ltd	
162	Masaka Coffee	Masaka Cooperative Union	0772 617 572
163	Masaka Owaffe	Greater Masaka Coffee Farmers Initiative	0772 537 222
164	Masha Coffee	Masha Coffee	0702 568 286
165	Mbale Arabica Coffee	Kuava Vineyard	0784 626 256
166	Mexican Coffee	Platinum (U) Ltd	0778 380 227
167	Mirah Coffee	Zant (U) Ltd	0772 615 757
168	Mighty Mug Coffee	Mighty Mug Coffee Company	0782 583 030
169	Mobile Coffee Uganda	Coffee a Cup Cooperative Society	0785 240 922
170	Molongo Pure Coffee	Molongo Pure	
171	Monte's Coffee	Frontier Logistics International (U) Limited	0750 643 331
172	Mountain Harvest	Mountain Harvest SMC	0757 772 299
173	Mountland	Benoli (U) Limited	0772 438 825
174	Mulwana Coffee	Kasaana-Kiteredde Mulamwa Coffee Farmers' Co-operative Society Ltd	0703 468 117
175	Muhangi Hills Coffee	Clarke Farm and Coffee Estate	0782 094 195
176	Mugamba Organic Coffee	Mugamba Farm Ltd	0772 208 500
177	Mukubwa Coffee	Mukubwa Coffee	
178	MULACOP Coffee	MULACOP Coffee Co. Ltd	0761 687 851
179	Musana Coffee	Musana Coffee	0787 092 955
180	Mutima Coffee	Mutima Coffee	
181	My Checkmate Coffee		0785 478 772
182	Namulonge Coffee	Namulonge Coffee Ltd	0772 079 111
183	Ndeese Coffee	Ndeese Coffee Company	0704 482 925
184	Ndugu Roasted Ground Coffee	Sitreck Group Limited	
185	Nelson's Coffee	Sseninde Coffee and Agribusiness Solutions	0755 555 239
186	New Kawa Kawomera	NKK Coffee Limited	0782 616 855

No.	Coffee Brand(s)	Company/Co-operative/Organization	Telephone
187	Ngero Coffee	Ngero Coffee Ltd	
188	Nguvu Coffee	Kampala Jellitone Suppliers Ltd	0752 491 377
189	Nice Day Coffee	Nice Day Coffee	
190	Nice Instant Coffee	Dimu Coffee Investments Company	0772 358 370
191	Nile Coffee	Quality Natural Products Ltd	0772 451 250
192	Nile Harvest Coffee	Kangumamu Agro Processors & Exporters Co. Ltd.	0758 411 879
193	Noah's Ark Coffee	Noah's Ark Children's Ministry Uganda	0772 532 091
194	Nsuube Coffee	Nsuube Organic Coffee Ltd	0703 147 110
195	Ntamba Coffee	Quality International Foundation	0782 333 223
196	NUCAFE	National Union of Coffee Agribusinesses and Farm Enterprises (NUCAFE)	0773 417 905
197	Nonda Coffee	Nonda Commodities (U) Ltd	0757 639 033
198	Nostalgic Coffee	Nostalgic Coffee Limited	0780 165 411
199	Nshozi Coffee	Nshozi Coffee	0742 431 923
200	Nyumirwa Coffee	Nyumirwa Coffee Farm	0754 483 551
201	OCoffee	OCafé Gulu	0789 088 555
202	Okoro Coffee	Okoro Coffee Farmers' Cooperative Union Ltd	0782 125 986
203	Oliverna Coffee	Oliverna Impex Limited Group	0772 443 085
204	Omukago	National Union of Coffee Agribusinesses and Farm Enterprises (NUCAFE)	0773 417 905
205	OneCafe	Elgonia Industries	0700 920 320
206	OROCAFE	Discovery Trading Limited	0751 588 653
207	Owemba	Bukonzo Joint Cooperative Union Limited	0782 419 021
208	Pamela's Coffee	Pamela Abaru	0777 047 574
209	Pearl Coffee	Pearl Coffee	
210	Pearl Digestives Coffee	Pearl Digestives	
211	Powesa Coffee	Powesa Nsindika Njake	0773 829 770
212	Premium Roast Coffee	The Great Northern Coffee Entrepreneurs Cooperative Society	0782 017 503
213	Prime African Coffee	Prime African Coffee Initiative Ltd	0772 755 083
214	Pure Coffee	Grace of God Products	0783 173 370
215	Red2Roast	Red2roast Ltd	0778 060 424
216	Reire Coffee	Reire General Merchandise Company Ltd	
217	Ribbo Coffee	Ribbo Coffee Ltd	0771 044 555
218	Rizvan Coffee	Rizvan Holdings Ltd	
219	Rubanga Coffee	Rubanga Cooperative Society	0705 327 698
220	Rugyeyo Farm	Rugyeyo Farm	0777 023 183
221	Rwenzori Gold Coffee	Barista House Ltd	0752 408 821
222	Safari coffee	Safari coffee	



## PROFILES OF COFFEE ROASTERY COMPANIES

No.	Coffee Brand(s)	Company/Co-operative/Organization	Telephone
223	Salati Coffee	Salati Ltd	
224	Sebei Coffee	Sebei Coffee Limited	
225	SeraWild Coffee	SeraWild Coffee Ltd	0772 880 723
226	Shatsi Coffee	Shatsi Coffee Limited	0779 641 269
227	Shiloh Coffee	Ampaaro Ster Enterprises	0788 478 572
228	Sipi Hills Coffee	Sipi Hills Coffee	0752 718 775
229	Star Café	Star Café Ltd	0758 411 879
230	Steadfast Coffee	Steadfast Enterprises Limited	0756 870 718
231	Super Coffee	Asiid Enterprises	0700 105 935
232	Super Extra Kisubi Coffee	Victor Products	
233	Supper Coffee	Uganda Coffee	
234	Swift Elijah	Swift Elijah Family Food and Beverages	0781 297 843
235	Taste of Africa Coffee	Mbale Arabica Coffee Roasters	0701 501 750
236	Tasty Kawa		0782 017 086
237	The Coffee Yard		0777 772 413
238	Theta Coffee		0775 814 044
239	Tuula twogere	Elevation Coffee Company Limited	0705 360 470
240	Tusk & Bean	Tusk & Bean Africa Limited	0751 008 726
241	Ubora Specialty Coffee	Ubora Specialty Crops Ltd	0772 921 124
242	Uganda Coffee	Coffee Systems Uganda	
243	Umber Coffee	Umber Coffee SMC Ltd	0702 482 016
244	Unique Coffee	Nakawa Coffee Processors	0752 937 464
245	Utamtsi Coffee	Utamsi GmbH Uganda	
246	Vee Premium Coffee	Vee Premium Coffee	0779 032 277
247	Volcanic Republic	Volcafe Uganda Limited	0773 580 854
248	Volcano Coffee	Volcano Coffee Limited	0772 992 621
249	Wagagai Coffee	Nejeo Enterprises	0750 316 800
250	Wake Up Coffee	Njuna Herbal Research Group	0757 596 640
251	Wamo Coffee		
252	West Nile Coffee	West Nile Sustainable Nature Consult Ltd	
253	Wild	World Wild Ltd	0704 004 792
254	Zesui Dream Coffee	Kalaa Mugosi Women Empowerment Ltd	0763 492 438
255	ZICOFE	Zigoti Coffee Works Limited	0701 465 283
256	ZICOFE Café	Zigoti Coffee Works Limited	0701 465 283
257	Zigoti Coffee	Zigoti Coffee Works Limited	0701 465 283
258	Zion Coffee	Mt. Zion Coffee	0756 207 717
259	Zukuka Bora Coffee	Zukuka Bora Coffee Company	0789 487 611





### Business Description

Abbarci Industries Limited is a limited private company incorporated in Uganda. The primary activity of Abbarci Industries Limited is value addition to coffee. The company is an integrated coffee value addition chain reputed for first class coffee cleaning, grading, separation from extraneous matter and sorting (especially colour-sorting). Abbarci Industries Limited purchases, processes, bulks and, or roasts and blends coffee; then markets both green beans and roasted beans. Abbarci Industries Limited leverages network infrastructure of cooperative and organized farmers' groups, agents and traders to source high quality beans for processing in its factory in Nkoma, Gombe Division, Nansana Municipality, Wakiso District. The factory is about 5km from Matugga along Semuto Road near Ssanga trading centre.

## ABBARCI INDUSTRIES LIMITED

### Products and Services

Abbarci offers green coffee beans, roasted coffee products and labelling services (wherein you can place your own suggested brand name, markings and message). Abbarci Industries Limited provides market for the farmers, processes the acquired green beans for export and, or roasts the beans for both the local and foreign market as well as availing its state-of-the-art machines for any coffee producer/trader to hire to process or roast his/her coffee for either the internal or external market. Our world class factory guarantees very high-quality output. Our roasting and blending is shouldered on a rich experience, loads of knowledge and diverse advanced qualifications of our team which strive for unique satisfaction of the clients by meeting the individual preferences wholesomely.



Additionally, Abbarci Industries Limited partners with farmers to spur their agricultural productivity by providing extension services, financial services and high-quality inputs. This end-to-end integration, from farmer to market, generates tremendous impact by unlocking market value for farmers and improving their production practices. As such, the Abbarci Industries Limited has significant public-sector stakeholders including: Operation Wealth Creation, Uganda Cooperative Alliance and Mwanj Terimba Limited of the Buganda Kingdom.

### Market and Clientele

The graded, roasted and, or blended Ugandan coffee from our factory is being savoured in North Africa, Asia and Europe through our partners' distribution networks. Among those who import from us are the companies named below, to mention but a few: Bijdendijk (Netherlands), Succuden (Netherlands), Vidya (India), DLF Alfa (Sudan), Terra Core Morocco, Asala (United Arab Emirates), Grand Forest (United Arab Emirates), General Trading (Sudan), Flow Dis (Morocco) & Ecom (Italy).

### Coffee Traceability

The coffee products we market are among the easiest to trace to their origin because we mostly deal with a network of organized farmers who feed our hullers which we have placed next to the farmers from where the coffee comes to our factory for green bean processing, roasting and blending. Due to the memoranda of understanding we have with our suppliers we are confident about the sustainability of supply throughout the year. We maintain a data-bank of the farmers we deal with detailing information of their names, address, acreage planted with which type of coffee, the post-harvest management methods, source of seedlings, etc.

*When you think of coffee, think of coffee from Abbarci Industries Limited*

### Location and Contacts

**Office:** Plot 83, Kamwokya-Kira Rd, Kampala.  
**Factory:** Semuto Road, Gombe, Wakiso.  
**Address:** P.O. Box 1314, Kampala, Uganda.  
**Email:** info@abbarcicoffee.com.  
**Website:** www.abbarcicoffee.com.

**Contact Person:** Mohammed Abbarci, Managing Director.  
**Cell:** +256 700 743 672, +256 785 873 703.  
**WhatsApp:** +256 785 873 703.





## Bushbucks Coffee Co. Ltd

### Business Description

Bushbucks Coffee Company deals in processing, roasting, packaging and exporting quality Specialty Nyasaland variety Arabica coffee beans grown by smallholder farmers in the slopes of Mount Elgon in Bugisu sub-region within Eastern Uganda. It exports both green coffee beans and roasted packed coffee. The roasted Bushbucks Coffee is easily available in most of the supermarkets in Kampala and some of the other major cities of Uganda.

Exports to: Japan, USA, UK, France and Canada among other countries.

Media and News: "For One Ugandan Coffee Brand, Being Slow is Finally Paying Off"  
<https://lot.dhl.com/for-one-ugandan-coffee-brand-being-slow-is-finally-paying-off/>

### Our Story

Our journey started from finding the right name, one that entailed adventure, traceability and was close to home. The names were numerous, hilarious and some very unconventional, BUT, we did it, we got the name; BUSHBUCKS COFFEE. One might ask why Bushbucks? it is an indigenous species of Antelope found on the slopes of Mt. Elgon; the source of our premium Coffee, it is an attraction which involves an adventure trip or two, is traceable and quite graceful, just like our Coffee.



### Products and Services

Bushbucks processes and exports green bean Arabica coffee grown in Bugisu sub-region for export purposes. It also produces packed roasted premium blend Nyasaland ground coffee which is consumed both locally and internationally. The company consists of individual coffee producers who selectively hand-pick cherries which are pulped and fully washed and sun-dried in washing stations. The coffee is then bulked, sorted, graded, taken to laboratory for quality analysis and roasted for different markets.

Coffee: Arabica.

Variety: Nyasaland.

Region: Bugisu, Eastern Uganda.

Process: Fully Washed Coffee.

Altitude: 4100-5600 feet.

Roasted Coffee Blends: Nyasaland Specialty Coffee, Morning Star, Espresso, Moonshine and Turkish Blend.

Product available on: Amazon  
<https://www.amazon.com/Bushbucks-Ugandan-Arabica-Coffee-Flavour/dp/B082NR9R2V>.

### Location and Contacts

Office: Plot No. 104-114, Butabika Road, Butabika, Nakawa Division, Kampala.

Postal Address: P.O Box 16436, Kampala, Uganda.

Contact Person: Chirag B Pandya, Director.

Office Tel: +256 393 228 786.  
 +256 757 157 197.

Email: [info@bushbuckscoffee.com](mailto:info@bushbuckscoffee.com).  
 Web: <https://bushbuckscoffee.com/>.





## Discovery Group

### Discovery Trading Limited

#### Business Description

Discovery Trading is one of the companies under Discovery Group which is involved in sourcing, processing and exporting Ugandan green coffee beans and roasted coffee. Discovery Implex Limited is also part of Discovery Group which deals in agro-trading and processing of coffee, cocoa and vanilla.

#### Products and Services

The company deals in processing and exporting of both Robusta and Arabica Ugandan coffee. It also produces roasted branded packed coffee and instant coffee.

Coffee Type: Arabica and Robusta coffee.

Coffee Brand: OROCAFE

Membership: African Fine Coffees Association (AFCA) and Specialty Coffee Association (SCA).



#### Location and Contacts

Warehouse: Plot 92, Namanve Industrial Area, Kampala.

Postal Address: P.O.Box 24135, Kampala, Uganda.

Office Tel: +256 393 241 819

Email: [info@discoverytrading.net](mailto:info@discoverytrading.net).

Web: <https://discoverygroupug.com/>.

Contact Person: Mustafa Hashim.

Cell: +256 751 588 653, +256 755 839 693.



## Elgonia Industries Limited



#### Business Description

Elgonia Coffee was the first coffee roasting company in Uganda in 1986. It processes, roasts, packages and exports Arabica and Robusta coffee from Eastern region. The company works with over 1,800 household coffee farmers across Mount Elgon region. It partnered with OneCafe International to form Elgonia OneCafe International Limited, a subsidiary of the Swedish Coffee Processing and packaging firm.

#### Awards

- ❖ Gold Star Award from Chicago in U.S.A. in 2006
- ❖ Packaging of the Year Award 2006 in London.

#### Partners

Seniors without Borders (Denmark).

#### Membership

Uganda Manufacturer Association (UMA).

#### Coffee Brands

- Elgonia Coffee House (Elgonia Superior Blend)
- Elgonia Dark Chocolate
- Elgonia Soft Cream Caramel
- Elgonia House Blend
- Elgonia Vanilla; Elgonia Black Gold)
- Elgonia Kisubi Tea.

#### Location and Contacts

**Factory:** Mbale-Tororo Road, Water Village, Western Division, Tororo.

**GPS Coordinates:** 0.69915, 34.18202.

Email: [elgoniaonecafe@gmail.com](mailto:elgoniaonecafe@gmail.com)

**Contact Person:** Bukawa Wanaguttu Kassim Jr.

**Mobile:** +256 754 449 202, +256 700 920 320.



**Your coffee - your way**  
three unique tastes of your dream





## Endiro Growers Limited

### Business Description

Endiro Coffee was established in 2011 with a vision to end child vulnerability globally through coffee and its people, related products, profits, services, spaces and stories. The team believes in the power of hospitality, sharing, conversation, prayer, collaboration, partnership, community, and family. It is through this that Endiro finds the power to brew a better cup of coffee, to operate a better business, and to discover better solutions to local and global problems.

Video: <https://vimeo.com/318679053>.

Certification: B Corporation certified since 2019.

Awards: Sofi New Product Awards 2022 and "People Love Us On Yelp" award for 2017



### Products and Services:

Endiro is a complete tree-to-cup specialty coffee firm with growing cooperatives in Eastern Uganda, full-menu cafes and coffee bars in Uganda, Kenya and in the United States, and wholesale coffee export/import and roasting operations. All the coffee brewed at Endiro is grown organically and sustainably by the women from Bukalasi village within Bududa district in Mount Elgon, Bugisu region in Eastern Uganda. Endiro Growers also practice beekeeping in their coffee farms because it is good for the environment and the health of the coffee trees.



### Location and Contacts

Head Office: Plot 23 B, Cooper Road, Kololo, Mackenzie, Kampala.

Email: [contact@endirocoffee.com](mailto:contact@endirocoffee.com).

Web: <https://www.endirocoffee.com/>.

Contact Person: Gloria Katusiime, CEO.

Cell: +256 772 382 620.

Email: [gloria@endirocoffee.com](mailto:gloria@endirocoffee.com).



## Frontier Logistics International (U) Limited

### Business Description

Frontier Logistics International (FLI) deals in sourcing, processing, roasting, packing, exporting and transporting of coffee from Uganda. It buys coffee from mountainous regions of the country. It adds value by roasting and packing coffee as ground and beans. 10% of profits go to the farmers and their communities for education and improving farming practices. Farmers are provided quality coffee seedlings to expand their produce and maximize capacity of their land by growing more.

### Products and Services

FLI processes and exports Washed Arabica and Natural Robusta Ugandan green coffee beans. It sells packed roasted coffee under the brand name of Monte's Coffee for both local and international markets.

Coffee Type: Arabica and Robusta coffee.

Variety: Washed Arabica (AA, A and 3H); Dried Arabica; Natural Robusta (Screen 18/15, bhp and black beans).

Products: Green coffee beans and roasted packed coffee (ground and beans).

Regions: Mountainous regions throughout Uganda.

Coffee brand: Monte's Coffee.

### Location and Contacts

Office: Plot 29A-41, Spring Road, Bugolobi, Former CMB, Kampala.

Office Tel: +256 414 223 189.

Web: [www.fli.co.ug](http://www.fli.co.ug).

Contact person: Daniels Monte Nkurunungi, Managing Director.

Cell: +256 716 113 830,  
+256 750 643 331.

Email: [daniels@fli.co.ug](mailto:daniels@fli.co.ug).



## IMARA AFRICAN COFFEE

### About us

An authentic Ugandan Coffee company, founded in March 2015. We are involved from farm to cup. Imara in Swahili means strong. The name is synonymous with our strong & deep love for everything Ugandan, especially its Coffee. We are passionate about increasing coffee consumption in Uganda by being instrumental in developing & driving a coffee drinking culture amongst the rapidly growing middle class, by producing a high quality premium purely Arabica brand of Coffee.

### Our Mission

To serve the world with high quality Ugandan premium Arabica Coffee.

### Our Vision

To give Ugandans and the world, the opportunity to appreciate and enjoy high quality premium coffee. To ensure the communities we work with practice responsible & sustainable farming methods. We are committed to ethical sourcing while positively impacting the lives of the communities we work with; ensuring they thrive. We exist to inspire and connect people.

### Value Proposition

From farm to cup, start to finish, we are involved through the pipeline. From the growing practices, sourcing, right through to storing, blending, roasting, grinding and distributing.

### Our Values

Authenticity, Integrity, Listening, Customer Oriented, Farmer Community Development





## Partnerships

Local Farmers, Community Leaders, CBO's, National Coffee Development Agencies, State and Non State Actors

## Community Involvement

At Imara, we have embarked on organizing the farmers into producer groups and helping them come up with development programs combined with training them to produce quality Organic Arabica coffees that would ensure a better return on their harvest. Over the years African farmers (Ugandan in particular) have produced quality coffee of which they do not consume because value addition is an expensive and tedious (in their minds) process. Imara African coffee decided to address this by setting up a roasting and packaging facility in Kampala to process the coffee in Uganda where it is grown, which allows the company to retain a greater proportion of the value addition thereby enabling us support the farmers and empower their communities.



### Location and Contacts

Plot 208 Buziga Munyonyo Road.  
P.O.Box 3927 Kampala Uganda  
Tel: +256 392 084578,  
+256 752 400500, +256 753 150058  
[www.imarafricancoffee.com](http://www.imarafricancoffee.com).



## Imbari Coffee Co. Ltd.

### "The Cup of Unity"

The name "Imbari" means "Covenant" or "Herd" from the oldest known Kushitic word for a "flock". a synonym for the Hebrew word "Berit". Our founder Mr. Arthur K. Wandeka who is a firm believer in the Kushitic wisdom traditions saw it

prudent to restore coffee at the nexus of African unity as it had always been prior to colonialism through this brand name, using each cup of Imbari beverage as a divine unifier and rock "Ibare" of solidarity restoring "Ubuntu" with Coffee.

### Vision:

Imbari Coffee Co. Limited envisions a world where Ugandan coffee is celebrated as a symbol of excellence, sustainability, and innovation.

### Mission:

Our mission is to elevate Uganda's coffee industry through exceptional quality, sustainable practices, and collaborative partnerships. We aim to be a catalyst for positive change, empowering both our farmers and the global coffee community.



### Business Description

Imbari Coffee Co. Limited was founded in 2020 with a visionary aspiration to elevate Uganda's coffee production to unprecedented heights. We cultivate premium Arabica and Robusta coffee beans on our meticulously managed farms, from the renowned mountains of Rwenzori and Masaba [Bukisu Elgon] leveraging the country's rich soil and ideal climate to produce organic beans of unrivaled quality. Our vertically and horizontally integrated operations extend from cultivation and processing to packaging and global distribution in multi variety of high value coffee end products.

### Our Products and Services

At Imbari Coffee Co. Limited, we grow process, package and export an exceptional range of coffee products, including pure single origin washed, honey and naturals green and roasted specialty coffee beans. Our state-of-the-art processing facilities ensure that every bean is carefully curated to maintain our sustainable distinct flavors and aromas that Uganda's coffee is renowned for. From specialty blends to single-origin and micro-lot options, we cater to the diverse preferences of coffee enthusiasts worldwide.

**Exports to:** USA, Germany and Israel among others

**Certifications:** Rain Forest Alliance (RFA), Fairtrade (FLO)

**Coffee Type:** Specialty Arabica and Fine Robusta

**Variety:** Bourbon, SL14, SL28 and Nganda & Erecta.

**Processing Systems:** Natural, Honey, Washed [Wet]

**Growing Region:** Mount Masaba [Elgon], Mbale, Bukisu, Kapchorwa, Kween, for Wugar [Washed Arabica], Mount Rwenzori [Drugar] and Masaka, Luwero Shema, Bushenyi, Mbarara, Ibanda, Kasese, Ntungamo for all our bulk Robusta exports.

**Soils and Altitude:** Volcanic 1700-2200 MASL [Arabica]. **Export Capacity:** 120T (20t/2mo)



### Unique Approach

Imbari Coffee Co. Limited stands out due to our unwavering commitment to sustainability, ethical practices, and community empowerment. We employ eco-friendly cultivation methods that preserve the environment while enhancing the quality of our coffee. Our transparent supply chain ensures that every stakeholder, from farmers to consumers, benefits equitably.

### Why Choose Imbari Coffee?

**Exceptional Quality:** Imbari Coffee Co. Limited's beans are cultivated with utmost care, resulting in unparalleled

flavor profiles that captivate the senses. **Sustainability:** We are dedicated to responsible farming practices, ensuring that our operations have a positive impact on both the environment and the communities we serve.

**Innovation:** Our continuous pursuit of innovation drives us to explore cutting-edge processing techniques and offer unique blends that cater to evolving consumer preferences.

**Social Impact:** We actively engage with local communities, fostering economic growth and social development by providing training and support to coffee farming communities.



### Location and Contacts

Eastern: Shiyekhe, Nabumali, Bungokho South, Mbale, Uganda.

Mail Address: P.O. Box 119199, Kampala.

Office: Plot 45, Kampala Road, Kampala, Uganda.

Email: imbaricoffee@gmail.com.

Phone: +256 779 344 984. Cell: +256 750 940 959.

**Contact Person:** Arthur Kenrald Wandeka, Managing Director.



# Kyagalanyi Coffee

Part of the Volcafe group

## Kyagalanyi Coffee Limited

### Business Description

Kyagalanyi Coffee Limited was founded in 1992 when the coffee industry was liberalized. It is one of the leading processors and exporters of both Robusta and Arabica green coffee beans in Uganda. It is ISO 9001:2008 certified coffee export company which implies that it is fully compliant with the Occupational Health and Safety Management System.

Kyagalanyi also has certification for Rainforest Alliance, Utz, 4C Association and IQNet Management system among others. Kyagalanyi processes all of the coffee procured in Uganda through the new flagship processing facility located in the Kampala Industrial Business Park at Namanve, Kampala. The company has also invested in a new reception, pre-cleaning, drying and warehousing facility in the eastern town of Mbale,



a key hub for washed Arabicas.

In addition to these key assets; Kyagalanyi has built and manages six eco-washing stations across Mount Elgon, one in Erussi, West Nile and a Robusta eco-washing station in Sheema. At Nakanyonyi in Mukono district, the firm owns and operates a Robusta primary processing facility together with an extensive coffee seedlings mother garden where high quality planting material are produced. Kyagalanyi Coffee is part of Volcafe coffee group, the coffee division of ED&F Man.

**Sustainability:** Kyagalanyi Coffee has sustainable coffee schemes supporting farming households to increase production and improve quality, focusing as well on sustainability topics such as carbon assessing, landscaping, gender, coffee youth teams, child education and many more.

Video: "Kyagalanyi Coffee | Videographen Werbefilm" (<https://www.youtube.com/watch?v=7pGHIhnXdW4>)

### Products and Services

Kyagalanyi Coffee Limited sources, processes and exports green washed and natural Arabica and Robusta coffee grown in different regions of Uganda such as Masaka, Mount Elgon and



Rwenzori Mountains among other places. The company also provides technical assistance to coffee producers under Kyagalanyi's Farmer Support Organization (FSO). Additionally, Kyagalanyi owns a roastery that produces high quality coffee for both local and export markets under different brands.

**Coffee Type:** Arabica and Robusta.

**Processing:** Natural and washed Robusta and Arabica.

**Coffee brand:** Big Gorilla, Volcanic Republic and CafeZappa

**Certifications:** Rainforest Alliance, UTZ and 4C Association.

**Standards:** ISO 9001:2008 and IQNet Management system.

### Location and Contacts

**Processing plant:** Block 236, Plot 3068, Industrial & Business Park Namanve, Wakiso.

**GPS Codes:** 0.34941, 32.68284.

**Postal Address:** P.O. Box 3181, Kampala, Uganda.

**Tel:** +256 312 265 251

**Email:** [kcl@kyagalanyi.com](mailto:kcl@kyagalanyi.com).  
[kcltrade@kyagalanyi.com](mailto:kcltrade@kyagalanyi.com).

**Web:** <https://kyagalanyi.com/>.

**Contact Person:** Audery Asasira.

Cell: +256 773 580 854.

Email: [aasasira@volcafe.com](mailto:aasasira@volcafe.com).

**Contact Person:** Mpalampa Samuel Jeremy, Managing Director

Cell: +256 761 801 802,

+256 772 700 703.

Email: [jmpalampa@kyagalanyi.com](mailto:jmpalampa@kyagalanyi.com)





## Mbuga Kyamagero Coffee Roasters and Packers Ltd

### Mission

Our mission at Gayaza Coffee is to provide our customers with the highest quality coffee experience while also upholding our values of environmental sustainability and ethical sourcing.

### Business and Product Description

Mbuga Kyamagero Coffee Roasters and Packers Ltd grows, processes, roasts and packs coffee under the brand name of "Gayaza Coffee". The company's ultimate goal is to deliver delicious, ethical and sustainable coffee to customers who appreciate the finer things in life. Mbuga also offers roasting services to small and medium coffee roasters. The factory specializes in processing high-quality Arabica coffee beans that are handpicked by skilled farmers from the surrounding areas. The factory employs modern processing techniques to ensure that the coffee beans are properly sorted, washed, and dried to guarantee consistency in taste and aroma. Gayaza Coffee Factory is committed to supporting the local farming community and promoting sustainable agriculture practices. With a strong focus on quality control, the

factory consistently produces premium coffee beans that are sought after by coffee connoisseurs worldwide.

### Our Story and Background

The history of Gayaza coffee dates back to the 1920s. Our great-grandmother, Mrs. Milia, roasted the coffee in local pots and ground it on a local millstone, which she then wrapped in banana leaves and took to the market for sale. Mrs. Milia later died leaving a daughter, Nakintu, my father's mother. My father was already a shoemaker at that time. and my grandmother, Mrs. Nakintu, told my father to get into the coffee business as all the equipment was still available and my father started roasting coffee on site, then he upgraded, built a coffee roaster and utilized charcoal roasting. The roaster used to make 10kg of coffee at a time, then switched from a local grinder

and bought a grinder, started packing it in paper bags, used their own stamp and called it Kabuye coffee around the 1960s. He worked for a while and won the market by saving money and buying the land we are on now around the 1970s.

Since there was no electricity here, he moved to Gayaza, where there was electricity, bought land there, and installed his electric grinder there. My father worked; During the time, no one was allowed to process and sell coffee. My father had to get a license from the Coffee Marketing Board (CMB) which was the only body authorized to buy and sell coffee. So we used to go there and buy coffee there all the time, but we had a hard time packing and we had so much orders that often failed due to lack of packaging. In 1984, my father went to UCB (Uganda Commercial Bank) and applied for a loan which he was granted and bought a coffee roaster, coffee grinder and other packaging material, and a small van. This loan was to be repaid in 4 years with a grace period of 2

years before starting to pay back and we repaid the loan. We got packing material from Kenya and paid a small, not too high fee. The machines ran out, we couldn't work well. My friend James Mulwana had bought some machines from Unilever at the time. This company had good machines including roasters and I asked James to sell us a machine which he sold to us for 85 million Uganda Shillings by then and we slowly paid for the machine until we fully acquired it. We bought a complete package including a few machines and packaging machine.

I have roasted for so many suppliers because our machine has the capacity. It can roast 500kg of coffee a day. The issue we have is that the machine is old, and we had bought it second hand and yet we have so many people we roast for. If we could acquire a new machine, we can roast and work well. We have the market, but the machine is old. Some orders we can't do because the machine is old, yet the market is there. We have taught people to consume coffee, People stop





taking coffee because they don't know how to prepare it. Sometimes people don't buy coffee because its sometimes expensive. I have taught people how to prepare coffee, and how to prepare coffee. Packaging is also expensive, but people really love coffee. We supply coffee everywhere in Uganda, let no one ever tell you that in Uganda people don't consume coffee. We can sell up to 30 tons of coffee in a month.

We sometimes get orders from outside Uganda, and we sell on the borders and our neighboring countries come to the borders and buy and they always call us to thank us for making good coffee. If we have good machinery, we can really work and supply worldwide. We have constructed a factory where we are working from now and we have bought

some land and 3 trucks for moving the coffee. We have built an arcade and various rental apartments from this coffee business and most importantly we have created employment opportunities for over 60 Ugandans. We also have a coffee garden of about 8 acres.

#### Location and Contact

Factory: Gayaza Near Kabanyoro,  
Makerere Farm, Wakiso District.

Mobile: +256 772 381 515,  
+256 759 381 515, +256 752 460 201,  
+256 772 079 111, +256 780 229 819,  
+256 751 933 521.

Email: [info@gayazacoffee.com](mailto:info@gayazacoffee.com),  
[gayazacoffee@yahoo.com](mailto:gayazacoffee@yahoo.com).

Website: [www.gayazacoffee.com](http://www.gayazacoffee.com).





## National Union of Coffee Agribusinesses and Farm Enterprises (NUCAFE)

### Business Description

NUCAFE is a hybrid farmer-owned social enterprise and an umbrella national coffee farmers' organization founded in 2003 as a successor of the Uganda Coffee Farmer's Association (UCFA). NUCAFE has grown and evolved as a vibrant private sector led farmer organization formed to serve and position farmers well in the liberalized coffee value chain in Uganda. The organization serves and impacts over 250,120 farming households with more than 1,512,210 farmers who are organized in 200 associations and cooperatives countrywide. NUCAFE coffees are high quality coffees that are responsibly grown ethically processed and traded. These cover both the green coffees and roasted coffees for both local and export markets.

**Mission:** To establish a market-driven system of coffee farmer enterprises and organizations which are empowered to increase their household incomes through enhanced entrepreneurship and innovation.

**Vision:** Coffee farmers profitably own their coffee along the coffee value chain for sustainable livelihoods, consumer satisfaction and societal transformation.

**Values:** Shared Value Creativity and innovation Social Entrepreneurial culture Supply chain.

**Trademark and Brand:** NUCAFE Grading Limited (NGL), NUCAFE and Omukago.

**Partners and Funders:** European Union, aBi, Agriterro, CTA and USAID among others.



### Location and Contacts

Office: Plot 35, Coffee House, 2<sup>nd</sup> Floor, Jinja Road, Kampala.

GPS Codes: 0.31479, 32.59103.

Postal Address: P.O. Box 34967, Kampala, Uganda.

Tel: +256 414 236 199.

Email: [nucafe@nucafe.org](mailto:nucafe@nucafe.org).

Web: [www.nucafe.org](http://www.nucafe.org).

Contact Person: Joseph Nkandu, Executive Director.

Cell: +256 772 595 030.

Email: [joseph.nkandu@nucafe.org](mailto:joseph.nkandu@nucafe.org).

Contact Person: Nuwagaba Deus, Deputy Executive Director and Operations Management.

Cell: +256 774 300 628,

+256 706 717 260.

Email: [deus.nuwagaba@nucafe.org](mailto:deus.nuwagaba@nucafe.org).

Contact Person: Eric Sekatawa, Deputy Sales and Distribution Manager.

Cell: +256 700 135 305,

+256 773 417 905.

Email: [eric.sekatawa@nucafe.org](mailto:eric.sekatawa@nucafe.org).





# SasaCoffee

## TRADING COMPANY

### VISION

To be a yardstick of high quality green roasted coffee beans, roast and ground coffee.

### MISSION

To cause a positive change in the livelihoods of farmers by linking them to advantageous markets that offer a higher price for their organic and fair-trade certified coffee.

Sasa Coffee Trading Company was established in 2016 as a vehicle for positive social and economic impact. A committed company to securing economic freedom and security for small holder farmers in coffee growing regions in Uganda by building resilient transparent supply chains with a heart of giving back to its farmers.

We have embraced the principle of investing back the 50% of our profits in sustainable and human programs led by our own coffee farmers and their communities. These programmes are selected by the coffee communities as being a tool to economic empowerment and social development. We specially support the creation of savings and credit cooperatives and the provision of quality agronomy capacity building and extension services for the farmers.

We continue to give support on construction of clean water community wells, to renovate damaged schools and improve on immunization service support kits to community health centres under our social responsibility

programs. We focus on supporting farmers to produce quality organic coffee and invest in production services like sorting, milling, roasting & packaging.

### Products and Services

Every sip of Sasa Coffee's Elgon Blend comes with a unique all natural perfectly blended African experience.

Additionally, the company provides coffee export services to those without export licenses such as: Roastery services; Barista Training; Coffee shop outlets; Coffee shop Equipment support; and General Accessories.

### Location and Contacts

Head office: Plot 32 Buwalasi View, Mbale

Factory: Plot 29/40 Spring Road, Bugolobi Kampala

Phone: +256 392 947 943

Email: [info@sasa-coffee.com](mailto:info@sasa-coffee.com) / [daniel@sasa-coffee.com](mailto:daniel@sasa-coffee.com)

Web: [www.sasa-coffee.com](http://www.sasa-coffee.com)









## Star Café Limited

### Mission

Our mission is to become the global supplier of choice for processed Uganda Coffee.

### Certifications and Standardization

Star Café products are certified by the Uganda National Bureau of Standards (UNBS) since the year 2010. The Company is also ISO 9001:2008 Quality Management System Certified by Bureau Veritas International Certification Body.

### Business Description

Star Café is at the forefront of re-defining Ugandan coffee culture and shaping the Uganda's Coffee heritage by creating the ultimate coffee experience in every life we touch, right from the farm to the cup. Star Café is one of the leading Ugandan coffee processors, roasters and packers of quality coffee for local consumption and export purposes. Currently, the company supplies its coffee within Uganda, Kenya, Middle East, China and Europe.







## Our Story

Star Café was founded by Ishak Lukege, a well-known Ugandan coffee trader who developed the business idea at a time when the prices of green coffee were falling worldwide between 1998 and 1999. Ishak thought of counting his losses by adding value to the purchased coffee through processing, packaging and selling a finished product locally within Uganda alongside the imported coffee products. As an entrepreneur, he also had hope of that his business idea would promote the coffee consumption culture at home and it would fetch a premium price both locally and internationally compared to the green beans. Thus, the birth of "Star Coffee" in the year 2000, Uganda's pioneer and leading coffee processing company. The team commenced by roasting green beans from Tanzania since there was no processing facility in Uganda. Green coffee would be transported to Tanzania for processing and returned to Uganda for packaging and distribution. Due to price policy changes in Tanzania, the company was forced to outsource roasting services from Egypt to produce

quality instant coffee for supplies in supermarkets, restaurant, hotels and during business exhibition events. However, some of the coffee would be packed and exported from Egypt direct to Europe since it is closer compared to Uganda. It was until recently when the enterprise was in position to set up its own processing plant and rebranded its coffee to "Star Café". The major challenge to maintain the business running has been fluctuations in international prices for coffee and unfair competition within the sector.

## Awards and Recognition

- Foods and Beverages Award Winner, 2010, Uganda Manufacturers' Association.
- Best Coffee Quality Award Winner, 2011, Kampala City Traders' Association.
- Best Coffee Producers Award, 2011/2012, People's Choice Quality Awards.
- Best Coffee Roaster Award, 2011, Uganda Coffee Development Authority.
- Recognized by Private sector Foundation Uganda for being among the top 50 Best Brands during the celebration of Uganda at 50.

## Coffee Brands and Products

### ❖ White Mountain Roasted and Ground Coffee

This is a delicate, fragrant coffee with a smooth and well-balanced citrus flavor that boasts a floral finish. It comes from the foot hills of the ancient non-volcanic slopes of Rwenzori Mountains located between the border of Uganda and DRC, with heights of up to 5109 meters (16,761 ft). The highest Rwenzori peaks are permanently snow-capped. This coffee is packed in sizes of 250g and it is supplied to different supermarkets around the country.

### ❖ White Mountain Fresh Green Beans

The green coffee beans are processed and packed for export market.

### ❖ Star Café Premium Instant (Granulated) Coffee

This is Instant Coffee in agglomerated

form. Only Uganda's finest coffee beans have been roasted and blended to create Star Café Premium. The processing is expertly done to retain the superior taste and rich aroma that can only be Ugandan Coffee. Every sip will transport you to our coffee farms nestled in the Masaba Highlands and the plains of the Victoria Basin where only the best coffee in the region comes from. IT is available in packages of 50g, 100g and 250g.

### ❖ Bugisu Gold Roasted Beans

In true Continental style, this brand caters for subtle and delicate European Tastes. The Dark Roast brings out the body and gives this blend a strong, rich and aromatic character. It has a balanced acidity with loads of body and a lovely lingering finish of sweet dark chocolate. It's sourced from our farmers around Mt. Elgon which lies in the Eastern reaches of the country, straddling the Uganda-Kenya Border in the areas of Bugisu. Judging by its enormous base, it is thought that Mt. Elgon was once the tallest mountain in Africa. The coffee shambas extend up and down the cliff faces at altitudes between 1400-26000 meters above sea level, making use of natural water gullies & forest cover to extract moisture from the soil.

## Location and Contacts

Head Office and Processing Facility: Plot 703, Banda, Kampala.  
Telephone: +256 756 627 661.  
E-mail: [info@starcafe.co.ug](mailto:info@starcafe.co.ug), [vending@starcafe.co.ug](mailto:vending@starcafe.co.ug).  
Website: [www.starcafe.co.ug](http://www.starcafe.co.ug).

Contact Person: Frandan Tumukunde, Sales Executive.  
Mobile phone: +256 758 411 879, +256 776 054 844.  
E-mail: [tumukundefrandan@gmail.com](mailto:tumukundefrandan@gmail.com).





## Titan Roasters

### Business Description

Titan Roasters is one of the leading coffee roasting companies in Uganda under the brand name of "Coffee Afrikano". It sources single origin specialty Arabica coffee directly from smallholder farmers and farmer groups in Mount Elgon region where coffee grows at an altitude of 2100-meter above sea level. Titan Roasters' mission is to deliver perfect coffee handcrafted by artisan roasters that is suitable for every bistro, coffee shops, fine restaurants, cafes and home uses. The freshly roasted coffee is also exported to the Middle East and Europe.

### Coffee Products

Titan Roasters produces 100% single origin roasted wet processed Arabica coffee from Mount Elgon in Eastern Uganda. Coffee Afrikano smells the rich aroma and taste the abundance of flavor unleashed from the perfect coffee bean using an environmentally friendly, modern, airy roasting process that harmoniously blends technology and nature. Coffee Afrikano is sold in different supermarkets and packed as dark roast, medium roast and medium dark roast.



### Coffee Packaging

The coffee packages communicate the quality of our coffee and preserve its freshness with a special design. As freshly roasted coffee cools, it releases carbon dioxide gas in a manner commonly known as the degassing process. The package is made of special material with easy to open zipper pocket package uses a one-way degassing valve to allow carbon dioxide gas to escape from the freshly roasted coffee while preventing environmental oxygen and contaminants from entering the package.

**Coffee Brand:** Coffee Afrikano.



### Contact

Titan Roasters - Coffee Afrikano  
Plot 22894, Kigo, Busabala Road,  
Munyonyo-Entebbe Highway, Wakiso.  
P.O. Box 4426 Kampala, Uganda.  
Mobile Telephone: +256 753 246 854,  
+256 753 246 856.  
E-mail: [info@titanroasters.com](mailto:info@titanroasters.com),  
[sales@titanroasters.com](mailto:sales@titanroasters.com).  
Website: <https://titanroasters.com/>.

Contact Person: Benyam Haile, Director.  
Mobile phone: +256 758 854 468.  
E-mail: [h.benyam@titanroasters.com](mailto:h.benyam@titanroasters.com).







## Volcafe Uganda Limited

### Business Description

Volcafe Uganda Limited is a member of the Volcafe Group and a sister company to Kyagalanyi Coffee Limited. The company was incorporated in 2015 as a result of the need to bridge a roasting gap in the coffee value chain. Volcafe Uganda Limited is happy to be a contributor to the promotion of the domestic coffee consumption in Uganda, where many people are encouraged to drink more coffee not only because of the health benefits that come along with drinking coffee, but also to contribute to the GDP of the country. Volcafe Uganda Limited produces Big Gorilla Coffee, Café Zappa and Volcanic Republic.

### Location and Contacts:

**Location:** Plot 3068,  
Kampala Industrial Business  
Park, Namanve, Wakiso.

**Postal Address:** P.O. Box 3181,  
Kampala, Uganda.

**Tel:** +256 312 265 251.

**Email:** kcl@kyagalanyi.com.

**Web:** www.biggorilla.co.ug,

**Web:** https://www.volcafe.com/.

**Contact Person:** Audrey Asasira,  
Commercial Manager.

**Cell:** +256 773 580 854.

**Email:** aasasira@volcafe.com.

## ED&F MAN VOLCAFE UGANDA LTD. Member VOLCAFE Group

**Vision:** To be the leading roasted coffee producers and exporters in the region.

**Mission:** To maintain consistency and uphold quality in the entire value chain to retain our trust from our customers.

### Products

**Cafe Zappa** is 100% premium quality Arabica that is Rainforest Alliance Certified. It is a rich full-bodied taste of coffee with a hint of chocolate.

**Volcanic Republic** is a truly special Arabica coffee with amazing flavour. It is a washed processed Arabica from the Eastern side of Uganda. The coffee gives a rich flavour which is slightly sweet and winey with notes of vine fruits.

**Big Gorilla Coffee** is a 100% fully washed Arabica coffee grown on the slopes of Mt. Elgon in Eastern Uganda. Big Gorilla's major element is the creation of awareness of Mountain Gorillas and the threats to their habitats and poaching, which seriously endanger the future of these wonderful animals.





## Volcano Coffee Limited

### Business Description

Volcano Coffee was founded in 2007 by the young man, Gerald Katabazi. The company deals in coffee buying, processing and exporting of Specialty Ugandan coffee. It is also involved in handcrafted roasted beans, green bean sourcing and barista training in East Africa. It also has a coffee academy that is involved in coffee barista training. It has roastery in Kampala, Kasese and Mbale towns in Uganda and in Ohio in USA. Volcano Coffee targets at international coffee buyers whose interests are in traceable stories.

### Products and Services

Volcano Coffee deals in roasting, brewing and Specialty Arabica and Robusta coffee trade locally and internationally. It sources coffee from

Elgon Masaba Mountain region, Rwenzori Mountain region, Murchison Falls Wildlife Valley region, Lake Victoria basin region and Bunyonyi lake region.

### Location and Contacts

Location: Nakawa (behind Total), Kampala.

Postal Address: P.O. Box 5657, Kampala, Uganda.

Email: [volcanocoffeeuganda@gmail.com](mailto:volcanocoffeeuganda@gmail.com).

Web: [www.volcanocoffee.wordpress.com](http://www.volcanocoffee.wordpress.com).

Contact Person: Gerald Katabazi, CEO & Founder.

Cell: +256 772 992 621.

WhatsApp: +1 614-208-2379.

Email: [gkatabazi@gmail.com](mailto:gkatabazi@gmail.com).







## Zigoti Coffee Works Limited

### Business Description

Zigoti Coffee Works (ZICOFE) Limited was established in 1984 and legally incorporated in 1991. The company supports farmers in sustainable pre- and post-harvest programs that promote organic farming practices. It sources conventional coffees from farmers across the country, process and export both Robusta and Arabica coffees to buyers across the globe. Zigoti Coffee Works is a second-generation female led company with spirited determination to support women and youth involved in the coffee value chain for almost forty years. Rose Nakayenga Kayondo Kato together with her late husband Owek Enock Kisuule Kato founded the company. Rose was a board member of UCDA and she is currently the treasurer of IWCA Uganda Chapter. Zigoti has 20 permanent staff and 25 seasonal staff; two branches (One in Kampala and the other in Mityana District); a total of 3 active sales agents in Europe and USA and the company currently supporting over 2,500 farmers. In 2019, ZICOFE installed new machinery to increase the efficiency of handling its supplies. A 4 ton per hour wet mill from Brazil and two combined hulling units were installed in different locations to handle processing needs of farmers. With current processing capacity of 26,000 tons per year, the company plans to increase our production utilization from 27% (7000 tons per year 2021) to 61% (16,000 tons per year) in the next two years. The new installation has greatly reduced contamination risks during post-harvest handling of the products hence assurance of high quality products.



**Social Corporate Responsibility:** Zigoti works with 35 farmer groups offering services ranging from pre-harvest finance, farmer field school training, wet and dry milling, storage, marketing, supply of quality seedlings from the seedling nurseries, provide post-harvest handling materials and certification facilitation with our core target being the women and youth to ensure sustainability and generational growth of the supply chain.

**Mission:** To grow, buy, process and export good quality Ugandan coffee in strategic partnership with small holder farmer organizations.

**Vision:** The leading exporter of high-quality coffee in Uganda.

**Unique Selling Points:** First Ugandan company to penetrate the Japanese coffee market, best of pearl 2021, almost 40 years of experience in the industry.

**Membership:** International Women in Coffee Alliance (IWCA) and Private Sector Foundation Uganda (PSFU) among other organizations.

**Partners and Funders:** Root capital, Stanbic bank and Uganda Development Bank among others.

**Markets:** North America (U.S.A., Canada etc.); Africa; Europe (Spain, U.K., Belgium, Lithuania etc.); Middle East; and Asia (Japan).

**Interested in markets:** Roasters and trading houses in North America, Europe, Asia and Africa

**Awards and Recognition:** 1st Ugandan to penetrate the Japanese market, Best of pearl 2021. (Robusta).

**Participated in:** AFCA Rwanda, Specialty Coffee Expo 2022 among other events.

**Insurer:** ICEA.

### Products and Services

ZICOFE deals in trading of both Arabica and Robusta green beans wholesale, roasted coffee beans and powder packed and ready to be used coffee for both local and export markets.

**Coffee Type:** Arabica and Robusta.

**Grade:** Robusta (Screen 1200, Screen 1500, Screen 1700 and Screen 1800) and Arabica (AA and A).

**Growing Regions:** Central, Eastern/ Bugisu and Western/Kasese/Rwenzori.

Altitude: Mityana (1,228 meters above sea level) and Eastern (1300 to 2600 meters above sea level).

Farm size: 1,272 hectares total land for the farmer groups and 64 hectares for the owned Zigoti farm.

Harvest period: March to June and September to November.

Processing: Washed processed, Wet processing and Natural processed.

Brands: Zigoti Coffee, ZICOFE and ZICOFE Café.

Export volume: 5,000 MT per year.

HS Code: 09011190 Robusta Coffee and 09011119 Arabica coffee.

#### Location and Contacts

Location: Plot 104, 5th Street Industrial Area, Kampala.

GPS Codes: 0.3193, 32.5612.

Branch: Zigoti Coffee Works Factory Mityana, Mityana District.

Postal Address: P.O. Box 1479, Kampala, Uganda.

WhatsApp: +256 702 720 720.



Email: [zicofecafe@gmail.com](mailto:zicofecafe@gmail.com),  
[sales@zicofe.com](mailto:sales@zicofe.com).

Web: <https://www.zicofe.com/>.

Video: <https://www.youtube.com/watch?v=QILvgWv06eY>.

Media: <https://www.iwcauganda.org/domestic-coffee-consumption-in-uganda-women-leading-the-way/>.

Contact Person: Rose Kato Nakayenga,  
Managing Director.

Cell/WhatsApp: +256 701 465 283.

Email: [rosekato@zicofe.com](mailto:rosekato@zicofe.com).

Contact Person: Senyonga Enock,  
Finance Director.

Cell/WhatsApp: + 256 702 720 720.

Email: [senyongaenock@zicofe.com](mailto:senyongaenock@zicofe.com).



## PART 2

## COMPANY PROFILES OF COFFEE BRANDS







## Amour Trading Limited

### Business Description

Amour Trading is a coffee producing, processing and exporting company established in 2015. It deals in both Arabica and Robusta green coffee beans and roasted packed coffee. Arabica coffee is sourced from Kigezi and Kapchorwa while Robusta coffee is from Mityana and Masaka. Amour Trading is also taking interest in producing Liberica (Kisansa) coffee variety in Luweero. The team is persuaded that value addition in the country of origin is the intervention that will have the fastest sustainable impact on farm-gate prices to spur wealth creation in the long run.

The analysis indicates that this idea is practical, achievable, sustainable and profitable. It is for this reason that the company deals in Direct Trade with farmers and avoids middlemen. Additionally, Amour Trading Ltd has designed a farmer reward system that relies on our traceability program to recognize and reward participating farmers.



### Products and Services

Amour Trading produces natural, washed, fully washed and pulped natural Robusta and Arabica coffee beans. Coffee is wet and dry processed. Packed roasted coffee and speciality gourmet Arabica coffee are also processed for both local and export market.

The roasted coffees are packed under own- and third-party labels. Due to unique fermentation techniques used, the coffees have several pleasant characteristics and different tests are made from the in-house laboratory which is set as per SCAA standards.

The roasted coffee has thus far received very good reviews especially

from persons originating from predominantly coffee consuming countries like USA, Switzerland, UK, Germany, Canada e.t.c.

Coffee grades (screens):

Fine Washed Robusta (14 upwards);  
Washed Arabica (12, 15 and 18);  
Natural Robusta (12, 15 and 18) and  
Specialty Arabica.

Processing systems:

Fully Washed; Semi-washed; Pulped  
Natural (Honey) and Anaerobic coffee

Export Volume Capacity:

3 containers of washed coffee (but  
this depends on the demand)

Warehouse capacity:

2,000MT of coffee

### Location and Contacts

Office: Plot 349 Ssemakokiro road, Ndeeba, Kampala.

GPS: <https://maps.app.goo.gl/hh8nojzq9ek7sHE6>.

Postal Address: P.O Box 3431 Kampala, Uganda.

Email: [coffee@amourtrading.com](mailto:coffee@amourtrading.com).

Web: [www.amourtrading.com](http://www.amourtrading.com).

Contact person: David Mugambwa, Managing Director.

Cell: +256 775 248 071, +256 702 500 200.

WhatsApp: +256 775 248 071.

Contact Person: Namakula Justine, Legal & Administration.

Cell: +256 775 955 711.

Email: [namakulaj11@gmail.com](mailto:namakulaj11@gmail.com).



# AMPAARO STER ENTERPRISES

Brand name: **SHILOH CAFÉ**



## About us:

Ampaaro Ster Enterprises is a registered Ugandan enterprise which specializes in value addition to indigenous foods and beverages using spices, herbs and other foods. It's our hope that the end product will not only be tasty and delicious but healthy too. We also look out for and support backyard gardeners and small scale coffee growers.

We are currently working on value addition to coffee and tea under the brand name **SHILOH CAFÉ**.

## Our mission:

To create value added healthy foods and beverages of high quality, functionality, diversity, desirability and deliciousness.

## Our vision:

To bring a combination of health and deliciousness in every kitchen and on every table.

## Our values:

We strive to create a brand identity that values honesty, integrity, loyalty and customer confidence and satisfaction both within and outside.

## Our slogan:

Sip your way to health.

## Our Goals.

- To produce high quality products that are healthy, delicious and desirable to our customers.
- Help support stay home mother's whose only source of income is a backyard garden and small scale farmers by buying their produce
- Job creation for jobless women and vulnerable youth regardless of their academic background through identifying and nurturing natural talents and trainings.
- To increase our capacity and build a strong brand reputation so as to withstand competition from similar and imported products on the market.



## Our products;

1. Shiloh café spiced herbal coffee
2. Shiloh café cinnamon spiced coffee
3. Shiloh café Turmeric spiced coffee
4. In the pipeline, Shiloh café spiced roasted coffee beans.
5. Shiloh chai masala



## Our story:

We had humble beginnings in a small two roomed rental in the heat of the COVID-19 pandemic. With the world crumbling and in desperate need of a solution; doctors discovered that we could actually use spices and herbs like; cinnamon, ginger, lemon, turmeric, cloves, garlic etc. to help ease the symptoms of COVID-19 and boost ones immunity. After intensive research and reading, we discovered that most of these spices and herbs were being used in foods and juices in India, Mexico even Africa for centuries to help ease many ailments and boost immunity. So an idea was born. What if there was a way of packaging these spices and herbs in a way that people would enjoy How? Through something that people consumed daily. What? Coffee and tea.

Ugandan coffee is delicious and in itself has many health benefits, what if these benefits could be enhanced even more by adding spices and herbs to them.... a thought lingered. We bought our kilo of clean Robusta coffee, sorted, roasted to a dark roast. As it cooled, we got some of our spices, roasted them and let them cool too. We removed the husks, measured appropriately and combined in a grinder with our spices and grinded together. The aroma was breathtaking! We gathered on our small veranda, all eager to take a sip on this creation. The aroma, the flavor, the delicious... it was a discovery.

A combination of deliciousness and health in a single cup of coffee.

**SHILOH CAFÉ** was born.

A locally made home ground coffee, made from a combination of freshly roasted ground coffee beans and an assortment of carefully selected spices and herbs. Its flavor is boosted by a natural blend of these spices and herbs which enhance and emphasize the natural flavor and taste of coffee and is filled with numerous health benefits.

Our coffee is 100% organic without artificial additives or preservatives. We use both Arabica and Robusta coffee.

We greatly appreciate our customers who have played a vital role in introducing our products and making us known thus helping us grow.

We hope that with increased capacity in infrastructure and exposure, we will be able to satisfy the growing demand from our customers.

Shiloh café is a spiced coffee that Ugandans and the whole world will fall in love with.

## Contact persons:

**1. Ms. Samantha Kyarikunda**  
Founder and CEO Ampaaro Ster Enterprises  
+256788478572  
sammykunda32@gmail.com

**2. Mr. Byamukama Geoffrey**  
Co-founder Ampaaro Ster Enterprises  
+256782233814/+256701233814  
byamukamajeff12@gmail.com

## Location

Mbarara City, Uganda

0788478572/0701736127

Whatsapp: +256788478572

Facebook: Shiloh Café

Email: ampaaroster23@gmail.com

**"Sip Your Way To Health"**







## ASIROB Rwenzori Innovation smc Ltd.

### Business Description

ASIROB Rwenzori Innovation SMC Ltd is a business entity that was started in 2022 with an aim of creating legacy for my family and Adding value to agricultural products like Arabica coffee roasted bean and Specialty Arabica coffee beverage. The Company is located in Kasese Municipality, Kasese District- West Uganda which is a hub of naturally grown Arabica coffee. ASIROB Rwenzori Innovation SMC Ltd came into place after realizing that most of the Arabica coffee produced in the region was highly considered for export with no steadfast local companies adding value hence limiting Arabica coffee consumption at local and national level. Notwithstanding, even the few local producers don't value coffee quality aspects hence absence of specialty coffee products on market. To capture market straightforwardly therefore, ASIROB Rwenzori innovation SMC Ltd focus is placed on production of high quality, aromatic well packaged roasted

coffee beans and specialty coffee with a great taste to meet local, national and international market demands. The target market for ASIROB Rwenzori Innovation SMC Ltd products include: hotels, restaurants and supermarkets.

### Nature of Business

ASIROB Rwenzori Innovation SMC Ltd is an entity adding value to Fairly averaged Quality Arabica coffee by roasting coffee beans and processing Arabica coffee beverage (kawa) of a high quality with a great taste for consumption by both local, national and international markets. The overwhelming Consumer demand for specialty Arabica coffee that was lacking on market prompted for formulation of ASIROB Rwenzori innovation SMC Ltd to meet the demand for high quality, branded and packaged Arabica coffee roasted beans and beverage. The uniqueness with ASIROB Rwenzori Innovation SMC Ltd products is the "AROMA" that makes an excellent cup taste!

### Our story

ASIROB Rwenzori innovation SMC Ltd is a sole proprietorship business venture that is invented by (one) members with an aim of generating profit from the trading in coffee beverage and roasted coffee bean. The Company was established in January 2022. The brain master (founder) of ASIROB Rwenzori innovation SMC Ltd was motivated by the high demand for high quality Arabica coffee beverages and roasted beans in Uganda. They therefore leveraged on their skill mix and experience in coffee production, postharvest handling, value addition, branding and marketing to establish ASIROB Rwenzori innovation SMC Ltd to develop a suitable product to meet the desired quality requirements at national and international market. ASIROB Rwenzori Innovation SMC Ltd has office premises and located at in Kasese municipality in Kasese district and has a future plan of establishing outlets at regional level.

### Products

ASIROB Rwenzori innovation SMC Ltd deals in dark roasted and grounded, medium half grounded, medium fine roasted and grounded Arabica coffee beverage (kawa)

demand at local, regional, national and international levels, the coffee is grown on Rwenzori Mountain. The products are packed in 250g, 100g, 200g, 10g.

ASIROB Rwenzori innovation SMC Ltd products are highly demanded in hotels, restaurants and supermarkets. Various confectionaries, wine companies, etc use our product as raw material or ingredient for production and preservation. ASIROB Rwenzori innovation SMC Ltd products are branded attractively and packaged well to contain the Aroma. Prices for our products will be made affordable to the customers and packs of different sizes will be considered. (Small, medium and standard.



### Location and Contacts

The Company office is located in Kasese Municipality, Kasese District- West Uganda which is a hub of naturally grown Arabica coffee. The coffee can be found in local groceries around Kasese, Globle arts as the main distributor, supermarkets in Kasese and other Uganda cities.

### Contact person:

Asiimwe Robbin, Managing Director,  
Telephone/what's up: +256 773 675 515, +256 741 387 727.  
E-mail: robbin.asiimwe@gmail.com.



## Banura Coffee Ltd.

Banura coffee was established by young female farmer Mercy Atugonza, the current managing Director and Lawrence Kachwa, the Roastmaster and Trainer.

Our mission is to bridge the gap between smallholder coffee farmers and the market in an innovative and empowering way. We aim to provide the world with authentic Ugandan coffee flavors, ensuring that every cup of Banura coffee offers a taste of our rich heritage and the hard work of our local farmers. We are committed to delivering superior quality products and services, and we believe in placing people and nature over profit.

Our vision is to be a leader in the global coffee market, not just in terms of sales, but in terms of innovation, service, and quality. We envision a future where Banura coffee is recognized and loved worldwide

for its unique flavor profile and the values it stands for. We strive to improve the livelihood of coffee farmers in Uganda and contribute to the commercialization of agriculture. At Banura Coffee, every bean tells a story - a story of tradition, community, and a relentless pursuit of excellence. We invite you to be a part of our journey and experience the true essence of Ugandan coffee by purchasing a size of your preference at affordable rates.

### Products and packaging

1. Banura coffee offers a wide range of coffees (Arabica, Robusta and Blend) with unique flavors from light roast to medium roast to dark roast in all sizes::
  - Sample size: 50g
  - Regular size: 250g
  - Value size: 500g
  - Cafes' size: 1kg and more



2. Banura coffee also offers coffee training programs to the community like
  - Barista skills
  - Coffee quality control management
  - Coffee Roasting skills
3. We provide coffee experiences on events, weddings, birthday, conferences etc. at fair rates in order to boost on the local coffee consumption.

### Location and Contact

Office: Eli Complex B1, Rubaga Road, opposite the Uganda Red Cross Society National Headquarters, Kampala, Uganda.  
Mobile phone: +256 755 430 320, +256 750 322 829, +256 786 433 710.

E-mail: [banuracoffeeroasters@gmail.com](mailto:banuracoffeeroasters@gmail.com).  
Website: [www.banura.coffee](http://www.banura.coffee).  
Video: <https://www.youtube.com/watch?v=27nJJhZXNbk>.  
Twitter: @BanuraCoffee.





## Banta African Coffee Initiative Limited

### About Us

Banta African Coffee (BAC) deals in farming, processing, exporting, roasting and packaging of coffee. It brings you the best Arabica and Robusta coffee sourced from local farmers in Uganda. It exports green bean coffee to USA, South Africa, Egypt, Turkey, Sudan, United Arab Emirates and Iran among other countries. The company also roasts and packages coffee for local consumption.

### Our Products

Banta African Coffee brand comes in the blend of Robusta or Arabica coffee or both. Our Robusta coffee is sourced from Masaka, Ntungamo, Ibanda and from Muhigira Coffee Estate in Mbizi whereas Arabica coffee comes from the slopes of Mountain Elgon (Bududa, Kapchorwa, Sironko, Buiginyanya and Wanale).

### Core Values

Product Quality  
Speed  
Customer Service  
Safety

### Location and Contact

Plot 29A-41 Spring Rd Bugolobi, Kampala.  
Contact: Beatrice Nabatanzi, Managing Director. +256 758 123 689.  
Mobile Phone: +256 726 805 549, +256 703 975 660.  
Email: afroanta@gmail.com.  
Website: <https://bantafricancoffee.com/>.







## Bayaaya Specialty Coffee Limited

### Business Description

Bayaaya Specialty Coffee Limited is a Ugandan Arabica coffee processing company that was established in 2018. It is working closely with 153 females and 105 male farmers as its members who subscribe to it, the leadership is in the hands of women and our area of coverage is Sironko district within Mount Elgon region. The company store is located in Mbale City.

### Our Story and Background

Bayaaya is a lugisu word that means comrades or brotherhood/sisterhood. The company was founded after noticing that many rural women, young mothers and widows in our communities suffering from domestic violence, poverty, high illiteracy levels, gender imbalances, early pregnancies, and

low production of coffee trees due to poor farm management practices among others. We came together with a determination to embrace coffee farming as a weapon for social and economic transformation of women, young mothers and youth position in the society,

### Products and Services

Bayaaya Coffee produces parchment coffee, green beans, roasted coffee beans and ground coffee. The roasted coffee is packed in sachets of 150g, 250g and 500g. In addition to coffee, the company offers services such as: coffee milling, coffee marketing, women empowerment, training in Good Agricultural Practices, sustainable land management practices, gender and social inclusion, bee keeping e.t.c.

### Vision

To empower women economically and socially through sustainable coffee production and value addition.

### Mission

To sustainably improve the livelihoods of our members by marketing their high-quality coffees to specialty markets.



### Location and Contacts

Field Location: Sironko District.

Factory: Impumude Cell, Plot 49, Namakwekwe Ward, Mbale City.

Phone: +256 779 052 931.

Email: [sales@bayaayacoffee.com](mailto:sales@bayaayacoffee.com), [bayaayacoffee@gmail.com](mailto:bayaayacoffee@gmail.com).

Website: <https://bayaayacoffee.com/>. Twitter: @BayaayaCoffeeug.

**Contact Person: Meridah Nandudu, Director.**

Phone: +256 702 556 600. Email: [nmerida2@gmail.com](mailto:nmerida2@gmail.com).





## Background

Butonde Coffee (the "Brand") which is produced by Butonde Coffee limited. Butonde Coffee Ltd was started in November 2018 by three small producer organizations (SPOs) under the Growing Resilient Agriculture Enterprises (GREAN) Project.

The three small producer organizations are listed below.

1. Ankole Coffee Producers Cooperative Ltd
2. Kibinge Coffee Farmers Cooperative Society Ltd
3. Banyankore Kweterana Cooperative Union Ltd

The product Butonde coffee is 100% Robusta blend which is Fair trade Certified and it possesses a Fairtrade mark on its package. It came up as a way of supporting farmers to add more value to their coffee and then sell it to Fairtrade markets and other customers in local regions and international markets.

## Objectives

1. To engage in promoting the production and processing of quality coffee in Uganda, East Africa and beyond.
2. To engage in the trading and exporting of the finest quality coffee in Uganda, East Africa and beyond.
3. To assist small holders and smallholder producer organizations to increase the quality



and value of their coffee production.

4. To promote sustainable production systems involving coffee in Uganda.
5. To liaise with other coffee organizations and associations in the wider coffee world.
6. To develop a network for exchanging information through education and training for professional and other participants of the coffee industry in Uganda and beyond, who share commitment to promoting the coffee value chain.

Butonde Coffee is a Fairtrade certified product and it has a Qmark for Uganda Registration Services Bureau (URSB)

## Products and services

Butonde Coffee has two products which are;

1. Roasted coffee beans
  2. Roasted ground coffee.
- all in medium roast type.

Butonde has seven sizes of products and these include;

- 1kg, 500g, 250g, 100g, 80g, 50g, 25g.

**Growing Region:** South Western Uganda  
**Altitude:** 1400-1900 meters

By buying this product, you are re-investing into climate adaptation and mitigation approaches while improving the farmers income and livelihood.

Butonde coffee office is located in Mbarara City, Uganda and the coffee is roasted and packed from Ankole Coffee Producers Cooperative Union, Kabwohe town Sheema Municipality Uganda.

The products are sold to supermarkets, retail shops, hotels, and coffee shops in Mbarara, Ishaka, Bushenyi, Kampala.



## Contact persons:

1. Nuwagaba John  
Chairman Board Butonde coffee Ltd, Tel: +256 772 461 876  
Email address: john.n@acpcultd.com
2. Owokunda Provius.  
Office Administrator Butonde coffee, Tel: +256 785 825 778 / +256 750 427 205  
Email address: owokundaprovious@gmail.com

## Butonde Coffee Limited

Akiiki Nyabongo Road Mbarara city P.O.BOX 421038.  
TEL: +256 785 825 778 / +256 772 461 876  
Email: butondecoffee@gmail.com



## Biiso General Merchandise

### Business Description

Biiso General Merchandise deals in the production and exportation of premium Arabica and Robusta specialty graded coffee grown in Uganda (Sipi Falls, Mbale, Mbarara, and Masaka). Green coffee beans are sold in international markets in Turkey. The company also produces Biiso Premium Roast as a way of adding value to the locally grown coffee.

### Background

Biiso was founded by the late Kato Lubwama who was a politician and formerly a comedian. He thought that telling people and the

### Our Vision

Creating a world with local opportunity, growth, happiness, and impact in every community and country around the world through coffee

### Our Mission

Offering the Highest Quality of value-added Products, with a commitment to a sustainable future and to improving the social, economic and environmental well-being of the community.



government on what to do was not enough but as member of parliaments they needed to be exemplary to their followers on value addition and production. This product was a combined effort to meet the growing demand for quality and premium coffee globally.

### Coffee Products

Biiso deals in:

- ◆ Green coffee beans
- ◆ Roasted coffee beans
- ◆ Biiso Premium Roast



### Location and Contact

Office: Unit LGB3 at Oasis Mall, Kampala, Uganda.

Mobile: +256 704 030 754, +256 753 569 222.

Email: [info@biisocoffee.com](mailto:info@biisocoffee.com), [biisocoffeeint@gmail.com](mailto:biisocoffeeint@gmail.com).

Website: [www.biisocoffee.com](http://www.biisocoffee.com)





## Butumwa Agro-Processors Limited

### About Us

The company was founded in 2017 as a coffee processing and value addition company in Uganda. Hand-picked natural quality coffee beans are purchased from farmers in the Eastern and Central regions of Uganda. The beans are then processed and roasted at the company's facility in Jinja. The processed coffee is then packaged and sold to local and international markets. The company supports workers financially, technically and it trains them on best coffee production agricultural practices to ensure quality coffee beans from farm to cup. Butumwa uses solar powered system to conduct operations in its coffee processing facility as a commitment towards environment and sustainable development.

### Our Vision

To be a leading coffee processing and value addition company in Uganda and East Africa.

### Products and Services

Butumwa Agro-processors deals in processing of roasted ground Robusta coffee, roasted beans, green beans purchased directly from the farmers trained by the same company. It sells ground coffee packed in different sizes of 15g, 30g, 100g, 250g and 500g.

### Customer Review

"Butumwa Agro-Processors' coffee has become a staple in my morning routine. The flavor is unparalleled, and knowing that they support local farmers makes every sip even more enjoyable."

Emily Chan, Coffee Enthusiast

### Our Mission

To add value to coffee and improve the livelihoods of coffee farmers in Uganda.



### Location and Contact

Factory: Plot 29 Obojja Road, Redcross Jinja building, Jinja City.

Mobile phone: +256 704 998 582.

E-mail: [info@butumwa.com](mailto:info@butumwa.com).

Website: <https://butumwa.com/>.



## Carico Café Connoisseur Uganda

### Business Description

CARICO is a farmer focused company which grows, buys and sells specialty and premium coffees from Uganda. CARICO works towards making a real difference in the lives of the small-scale farmers across Africa who grow our coffee and pay them a fair price. Our vision is to produce the finest coffee and sell it around the world and reinvest in the communities which grow the crops. We aim to prosper along with the farmers from whom we buy our coffee. We buy only high-quality coffee beans and we get them at source from small scale farmers and co-operatives across East Africa. We encourage the farmers we work with to preserve their soil and to practice sustainable harvesting and processing. Our first range of coffees were from Uganda where we were founded where we currently purchase Arabica coffee from Bugisu cooperatives along Mount Elgon region and from Western Uganda at the border of Bwindi Impenetrable Forest, a UNESCO Heritage Site, that is home to 5% of the world's endangered 1,000 mountain

### Location and Contacts

Kanyonza Zone, Makindye Division East, Kampala, Uganda.  
Mobile Phone: +256 780 389 419.  
Email: [customercare@carico.biz](mailto:customercare@carico.biz),  
[info@carico.biz](mailto:info@carico.biz).  
Website: <https://carico.biz/>.  
Twitter: @CafeCarico.



gorillas. CARICO works towards making a real difference in the lives of small farmers across Uganda who grow our coffee. The coffee is roasted and packed by NUCAFE in Namanve, Wakiso District.

### CARICO Roasted Coffee Beans

CARICO's Espresso Roast is a rich, full blend of Bugisu Arabica with Robusta for crema and body. The coffee is hand-picked and wet-processed to develop a clean flavour and consistent profile. Before being expertly roasted by hand to create an articulated blend with memorable aroma and taste.



"In Pursuit of the Perfect Cup"

## Chanzo Coffee Limited

### Business Description

Chanzo Coffee was established in 2015 and it deals in Direct Trade, farming, processing and exporting of Specialty Washed, Natural & Honey processed Arabica coffee sourced from The Mount Elgon, Bugisu region in the eastern parts of Uganda. The company trains small holder farmers on good agricultural practices involved in hand-picking ripe coffee cherries. The cherries are collected and taken to the washing station where they are pulped, washed and sun-dried. It exports green coffee beans to USA and China. Chanzo also roasts branded packed coffee for domestic consumption.

### Products and Services:

Chanzo Coffee exports Specialty Washed Ugandan Arabica green unroasted coffee beans, roasted branded coffee and roasted private label coffee grown in Bugisu region in the mountains bordering Uganda and Kenya.



### Location and Contacts:

Office: Plot 9, Bishop Wasikye Road, Mbale.

Postal Address: P.O.Box 665, Mbale, Uganda.

Contact Person: Alfred Nabitawo Wasikye, Managing Director.

Cell: +256 700 245 413.

Email: [alfred.wasikye@chanzocoffee.com](mailto:alfred.wasikye@chanzocoffee.com).





### Business Description

We are a limited liability company, involved in the production and marketing of agricultural produce with emphasis on coffee. Aligned with broader governmental initiatives such as the National Development Plans, National Coffee Roadmap and national aspirations to eliminate absolute poverty and hunger, COMFARNET has successfully mobilized and reached thousands of coffee smallholders at the community level over the years, providing impactful training, access to superior markets, and high-quality inputs. We have a network of 100,000 farmers organized in farmers groups within 6 districts of Masaka, Kyankwanzi, Kiboga, Wakiso, Nakaseke and Lwengo actively involved in the production of coffee for export predominantly. Leveraging our vast premium quality smallholder network, we purchase, process, bulk, roast and blend coffee under the COMFARNET brand. We also sell both green and roasted beans.



### Market

Our graded, roasted and blended coffee goes to Canada, USA, North Africa, Dubai and South Africa. This COMFARNET coffee embodies a commitment to integrating women and youth into profitable coffee production. By purchasing this product, you are aiding in enhancing the livelihoods of small-scale coffee farmers from whom these coffee beans are sourced. Our ground coffee is a mix of Arabica from the Kisoro & Kapchorwa districts and Robusta from the Kiboga district. The beans are meticulously selected, naturally processed (for Robusta),



wet processed (for Arabica), and gently roasted to bring out the full flavors of high-altitude Ugandan coffee. This exceptional coffee is offered to you for your enjoyment. Savor it!

### Our story

In the verdant landscapes of our childhood, coffee was more than a crop; it was a way of life. Every household, including ours, was a small universe revolving around the cultivation of this precious bean.

Our parents owned plantations, and we, as children, shared the responsibility of nurturing the coffee plants. We weeded, harvested, dried, and rode the beans to the coffee factory. Our lives were intertwined with the lifecycle of the coffee plant, and our sustenance was derived from its fruit. This early immersion in coffee farming instilled in us a deep-seated appreciation for coffee as a cash crop and kindled a lifelong passion for it.

However, as the decades rolled by, the global coffee market burgeoned, but paradoxically, the number of households engaged in the coffee value chain dwindled significantly. This disconcerting trend sparked the idea of COMFARNET, a venture aimed at reigniting interest in coffee production among impoverished smallholder households and steering the addition of value for domestic consumption and export.

COMFARNET soon became a beacon of hope for about 100,000 smallholders who banded together to produce high-quality coffee, aggregate their produce, and jointly access niche markets. Our value addition arm expanded to include various coffee beverage selling points in Kampala, which also serve as outlets for our roasted beans and ground coffee domestically.

Today, COMFARNET stands as a testament to our love for coffee and our commitment to empowering smallholder households. We are proud to be a part of this journey, and we look forward to brewing more success stories in the future.

This COMFARNET coffee embodies a commitment to integrating women and youth into profitable coffee production. By purchasing



this product, you are aiding in enhancing the livelihoods of small-scale coffee farmers from whom these coffee beans are sourced. Our ground coffee is a mix of Arabica from the Kisoro & Kapchorwa districts and Robusta from the Kiboga district. The beans are meticulously selected, naturally processed (for Robusta), wet processed (for Arabica), and gently roasted to bring out the full flavors of high-altitude Ugandan coffee.

This exceptional coffee is offered to you for your enjoyment. Savor it!

#### **Coffee Products**

COMFARNET processes and exports whole bean Robusta and Arabica coffee. We also produce packed roasted premium quality ground coffee for domestic and international markets. Our farms spread across seven districts in Central Uganda produce robusta coffee.

#### **Location and Contacts**

Roastery: Kabanyolo, Gayaza, Wakiso.

**Office:** P.O. BOX 340, Kampala Uganda – Kiteezi - Kyaddondo, Wakiso District.

**Outlets where coffee can be found:** Nsambya (200 metres after Shell Kabalagala) and Kisaasi (Kirabo Arcade Bukoto-Kisaasi Road).

**Coffee Farms:** Kiboga, Namayumba, Kyankwanzi, Lwengo, Wakiso and Nakaseke

**Contact person:** Ezra Nayoga, Managing Director, +256 772 594 742, benroly@yahoo.com.

**Contact person:** Richard Bakadde, Chairman. +256 772 455 653, +256 772 594 742, +256 752 455 653. richardbakadde@gmail.com



#### **About Us**

Delish Organic Coffee Limited was founded in 2017 in our family's converted carport / garage. We seek to provide the freshest, highest-quality organic coffee. We work hard to roast the best green coffee beans on the market sourced from Uganda and roast them with the care and professionalism they deserve.

We roast on a weekly and each bag of Delish Organic coffee has a Roast Date on the bottom. You can count on freshness and transparency from us.

We have seen a lot of coffee brands come and go, but our customers have always looked at Delish Organic Coffee for simple quality, distinctive blends, and reliable customer service.

We appreciate the many hands that work together to produce the coffee we enjoy, from seed to cup. That's why Delish Organic Coffee strives to support local coffee communities. We're proud to provide local jobs with a living wage.

#### **Mission**

To source, roast, distribute and sell the finest quality coffee and delicious blends with a continued commitment to incorporating wholesome organic coffee

beans and promoting business practices that promote the earth and environment.

#### **Our Vision**

To provide perfect, delicious coffee products and excellent reliable services to our customers.

To set and maintain the highest standard in everything we do.

To earn the trust of our customers and our community and contribute to promotion and development of coffee in Uganda.

#### **Our Values**

Integrity, Transparency and Reliability To be customer focused To be innovative

#### **Our Process**

At Delish Organic Coffee Limited, our blends have always used Arabica coffee which we pay a premium for. This not only ensures premium consistent product for our customers, but also supports the farmers so they can take care of their workers and crops. We aim to source some of the most flavorful coffees from the slopes of Mt. Elgon, Kasese, slopes of Mt. Rwenzori and the Albertine Region. How do we roast the coffee?



#### **Contacts**

Diana Kamahoro Nyende

Tel. +256 701 115 297

Email. delishorganic31@gmail.com





### Areas of Training

- Coffee Processing
- Coffee Roasting
- Coffee Quality Management
- Coffee Agronomy
- Coffee Trade and Entrepreneurship

#### Contact Details

**Location:** Baggala Zone,  
Mukono, Seeta, Uganda.

**Contact Person:** Anna Nabude, C.E.O.

Cell: +256 752 442 280, +256 785 433 530.

Email: nabudeanna888@gmail.com.

Twitter: @CoffeeDicana.

## DICANA COFFEE LIMITED

### Business Description

Dicana Coffee Limited specializes in producing single origin roasted Arabica coffee grown organically by smallholder farmers from the slopes of Mount Elgon region. The Dicana Coffee also offers coffee consulting services along value chain from coffee seed to cup. The company aims at increasing domestic coffee consumption in the pearl of Africa, Uganda through value addition, product innovations and coffee trainings. The Co-Founder, Anna Nabude believes in empowering women since they are the majority in Uganda's coffee production thus offering special training sessions for female farmers to improve both quality and quantity of the produced coffee.

### Our Story

Anna's journey in coffee starts way back from her great grandfather who was among the early farmers to plant Arabica coffee in Uganda which was passed on to her grandfather then to the father. Anna's dad innovatively attracted her into coffee industry. However, she noted that Uganda produces the best coffees in the world but it's among the countries that least consume it. She started by locally roasting coffee from her family's farm which later expanded into roasting commercial coffee of home origin for national consumption.





### Our Story

Introducing Eihamba Coffee, an exceptional blend crafted with utmost care and dedication in the breathtaking surroundings of Bwindi National Park. Nestled in the heart of the lush forest, our coffee beans are cultivated at altitudes ranging from 1100 to 1800 meters above sea level, resulting in a truly unique flavor profile that captures the essence of this remarkable region. What sets Eihamba Coffee apart is not only its exceptional taste but also its profound purpose. By choosing our coffee, you actively contribute to the conservation of Bwindi's magnificent forest and the protection of its iconic mountain gorillas. We take immense pride in our collaboration with reformed poachers who have embraced

sustainable farming practices, transforming their livelihoods and becoming guardians of this precious ecosystem. Our meticulous production process involves fully washing the coffee beans, ensuring that each cup of EIHAMBA Coffee is bursting with the natural flavors that nature has to offer. From the first sip, you'll be transported to the misty mornings of Bwindi, as hints of rich earthiness blend harmoniously with delicate floral notes, creating a truly captivating sensory experience.

### Our Services and Products

- Farmer trainings
- Coffee Export
- Roasted coffee
- Coffee scrubs
- Coffee oils

### TALK TO US

**Mr Sam Karibwende**, +256 772 868 762, [bwindicoffeecooprative@gmail.com](mailto:bwindicoffeecooprative@gmail.com)  
**Mugabe Dickson**, +256 773 087 962, [mugabedickson1@gmail.com](mailto:mugabedickson1@gmail.com)



## Elisheva Coffee

### About Us

Elisheva Coffee is a specialty coffee business that focuses on selling roasted coffee beans, plus ground coffee of different species and creating delicious coffee beverages. We strive to source the finest coffee beans from the coffee growing regions around the country such as Rwenzori and Elgon for Arabica at an altitude of 2000m above sea level and Robusta coffee from the low land areas of 1500m above sea level. We carefully select, roast and ground them to perfection, ensuring that every cup delivers a rich and flavorful experience for our customers. Through our artful craftsmanship, we aim to deliver a sensory journey that transcends the ordinary, awakening a deep appreciation for the complexities and nuances of coffee. Our passion for coffee and commitment to quality sets us apart in the industry, making us a trusted choice for coffee enthusiasts that enables them to indulge in the rich flavors that awaken their senses. We are dedicated to fostering a vibrant coffee culture, where every sip is an opportunity to connect, inspire, and energize. With every pour,

we aim to ignite a spark of enthusiasm, leaving a lasting impression on every customer. We are driven by a relentless pursuit of excellence, continuously exploring new flavors, techniques, and innovations to elevate the coffee experience.

### Mission:

To provide coffee lovers with exceptional quality coffee products and beverages that enhance their daily coffee experience.

Our mission extends beyond the cup. We are dedicated to supporting sustainable farming practices, ensuring that the communities who cultivate our coffee thrive. Through fair trade partnerships, we strive to empower farmers and promote ethical practices, making a positive impact on the lives of those who contribute to our passion.

### Vision:

To be the leading purveyor of exceptional coffee experiences, igniting a passion for the perfect cup in every individual.





We intend to become a leading coffee brand, recognized for our commitment to excellence, sustainability, and customer satisfaction, creating a coffee experience that goes beyond taste, where every sip sparks inspiration, connection, and mindfulness.

#### Core Values

**Quality:** We believe in serving the finest, ethically-sourced coffee beans, ensuring a consistently excellent cup of coffee for our customers, delivering a memorable coffee experience.

**Passion:** We are deeply passionate about coffee and strive to share our love for this beverage with our customers through our products and services.

**Sustainability:** We are committed to promoting environmentally-friendly practices throughout our entire coffee production process, from sourcing to packaging, to minimize our ecological footprint.

**Community:** We strive to create a warm and welcoming environment where coffee lovers can gather, connect, and build meaningful relationships, fostering a sense of belonging within our coffee community.

**Innovation:** We continuously explore new brewing techniques and flavor profiles, pushing the boundaries of coffee craftsmanship to provide our customers with unique innovative and exciting coffee experiences.



**Integrity:** We operate with utmost honesty and transparency, ensuring that our customers are well-informed about the origin, processing, and roasting methods of our coffee, building trust and loyalty.

**Empowerment:** We are dedicated to empowering coffee farmers and workers by establishing fair trade partnerships, supporting their livelihoods, and contributing to the sustainable development of coffee-growing regions.

**Education:** We believe in sharing our knowledge about coffee with our customers, offering educational workshops and resources to help them appreciate and understand the complexities of the coffee world.

**Joy:** We celebrate the simple pleasure that a great cup of coffee brings, infusing every interaction with warmth, enthusiasm, and a genuine love for the art of coffee-making.

**Responsiveness:** We actively listen to our customers' feedback, valuing their opinions and adapting our offerings to meet their evolving preferences, ensuring that their coffee experience is always tailored to their satisfaction.

**Gratitude:** We express gratitude to the coffee farmers, roasters, baristas, and all those who contribute to the journey of coffee, recognizing their hard work and dedication in bringing this remarkable beverage to our cups.

#### Team

Our team consists of experienced coffee professionals and passionate individuals who are dedicated to delivering excellence in every cup.

From our skilled roasters to our knowledgeable baristas, each member of our team is passionate about coffee and committed to providing exceptional service to our customers.

We value teamwork, respect, and continuous learning, fostering a positive and collaborative work environment.

Join us on this passionate journey, as we celebrate the artistry and joy that coffee brings to our lives. Together, let's savor each moment, one sip at a time.

#### Products

Our exquisite range of ground coffee features 3 distinct varieties.

##### 1. Washed Robusta Ground Coffee:

**Product Name:** Robust Robusta  
**Description:** Made from the finest Robusta beans that are carefully processed using the wet method, this coffee offers a smooth and full-bodied profile. With a medium-dark roast, you'll find a delightful balance of earthy and nutty notes, making it perfect for those who crave a strong and consistent coffee experience. Embrace the boldness and power of Robusta coffee and elevate your coffee experience to new heights.

##### 2. Washed Arabica Ground Coffee:

**Product Name:** Arabica Elegance  
**Description:** Sourced from the slopes of mountain Elgon and carefully processed using the wet method, this coffee boasts a well-balanced and nuanced flavor profile. With a medium roast, you'll encounter delightful hints of citrus, fruity tones, and a bright acidity, making it an ideal choice

for those who appreciate a smooth and sophisticated coffee.

The refined and aromatic notes of our washed Arabica will leave you wanting more.

##### 3. Natural Arabica Ground Coffee:

**Product Name:** Natural Bliss Arabica  
**Description:** Made from naturally processed Arabica beans, this coffee delivers a rich and distinctive flavor profile. With a light to medium roast, you'll encounter the natural sweetness and fruitiness of the beans, providing a truly unique and exotic coffee experience for those seeking adventure in every cup. Experience the untamed beauty of our Natural Bliss Arabica Ground Coffee.

**Product Size:** Each product is packs of 100g, 250g and 500g.

**Packaging:** All our ground coffees come in airtight, resealable bags with a one-way valve that allow aeration while preventing exposure to external elements ensuring lasting freshness and flavor preservation. Our commitment to quality extends from bean to bag. Each batch is freshly ground to ensure that you get the most out of every cup.

**Brewing Recommendations:** For the perfect cup, use 2 tablespoons of coffee per 200ml of water for each variety. Customize your brewing method to your preference and discover the nuances of each variety.

We believe that our business has a strong foundation for success which is a passionate and dedicated team, a unique product offering, and a sound marketing and sales strategy. We are committed to providing our customers with the highest quality ground coffee, and we believe that we have the potential to become a leader in the ground coffee market.

#### Location and Contacts

Located in Mbale, Uganda | Contact: Grace Naggayi. +256 773 290 178. | gnaggayi@gmail.com.



## Emrich Agro Ecological Farms (U) Ltd.

### Business Description

EMRICH Agro Ecological Farms Uganda Ltd is a for profit social enterprise farm established in 2017 and legally registered on the 6<sup>th</sup> day of May 2021. The company seeks to improve the quality of life and sustainable livelihoods of the poor and vulnerable groups in Uganda while building a sustainable future through sustainable Agriculture and value chains. Emrich supports farmers through trainings in Climate Smart Agriculture, agri-business trainings, value addition and market linkages, access to inputs and dissemination of new technologies. On addition, Emrich offers trainings in basic computer knowledge and application, fashion and design among the youths and women groups. EMRICH operates in all districts of Busoga region including Iganga, Luuka, Mayuge, Bugiri, Jinja, Kamuli, Kaliro, Buyende and Namutumba.

### Products and services

We blend Robusta and Arabica coffee and grind which we later pack in 3 different sizes such as 10g, 100g, and 250g sold in the local market. Additionally, Emrich mainly offers trainings to farmers in good agronomic and postharvest handling of

coffee to ensure high productivity of the coffee farms and reduced losses due to poor postharvest handling practices. We are also currently offering agro-tourism services in line with coffee where farmers from different districts gather at Emrich farm to learn best practices.



### About Coffee Value Addition at Emrich

Kifutuko Emmanuel, founder of Emrich made a decision to do coffee value addition after attending a seven-month training in coffee production and management conducted by Café Africa and Uganda Coffee Development Authority (UCDA) in 2017. When he returned to his village in Bukyaye, he immediately established a two-acre coffee farm which was managed under

irrigation due to prolonged drought. During the training, Emmanuel also learned that coffee value added products are more profitable than the coffee beans sold to the middle men. He therefore developed his coffee plantation as he made more research on producing and packaging of ground coffee. He initiated processing medium roast Robusta coffee from his farm and later he trained more farmers on coffee production and productivity so as to increase the raw materials for roasting. He also blended Arabica coffee which he bought from Fort portal, western Uganda. The company has been licensed by UCDA to produce ground coffee and the team is yet to acquire quality mark for UNBS and ISO. Emrich has also attracted funding from GIZ for constructing a hybrid solar drier where the coffee is dried to ensure an aflatoxin free quality coffee. The company also acquired Equity from NSSF HI innovator accelerator program whose funds were being used to acquire premium custom printed coffee packaging materials in bulk and a double group coffee machine. The company also acquired a grant from USADF-Stanbic Bank Accelerator Fund for purchasing a 5kg batch coffee roaster and coffee grinding machine among other activities.



### Our Vision

Developing a successful rural agriculture-based enterprise positively impacting the lives and economic wellbeing of the people for a sustainable future.

### Our Mission

To operate a profitable and sustainable farmer centered business that contributes to the creating the resilience of vulnerable groups and biodiversity.

### Our Core Values

**Environmentally Friendly:** We are committed to protecting and enhancing the natural environment, which includes responsible land and resource management.

**Farmer/Customer centered:** We place the growth and needs of farmers and customers at the center of the business and striving to meet or exceed customer expectations.

**Quality:** Striving for high-quality products and services is essential in agriculture. We ensure high quality of crop or livestock, food safety, value chain products and overall operational excellence.





**Integrity:** We uphold honesty, transparency, and ethical behavior in all aspects of our business.

**Sustainability:** We prioritize sustainable practices that protect the environment, conserve natural resources, and ensure the long-term viability of our operations.

### Our Areas of Operation

- 1. Crop Production** (Climate Smart and Sustainable farming practices, Agro-ecology, Precision agriculture, Crop diversity and Rotation, Organic Pest and disease management)
- 2. Livestock Production and Animal Husbandry** (Animal welfare, Livestock breeding and genetics, Feed quality and nutrition, Disease prevention and control)
- 3. Natural Resources Management** (Environmental stewardship, Erosion control and land conservation, Water resource management, Habitat restoration)
- 4. Agribusiness and Value-Added Products** (Food processing and value addition, Supply chain management, Export and market expansion, Agricultural technology and innovation, Agro-Tourism).

### Our Target Group for services

Smallholder Farmers, Women and Youths

### Our target for value added products

Retail shops, Supermarkets, Restaurants, Hotels and Walk in customers

### Implemented Projects and Partnerships

- Support to Coffee funded by NSSF-Hi-Innovator Accelerator, 2023

- Support to coffee value addition funded by USADF-Stanbic Bank Accelerator, 2023
- Support to coffee in international trade environment and scaling the coffee business under Youth Start Up Academy Uganda (YSAU), 2023
- Coffee Processing and Packaging, 2021

### Location and Contacts

Head Office: Bukyaye Village, Nakalama Sub-County, Iganga, Uganda.  
Field Office: Luuka district.  
Mobile: +256 774 702 168, +256 705 941 653, +256 775 281 811.  
Email: [ceoemrichagro@gmail.com](mailto:ceoemrichagro@gmail.com),  
Website: <https://www.emrichagro.com/>.

### Contact Person:

Kifutuko Emmanuel, Chief Executive Officer. +256 774 702 168, +256 705 941 653  
Email: [ceoemrichagro@gmail.com](mailto:ceoemrichagro@gmail.com).

Mutesi Hairat, Operations Manager and Company Attorney.  
+256 751 602 821  
[mutesihairat20@gmail.com](mailto:mutesihairat20@gmail.com).



Uganda's  
Premium  
Coffee



# Enaf Coffee

*Arabica Coffee from the Pearl of Africa*

### OUR COFFEE PROFILE

Our Coffee is made of Uganda's premium Arabica Coffee. Grown at a high altitude in the dark fertile soils on the slopes of Mt. Rwenzori and Mt. Elgon. It is then handpicked to ensure that only mature and ripe coffee cherries and harvested to guarantee high-quality coffee.

We work with a network of known farmers thereby ensuring

transparency and traceability of our coffee. Our coffee is Rainforest Alliance Certified too. Read more about our coffee selection: <https://bit.ly3LImDUX>

Sourcing coffee from Local Farmers Bean roasting to absolute perfection Meticulous quality control Perfect cup each and every time

It's not just coffee, it's your heritage

## COFFEE POETRY

Soothe your inner being with the best coffee of the land. Rediscover yourself by connecting back with your roots; meet over a cup of coffee and let the everlasting stories begin.

Dance to the rhythm of Mt. Elgon and feel the heart beat of Mt. Rwenzori with every sip you take. It's not just coffee; it's your heritage.

**ROASTED TO PERFECTION FOR A PERFECT CUP ALL THE TIME**



### Location and Contacts

Before Entrance Gate to Watoto Church, Off Ntinda - Kisaasi Rd, Kampala, Uganda.

Mobile Phone: +256 700 140 044.

Contact Person: Martin. +256 777 530 095.

Email Address: [info@enaffcoffee.com](mailto:info@enaffcoffee.com). Website: [www.enaffcoffee.com](http://www.enaffcoffee.com).

## Ensande Processors

### Business Description and Background

We are a fully registered company in the names of Ensande Processors. Some years back, we realized the need to create a brand that is clearly identical with the natural, organic and rich in tradition of the Great Bunyoro Kitara Region. Because of the Natural Robusta and Arabica Coffee trees in the region's hills which produces the best aroma / flavor in pot roasted coffee beans. We therefore created the great brand "Kitara Wild Kaahwa"

### Products and Outlets

Our Products clearly labeled "Kitara Wild Kaahwa" are in Packs of: 500gms, 250gms and 100gms. We also have packs of 250gms of Roasted Coffee Beans.

Our products can be found at the following Outlets around Masindi Town:

- Karibuni Supermarket
- Ricofin Comm. St
- DMA Kijura
- Total Kijunjubwa Rd.
- Oil Energy
- Sasa Supermarket



### Location and Contacts

Office: Ihungu Cell, Nyangahya Division, Masindi Municipality, Masindi District

Mobile phone: +256 781 364 088, +256 704 960 477, +256 782 282 371.

E-mail: [ensande2020@gmail.com](mailto:ensande2020@gmail.com)

Contact Person: Kintu Geoffrey, Director and CEO. +256 781 364 088.  
[geoffreykintu08@gmail.com](mailto:geoffreykintu08@gmail.com).





## Ezzy Produce Link Ltd

Ezzy Produce is an indigenous Ugandan enterprise that was established with the main objective of linking the farmers deep in the remote areas of Eastern Uganda with the best markets in and around Uganda. The company mainly deals in Arabica Coffee grown in the slopes of Mount Elgon by about 120 smallholder farmers. Ezzy Produce started by sourcing and selling one bag of coffee but now the company procures over 200 tons of coffee.

### Key Objective

- Producing high quality coffee that can be graded in the key grades for local and international consumption.
- Developing the skills of the farmers so that they can be able to produce crops that can beat the market prices.
- Linking the farmers and customers

together so as the two can benefit from each other amicably.

### Our Products

- Arabica Parchment Coffee
- Graded Green Coffee
- Roasted Coffee

### Key Services

- Farmer Identification and training
- Buying and processing of coffee
- Farmer and customer connection
- Research
- Student Internship
- Farmer Awards

### Why choose us?

- Experience in coffee
- Qualified staff
- Timely production
- Quality products
- Machinery and transportation
- Quality control



### Location and Contacts

Plot 1081, Bugwere Road, Industrial Area,  
Opposite the City Abattoir, Mbale City, Uganda.  
Contact: Yusuf. +256 777 194 954.  
Email: [info@ezyproducelink.com](mailto:info@ezyproducelink.com).  
Website: <http://ezyproducelink.com/>.

## Fine and Speciality



### Business Description

Fine & Speciality was established in 2017 and it deals in trading both Arabica and Robusta fine and specialty Ugandan green coffee beans.

### Products and Services

The company deals in buying and selling Arabica and Robusta coffee from different parts of the country.

Coffee Type: Arabica and Robusta coffee.

Processing: Natural, Honey and Washed Coffee processing.

Region: Mbale, Masaka, Luwero and Mukono.

Coffee Brand: Emmwanyi Yaffe and Kirabo Coffee

Production capacity: 12 boxes (230T) per year.



### Location and Contacts

Office: Plot 43A2, Katumba Zone, Kyanja, Nakawa Division, Kampala.  
Postal Address: P. O. Box 108437, Kampala.  
Cell: +256 708 564 191.  
Web: <https://fineandspeciality.webnode.page/>.  
Twitter: <https://twitter.com/FSpeciality>.

Contact Person: Mugenyi Musenze Robert, Partner Business Development.  
Cell: +256 752 612 516.

Contact Person: Angella Mary Nansamba, Partner-Accounts, Management and Administration.  
Cell: +256 703 298 429.



## Friends of Mothers Initiative Limited

### Business Description

Friends of Mothers Initiative is a fairtrade and organic certified enterprise for green specialty Arabica coffee grown in the slopes of Mount Elgon region in Eastern Uganda. It was founded in 2015 with the aim of empowering women farmers in Uganda to bring top shelf coffee to the world market. It currently consists of over 200 registered women farmers.

Video: "Friends of Mothers Initiative" <https://www.youtube.com/watch?v=aYTvfOhjLmQ>.

Partners: EU-EAC Market Access Upgrade Programme (MARKUP) and Rabobank foundation among others.

Media and News: <https://intracen.org/news-and-events/news/making-coffee-allies-in-uganda>.

### Products and Services

Friends of Mothers Initiative processes and exports Specialty fairtrade and organic certified Arabica green coffee beans grown in Bugisu region. The coffee produced is of low acid, super rich with complex notes of cocoa, raisin and molasses.

Coffee Type: Arabica Coffee.

Variety: Kenya SL14.

Processing: Fully Washed, hand-picked and sun-dried on raised tables.

Taste: Combination of sweetness, chocolate and a touch of fruit.

Region: Mount Elgon/Bugisu region/ Eastern Uganda.

Altitude: 1400-1500 meters above sea level.

Soil Type: Volcanic soils.

Certifications: Fairtrade and Organic certified.

Roasted Coffee Brand: Kasaale Coffee.

### Location and Contacts

Office: Mbale Town, Lock up 16 & 17, Soroti Road Market, Kikindu, Mbale.

Postal Address: P.O. Box 1243, Mbale, Uganda.

Email: [frmilttd@gmail.com](mailto:frmilttd@gmail.com).

Contact Person: Massa Charles Frank, Founder.

Cell: +256 772 383 009.







### Business Description

Gorilla Highlands Coffee (GHC) is a social enterprise that dedicates 100% of its profits producing and selling Ugandan organic coffee to social projects in Uganda. Gorilla Highlands Coffee is founded upon a model of business that allows everyone involved to live with dignity and in harmony with the environment while enhancing growth and development within the community. For us, to do the right thing is to fairly pay the farmers, gracefully bearing in them, recognizing the value of their work; it is to produce coffee in a sustainable way, allowing people and communities to grow and develop without cost to the environment, to invest back in the land and the people, making them be capable, self-sufficient and equipped with the tools to succeed. The organization was born in 2015 in Kisoro, a small rural area under the peaks of the Mufumbiro Mountains, home to the last silver back mountain gorillas. This area, located in the junction border of Uganda, Rwanda and

Democratic Republic of the Congo, has a rich land and the perfect latitude to grow the best quality Arabica coffee.

GHC was founded out of the need of creating a source of income for farmers that enable them to send their children to school and get education. Today, the project has spread to other areas of the country and it provides seeds, technical support, free medical care to all farmers, access to microcredits to more than 1,200 farmers (60% of whom are women) and supports many other initiatives related to education, sports, health and coffee agroforestry. Our coffee is usually grown in mixed farms



with food crops for home consumption like beans, maize and bananas that allows our farmers to maintain their local activity while obtaining an extra income from the coffee cultivation. It is mainly grown under shade trees that ensure sustainable coffee production. Our farmers prune the coffee trees from December to February, just in time for the planting season which, in the Ugandan South-West, starts in March. In few months the harvesting period arrives, spreading between August and November and our coffee is ready to be delivered to our clients.

### Products and Services

GHC exclusively cultivates Arabica coffee beans in different parts of the region each of which has its own unique properties as explained below.

### Virunga region

Virunga region engloves a great diversity of habitats, from steppes, savannas and lava plains, swamps, lowlands and mountain forests. Sweet and vibrant coffees from this region thrive in the rich volcanic soils of the mountain gorillas' homeland at an altitude of 6200-7200 feet. Virunga Ranges coffees make particularly excellent espresso. They also overlook



some of Uganda's highest grown coffees in a climate offering cool conditions with plenty of sun and rain on rich volcanic soils. The conditions allow the coffee to ripen slowly assuring enriched cherries.

### Bwindi

The Rain Forest Coffee is grown around the Bwindi Impenetrable National Park that lies in southwestern Uganda on the edge of the Rift Valley. Its mist-covered hillsides are blanketed by one of Uganda's oldest and most biologically diverse rainforests famous for hosting over 400 mountain gorillas. Farmers from Bwindi region are dedicated to the production of intense, bold cherries that slowly mature at altitudes above 1,900 meters (6,230 feet) thanks to the abundant sun and the rich volcanic soils.



### Bunyonyi

Lake Bunyonyi is located in the District of Kabale covering an area of 61 square km (23 sq. miles) at an altitude of 1,950 m (6,437 ft). It is framed by lush and green-terraced hills intensely cultivated that reach a height of 2,200-2,478 m (7,218 to 8,130 ft). Bunyonyi is the second deepest lake in Africa and the 29 islands of various shapes and sizes scattered across the water make Bunyonyi a

magical place. The coffee grown here is mainly coming from the islands of this lake and in all sub counties of Kabale and Rubanda Districts.



### Location and Contacts

Bunagana Road (in front of Kisoro Municipal Offices),  
Kisoro, South Western Uganda. P.O. Box 9, Kisoro, Uganda.  
Email: [gohighcoffee@gmail.com](mailto:gohighcoffee@gmail.com). | [rugayarich@gmail.com](mailto:rugayarich@gmail.com).  
Cell/WhatsApp (Uganda): +256 787 408 988  
Twitter: [@gohighcoffee](https://twitter.com/gohighcoffee). | [www.gorillahighlandscoffee.com](http://www.gorillahighlandscoffee.com).  
Contact Person: Rugaya Richard, Founder and President.  
Cell: +256 786 224 527, +256 706 717 190.  
Email: [rugayarich@gmail.com](mailto:rugayarich@gmail.com), [gohighcoffee@gmail.com](mailto:gohighcoffee@gmail.com)



## Gorilla Conservation Coffee Limited

### Business Description

Gorilla Conservation Coffee (GCCoffee) is a global premium/specialty coffee brand that works with small scale farmers living around the out skirts of Bwindi Impenetrable National Park (BINP). We deal in 100% Arabica coffee grown at high altitudes and offer technical support farmers in sustainable coffee production. GCCoffee buys fresh red cherries which are selectively handpicked and wet processed. We offer logistical support during wet processing by availing pulpers. At our camp in Buhoma, there is a wash station where all post harvesting handling operations are carried out up to parchment stage. Primary processing is done from Kampala and thereafter grading and/or roasting and packaging is done for either green beans or medium roasted coffee respectively, making it ready for our customers. We do sell mainly

roasted coffee locally and green beans with some roasted coffee internationally (export). GCCoffee currently exports to UK, USA, New Zealand and Europe. We occasionally participate in business networking events such as: UGANDA-UK trade summit, PACEID workshops and The 2023 UN Food Systems Stocktaking Moment in Rome among others. GCCoffee was founded by Dr. Gladys Kalema-Zikusoka.

### Our Story and Strategy

Gorilla Conservation Coffee is a for profit social enterprise established by Conservation Through Public Health (CTPH), an award-winning NGO and non-profit. CTPH promotes gorilla and wildlife conservation by improving the health of wildlife and ecosystems as well as that of humans and their livestock in and around Africa's protected area. CTPH's primary programs are in and





around Bwindi Impenetrable National Park (BINP), home to 43% of the world's remaining endangered mountain gorillas. Recognizing that conservation efforts could not succeed without also improving the health and wellbeing of community members who live on the outskirts of the park in some of the most remote and impoverished communities

## Our Mission

- Gorilla Conservation Coffee promotes conservation by enabling people and animals coexist through improving their quality of life
- Coffee farmers living around coffee habitats are trained to produce quality coffee, purchased at a premium and marketed to conscious consumers globally.
- To create a global coffee brand to enable sustainable financing for Gorilla Conservation

## Our Vision

To be the number one global premium coffee brand that promoted biodiversity conservation.

## Unique Selling Points

Our unique selling proposition is a traceable differentiated single origin consumer brand linked to a critically endangered species, providing measurable social, environmental and financial impact through premium quality coffee.

in Uganda, CTPH established GCCoffee to support income generation, improved livelihoods, food security and a better quality of life for farmers and, in so doing, reduce dependence on fragile habitats to meet basic needs. Ultimately, GCCoffee promotes biodiversity conservation by enabling base of pyramid farmers bordering protected

areas to have a viable alternative source of livelihood through coffee growing and access to premium markets. By providing this sustainable, alternative livelihood, GCCoffee supports improvements for both humans and wildlife – and their habitats – and a percentage of profits is reinvested into community health and gorilla.

## Our Products

GCCoffee deals in green bean coffee, whole sale roasted coffee and retail packed ready to use coffee sourced from smallholder farmers

Coffee Type: Arabica.

Variety: SL 14.

Growing Region: South Western region.

Harvesting season: February to May and August to November

Processing: Wet processed, Fully Washed and WUGARS.

Coffee Brand: Kanyonyi Coffee Brand (medium roasted coffee beans and medium roasted and medium ground coffee).



## Location and Contacts

**Office:** Plot 3 Mapeera Lane, Entebbe, Katabi, Wakiso.

**Branch:** Buhoma, Kanungu.

**USA Office:** 541 Country Lane, Holy Springs NC, 27540.

**Postal Address:** P.O BOX 75298 Clock Tower, Kampala.

**Cell/WhatsApp:** +256 772 330 139.

**Email:** info@gorillaconservationcoffee.org.

**Web:** www.gccoffee.org.

**Facebook:** GorillaConservationCoffee.

**Twitter:** GCCoffee1.

**Instagram:** gorillaconservation\_coffee.

**Contact Person:** Mr. Lawrence Zikusoka, Business Strategy Advisor.

**Cell/WhatsApp:** +256 752 330 139.

**Contact Person:** Mr. Edward Sekandi, Operations Manager.

**Cell/WhatsApp:** +256 779 686 741.

**Email:** edward@ctph.org.



## Highland Aroma Enterprises Limited

### Brand Purpose

#### Vision:

To provide the best Natural agri-processed products for our customers

#### Mission:

To liaise with the local farmers to educate, train and motivate them on the quality of the coffee raw materials needed.

#### Values

- Integrity,
- Accountability, Quality,
- Connection and networking,
- Education

#### Brand roots

Aroma Arabica Coffee is a product of Highland Aroma Enterprises limited, traditionally grown and produced in Bududa District on Mt. Elgon in Eastern Uganda, at altitude of about 1800- 2850 meters above sea level.



The Name AROMA was chosen due to the captivating Aroma that arises from the traditional roast of Bududa coffee. By purchasing this coffee you're directly contributing to the improvement of farmers' "livelihood and the wellbeing of the people of Bududa additionally, your aiding in environmental conservation, supporting educational initiatives for children and empowering farmers to cultivate more coffee.

#### Brand Character

1

CHARACTER

We believe that we shall meet the highest quality taste and an aroma for our customers

2

CHARACTER

Our product must ensure we reach our customers on time

3

CHARACTER

We will be able to build regular reports to our customers and those who buy in bulk will have interest of 2%

#### Customer insight

Our customers are Hotels , restaurants, school hostels, supermarkets, individuals owners of households and café and tourism sights

#### Outlets

We are just establish the but we believe to put in café, supermarkets, hotels and interested individuals

#### Activities

Buying, transporting, roasting , grinding , packaging selling



#### Location

Our offices are located in Mbale senior quarters but we process our coffee in Makerere university agricultural institute. Kabanyolo

Email. aromaent2019@gmail.com

Contact: 0703161699, 0781298604





**Brand Name:**  
Invicta Coffee

**Business Name:**  
Invicta Coffee

**Business Status:**  
Partnership

**Contact Person :**  
Tumuhairwe Prisca

**Telephone Number:**  
0782 778 520/  
0703 826 691

**Location:** Bugoloobi  
Kampala

Currently, the product  
is roasted and ground  
from VOLCANO COFFEE  
ROASTERY in Nakawa.



## Jada Coffee Limited

Jada Coffee is a Ugandan-grown company based in Kampala that purchases coffee directly from farmers and sells it to both local and international markets. The company is certified and monitored by Uganda Coffee Development Authority (UCDA) to ensure quality and consumer protection to the coffee clients.

### Products

Jada Coffee owns three stores in Kampala (central region), Jinja (eastern region) and Mbarara (western region and green beans) to the domestic market. The company sells this coffee to individuals and organizations interested in variations of 250g, 500g and 1kg.

### Vision

Our goal is to be the preferred source of quality coffee in Africa.

### Mission

To provide our customers with Africa's best coffee with excellent service at affordable rates.

### Values

- Quality
- Traceability,
- Innovation
- Improving Lives of farmers



### Location and Contacts

Plot 1615 (Fraine Supermarket Building), 2nd Floor.  
Bukoto Ntinda Road, Kampala, Uganda. +256 772 580144, +256 705106262.  
jadajackie22@gmail.com. | <https://jadacoffee.co.ug/>. | Twitter: @JadaCoffee.



## Just Know your Coffee Cup (JKCC)

### Business Description

Just Know your Coffee Cup (JKCC) General Supplies was established in 2017. It deals in selling graded green coffee beans directly sourced from farmers to local and international exporters and ground roasted coffee to local purchasers. The company works directly with over 4,674 smallholder farmers who receive training on improving their coffee productivity. JKCC also processes coffee husks into eco-briquettes.



Video: "Julius Kalulu of JKCC - Meet the Founder" (<https://www.youtube.com/watch?v=LrHqdB7XeDA>).

Member of: African Fine Coffees Association (AFCA) and Consortium of Central and Western Farmers Association (COCEWEFA) among others.

### Products and Services

JKCC sources, processes and exports Uganda Robusta green coffee beans. Before export, the company processes FAQ into green coffee beans and these include: Screen 1800, Screen 1500, Screen 1200, BHP, and Blacks.

Coffee Brand: JK Coffee.

Production capacity: 154,952 bags (of 60Kg).

Number of Farmers: 4,674 smallholder farmers.

### Location and Contacts

Warehouse: Rotam Shopping Centre, Nabbingo, Masaka Road, Wakiso.

Postal Address: P.O. Box 10011, Kampala, Uganda.

Email: [jk.generalsupplies@gmail.com](mailto:jk.generalsupplies@gmail.com).

Contact Person: Kalulu Julius, Founder and C.E.O.

Cell: +256 777 364 388,  
+256 758 323 321,  
+256 754 372 788.







## Kahawa Express Coffee Ltd.

### About Us

Kahawa Express Coffee is a high-quality supplier of Ugandan coffee dedicated to elevating coffee farmers' livelihoods while serving high-quality coffee products. Our key aim is to create a sustainable supply chain that supports fairness and transparency, connecting coffee lovers with the hardworking farmers who are often overlooked in the industry.

### Goals

At Kahawa Express Coffee, our primary goal is to deliver exceptional coffee that captivates the senses and creates a memorable experience for our customers.

Striving for excellence in every cup, we aim to source the finest coffee beans from ethically and environmentally friendly farms across the globe. Our ambition is to cultivate a coffee culture that values quality, sustainability, and fairtrade practices. We aspire to be more than just a coffee provider; we seek to create a community of coffee lovers who appreciate the art and science behind every brew. We believe every sip should tell a story of the passion, hard work, and dedication that goes into producing excellent coffee, from the farm to your cup.

### Our Mission

Our mission is to reshape the commodity coffee market into a profitable venture for the Ugandan coffee farming communities. We are deeply invested in fostering positive change by returning 80% of every purchase directly to the farmers. Our commitment to equity creates a more sustainable, authentic coffee experience.

### Core values

- KahawaExpressCoffee is deeply committed to the core values that guide the coffee industry.
- We believe in the encounter between quality and sustainability, that's why our priority is to source and roast the finest beans from ethical and sustainable coffee farms around the world.
- We strive for excellence in every cup, focusing on the coffee's richness, depth, and flavor, ensuring every KahawaExpressCoffee sip is a unique experience.
- Transparency is another value we hold high - we want our customers to feel confident in the product they are consuming, by revealing the whole process from the crop to the cup.
- Lastly, we strongly believe in fostering community, by building deep relationships with our farmers, employees, and customers.

- We wish to create an inclusive coffee culture that everyone feels part of, emphasizing collaboration and mutual respect

### Products and Services

We specialize in providing the finest, most authentic Ugandan coffee blends sourced directly from select farmers. Our variety includes Arabica which comes from mountain Elgon, Rwenzori, and Robusta which comes from central region coffee blends, all of which are the epitome of Uganda's rich coffee cultivation heritage. Whether it's for individual consumers or bulk-buying



businesses, we ensure the exceptional quality of our products. Kahawa coffee is roasted at KIMCO Coffee Roastery, a subsidiary of KIMCO Processors Limited.

### Company History

Kahawaexpress Limited Company was founded in 2022, intending to deliver the finest and most varied selections of high-quality coffee beans from around the world. The founders were passionate coffee connoisseurs who had traveled extensively, exploring coffee farms worldwide before deciding to start their venture. Born out of this passion and aimed at sharing this

globally appreciated beverage with others, Kahawaexpresscoffee quickly established itself as a reputable, ethically sourced coffee supplier. Throughout the years, the company has maintained a strong dedication to providing exceptional coffee while also upholding great respect for coffee growers and the environment. Over the years, the company has grown exponentially, not only in its product offerings but also in its commitment to sustainable farming practices and fair trade. Today, Kahawa Express Coffee is a recognized brand serving customers worldwide with its rich, aromatic, and ethical coffee selections.



### Contact Us

For any inquiries, orders, or one of the many ways you can work with us to uplift the Ugandan coffee community, please don't hesitate to reach out to us. We look forward to serving you the best Ugandan coffee while making a positive impact together.

The Kahawa Express Coffee company operates in two different locations across the globe.

The first location is in America at 39-26

24th St. Queens, New York, NY 11101 with a contact number of 1(929) 832-9038.

The second location is in East Kampala, Uganda at Plot 1164 Block 255 Mulungu, Makindye East. The contact number for the Uganda location is (+256)706203193.

For general inquiries or further information, reach out through their email, [info@kahawaexpresscoffee.com](mailto:info@kahawaexpresscoffee.com)



## Kagulu Food Company Ltd.

### Business Description

Kagulu Food Company Limited was started by Ngobi Jackson, a Ugandan Agricultural Extensionist and Catherine De Jaegher, a Belgian Project Officer. The firm initiated its activities in 2021 as an agro-food processing company for food and beverages of which includes coffee roasting activities. Kagulu founded and named after Kagulu hills in eastern Uganda that is famous for its panoramic view from the top 10,000 feet hill with its gigantic rocks that offers the adventurers a memorable climbing experience and being an excellent Ugandan safari experience. The company introduced "KAGULU COFFEE" as the initial brand product in the market which is locally sourced as green coffee beans from its local farmers in areas of Kapchorwa in Sebei region and Mbale, Manafa and Wanale in Elgon region. To mitigate the exploitation of our local farmers and National Economy through value addition, innovation and support of local farmer's activities through fair-trade and trainings to enhance a sustainable livelihood and a premium cup of coffee. Basically 100% Arabica coffee beans, Single Origin with open options to customization for clients with special needs to roast profiles, grinds, blends and specific varieties like Robusta coffee. Kagulu food company limited is a partnering member and incubate of CURAD, a public private partnership initiative for innovative entrepreneurs, where Kagulu coffee is roasted and packed by Kagulu food company limited. Located at CURAD Block F13 MUARIK Gayaza, Kabanyolo Kampala in Uganda.



*The company introduced "KAGULU COFFEE" as the initial brand product in the market which is locally sourced as green coffee beans from its local farmers in areas of Kapchorwa in Sebei region and Mbale, Manafa and Wanale in Elgon region.*



## Our Background

The company is a certified entity of the Uganda registration service bureau as a private company limited by shares in the jurisdictions of Uganda as of 16<sup>th</sup>/3/2021. Early in 2019 while at Makerere university, as a student of agriculture and rural innovations, Ngobi Jackson wrote down in a magic book of dreams a list of life visions and dreams to accomplish and achieve. Among the visions were to establish a food processing company to support local farmers on value addition in order to prolong the lifespan of such farmer agricultural produced commodities like coffee and other food produce to ensure high quality market value, reduce food wastage, scarcity and food security while creating employment for the future generations. This was evidenced by him since childhood while seeing farmers stranded with their produce like coffee, pineapples and many others. Moreover, with no market during price fluctuations, the alternative idea has been selling such produce cheaply or dumping them in gardens with tears of the resources lost during production and

being demotivated to grow more. Hence causing food scarcity and high food prices in the wrong run negatively impacting food availability, access, utilization and stability.

In August 2019, Ngobi Jackson met Catherine De jeagher at Agcelerate conference where they had a simple catch up and decided to set another meeting in one of the places in Entebbe on her return to Switzerland. While at the beach waiting for the fright and enjoying good moments. she asked what I learnt during the conference and what can I put into action. As a good coffee drinker, I pulled out the magic book of visions. I showed her food processing company with the many fruits and agricultural produce that we have in most cases a burden for our local farmers when the prices fluctuate and it's inconsistency in food supply chain. She told me it's too hard to do that because it needs a lot of money, it's possible I asserted. Later on, she told me we shall talk about it. And from that day we started to think about it.

## Objectives

- **Sustainability:** Implement sustainable farming and production practices to ensure eco-friendly food production.
- **Quality:** Maintain high-quality standards in both the food products and packaging to provide value-added for consumers.
- **Innovation:** Continuously invest in research and innovation to develop new ecofriendly food products and packaging solutions.
- **Brand recognition:** Become a globally recognized brand synonymous with quality, sustainability, Innovation, Value addition support of local farmers, health, and trust.
- **Customer Service:** Provide exceptional and unique customer service to build strong relationships with clients and meet their specific needs.

grind, mid coarse grind and fine grind. Packed in different sizes from 100 g, 250g, 500g and 1kg. Most of our coffee is a specialty coffee, Single origin 100% Arabica from areas of high altitudes above 1800m high above sea level from Kapchorwa slopes Sebei region and Elgon regions from Mbale and Manafa and Wanale. Currently being Sold as Kagulu coffee on Local markets after being roasted and packed by Kagulu food company limited. We look forward to initiate empowerment trainings for our local farmers on quality control for better coffee beans to enhance more value on market to improve a sustainable livelihood among these small-scale farmers in Kapchorwa Sebei region. Our coffee is mainly delivered from our store to your door step, Rolex guy Entebbe, Café Jambo Nkumba University stage.

## Contacts

Location: P.O BOX 700157, Entebbe, Uganda.  
Phone: +256 774 457 737,  
+256 757 219 231.  
Email: ngobijackson21@gmail.com.  
Contact person: Ngobi Jackson, Director.  
Twitter: @FoodKagulu.

## Product and services

We offer a wide range of coffee roast profiles, grinds and blends according to customers need. From light roast, medium roast, dark roast and Russian roast. Coarse

### VISION

Kagulu Food Company Ltd. Strives to achieve success to be the leading source of excellent quality food for human health and global sustainable development goal of "Zero Hunger"

### MISSION

Kagulu Food Company Ltd. Aims to provide eco-friendly value-added food to our clients through premium packaging, research and innovation, standard post-harvest handling, support of local farmers and unique customer service.

### CORE VALUES

Quality;  
Legality;  
Propriety;  
Accountability;  
Transparency;  
Eco-Friendly;  
Fairness;  
Inclusiveness;  
Support of local farmers; and  
Innovative.





## Kangumamu Agro Processors & Exporters Company Limited

### Business Description

Kangumamu Agro is one of the leading primary processing and exporting family-owned coffee companies in Uganda whose business spans from farming, collecting coffee from farmers, milling until it's in the cup. It sources and grows its coffee from the best coffee producing regions in the country. Kangumamu Agro supports roasters to find the right coffee for any quality or budget, micro-lot to macro-lot. The company currently works with six cooperatives in western Uganda consisting of a total of over 4,000 farmers of which 62% are women.

**Company's story:** The company's story begins with a passion for coffee farming

that goes back 30 years ago. The brand name Kangumamu originates from the founder Mr. Kangumamu William, who started out as a coffee merchant buying for middle men in 1994. He later bought his first piece of land in 1997 to start growing his own coffee on a 2-acre piece of property and this has later evolved into a model farm and expanded to 48 acres of Robusta coffee in Sheema district.

**Social Corporate Responsibility:** Farmers are provided with beehives; training services on beekeeping; and the honey is processed and exported. Farmers are also encouraged to plant trees on their farms. Additionally, every year, the company in partnership with

The company's story begins with a passion for coffee farming that goes back 30 years ago.

Kangumamu William's Trust Fund selects a child from one of the cooperative members whose education is sponsored from primary up to university level through the program named as "Tushomeshe Omwana Atungure Owabo" which is loosely translated as 'Educate a child so they can uplift their community'.

**Business Registration Number:** 80020002835133 provided by URBS.

**Exports to:** Italy, Spain, UAE, UK and China among other countries.

**Partners:** Macbee Honey Company.

### Products and Services

About 90% of Kangumamu Agro's coffee is Robusta coffee and the rest is Arabica coffee (DRUGARS from Kasese). The company has the capacity of sourcing and processing 30 to 50 Tons of FAQ Robusta coffee per day during the harvest season. Coffee is bought from different growing regions thus making it possible for Kangumamu Agro to process coffee all year round. Additionally, the company has 12 collection centers across the country and four hulling centers.

### Location and Contacts

**Office:** Kishabya, Shuuku, Sheema.

**Email:** kangumamuagro@gmail.com.

**WhatsApp:** +256 758 411 879.

**Media and News:** <https://www.africareimagined.com/kangmamau/>.

**Contact Person:** Tumukunde Frandan, Director.

**Cell:** +256 758 411 879,

+256 776 054 844.

**Coffee Type:** Robusta (90%) and Arabica.  
**Variety (Arabica):** DRUGARS.

**Coffee Brand:** Nile Harvest Coffee (single origin and 100% Arabica).

**Capacity:** 30 to 50 Tons of coffee per day.

**Growing regions:** Western Uganda, Rwenzori Mountains, Mount Elgon, West Nile and Busonga regions.

The company has the capacity of sourcing and processing 30 to 50 Tons of FAQ Robusta coffee per day during the harvest season.



**Email:** tumukundefrandan@gmail.com.

**Contact Person:** Aggrey Tumuheirwe, Operations.

**Email:** aggreytumuheirwe@gmail.com.

**Cell:** +256 758 954 500.

**Contact Person:** William Kangumamu, Founder.

**Cell:** +256 772 970 334.





**Karibu Coffee UG**  
A coffee experience like no other

**About Us**  
Karibu Coffee is a Ugandan based agribusiness venture dealing in coffee processing and value addition. It started operations in May of 2022, registered and certified in the same year.

- 1 VISION** To build a generational and sustainable business that aims at empowering women and youth in the coffee value chain.
- 2 MISSION** To offer the globe superior quality coffee products and improve quality of life.
- 3 VALUES** Commitment to excellence and innovation; Women and youth empowerment; Product quality; and Food safety.

**Market Value Offer**  
Karibu coffee associates with superior quality when it comes to its coffee products because it uses the best coffee beans sourced from skilled female small holder coffee farmers from central and eastern regions of Uganda. These women farmers are skilled on how to handle quality right from the garden to the very last point of sale. We at Karibu Coffee, take great care to roast each lot to perfection under super hygienic conditions to ensure that the flavors are enhanced to retain the essence of the farms. The products are packed in quality packs that keep the coffee flavors and taste fresh for a long time.

## Our Products

There are 8 coffee product lines that are expertly proceed by Karibu Coffee:

1. **Roasted Coffee Beans:** These are well sorted, screened and then roasted according to the customers preferred roast profile. Profiles include the light roast, medium roast, medium dark, and the dark roast.
2. **The Arabica Specialty Coffee:** This specialty is a sweet and fragrant, medium roast with floral and chocolate notes. It is low in caffeine and has a high acidity.
3. **Ugandan Fine Robusta:** Sourced from areas around the equator in Uganda. This has got complex flavors with high caffeine, mild acidity, a bold body, honey sweetness and a citrus finish.
4. **The Karibu Blend:** This contains 50% Arabica and 50% Robusta to bring out the goodness of both Ugandan coffee types in once cup. The Karibu Blend has a spicy and floral blend with very mild acidity. It has a bold and elegant body with notes of wild honey sweetness.
5. **Ground Coffee Bags** of Karibu Blend.
6. **The Spiced Coffee Blend:** This contains medium-dark roast pure Arabica coffee with flavorful spices including cinnamon powder, ginger, cardamom and cloves. This has got a very nice aroma and yummy taste with lots of medicinal purposes.
7. **Mondia/Mulondo Coffee:** Tis contains a blend of medium roast Robusta coffee powder, ginger powder and Mulondo root powder (mondia whitei).
8. **Coffee Candy/Sweets:** These are hard sweets containing real coffee. A perfect combination caffeine and glucose to energize you up on the ego.



## Our Services

**Trainings:** We train our farmer's proper coffee management practices t ensure quality of the coffee beans right from the garden/field. Individuals are also trained in areas of coffee processing and value addition to boost the profitability of their coffee ventures. Our targets here include individuals, farmers, investment clubs and schools.

**Mobile Coffee Brewing:** Karibu Coffee offers mobile coffee brewing and delivery. Occasions here include simple parties, office parties, conferences, weddings and coffee brewing at festivals.



### The Process

1. Farmers deliver their harvested coffee to Karibu coffee store
2. Karibu coffee does the post-harvest handling of the coffee beans
3. Karibu coffee transports the coffee beans to the processing facility and other buyers
4. Karibu Coffee adds value to the coffee to make consumable products
5. Quality coffee products are supplied to different restaurants, supermarkets and shops
6. Coffee products are marketed both locally and on the international market.

*At Karibu coffee, we aim at bringing Ugandan coffee to the world in a way that benefits women farmers most. I invite you to support the cause by purchasing our products to help us ensure that women reap the rewards they deserve from their hard work.*



### Our Partners

CURAD, Makerere University, UCDA, USSIA, UIRI, ImpactHER, Youthpresso Coffee Association (YCA), SHIFT enterprise academy, Snackyz Magic Foods, Youth in Agro-Processing (YAP)

### Location and Contact

Location: Wandegeya, Market South Wing, Level 3, Kampala, Uganda.  
Mobile: +256 751 070 612.  
Email: karibucoffee256@gmail.com.  
Website: www.karibucoffeeug.com.







## KenJoy Coffee

### Introducing KenJoyCoffee:

A Story of Joy, Passion, and Empowerment. In the lush landscapes of Uganda, nestled within the rolling hills of regions like Kisoro, Mbale, Kigezi, Kapchorwa, and beyond, lies a treasure cultivated by dedicated farmers with diverse backgrounds and unwavering commitment. This treasure is none other

than KenJoyCoffee. Named for the joy it brings from the hands of the farmers to the cups of coffee lovers worldwide, KenJoyCoffee embodies the essence of passion and dedication. From the moment the first seed is planted to the final sip enjoyed by coffee connoisseurs, every step of its journey is infused with care and craftsmanship.

Join us  
in celebrating joy, passion,  
and empowerment with every cup of  
KenJoyCoffee. Experience the taste of excellence  
while making a difference in the lives of those who cultivate it.  
Together, let's brew a brighter future, one sip at a time.



With fresh aromas that tantalize the senses, a superior body that delights the palate, and a perfect balance of acidity, KenJoyCoffee sets the standard for excellence in every cup. But KenJoyCoffee is more than just a beverage—it's a catalyst for positive change and empowerment. With every purchase, you not only savor the rich flavors but also support the incredible farmers and their communities. Through our partnership, we provide essential support to initiatives like girls' education, ensuring access to necessities like pads, clothes, and other essentials. This partnership extends beyond the coffee cup, creating a ripple effect of positive change and sustainable development. It's a testament to the transformative power of collaboration and the boundless potential within each sip of KenJoyCoffee.



### Location:

Mpelerwe, Kampala, Uganda.

Call: +256 763 695 939. | WhatsApp: +256 752 995 162.  
Email: kenjoycoffee@gmail.com. | Twitter: @KENJOYCOFFEE\_



## KIKOBERO COFFEE

### Business Description

Kikobero Coffee is a coffee brand of Kikobero Coffee Company (KCC) Limited founded in 2012 by Nangoli Martin. Kikobero Coffee is a Single Origin product of high-quality Pure Arabica grown, Ecocert Organic Certified under (EC) No. 834/2007. Processed and produced by the indigenous people native to the slopes of Mount Elgon, Eastern Uganda. Red cherries are carefully picked from the garden, floated, pulped, fermented, washed, sundried on raised beds, milled and graded to ensure a cup of excellence. Nangoli was inspired by the culture in UK where people take coffee before and after church services. Nangoli was also encouraged by the feedback



received from his friends in Britain after testing the coffee that his mother sent him as a gift while living abroad. When he returned home, he organized his community to grow high-quality coffee which can reach the standards of export to European countries. He initiated the company with a mission of using coffee to deliver his community from poverty.



Nangoli has achieved this mission by working with various stakeholders, training farmers on how to grow, process and produce high quality Arabica coffee organically.

Every cup of coffee taken from Kikobero puts a child to school as a social corporate responsibility for the company.

Exports to: Roasted Kikobero Coffee to United Kingdom among other countries.

### Products and Services

Kikobero Coffee at KCC is organic, natural and hygienically produced. Kikobero Coffee is certified by Uganda National Bureau of Standards (UNBS), accredited by Uganda Coffee Development Authority (UCDA), certified organically by ECOCERT, approved Specialty by Specialty Coffee Association (SCA) and produced at The Consortium for enhancing University Responsiveness to Agribusiness Development Limited (CURAD).

Coffee Type: Arabica Coffee.

Varieties: Nyasaland, SL 28 and SL14.

Processing: Fully Washed.

Growing region: Mount Elgon, Bugisu, Eastern Uganda.

Altitude: 1900 to 2300 meters above sea level.

Harvesting period: October to January.

Soil Type: Volcano soils.

Certifications: Organic Certification provided by ECOCERT.

Farmers: 420 trained organically certified farmers.

### News and Media

Video: "Kikobero Coffee - Our Story Series by Martin Nangoli" (<https://www.youtube.com/watch?v=ut5RbuYNZ-8>).

In Media: "INTERVIEW: Nangoli Shares His Journey To Exporting Ugandan Processed Specialty Coffee To UK"

Business Focus, February, 2021: <https://businessfocus.co.ug/interview-nangoli-shares-his-journey-to-exporting-ugandan-processed-specialty-coffee-to-uk/?fbclid=IwAR3d5ZZmZWkVBjkRokNjgVVcTgK3VZYttQzp8x0F0OkKuUArTBjs51NPLGs>.



### Location and Contacts

Location: Plot 51-55, Republic Street, Mbale, Bugisu Region, Eastern Uganda.

Contact Person: Nangoli Martin, Founder and Executive Director.

Cell: +256 772 888 415, +256 702 702 766.

Email: kikoberocoffee1@gmail.com.





## Kim Coffee Roasters Uganda

### MISSION

To be a Pure-key player in the production of high - value sustainable Specialty and Exceptional coffee memorable experience, and be amongst the top-notch admired, recognized and respected leading specialty coffee company in Uganda.

### VISION

To be a reference point for high -value Ugandan Specialty and Exceptional Coffee and also to be known for professionalism and innovativeness company that turns everyday moments into extraordinary experience.

### VALUES

- Decision Making
- Continuous Learning
- Vibrant Workplace
- Shared Ownership
- Personal Excellence
- Partnership



*We use current epidemiological approved scientific researched literatures on coffee from various scientists, medical professionals, coffee industry professionals about the benefits and constraints of coffee*

### Business Description

Kim Coffee Roasters Uganda is a Ugandan registered Farm to Cup "High - Value" Specialty & Exceptional Coffee Distributors and Roasters of both Robusta and Arabica varieties in Uganda.

### Our Story

Kim Coffee Roasters Uganda was founded in 2020 during the second wave of Covid-19. It all started with our passion to research more about the possible Pros/cons of producing coffee with positive health attributes. Over the years, this passion seeped into our hearts because majority of Africans and in particular Ugandan do have a negative health connotation about the world's most beloved Commodity called "COFFEE" not only ladies but men too.

Having spent some good years studying the craft and science of coffee, we were able to commit ourselves to create Kim Coffee

Brand Products that serves purposes as in with positive health outcomes as our everyday key principle. We use current epidemiological approved scientific researched literatures on coffee from various scientists, medical professionals, coffee industry professionals about the benefits and constraints of coffee in alongside with our own secretive formulas in order to get the compounds and antioxidants as well as other related ingredients we may be looking for to produce a particular product.

### KIM Coffee Brand Products

We trade under brand name of "KIM COFFEE" for the following products with different health benefit properties:

- Kim Weight Loss Coffee
- Kim Homework Coffee (for men)
- Kim Lady's Honey Coffee (for women)
- Kim Pressure & Diabetes Coffee

### Location and Contacts

Contact Person: Hakim Muhinda, Founder and Director.

P.O Box 113483 Wakiso - District, Kabanyoro - Gayaza

Tel: +256 782 891 154, +256 758 295 915.

Email: kimcoffeeroasters@gmail.com.



## KIMCO Processors Ltd.

### Business Description

KIMCO Processors Limited is an enterprise that produces high quality coffee with a social conscience. We are in the business of coffee primary processing as well as coffee roasting and packaging under our Brand name KIMCO Coffee. We also support other small businesses to roast and pack coffee under their respective Brand names. We are a cause driven business whose primary reason for existing is to improve social economic conditions of small holder women coffee farmers and protect children from exploitation in the coffee growing communities of Lwengo district, Central Uganda. 10% of our proceeds go towards a social cause to stop child labour and support a women economic empowerment project.

### Our Story

KIMCO Processors started in 2018 as a limited liability company with an aim of increasing women's participation in quality coffee production at the different levels of the value chain. Her headquarters were then in the Robusta growing district of Lwengo in Central Uganda. KIMCO focus then was mainly in training women smallholder

#### MISSION

To ensure consistent customer satisfaction by roasting high quality coffee using state of the art techniques

#### VISION

To be the leading producer of high-quality roasted coffee in Uganda

#### VALUES

Quality Assurance;  
Innovation; Honesty;  
Efficiency; and  
Effectiveness.



coffee farmer groups on quality coffee production as well as the benefits of education for their children. In 2020, KIMCO received training on Coffee production from CURAD and started to roast and pack coffee at the same facility under the brand name KIMCO Coffee. Last year, 2023, KIMCO opened up a coffee Roastery under the name KIMCO Coffee Roastery with the state-of-the-art roasting machinery imported from Turkey. With an automated 15kg batch coffee roaster installed with a PLC (programmable logic controller), KIMCO is able to offer her clients with assured consistency and uniformity when it comes to roast levels.

In all that we do, KIMCO keeps women and youth very close to their heart. There are about 40 enterprises that are currently utilizing the KIMCO Roastery facility in Ntinda, majority of which are women and youth owned. Additionally, 90% of KIMCO staff are youth, 80% are women and the women are in leadership roles.

In the same year 2023, KIMCO enrolled on the NSSF Hi-Innovator program supported by the MasterCard Foundation where the enterprise received a cash award to grow the business. The fund has been utilized to import coffee packaging machinery from China as well as procure custom printed packaging material. With this we hope to better serve the target market who are the low-income earners as well as improve our brand recognition.

### Source of coffee

KIMCO Coffee is sourced from small holder farmers based in the Lake Victoria basin of Central Uganda and Mount Elgon region of Eastern Uganda. For quality assurance the coffee is selectively hand-picked, washed, cleaned, floated and dried on raised beds before packaged.

### Our Coffee Brands and Products

**KIMCO Coffee BLEND:** Robusta/Arabica, Medium Roast, Ground Coffee, Medium Grind, 15g.

**KIMCO Coffee BLEND:** Robusta/Arabica, Medium Roast Ground Coffee, Medium Grind, 250g.

**KIMCO Coffee BLEND:** Robusta/Arabica, Medium Roast, Ground Coffee, Medium Grind, 500g.

**KIMCO Coffee:** Arabica, Roasted Coffee Beans, Medium Roast, 250g.

**KIMCO Coffee:** Arabica, Roasted Coffee Beans, Medium Roast, 500g.

**Note:** We also roast according to the client's preference

### Services:

- Roasting Services
- Grinding Services
- Coffee Roasting Trainings
- Coffee Packaging Services



### Contacts

Physical Location: KIMCO Coffee Roastery, Ntinda, Kalinabiri Road, Kampala.  
 Postal Address: P. O. Box 3602 Kampala, Uganda  
 Phone: +256 772 515 983, +256 705171 235. WhatsApp: +256 751 515 983  
 Email: [hello@kimcocooffeeug.com](mailto:hello@kimcocooffeeug.com).  
 Website: [www.kimcocooffeeug.com](http://www.kimcocooffeeug.com).



Started in 2020 by Marvin Magambo to support the coffee impoverished farming communities in Uganda especially in Bukomansimbi district in Greater Masaka. Kirinda Royal Coffee also aimed at supporting local farmers by training them sustainable

agricultural practices and provide them with fair prices for their coffee. The company has set up a training center where farmers are equipped with relevant skills on coffee cultivation. Kirinda deals in both Arabica and Robusta Coffee.

#### Location and Contacts

Kirinda-Makukulu, Kitanda Sub-County,  
Bukomansimbi District, Greater Masaka.  
Phone: +256 775 234 166.  
Email: kirindaroyalcoffee@gmail.com.  
Website: <https://kirindaroyalcoffee.com/>.

#### Our Vision

A community where coffee farmers have opportunities to benefit from their crop yields as the market and quality are assured.

#### Our Mission

To strengthen agriculture and the lives of coffee farmers through Advocacy, education and service delivery.

#### Our Motto

"Drink coffee and do good."



#### Our Products and Services

- Roasted Beans
- Grounded / Powdered Coffee
- Green Beans both Arabica and Robusta
- Coffee Farming Training
- Value addition training
- Coffee Farm tours
- Barista Trainings
- Coffee Plantation, Establishment and management
- Coffee Consultants







## Kwagala Beverages Limited

### Business Description

Kwagala Beverages Limited was a female-owned and led enterprise founded and incorporated in 2020 by Phoebe Kwagala. The company buys coffee in its post-harvest state, processes and sells it as green beans and roasted coffee. It roasts, packages and sells grade AA Arabica coffee under the brand name Kwagala Coffee. The blended coffee is sourced from smallholder farmers in districts of Bududa and Manafwa along Mount Elgon slopes at an altitude ranging from 1,700 to 2,200 meters above sea level. The team supports farmers with trainings in the best agronomic practices and post harvesting handling protocols to ensure quality of their coffee.

### Location and Contact

Plot 2-4, Tolosyo Lane,  
Namakwekwe Estate in Mbale City,  
Northern Division, Eastern Uganda.

Mobile Phone: +256 752 717 798.

Email Address:

kwagalacoffee@gmail.com.

Website:

www.kwagalabeverages.com.

Twitter: @kwagalacoffee

### Products

Kwagala Coffee is well known of having a flavor profile of flowery, chocolate, citric, creamy and well-balanced clean cup. The green coffee is taken to the roastery at the Coffee Entrepreneurship Bureau of Uganda in Gayaza-Kampala which is certified by the Uganda National Bureau of Standards (UNBS) and licensed by Uganda Coffee Development Authority (UCDA). Strict quality control measures, with food

hygiene and coffee roasting protocols are being observed and professionally adhered to. Kwagala roasted coffee comes in the packages of 250g, 500g and 1 Kg. Its products include:

- Green Arabica Coffee
- Medium Roast Beans
- Medium Dark Roast Beans
- Medium Roast Ground Coffee
- Medium Dark Roast Ground Coffee



### Impact of Kwagala coffee in the community

“ I am able to keep my children in school and currently building a permanent structure for our home with proceeds from the coffee sales to Kwagala Beverages”.



## Kyaffe Farmers Coffee

### Our Story and Background

Kyaffe Farmers Coffee is a Ugandan social business whose vision is dedicated to advancing the lives of female coffee farmers and their children through rural wealth creation and community transformation. *Kyaffe* is a Luganda word meaning “ours” which symbolizes communalism and working together as one. Kyaffe Farmers Coffee team works relentlessly to empower and organize smallholders using the farmer ownership model and getting women increasingly more involved in our value chain. The company was founded by Elizabeth Nalugemwa who grew

up from a coffee farm in Masaka, central Uganda where she witnessed her own mother losing everything due to domestic violence.

In 2017, Elizabeth developed the idea to support the women who were struggling. However, she didn't have the knowledge on how to make her dream a reality. So, she decided to apply for a scholarship at the Social Innovation Academy (SINA), a unique learning environment for marginalized youth in Uganda, which empowers their learners to become social entrepreneurs. Here, Elizabeth made her vision a reality and founded Kyaffe Farmers



Coffee with the purpose of lifting the lives of farmers out of poverty by offering fair prices and using coffee as a tool for community transformation. She later acquired her own coffee farm in 2019 where she produces Robusta coffee. The company currently purchases coffee from 50 cooperatives that consist of over 1,500 smallholder farmers. The coffee is then roasted and packed for sale. The coffee wastes are used to make briquettes to replace charcoal usage that result into deforestation. The company also conducts coffee farm tours and educational trips.

### Our Mission

We aim to empower women in rural Uganda by using coffee as a tool for community transformation. We do this by purchasing coffee from the women at fair trade prices, offering trainings on the coffee value and supply chain, and encouraging women to become innovators in the coffee industry. We also invest partial profits from our roasted coffee into community projects.

### Products

Kyaffe Farmers Coffee is grown on a farm and sourced from other farmers. The red cherries are hand-picked and harvested, dried, hulled, roasted, grounded and

packed in the environmentally friendly package kitege.

### Find Kyaffe Coffee at:

- The Flamingos Joint (Equator)
- SINA (Mpigi)
- The source of the Nile (Jinja)
- Imperial Mall (Entebbe)
- Entebbe Zoo Shop
- Botanical (Entebbe)
- African Shop (Entebbe)
- Exposure African Shop (Kampala)
- Elite (Masaka)

### Location and Contact

Nyondo Village, Mpigi district, Uganda.  
Phone: +256 754 726 893.  
Email: [kyaffe.coffee@gmail.com](mailto:kyaffe.coffee@gmail.com).  
Website: <https://kyaffecoffee.wixsite.com/website>.  
Twitter: @KyaffeC







## Macheri Coffees Uganda Limited

### Business Description

Registered in 2013, Macheri Coffees Uganda Limited is a family-owned private company that grows and processes high quality Bugisu washed Arabica coffee grown on the slopes of Mount Elgon. They also work hand in hand with the neighboring smallholder farmers as out-growers ensuring traceability and good farming practices.

**Vision:** Passionately produce and deliver traceable high-quality Bugisu Arabica coffees worldwide.

**Mission:** Delight our customers with a consistently high-quality Bugisu Arabica cup of coffee and market our brand to better markets relentlessly as we grow a profitable business that rewards farmers and encourages social responsibility.

### Products and Services

Macheri Coffees Uganda consists of its own coffee plantation where it grows Arabica coffee. It also sources coffee from other selected members. Coffee is grown in the rich volcanic soils of Mount

Elgon at an altitude of 1500 meters. It is shade grown and most of the coffee trees are over 50 years. Currently, more new trees are being planted for environmental conservation. The company uses the traditional methods of weed control such as slashing and hand hoe that are eco-friendly to the environment. Ripe red coffee cherries are picked, floated, pulped, fermented and the parchment are sun-dried on raised trails. The final parchment coffee has a moisture content of 12% which are mechanically pre-cleaned, hulled, and graded in screen sizes AA, A, AB and PB for export purposes. Additionally, the coffee is roasted and grounded and sold to the local market under the brand of Macafe.

Coffee Type: Arabica coffee.

Processing: Wet processing.

Coffee Grades: AA, A, AB and PB.

Growing region: Mount Elgon, Bugisu region, Eastern Uganda.

Altitude: 1500 meters above sea level.



### Location and Contacts

Factory: Masaba SSS Road,  
Budadiri Town Council, Sironko  
District.

GPS Codes: 1.1664, 34.3411.

Google Map: <https://goo.gl/maps/Hhwszq65rKzSxrov8>.

Postal Address: P. O. Box 2081 Mbale,  
Uganda.

Tel/WhatsApp: +256 740 245 961

Email: [sales@machericoffeeuganda.com](mailto:sales@machericoffeeuganda.com).

Web: [www.machericoffeeuganda.com](http://www.machericoffeeuganda.com).

Twitter/LinkedIn/Facebook:

@machericoffee.

Contact Person: Macheri Damascus,  
Managing Director.

Cell: +256 787 305 696.

Email: [dmacheri@machericoffeeuganda.com](mailto:dmacheri@machericoffeeuganda.com).

Contact Person: Sharon Namataka,  
Operations Manager.

Cell: +256 785 397 305.

Email: [snamataka@machericoffeeuganda.com](mailto:snamataka@machericoffeeuganda.com).





**MARA**  
Leading Farmers to Prosperity



## Mara Agribusiness U Ltd

### About Us

MARA Agribusiness is a social enterprise with a dedicated effort of improving the livelihood of the youth, women and smallholder coffee farmers through their brand of coffee; ARAMAH Coffee. Through a youth network, MARA trains farmers in with hands-on skills in coffee agronomy and sells agro-inputs to

smallholder farmers and aggregates; processes and markets the finished coffee product to coffee consumers. MARA Agribusiness therefore is a youth-led and technology-focused social enterprise that provides inputs and output services to coffee farmers. The age range of our youth is 18 - 35 years.

### VISION

We believe in a sustainable youth-driven agribusiness sector through entrepreneurship, innovation and collaboration

### MISSION

A youth-focused and technology-driven social enterprise that supplies genuine, accessible and affordable agro-inputs to coffee farmers and trades in high-quality sustainable and traceable youth coffee to create 2500 direct decent jobs for rural youth in Uganda by 2025.

### COFFEE PRODUCTS

**Coffee Brand:** ARAMAH Coffee

- Arabica Coffee
- Robusta Coffee
- Arabica- Robusta Blend

These are in form of roasted beans and ground Coffee. They are available in 1 kg, 500g, 250g and 100g packages, customized to desirable roast profile and grind level.



### Location and Contact

CURAD Incubator, MUARIK, Kabanyolo, Gayaza, Wakiso.

The coffee can be ordered on +256 770 991 284 or on the web shop on our website (<https://www.maraagribusiness.com/>)

Contact Person: Bobby Ogwang. +256 773 032 663, +256 752 032 663.  
hello@maraagribusiness.com | bobby@maraagribusiness.com.



## Masha Quality Holdings (U) Ltd



### Business Description

Masha Quality Holdings is a family business woman-led company that partners with over 1000 smallholder farmers in Sebei region on the slopes of Mount Elgon to produce and process specialty coffee under the brand name of Masha Coffee. It involves the youth and women at all stages of production and value addition as a way of empowering them economically. Masha also partners with NGOs to train farmers to produce organically manufactured fertilizers using locally available materials. The company processes coffee under three processing methods: washed, honey and naturals. The main product is specialty coffees from green coffee beans to roasted and ground packed coffee. Masha coffee sells the bulk of its coffee as green bean to international and domestic markets. The roasted coffee is locally being distributed to different outlets for sale.



### Our story and background

In 2016, Sylvia Achebet, the Executive Director for Masha Quality Holdings and her husband Dr. Alfred Boyo embarked on starting a business of developing Specialty coffee for export purposes. It was easy to start the coffee production activities since they both have a background of growing up from coffee farming families. As a couple, they decided to produce Specialty green bean coffee for export purposes. However, the demand for their quality coffee increased and they had to train other farmers to grow more coffee for their clients. After some years, Sylvia noted the increase of domestic coffee consumption in Uganda's local market. After various consultations and research, the company started adding value to their coffee by roasting and packaging it for distribution in supermarkets and other outlets within Uganda.

### Products and Outlets

In addition to exporting green coffee beans, Masha Coffee produces the final product in form of roasted bean and ground coffee to supply a growing local and regional clientele. This coffee is

available in sachets of 1 kilogram, 500 grams, 250 grams and 100 grams. It can be found in supermarkets, cafes, shops and households.

**Coffee Brand:** Masha Coffee



### Mission

To become the global supplier of choice for Uganda Specialty Arabica coffee through empowerment of women and youths.

### Vision

A vibrant and viable supplier of specialty Arabica coffee for financial liberation of women and youth.



### Core Values

- ★ Honesty, Integrity and Reliability
- ★ Assurance of quality at all times
- ★ Values the role of the farmer and
- ★ Commitment to improved smallholder farmer livelihoods.
- ★ Sustainable production of quality Arabica coffee, promotion of sound environmental and soil management practices
- ★ Build and maintain relationships that are beneficial to all players in the chain

### Awards:

Best of the Pearl, Arabica 2021, Masha Coffee Honeys. Outstanding Woman Entrepreneur 2023 Eastern Region by Mkaziprenuer Impact Awards

### Partners:

International Women's Coffee Alliance (IWCA) Uganda Chapter, AidEnvironment, aBi Development, UTB, PSFU, UNDP, UDB, and Solidaridad.

### Location and Contacts

**Office:** UHMG Complex, Plot 20,21, Martyr's Cres, Ntinda, Kampala City Kibazo Road, Kampala.

**Farm:** Church Road, Binyiny Town Council, Kween District (North-West of Kapchorwa town).

**Email:** mashaqualityholdings@gmail.com, hello@mashacoffee.com.

**Website:** www.mashacoffee.com.

**Twitter/Facebook/Instagram:** @MashaCoffeeUg.

**Contact Person:** Sylvia Achebet, Executive Director.

**Mobile Phone:** +256 702 568 286, +256 772 568 286.



## Mbale Arabica Coffee Roasters Ltd

### Background

Mbale Arabica Coffee Roasters Ltd is a private Limited Company formed in the year 2016 and registered-incorporated in 2019 by the Uganda Registration Services Bureau (URSB) under registration number No. 80020001560669.

The company is certified for both Internal Trading and Export Trading by Uganda Coffee Development Authority (UCDA) for marketing of its coffee brands in the Regional and International markets.

It is registered with Uganda Export Promotions Board (UEPB), processes its coffee from NUCAFE and roasting from CURAD-MAURIK.

### Our Mission

To help and encourage farmers to grow quality coffee that can fetch premium prices in the niche markets to significantly enhance their livelihood.

### Our Vision

To become a reputable house hold name that is well known for consistently delivering incomparable high-quality products across the industry for generations to come.

### Our Values

Are to help farmers, government and any other stake holders and the end consumers of coffee throughout realize the importance of Ugandan coffee for societal transformation.





## Our Products

Green coffee beans (Arabica & Robusta)

Roasted Coffee - Coffee Beans and  
Ground Roasted Coffee

Specialty coffee, organic certified coffee  
and coffee chains

## Notable Achievements

### 2021

- Acquired Investment license from Uganda Investment Authority.
- Acquisition of bar codes from GS1 Kenya.
- Redesigned our coffee packages.
- Acquired land for factory setup at the Kampala Industrial Business Park, Namanve.
- Set-up an operating facility in Buloba for processing green coffee beans. United Arab Emirates.



### 2020

- Trained farmers on better coffee management practices.
- Completed training by the Quality champions from International Trade Center.
- Acquired exportation license.
- Successfully carried out our first export in 2020 to Sudan – Altasheel Import and Export Ent.

### 2019

- Successfully partnered with various middle men to bring green beans to our processing grounds.
- Farmers sale directly to us as a company and thus avoid being cheated by middle men.
- Sold over 250 tons of documented coffee to internal market.

## EXECUTIVE TEAM



### Mungau Henry Wamozo

Director Finance and Administration  
20+ years of experience in Agri- business development having worked for USAID/Uganda in the department of Agriculture, Private sector and Food Security. Bachelor of Laws (LLB) from Makerere University Kampala, Uganda and Dip. In Business Studies from Makerere University Business School.



### Charles Kareireho

Director, Operations and Management  
15+ years of experience at USAID/Uganda Program Support Assistance and 4 years - Administration with World Bank/Uganda. Bachelor's Business Administration (BBA) degree from Uganda Christian University (UCU), Mukono, Uganda and Diploma in Business Studies from Makerere University Business School.



### Josh Myles

CTO Coffee Trader and Chief Technological Officer.  
Graduate from St. Mary's College Kisubi. Currently pursuing a state sponsored Bachelor's degree in Software Engineering from Makerere University. Email Address: joshmyles844@gmail.com.

### Our People

- Sebei Organic Farmers Association
- Namasindwa Pure Arabica Association
- Banyankole Kweterena Bugisu Co-operative Union
- Mbale Industrial Area Traders Association
- Namasindwa Agro Processors Association

### Our Clients

Internal Market: IDEAL commodities, Kyagulanyi Enterprise, Bahksens International, SENA-INDO, Olam Uganda.

International countries: Egypt, Sudan, United Arab Emirates.



### Location and Contacts

Address: P.O Box 211, Mbale, Uganda.

Head Offices are located in Buloba and extending operations in the following regions areas across the country: Mbale Industrial Area; Namanve Industrial area – NUCAFE; Kasese; Buloba (Machinery for sorting and processing) and Bushenyi.

Email: mbalearabicacoffee@gmail.com.

Website: <https://mbalearabicacoffee.webnode.page/>

Contact Person: Charles Kareireho.

charleskareireho084@gmail.com, hmungau@gmail.com.

+256 701 501 750, +256 706 916 081, +256 782 199 899.

## Mirembe Roasters Investments



### Coffee Brand

**Impala Café:** Is a product of Kampala Coffee Roasters Co-operative Society Ltd processed by Mirembe Investments. It is a speciality blend of Arabica coffee from the ranges of Mount Elgon in Eastern Uganda and Robusta coffee from the Lake Victoria basin, Buganda Region in Uganda. It is roasted and blended to perfection in accordance with the traditional methods of roasting coffee.

### Business Description

Mirembe Roasters Investments deals in value addition for the locally produced Arabica and Robusta coffee. It processes packed coffee under the brand name of: Impala Café.

### Location and Contacts

P.O. Box 101898, Kampala, Uganda.

Contact Person: Tamale Hannington Mugerwa, Managing Director.

Mobile Phone: +256 775 150 105, +256 755 887 415.

Email Address: [impalacafe01@gmail.com](mailto:impalacafe01@gmail.com).





## Mirembe Farm Industries Limited

### Business Description

Mirembe Farm Industries Ltd is grows, purchases, processes and adds value to the locally produced Arabica and Robusta coffee. The company was founded by Tamale Hannington Mugerwa, the current chairperson for Uganda Coffee Roasters Union. Mirembe Farm is well known of its coffee brand: Elganda Coffee and Gardener's Coffee. These coffee brands are being approved by Uganda Coffee Roasters Association (UCRA) and they can be bought from different supermarkets in Entebbe town, Wakiso district.



### Location and Contacts

Roasted from: CURAD, Kabanyolo, Gayaza, Wakiso.

P.O. Box 101898, Kampala, Uganda.

Contact Person: Tamale Hannington Mugerwa, Managing Director.

Mobile Phone: +256 775 150 105, +256 755 887 415.

E-Mail Address: mirembefarmindustriesltd@gmail.com.



### Elganda Coffee Arabica:

From the ranges of Mount Elgon in Uganda is the home of Elganda Coffee the fertile soils, high altitude, the abundant rainfall and sunshine plus careful handling makes Elganda Coffee a unique product. It's prepared and blended carefully in the traditional methods hence retaining its natural flavour and aroma.

### Gardener's Coffee: is

selected from the best Robusta coffee farms, grown in the fertile soils of Lake Victoria basin Buddu County in Buganda Kingdom in Uganda. It is prepared in consideration of the traditional methods of blending coffee retaining its natural flavour and aroma.



*Mirembe Farm is well known of its coffee brand: Elganda Coffee and Gardener's Coffee.*





## Mountain Harvest SMC Limited

Mountain Harvest SMC Limited is a pioneering producer, exporter, and provider of innovative farmer services, benefiting over 1700 smallholder farmers in Uganda. Our operations span the regions of Mount Elgon, Rwenzori, and Kisoro, with core mission to challenge the status quo of Ugandan coffee production for the sake of smallholder farmers of Uganda. We recognize the intricacies and obstacles inherent in each step of our value chain, and as such, we are committed to delivering a consistent and transparent product to our discerning buyers, mirroring our dedication to empowering smallholder farmers.

At Mountain Harvest, we act as a vital link between smallholder farmers and ethically-minded roasting partners, positioning ourselves as trusted agents of change. Founded in 2017 by Kenneth Barigye, our vision is to separate farmers from the constraints of the commodity market, establishing direct connections with purchasing partners who appreciate exceptional coffee

with a meaningful impact through our uniquely Ugandan voice. Collaborating closely with our partners, we strive to optimize the potential of our coffee, ensuring a stable income for smallholder farmers. Moreover, we invest in coffee processing infrastructure and advanced technologies, provide quality assurance training, promote income diversification, enhance financial literacy, and offer regenerative agriculture training, microfinance solutions, and other vital resources to bolster household and farmland resilience.

**Mission:** Challenging the status quo of Ugandan coffee production towards a more equitable and sustainable future for all..

**Vision:** Our vision is bold, but so is our approach. To achieve these benefits for farmers and communities, Mountain Harvest has developed innovative support services and training for farmers, an agriculture model based on biodiversity and a deep understanding of what influences local economies and farmer incomes. We've also invested in



research on processing techniques to enhance quality and sustainability as well as in innovative data systems that allow us to provide full transparency and traceability of our products.

**Founder's Bio:** Founded by Kenneth Barigye, a nonprofit director turned coffee farmer and advocate. Barigye has 15 years of community impact investment and development experience, ten of which are at the senior level of managing international NGO and impact investment operations in Uganda. With an MBA, MA in Development Studies, 2 Post Graduate Diplomas in Advocacy and Lobbying, and Organizational Development, and a BA in Development Studies. Barigye has been in the coffee sector since 2014, finding a passion in utilizing excellence of product as a platform for change for the Ugandan people. His work in the coffee sector has been focused on de-commodifying coffee exports by providing roasters with high end specialty coffees typically unseen from Uganda. Find him managing Mountain Harvest's bold vision, at AFCA, SCA, and more.

**Staff:** 42 permanent and 120 seasonal.  
**Number of farmers:** 1700.

**Membership:** Uganda Coffee Federation, Uganda Coffee Development Authority, African Fine Coffees Association, International Women's Coffee Alliance World Coffee Platform and Specialty Coffee Association among others.

**Partners:** Ground Up Investing (Baltimore US), Uganda Coffee Development Authority, IDH Trade, Global Resilience Partnership, The Chain Collaborative, Sustain Coffee among others, District Local

Governments, Local businesses for technical assistance in projects (Golden Bees, White Oak Holdings, Nalweyo Seed Company Ltd (NASECO), Special Anointing Oil).

**Markets served:** Impact conscious and relationship-based roaster and importer partners seeking high end Arabicas. Exporting to North America, Europe, Japan. Airfreight available..

**Awards and Recognition:** Taste of Harvest (Africa Regional) 2020; Re:Co Fellowship 2020; Best of Pearl Arabica (National) 1st Place, Washed Category 2021; Best of Pearl Arabica 1st Place, Honey Category 2021, 2022 and 2023; AFCA Barista Competition 2023 and The Chain Collaborative and Sustain Coffee



Fellowship 2023.

Insurer: ICEA

Video: "Mountain Harvest - Uganda Quality Coffee & Quality Impact" ([https://youtu.be/pMND0\\_rAlm8](https://youtu.be/pMND0_rAlm8))..

### Products and Services

Mountain Harvest buys, processes, and exports organically certified (NOP, Ecocert, JAS) green Arabica coffee grown in Uganda. Fine washed, honey, natural, and a series of innovative processes to showcase the unique flavor profiles available from Uganda..

Coffee Type: Arabica.

Coffee Variety: SL 14, SL28 and Nyasaland.

Coffee Grades: A+, AB, B, C.

Taste: Mount Elgon A+ Wash Organic Certified is brown sugar, orange citrus, molasses, medium acidity and round body.

Coffee Brands: Mountain Harvest.

Roasted Coffee Brand: Mountain Harvest

Growing region: Mount Elgon, Rwenzori and Kisoro.

Altitude: 1,400 –2,200 masl

Farm size: 616.63 Hectares (total of all farmers).

Harvest period: September to March (Mount Elgon) and October to December (Rwenzori Mountains).

Certifications: USDA Organic scheme, National Organic Program (NOP)- No 180302/202302211156 and Ecocert Organic Standard – No 180302/202302211152 (Ecocert SA UG-BIO-154).

Export Capacity: Container based export of 250 bag minimum. Airfreight available.

### Why trade with Mountain Harvest?

Mountain Harvest team believes that everyone deserves excellence if coffee trade is to be sustainable. At a time when coffee buyers seek stable price points and origins of coffee, we find that Uganda is still underutilized as a main source to coffee roasters' menus each year. In our research, we realized this is due to 3 reasons

1. Our neighboring countries have a brand equity for exceptional coffees Uganda simply does not have.
2. A roaster has never been introduced to Ugandan specialty coffee.
3. A roaster had already had poor experience with inconsistency of product and communication around a previous sale.

Understanding the specialty coffee industry's impression of Ugandan coffee as highly inconsistent with lack of communication around transparency, Mountain Harvest is on a mission to challenge the status quo of Ugandan coffee production, providing Uganda's highest quality coffees with consistency of quality year after year with transparency of production and source due to our data-centric approach to production. When smallholder farmers of Ugandan become known for consistency of their product, we will be successful on elevating the livelihoods of their households.

### Mountain Harvest's Milestones and Achievements

- Organic certification for 854 coffee farmers.

- Increasing the quantity and quality of Mountain Harvest export coffee from a minimum of 3 containers per year and 81 SCA score points in 2018 to 10 containers and 84 SCA score points in 2023.
- Showing consistency of excellence from 2020 to 2023 by placing in every national and regional competition each year in each category, with first place wins each year.

### Social Corporate Responsibility and Environment Impact

Mountain Harvest actively promotes climate adaptation practices such as organic compost production, biodiversity such as agroforestry, cover crops and farmer financing. The company also supports its farmers by training them on agroforestry focusing on macadamia, ficus and avocado and supply of shade tree seedlings. It supplies producers with reliable organic fertilizers and trains them to use farm produced manure and the application of mulch for all crops. Additionally, farmers are trained on Regenerative Agriculture.

### Corporate Events attended by Mountain Harvest

- Africa Fine Coffee Association Conference and Expo
- World of Coffee Middle East
- World of Coffee Europe
- Specialty Coffee Expo USA
- Melbourne International Coffee Expo
- Mountain Harvest-based Virtual Events
- Mountain Harvest-based Cupping Tours ("Changing the Narrative of Ugandan Coffee" Presentation and Coffee Tasting)
- Coffee Quality Institute Events

### Media and News

- SDM Case Study: Mountain Harvest, Uganda: IDH Sustainable Trade (February 2023). <https://www.idhsustainabletrade.com/publication/sdm-case-study-mountain-harvest-uganda/>.
- Ensuring a Decent Living for Coffee Growers: Growing Hope Globally (August, 2022).
- <https://www.growinghopeglobally.org/blog/ensuring-a-decent-living-for-coffee-growers/>.
- Going, Going, Uganda. A Specialty Coffee Powerhouse Ready to Make its Mark: Roast Magazine (Issue 117, May-June 2023). <https://www.roastmagazine.com/issues/117>.

### Location and Contacts:

Headquarter: Plot 1, Pallisa road, Mbale City.

GPS Codes: Latitude 1.08173, Longitude 34.15949.

Office: Plot 23 Bazarabusa Drive, Bugolobi, Kampala.

Postal Address: P.O. Box 22892, Kampala, Uganda.

Tel: +256 393 193 917.

Email: [info@mountainharvest.com](mailto:info@mountainharvest.com).

Web: [www.mountainharvest.com](http://www.mountainharvest.com).

YouTube: [@mountainharvest1734](https://www.youtube.com/@mountainharvest1734).

Contact Person: Kenneth Barigye, Managing Director.

Cell/WhatsApp: +256 757 772 299.

Email: [kbarigye@mountainharvest.com](mailto:kbarigye@mountainharvest.com).

Contact Person: Nico Herr, Chief Operations Officer.

Cell/WhatsApp: +1(570) 439 -0316.

Email: [nherr@mountainharvest.com](mailto:nherr@mountainharvest.com).



## MULACOP Coffee Company Limited

### Business description

MULACOP Coffee Co is a legally incorporated company in Uganda founded in 2020 by two young and passionate people. The company buys coffee directly from farmers across Greater Masaka region in Central Uganda. MULACOP Coffee Co deals in robusta coffees with the aim of promoting and popularizing it at a global scale due to its superior qualities especially the ones grown in areas south of the Equator in Uganda. From the fertile soils

of the Greater Masaka region in Central Uganda, we source the finest robusta coffee beans directly from hard working farmers that produce this excellent coffee. Mulacop Coffee (brand) takes pride in crafting coffee that delights your taste buds. Our coffee beans are roasted to perfection, offering both medium and dark roast options to cater to your preferred taste. However, none of this would be possible without the dedication of our farmers in producing the finest coffee beans.

### Our story and background

Since 2020, we have worked with over 2000 farmers whom we partnered with through their farmer groups. Farmers supply us with quality coffees, we pay them fairly and also support sustainability interventions such as soil management. We empower our farmers by providing them with essential knowledge and resources, making them more resilient on their farms and in their trade. Our mission extends beyond coffee production – we are committed to uplifting the living standards of our farmers and their families and creating a lasting positive impact in their communities. To ensure environmental responsibility, we are promoting Agroforestry among our farmers and we supply tree seedlings to farmers for intercropping on their farm lands.

**Our mission** is to elevate Ugandan coffee globally while improving livelihoods.

**Our vision** is to be the partner of choice for excellent Ugandan coffee and farmers' prosperity.

### Values:

Quality Excellence - upholding the highest standards;  
Sustainable Livelihoods – improve farmers living standards;  
Collaboration and Integrity - fostering partnerships in the coffee value chain.

### Products and services

- Roasted whole beans and Ground coffee in 500g and 1kg.
- Green beans (FAQ) in any quantities as ordered.

### Sales points

Opposite FUFA House, Kampala Uganda

### Contact:

Francis Kalyango.  
Mobile Phone: +256 761 687 851.  
P.O Box 128744 Kampala, Uganda.  
Email: mulacopcoffee@gmail.com.  
<https://sites.google.com/view/mulacopcoffee>.







## Musana Coffee

### Mission:

To deliver exceptional coffee, encapsulating the essence of Uganda in every sip.

### Vision:

A social venture committed to meeting the needs of small-scale coffee farmers for shared prosperity.

### Values:

Integrity,  
Ethical sourcing,  
Customer Oriented,  
Social growth.



### Business description

Musana Coffee is a Ugandan coffee brand named after the radiant sunshine ('Musana') gracing the Equator. Our coffee is more than a brand—it's a beacon of hope and prosperity. We closely work with a total of 380 dedicated small-scale coffee growers organised in cooperatives in central Uganda. Our coffee is ethically sourced from districts of Masaka, Lwengo and Bukomansimbi that are popularly known for producing the best robustas in Uganda while observing social and environmental responsibility.

### Our story and background

Our story took root in the lush fields of Masaka district, central Uganda during a pivotal farmers' meeting, Godfrey and Daniela our co-founder saw the need for a social business venture that would address the needs coffee farmers and business goals of the enterprise. Here, the seeds of Musana Coffee were sown. We support the community with 15% our proceeds to support farmer education and our women empowerment project.

### Products and services

**Roasted whole beans:** Our coffee is carefully roasted by skilled experts in Uganda and it is available in 250g, 500g, or 1 kg bags, in both medium and dark roast.

**Ground Coffee:** Crafted with care, our roasted coffee is ground to medium and fine grinds and packaged in 250g and 500g.

**Green beans:** We provide high-quality robusta beans for local buyers in Uganda and export markets in grades of 18, 15, and 12 to ensure top-notch quality for roasters.

### Interventions

We continue to lay out interventions that ensure our business sustainability by closely working together with our farmers and their farmers' organisations. Some of the interventions include;

**Trainings and input access:** We provide our producers with trainings in good agronomic practices (GAPs) suitable for coffee farming to ensure the best yields and profitability



for the farmers. We link our producers to the best agro-input suppliers for genuine products and demonstration gardens on how to use them established.

**Reliable coffee market:** We are providing a reliable coffee market for farmers where farmers are fairly compensated for their coffees, eliminating exploitation of the farmers and thus ensuring equitable incomes for coffee farmers so they can afford quality healthcare, education for their families and entrepreneurship.

**Ethical Sourcing:** We conduct audits to ensure that our farmers comply with environmental, social, and labour regulations and continuous education of farmers on the same where needed.

Musana Coffee's commitment to ethical sourcing, social growth, and economic empowerment aligns with several Sustainable Development Goals (SDGs): SDG 1: No Poverty, SDG 5: Gender Equality, SDG 8: Decent Work and Economic Growth and SDG 12: Responsible Consumption and Production, driving positive change for people and the planet while promoting sustainable economic development and social progress in Uganda and beyond.

### Sales Outlets

Sales point1: Yellow Knife Street, Masaka City, Uganda.

Sales Point 2: Makerere Kikoni, Nanfumbambi Road, Kampala Uganda.



### Contacts

P.O Box 227 Masaka, Uganda.

Contact Person: Zaake Godfrey

Mobile Phone: +256 787 092 955.

Email: [info@musanacoffee.com](mailto:info@musanacoffee.com),  
[musanacoffees@gmail.com](mailto:musanacoffees@gmail.com).

Website: [www.musanacoffee.com](http://www.musanacoffee.com).



## Mwanyi Terimba Limited

### Our Background

The Beginning of Mwanyi Terimba Limited was premised on the “Emmwanyi Terimba Campaign” that loosely connotes “Grow more coffee!”. This campaign was launched by His Royal Majesty Ronald Muwenda Mutebi II. The campaign, which involved farmer education and seedling distribution by the Katikkiro, led to a 60% increase in coffee production over five years, accounting for 40% of Uganda’s total coffee exports.

Despite this success, farmers struggled with low prices and unfair trading conditions. In response, Mwanyi Terimba Limited was established in 2021 by the kingdom to address these issues, offering stable, fair prices and promoting value addition for farmers. It is a company limited by shares founded with the aim of buying coffee from farmers and find an external market. The company also focuses at reviving coffee farming in the Buganda Region.

### Our Vision

To be a Center of Excellence for coffee value chain development in Uganda.

### Our Mission

To spearhead innovations in the coffee business value chain and establish the largest platform for enhancing farmer inclusivity and participation.



### Coffee Brand:

Kawa Mpologoma, the Royal Coffee Brand.



### Location and Contact

Muganzirwazza Commercial Complex, Katwe, Kampala.  
 Contact Person: Kironde Charles, CEO. +256 783 769 114, +256 700 389 412.  
 ckironde95@gmail.com.  
 Telephone: +256 742 785 066, +256 762 261 955.  
 Email: mwanyiterimba@gmail.com, sales@mwanyiterimba.com.  
 Website: <https://mwanyiterimba.com/>. | Twitter: @MwanyiTerimba.





## Nonda Commodities (U) Ltd

### Business Description

Nonda Commodities (U) Limited was established in 2019 and it deals in sourcing and exporting Ugandan coffee grown by smallholder farmers. "NONDA" coffee means selecting coffee. The company has a vision to bridge the gap between farmers and consumers by bringing value markets close to them. The team has learned that to accomplish this, they need to focus on the people who make great coffee happen: bean-to-cup roasters and consumers, to demonstrate their commitment to quality at every level of production and respect the value chain process. The company has a future plan of setting up the first instant coffee plant in Uganda. The enterprise

### Location and Contacts

**Location:** Kabanyoro village, Nangabo SC, Kyadondo, Wakiso.  
**Postal Address:** P.O. Box 27060, Kampala, Uganda.

**Email:** nondacommodities@gmail.com.

**Contact Person:** Mulinde Abdul (Hajji).

**Contact Person:** Chantal Nyakairu.

**Cell:** +256 772 732 116,  
+256 705 361 447.

**Contact Person:**  
Tonny Miro,  
General Manager  
**Cell:** +256 757 639 033.

**Email:** alivemi2000@gmail.com.

**Contact Person:**  
Ambrose Atipo,  
Director.  
**Cell:** +256 702 772 016.



is also involved in conservation of the environment through the program of coffee in the wild which focuses on coffee farming agro-tourism. It also supports the youth in coffee growing communities by empowering them with entrepreneurship skills.

**Mission:** To bring coffee, honey and tea producing communities to more sustainable markets and thus improve their general livelihood.

**Vision:** To demonstrate a tireless commitment to quality and transparency at every level, from farm to table.

### Business Objectives

- Pursuance of a performance culture among our team
- Advocating and practicing social responsibility
- Promote inclusivity with the organization and the communities we work in

- Excellent service delivery whilst adhering to our core values
- Promote Financial responsibility and capital efficiency within our company

**Business strategy:** The strategy is to promote sales of high quality roasted and high-grade coffees in Uganda.

### Products and Services

NONDA Commodities (U) Limited deals in exporting of fresh roasted and green beans of Arabica coffee sourced from Rwenzori and Bugisu region.

**Coffee Brand:** Nonda Coffee.



EST. 2019 BY THREE STUDENTS



## EVOKING WONDERS & YIELDS

NOSTALGIC



NOSTALGIC COFFEE'S SOCIAL CAMPAIGNS THAT ARE  
CHAMPIONED USING #UGANDACOFFEE.

#BetterEducation

#SpecialNeeds

#GoGreen

SHOP Nostalgic Coffee: [omwoleso.africa](https://omwoleso.africa) | your grostore



COFFEE

Who we are,

Nostalgic Coffee Limited is a youth led social enterprise that impacts lives through adding value to coffee by working and sourcing from small holder artisanal farmers. Green Coffee beans of single origins, that is to say, Mbale, kigezi, Kapchorwa, Bushenyi, Lwengo and Masaka. The coffee types include Arabica and Robusta, in addition to blends, our blends are intended in order to introduce more coffee lovers to Ugandan Robusta. We receive beans, roast, grind and pack, and promote Quality Ugandan Coffee at home and abroad (USA, UK and Germany)

With Nostalgic Coffee,  
we have coffee for  
everyone, we believe  
quality coffee should  
reach everyone,

YouthLED

Supported By:



Blends.  
The Aftertaste Blend.  
The Cinematic Blend  
The Peak Discovery Blend

On Every pack bought, 5% is  
saved for an under privileged  
child at school in rural areas.  
5% is saved for children with  
special educational needs. The  
funds are used on outreach  
campaign visits.

Single Origins:

100 g  
255 g  
500 g  
1000 g

Nostalgic Coffee is only packed  
in eco friendly packaging, that is  
craft paper pouches, after  
usage, we beseech our clients to  
recycle by planting more coffee  
trees or any tree, the GREEN  
ENVIRONMENT!



NOSTALGIC COFFEE'S SOCIAL CAMPAIGNS THAT ARE  
CHAMPIONED USING #UGANDACOFFEE.

EST. 2019. BY THREE STUDENTS

#BetterEducation

#SpecialNeeds

#GoGreen



[nostalgiccoffee19@gmail.com](mailto:nostalgiccoffee19@gmail.com)



+256 780 165 411 +256 770 521887

#SPECIALTYARABICA #FINE ROBUSTA





## Oliverna Impex Limited Group

### Business Description

Oliverna Coffee is a brand of Oliverna Impex Limited Group, a family company that started in 2019, got Incorporated in 2024. Our focus lies in sourcing premium/ speciality Arabica and Robusta green beans for roasting, packaging, and distribution for both local and international markets, ensuring equitable compensation for small family farmers. With meticulous attention to sourcing and roasting, we aim to unveil the full flavor potential of each bean, delivering a unique and memorable taste experience with every Oliverna Coffee cup. Our commitment to quality and passion for

coffee distinguishes us within the industry, establishing Oliverna Coffee as a trusted choice. Our Single Origin product boasts high-quality sourcing with transparent farmer traceability nationwide. Beyond coffee production, our mission extends to uplifting the livelihoods of family farmers in Uganda through advisory services, agri-business, value addition, market access, financial and computer literacy.

**Export to:** Netherlands, Sweden and Norway.

**Unique Selling Proposition:** lies in our commitment to transparency and traceability, ensuring our involvement every step of the way, from farming to roasting to distribution.

**Partnerships:** Elim Commodities, Dicana Coffee, CURAD, Farmers, and all Coffee Stakeholders.

**Community Engagements:** Oliverna Coffee is engaged and has conversations with farmers to have them organised into groups to pave way for developmental programs that benefit their livelihoods.



### Customer Review:

*"I had stopped taking coffee but when I tasted Oliverna Coffee, it was mwaaaaah, the aroma is superb and tastes fantastic even with milk"* Brendah Mugabi Mwesigwa Sempebwa, a Coffee Enthusiast.





## VISION

*To redefine the coffee experience in Uganda, while infusing every Ugandan Coffee cup with a celebration of flavour, sustainability, and community.*

## MISSION

*To grow, supply and blend the finest coffee flavours with sustainable practices.*

## Our Story

In the serene village of Simu Pondo, nestled amidst the misty peaks of Mount Elgon in Eastern Uganda, Oliverna Coffee's origin story unfolds—a tale woven with love, resilience, and the legacy of Oliver Nadunga, a remarkable woman whose spirit has shaped generations. Born into a family of coffee traders, Oliver's childhood was steeped in the traditions of rural life, her dreams buoyed by the scent of coffee blossoms and the embrace of family. Despite societal norms that sought to confine her, Oliver's determination and thirst for knowledge propelled her forward. Though financial constraints thwarted her dreams of higher education, she refused to be defeated. With unwavering resilience,

she ventured into entrepreneurship, traversing the markets of Mbale, Tororo, Busia, Kenya, and Kampala, carving her own path and building a legacy of strength and success. Today, Oliverna Coffee pays homage to Oliver's legacy, a testament to her indomitable spirit and the values she instilled in her children. Rooted in integrity, sustainability, and community, Oliverna embodies the essence of Oliver's vision—a vision of excellence and empowerment. From farm to cup, Oliverna's journey echoes Oliver's resilience, each sip a tribute to her enduring spirit and the untold stories hidden within every coffee bean. As the aroma of freshly brewed coffee fills the air, Oliverna Coffee stands as a beacon



of hope and inspiration, a reminder that greatness knows no gender, and that the true measure of a life lies in the legacies it builds. In every cup of Oliverna coffee, echos a testament to the transformative power of love, resilience, and commitment. Mission: To grow, supply and blend the finest coffee flavours with sustainable practices.

## Values

- Sustainability:** Environmentally friendly practices throughout the entire chain.
- Ethical Sourcing:** Fair compensation and working conditions for all Stakeholders
- Integrity & Transparency:** Openness about the sourcing, roasting, and brewing processes.
- Community Engagement:** Actively participating in and supporting local communities
- Innovation:** Embracing innovation in the whole coffee chain process.
- Customer Experience:** Exceptional customer service and creating memorable experiences.
- Responsiveness:** Active listeners.
- Education:** Empowering customers with knowledge about Oliverna Coffee.
- Continuous Improvement:** Striving for ongoing improvement in all aspects of the Coffee Chain.
- Empowerment:** Empowering coffee farmers and workers.

## Products and Services

**Coffee Type:** Arabica and Robusta

**Variety:** Washed Arabica (AA, A); Natural Robusta (Screen 18/15)

**Products:** Green Beans, Roasted Beans and Ground (50g, 100g, 250g, 500g and 1kg)

**Coffee Brand:** Oliverna Coffee

**Regions:** Mount Elgon, Rwenzori Mountain, West Nile, Busoga region and Masaka

**Altitude:** 1,500 to 2,600 m.a.s.l. Arabica and 1,200 - 1400 m.a.s.l. for Robusta

**Harvest period:** March to June and September to November

**Processing:** Washed processed, Wet processing and Natural processing

**Packaging:** Green beans packaged in gunny bags, Roasted coffee packaged in an airtight, re-sealable, recycle bag that has one-way valve that allows aeration.

**Brewing Recommendations:** For a perfect cup, use 2 tablespoons of coffee per 200ml of water for each variety. Customise your brewing method to your preference and discover the nuances of each variety.

**Services:** Consulting, Advisory and Training in Business, Business Operations Management, Computer Literacy e.t.c.

## Location and Contact Details

Plot 849, Old Kira Road, Kamwokya, Kampala.

Plot 1328, Kikusa, Namulanda, Entebbe Road Entebbe.

Plot 5 Katale Lane, Namakwekwe, Mbale

P.O. Box 8960, Kampala, Uganda

Contact: Dr. Jeanpo Olowo, CEO, Cell: +256 772 443 085; +256 703 552 897

Email: [olivernacoffee@gmail.com](mailto:olivernacoffee@gmail.com). Social media: @olivernacoffee





## Opportunity Mannya Transformation Services Limited

### Business Description

Opportunity Mannya Transformation Services Limited (Mannya Coffee) was incorporated under section 18(3) of the companies Act 2012 on 26th September 2020. It is a church founded organisation owned by Mannya Parish and Masaka Diocese. It is a rural based entity located at Mannya LC1, Kifamba sub county, Rakai District. We company aims to participate in the full coffee value chain (nursery bed, coffee growing, coffee hulling and coffee value addition). Currently, the company operates three business lines and is in the process of planting 10 acres of Robusta coffee.

1. Nursery bed projects offering coffee wilt resistant (KR) Robusta seedlings.
2. Coffee Hulling. We operate a coffee huller and sell FAQ to exporters

### Our Mission

To empower coffee farmers to increase their household income by obtaining just recompense for their coffee and their labour through modern and improved growing and marketing techniques.

3. Roasted ground coffee. We process a blend of Arabica and Robusta medium dark roasted coffee packed in 30g, 100g, 250g and 500g.

### Our Background

The company was started to improve the livelihoods of farmers in the community through coffee farming. It was observed that farmers possess elite varieties susceptible to coffee wilt disease and low returns to yields. Furthermore, the hard work of farmers was exploited by middlemen through low price purchases hence low incomes resulting to poverty. Opportunity Mannya Transformation Services Limited then established a nursery bed project to offer farmers quality improved coffee seedlings that are high yielding and coffee wilt resistant. A

### Our Vision

To ensure coffee farmers receive better prices for their coffee for their sustainable livelihoods, customer satisfaction and transformation of society.

hulling plant was also established to hull dry coffee cherries then offer good prices to farmers. The company also promotes coffee consumption through exhibitions and marketing roasted ground coffee branded "Mannya Coffee" sold in suburbs and urban areas of the country.

### Products and Services

Opportunity Mannya Transformation Services Limited hulls dry Robusta coffee cherries to FAQ natural Robusta, multiplication of clonal and KR variety seedlings and processing of roasted ground coffee "Blend of Arabica and Robusta" packaged in 30g, 100g, 250g and 500g weights.



### Roasted Coffee Outlets

**Kampala** Mega Standard Supermarket, Aponye Mall, Standard Supermarket, Garden City, Senana Investments Limited & Kikuubo business lane.

### Masaka

Kitovu Diocese Catholic Parish, DM bookshop, Elgin Road & Kamu Kamu traders.

**Kyotera:** Nadia Supermarket, Dumas Supermarket & Citizen Supermarket.

**Kalisizo:** Matala Catholic Parish & Mumbejja Supermaket.

**Mutukula boarder:** Hoperah Mini Supermarket & Mutukula Catholic Parish.

### Location and Contacts

Mannya LC1, Kifamba Sub-County, Rakai District. | Mobile phone: +256 701 296 693.  
Email: [info@mannyacoffee.or.ug](mailto:info@mannyacoffee.or.ug) | Website: [www.mannyacoffee.or.ug](http://www.mannyacoffee.or.ug)

### Contact Persons

Rev. Fr. Emmanuel Kiwanuka, Managing Director. +256 701 592 251, +256 782 551 415.  
Julius Saazi, General Manager. +256 701 296 693.

## Platinum Commodities (JKR) Ltd



### Business Description

Platinum Commodities (JKR) Ltd was established and registered in 2015. The company deals in supporting coffee farmers; trading; processing and exporting Ugandan coffee. It operates under the mission of providing the best coffee services that will ensure maximum benefit for the individual coffee producers and contribute to the bettering of Uganda's coffee position on the international market. The company vision by 2030 is to be recognized as the ultimate coffee experienced company providing quality coffee at a fair price with excellent services to the customer's country wide.

Membership: Uganda Coffee Federation (UCF); Uganda Quality Coffee Traders and Processors Association (UQCTPA); East Africa Entrepreneurs Association (E.A.E.A).

Events attended: AFCA and SCA.

Exports to: Sudan and Europe.



The company deals in supporting coffee farmers; trading; processing and exporting Ugandan coffee.

### Location and Contacts

**Warehouse:** Plot 568, Butto Village, Namanve Industrial Park, Bweyogerere Parish, Kiira Municipality, Wakiso.

**GPS Codes:** 0.3136, 32.5811.

**Postal Address:** P.O. Box 25751, Kampala, Uganda.

**Email:** platinumcoffeejkr@gmail.com.

### Products and Services

Platinum Commodities (JKR) Ltd deals in buying; processing; grading; and exporting Ugandan Arabica and Robusta coffee sourced directly from farmers and local distributors. It is involved in both green coffee beans, roasted coffee and ground coffee. The roasted coffee is sold under the brand name of Coffea256. The company has the capacity of exporting 10 containers annually. The minimum quantity of coffee to be ordered for export purposes is 100Kgs. Currently, the company does FCA Kampala.



**Contact Person:** Ddamulira Douglas Jjakira, Managing Director.

**Cell/WhatsApp:** +256 703 891 065.

**Email:** dougjkr@gmail.com.

**Contact Person:** Jjakira Gerald, Chief Executive Officer.

**Cell:** +256 701 505 527.

**WhatsApp:** +256 772 505 527.

**Web:** [www.platinumcommoditiesjkr.com](http://www.platinumcommoditiesjkr.com).





## Quality International Foundation

### About us

We are an Agri-Based Business Community of farmers, processors, transporters and exporters in Kashari, Bubaare Municipality Mbarara, Uganda.

### Introducing Ntamba Coffee: A Taste of Uganda's Rich Heritage

Indulge in the captivating essence of Ntamba Coffee, a true reflection of Uganda's vibrant coffee culture. Crafted with precision and care, each sip tells a story of the picturesque landscapes of Kyantamba from dedicated farmers who nurture this exceptional brand. Originating from Mbarara the heart of Uganda, Ntamba Coffee is a testament to the meticulous cultivation and harvesting methods that have been perfected over generations. Grown at low altitudes under the embrace of the equatorial sun, the coffee cherries develop a complexity of flavors that is truly unmatched.



### Our Mission

To create a traceable world standard community of modern farmers, processors, transporters and exporters with an Agri-based accelerator and residential skilling centre to impact an Agri-business experience, while increasing revenues and incomes in a climate-smart agriculture community.

### Value Proposition

Skilling special needs children and the community in modern climate-smart agriculture methods, mechanization for value addition, product standardization for export towards great market opportunities.

With a distinct flavor profile, Ntamba Coffee tantalizes the senses with notes of dark chocolate, hints of fruity sweetness, and a subtle nuttiness that lingers on the palate. Every cup is a journey that unveils the diverse tastes and aromas of this exquisite coffee. What sets Ntamba Coffee apart is not only its unparalleled taste but also its commitment to ethical sourcing. Ntamba Coffee works closely with skilled special need children, youth, women & local communities, ensuring fair wages and sustainable practices that enrich the lives of the farmers who make this brand possible. Whether you're a coffee connoisseur seeking an extraordinary experience or a discerning enthusiast looking to explore new horizons, Ntamba Coffee is your passport to a journey of flavors that celebrate the Robusta essence of Uganda.

Elevate your coffee ritual with Ntamba Coffee and immerse yourself in the legacy of a land known for its warmth, hospitality, and unparalleled natural beauty.



### Contact Us

Ntamba Coffee is roasted and packed by: Quality International Foundation.  
Location: CURAD, Block F13, Makerere University Agricultural Research Institute, Kabanyolo, Gayaza, Wakiso district.  
Office Phone: +256 200 920 228.

Contact Person: Christine A. Karya, Executive Director/Founder. | Tel: +256 782 333 223.  
Email: [info@qualityinternationalfoundation.com](mailto:info@qualityinternationalfoundation.com).  
Website: [www.qualityinternationalfoundation.com](http://www.qualityinternationalfoundation.com).



# RED2ROAST

## Brief about the agribusiness

Red2Roast Limited is a company that specializes in producing high quality roasted Arabica coffee sourced directly from a variety of farmers across the Rwenzori Mountain ranges in western Uganda. Red 2 Roast limited was founded in 2015 and incorporated in 2018. We represent a group of up to 900 farmers who are mainly women and youth. We support the farmers by buying their coffee. They in turn supply us with all our coffees at competitive prices for further value addition. We strive to make our small holder coffee communities a better place by promoting sustainable farming practices that protect our environment and livelihood.

## Our Products

- Medium Roast Coffee
- Medium Dark Roast Coffee
- Dark Roast Coffee

**Location/sub-region (GEO-CODE):** Rwenzori region, western Uganda.

**Major Products:** Premium roasted Arabica coffee

**Production Capacity:** 25MT

**Certification:** UNBS

**Affiliations** (Cooperative, Government Programme, UN Programme, membership to non-government entity, others): UWEAL, UN-Women.

**Certifications:** UCDA, UNBS.



## Our Mission

By thinking globally and acting locally to create self-sustaining and empowered coffee farmers producing quality coffees for our customers to consume both locally and internationally.

## Our Vision

To be regarded as the perfect coffee business partner and a market leader in service and quality.

## Our Values

Honesty, Integrity, Reliability, Adaptability, Excellence and to be receptive, agile, innovative and pragmatic.

## Our Services

- Coffee Roasting
- Coffee Packaging

## Red 2 Roast Limited

Plot 20-21 Martyrs Crescent,  
P. O. Box 80081 Ntinda, Kampala (U)  
Tel: +256 778 060 424  
+256 759 814 411  
E-mail: info@red2roast.com  
Web: www.red2roast.com



## Our Customers

Some of our outlets are;

### Central Region (Kampala & Wakiso)

1. Carrefour
2. Master supermarket
3. Fraine supermarket
4. Quality supermarket
5. TMT supermarket
6. Cynibel supermarket

### Northern Region (Gulu)

1. Cynibel supermarket

### Western Region (Mbarara)

1. Fresco supermarket
2. Day 2 Today supermarket
3. Golf Course supermarket

### Fort Portal

1. Good Home supermarket
2. Andrew & Brothers supermarket

## Brief about gender diversity of workforce

The company employs majority female youth with a ratio of 90:10 female to male.

## Linkages with domestic, regional and international markets

Our operations are mainly in the local Ugandan market with a few exports to West and Southern Africa and UK. We look forward to extending our presence to serve other regional and international markets.



Contact Person: Cynthia Asiimwe, General Manager







### Mission

To bring people together – for a healthy environment, thriving communities, and outstanding coffee

### Vision

To share premium Ugandan coffee globally, while promoting sustainable farming practices and equitable growth locally.



## Ribbo Coffee

### Business Description

Ribbo Coffee is a women-led coffee value addition enterprise promoting agroecology in northern Uganda. The company works with farmers at home and across neighbouring communities to promote coffee as a high value crop and its production using agro-ecological and sustainable farming practices and to build an equitable coffee economy.

Ribbo coffee is committed to creating sustainable livelihoods, helping communities thrive, and bringing to you premium, ethical Ugandan coffee. The company produces roasted

single origin coffee as well as coffee blends, flavoured coffee, coffee candies and coffee lipbalm. They also run a demonstration farm and an agroecology community learning center in Bobi, Omoro district.

### Our story/background

Ribbo Coffee was established by farmers and women entrepreneurs from northern Uganda. While carrying out field extension and agribusiness support work in Acholi and Lango sub-region region, Ms. Piloya Innocent came across many farming households who farmed strictly annual crops. She later mobilised farmers to



create Ribbo Coffee to promote coffee as a high value perennial crop for farmers in the region to adopt, produce and market.

In Acholi, Ribbo means to unite and share. Ribbo coffee is bringing people together through their products and services, for a healthy environment, thriving communities and outstanding Ugandan coffee.

### Company Values

- Uncompromising production standards.
- Care for people and the environment.
- Inclusion, trust, and empowerment

### Products

Our products are roasted coffee;

1. **JAL OLE**-Pure Robusta from Lango and Acholi land
2. **KAPCHORWA ARABICA**-Pur Arabica from Sebei land
3. **WANG LEI**-70% Arabica from Zombo in west Nile and 30% Robusta from Acholiland

These come in three sizes;

- 250g at UGX. 18,000
- 500g at UGX. 30,000
- 1kg at UGX. 55,000

Coffee lipbalm at UGX. 20,000

### Location and Contacts

**Roastery/factory:** Plot 9/11 Queen's Avenue, Gulu City, Uganda.

**Office:** Plot 75 Jomo Kenyatta Road, Gulu City, Uganda.

**Kampala office:** Plot 36 Kyandondo Road, Nakaseero, Kampala.

**Farm location:** Bobi, Omoro District.

**Outlets:** • Nakaseero Kyandondo Road Kampala, • Elephant Commons Gulu,  
• Local Flavours in Jinja

**Contact person:** Ms. Piloya Innocent, team leader. +256 776 123 418  
Office phone: +256771 044 555





## Sera Wild Farms

### About Us

Sera Wild Farms deals in coffee under the brand name of Sera Wild Coffee. It is hand-picked, pulped and undergoes through natural fermentation process. It is hand washed and sundried, hand roasted and packed in weight of 500g. The coffee is grown by smallholder farmers on the slopes of Mount Elgon, Bugisu in Eastern Uganda.

### Products

Sera Wild Farms blends:

- Light Roast Coffee
- Medium Roast Coffee
- Sunset Roast Coffee
- Dark Roast

*In your every purchase of Sera Wild Coffee, you genuinely give back to its family of growers and farmers, in a direct way wherever your are.*



### Contacts

Location: Kapchorwa, Uganda. | Uganda: Jeffrey. +256 772 880 723.  
General: +1 (970) 627 4440. | Email: [info@serawild.coffee](mailto:info@serawild.coffee).  
Website: <https://serawild.coffee/#>. | Twitter: @SeraWildCoffee. |  
Video: "Sera Wild Coffee Documentary Trailer"  
<https://youtu.be/VMHELgxqWQ8>





## SIPI HILLS COFFEE LIMITED

Sipi Hills Coffee Ltd is an innovative young Ugandan business that seeks to delight both local and international consumers with Uganda's finest Coffees all year round

Established in 2019, Sipi Hills Coffee Limited initially focused on roasting of Bugisu Arabica washed coffees for sale on both the domestic and international markets. The company has significantly grown and expanded its services to include export of high-quality green Arabica and Robusta coffees. The company is committed to sustainable farming practices and it has worked closely with over 995 farmers on Mount Elgon to acquire an Organic certificate for Bugisu Arabica Coffee.

### About the Founder

Nasser Mutesasira is the founder and Managing Director at Sipi Hills Coffee Limited. Prior to founding Sipi Hills

Coffee, Nasser worked as the Investor Representative for an American based Impact Investment company where he gained experience and interest in Specialty Coffee. In 2019 he decided to bring his entrepreneurial skills and past career experience in Sales and Marketing to build Sipi Hills Coffee.

### Why Choose Sipi Hills Coffee?

- We offer a wide range of choices/ roast profiles of Bugisu Mt.Elgon origin Arabica coffees
- The Coffee is organically grown by our partner smallholder farmers
- We only roast AA grade beans in small batches once every week- Better value than ordinary, mass-produced coffees
- Our coffee is certified by the Uganda National Bureau of Standards and our roastery has strict hygiene and quality control measures in place.
- Direct trade gives our farmers a better deal.

- Experience distinctive fresh Ugandan single-origin coffees & Blends from Mt Elgon (Eastern Uganda), Mt Muhabura (Southwestern Uganda), Mt Rwenzori (Western Uganda) and Paidha in the West Nile region. We epitomize the rich diversity of Uganda's taste and culture.

### Products and Services

Sipi Hills Coffee is involved in sourcing, processing and roasting of 100% single origin Arabica and Robusta beans for both local and export markets. Sipi Hills' Arabica Coffee is sourced from Bugisu region along the slopes of Mountain Elgon where it grows favorably in the warm, temperate environments at altitudes between 1600 and 2200masl. The company deals in coffee varieties of SL14, SL28 & Nyasaland. The coffee is fully washed or wet processed. Arabica coffee is available in October to February. The flavour profile is a well-balanced, rich body, flowery, good acidity. It supplies the following Arabica grades: Bugisu AA Arabica, Bugisu A & A+ Arabica, Bugisu PB Arabica and Bugisu B. It also supplies Robusta Green Coffee beans for variety of KR1-10 Series

(NARO-Kituza Robusta) which is processed by Natural/Dry Processing. It has a flavour profile of earthy, bitter, rubber-grain like flavour with a peanutty aftertaste. Sipi Hills deals in Robusta grades for Robusta Screen 18, Robusta - Screen 15 and Robusta - Screen 12.

### Sipi Hills Coffee Blends in both medium and dark roasts:

- ♦ **Sipi Single Origin.** This blend produces a clean cup that is flowery, chocolatey, citric, and creamy.
- ♦ **Bududa Single Origin.** A creamy, dark chocolate blend with a deep finish.
- ♦ **Bulambuli Single Origin.** A spiced, sweet vanilla and creamy.
- ♦ **Elgon Sunrise Blend.** Well balanced coffee with a rich body, flowery and good acidity.
- ♦ **Sunbird Blend.** Another well balanced, rich body coffee with flowery taste and mild acidity.
- ♦ **Peaberry Blend.** Uniquely spiced with a sweet, chocolate taste, medium acidity, good body, and flowery finish.



### Other products and services

- ♦ Retail & Wholesale of roasted and packed Coffees
- ♦ Export of green coffee beans
- ♦ Coffee Origin Tours- Tree to Cup experience
- ♦ Premium Coffee gift packs
- ♦ Sipi Hills Coffee Apparels
- ♦ Limited Editions of Special products: Peaberry Coffee
- ♦ Value pack in Partnership with Nabincoma Organic Farmer's Association
- ♦ Coffee at Events

### News and Media

- ♦ "Ugandan coffee a hit in foreign markets but shunned at home": The East African, June 2022. <https://www.theeastafrican.co.ke/tea/business/ugandan-coffee-a-hit-in-foreign-markets-but-shunned-at-home-3856112>.

- ♦ "How farmers are reaping from processed coffee". Monitor, June, 2022. <https://www.monitor.co.ug/uganda/magazines/farming/how-farmers-are-reaping-from-processed-coffee-3843772>.
- ♦ "How Sipi Hills Coffee Is Helping Farmers Earn Big Through Organic Farming" by Business Focus, June 2022: <https://businessfocus.co.ug/how-sipi-hills-coffee-is-helping-farmers-earn-big-through-organic-farming/>.

### Location and Contacts

Office: Plot 66/68 Pallisa Road, Mbale Industrial Area, Mbale City, Eastern Uganda.  
P.O.BOX 821, Mbale-Uganda.

Cell: +256 752 718 775,  
+256 772 370 448.

WhatsApp: +(256) 772 370 448.

Email: [sales@sipihillscffee.com](mailto:sales@sipihillscffee.com).

Website: [www.sipihillscffee.com](http://www.sipihillscffee.com).



## The Pearl Gold Coffee

### Business Description

We deal in purely organic Robusta and Arabica coffee. The Robustas are sourced from farmers who practice safe farming methods in the regions of Luwero and Nakaseke, which are located 1200m above sea level. Whereas the Arabicas are sourced from the Acidic slopes of Mt. Elgon in the region of Kapchworu, Kween and Bukwo which are located 1800m above sea level.

### Our Mission

Our mission at Gold Pearl Coffee is to introduce coffee lovers to consistent coffees that have been carefully sourced and delicately roasted coffee while capitalizing on

sourcing and sensitizing farmers to export the perfect green bean with cup scores of 85% and above.

### Our Vision

Our vision is to be a leading Female and youth coffee owned entity Delivering Consistent Quality Products and Excellent Customer Focused Experience in the Country and Beyond while empowering youth, especially female, to live a dignified life.

### Our Values

Quality, Consistency, Timely Deliveries, Team Spirit, Empathy, Honesty and Respect.



### Coffee Products

15g Roasted and ground Robusta coffee  
100g Roasted and Ground Coffee  
250g Roasted and Ground Coffee  
500g Roasted and Ground Coffee  
1kg Roasted and Ground Coffee  
5kg Roasted and Ground Coffee

### Location and Contacts

Plot 129, Kira Road, Kampala.

Contact: Marble. +256 704 553 517.

Email: [thegoldpearlcoffee@gmail.com](mailto:thegoldpearlcoffee@gmail.com).

Website: <https://thegoldpearlcoffee.com/>.

Twitter: @GoldPearlCoffe1.



# THETA COFFEE

## About us

We are a coffee roasting company dedicated to production of high quality demand driven specialty coffee. We source our coffee from particular small holder Ugandan farmers and carefully handcraft it to your cup.

## HOW WE STARTED

In 2022, we set up special coffee drying beds in Manafwa District with the aim of processing Coffee from our own farm according to the internationally recommended standards.

A year later, we opted to put our own coffee to better use by roasting so as to sell a finished product of international standards.

## OUR PRODUCTS

- Roasted ground coffee
- Roasted whole coffee beans

## OUTLETS

- Most Supermarkets (especially in fuel stations; Shell Selects, Total Bonjour, Oryx, Stabex, Rubis, Shire) etc.

## CONTACT US:

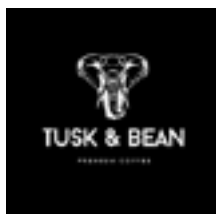
Forest Mall

+256 775 814 044

thetacoffee1@gmail.com

Instagram, x, facebook: @theta-Ug





## TUSK & BEAN AFRICA LIMITED

### Vision Statement

To be a global symbol of sustainable excellence, where every sip of our coffee supports wildlife conservation and community empowerment.

*The brand aims to blend the essence of Africa's wildlife with the artistry of coffee craftsmanship.*



### Mission Statement

At Tusk & Bean, our mission is to craft exceptional coffee that not only delights the senses but also makes a positive impact on the world. We are committed to ethical sourcing, eco-friendly practices, and supporting wildlife conservation initiatives in Uganda. Through our coffee, we aim to inspire a community of coffee lovers who share our passion for sustainability and the preservation of our planet's biodiversity.

### About Us - Tusk & Bean

Welcome to Tusk & Bean, where passion for exceptional coffee meets the majesty of Uganda's wild landscapes. Tusk & Bean is an emerging coffee brand with a unique focus on sustainability, inspired by the wild landscapes of Uganda and the majestic elephants that roam its savannas. The brand aims to blend the essence of Africa's wildlife with the artistry of coffee craftsmanship. At Tusk & Bean, we are more than just coffee enthusiasts; we are storytellers, weaving the tales of rich flavors and the vibrant culture that is uniquely Ugandan.

### Our Journey

Founded with a vision to marry the essence of Africa's wildlife with the artistry of coffee craftsmanship, Tusk & Bean is a celebration of the spirit that roams the savannas and the dedication that goes into each cup we brew.

### Our Coffee

Our beans are sourced from the fertile soils of Uganda, where the sun-kissed slopes and the mist-covered mountains contribute to the distinct and bold character of our coffee. Each sip tells a story of the lush landscapes and the passionate farmers who cultivate these exceptional beans.

### Ethical Sourcing & Sustainability

By choosing Tusk & Bean, you're not just indulging in exquisite coffee; you're contributing to a sustainable and ethical future. Join us in our journey towards conservation, one cup at a time.

### Products and Services

Tusk & Bean sources, processes, roasts and markets green washed and natural Arabica and Robusta coffee. We also provide Coffee Branding & Marketing consultancy services in Uganda.

### Location and Contacts

Mobile: +256 751 008 726.

Postal Address: P.O BOX 148853 Kampala, GPO.

Email Address: tuskandbean@gmail.com.

LinkedIn Page: <https://www.linkedin.com/in/tusk-and-bean-coffee-65169a2a8/>.



# UMBER COFFEE

M a d e W i t h E x p e r i e n c e .



## Location

Our coffee is processed, roasted and packed by Umber Coffee-smc at CURAD, Block F-13 Makerere University Agricultural Institute Kabanyoro.  
E-mail: [umbercoffee22@gmail.com](mailto:umbercoffee22@gmail.com)  
Tel: 0702482016

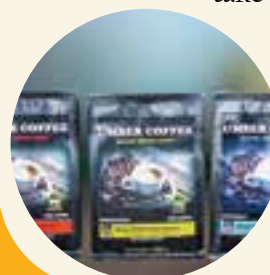
U M B E R  
C O F F E E  
M A D E W I T H E X P E R I E N C E



Umber coffee is grown on the slopes of Mountain Muhabura in Kigezi Highlands (Kanungu and Kisoro) at an altitude of 1900 meters above sea level.

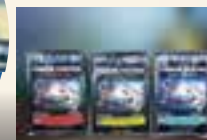
It is carefully handpicked with love and experience targeting only red cherries for a beautiful taste and aroma.

Our coffee is mostly handled by orphans and widows to help them make a living and take orphans to school.



## Location

Our coffee is processed, roasted and packed by Umber Coffee-smc at CURAD, Block F-13 Makerere University Agricultural Institute Kabanyoro.  
E-mail: [umbercoffee22@gmail.com](mailto:umbercoffee22@gmail.com)  
Tel: 0702482016





World Wild Ltd.

### Business Description

Wild is a Ugandan coffee brand on a mission to change the coffee industry.

### Our story/background

Wild was founded from a deep love of Africa - the birthplace of coffee as well as of humanity. We want to share the very best African coffee with coffee lovers world wide, while building a mission driven, proudly African brand.

### Mission

The coffee industry is broken. Since colonial times, coffee has been benefiting the rich far more than those who grow the coffee. Basically, every cup of coffee consumed increases global inequality.

Wild aims to break this model by offering a coffee subscription directly from origin to coffee lovers world wide. By doing all the value addition at source, a far larger share of the value returns to origin, supporting job creation and economic development.

Our coffee brings 5X higher impact at source compared to coffee roasted in the consuming countries.

Finally, coffee can have impact where it's needed the most.



### Vision

All coffee value addition done at source by locally owned and managed companies.  
No more export of raw materials.

Wild has been chosen as coffee supplier by some of the leading hotels and lodges in Uganda.

Wild was also chosen to be served at the Food Systems Pavillion at the latest UN Climate Conferences; COP27 and COP28.

### Products:

**We offer three coffee collections:**

**The Supreme Collection:** Our very best African coffee, from all the countries we source from.

**The Signature Collection:** The best Ugandan coffee.

All our coffee is fully traceable back to the individual farmers. Our customers get to know the farmer through interviews and video portraits.

### Location and Contacts

Location: 110 7<sup>th</sup> Street, Industrial Area, Kampala. Office Phone: +256 704 004 792  
Contact person: Endre Vestvik | CEO, endre@wild.coffee. | Website: www.wild.coffee



## Zombo Coffee Partners Limited

### Business Description

Zombo Coffee Partners (ZCP) was established in 2018. The company deals in buying, processing and exporting of specialty Arabica coffee micro-lots with traceability & price transparency from smallholder farmers in Zombo, Uganda. Coffee is sourced directly from farmers. It also produces packed medium roasted and grounded retail coffee under the brand name of "FARMER DIRECT". ZCP is interested in accessing international market for specialty green coffee microlots. The organization currently exports coffee to Europe, New Zealand, the United Kingdom and Asia, and the team has ambition to sell into the US specialty market.

### Products and Services

ZCP sources, mills and exports processed high quality Arabica coffee microlots green beans grown by farmers in Zombo district in Alur Highlands of north-west Uganda, on the banks of the Nile and bordering DR Congo.

### Location and Contacts

Location: Wachur Memorial Gardens, Onjuku Lower, Nebbi.  
Postal Address: P.O. Box 203 Nebbi, Uganda.

Other districts: Zombo.  
Email: info@zombocoffee.com.  
Web: www.zombocoffee.com.

Contact Person: Aggrey Chombe, Director.  
Cell: +256 757 630 330.  
Email: achombe@gmail.com.







# Zion Coffee



## Business Description

Zion Coffee outsources its coffee from farmers in Elgon and Rwenzori regions and ensures quality coffee is produced. Our coffee is organically grown which allows the flavors to develop naturally. Our in-house roaster ensures quality coffee is in your cup giving you a taste experience that is rich and unforgettable. Zion Coffee is a registered trademark® as Mt. Zion Coffee.

### GOAL 1

We aim at promoting domestic coffee consumption.

### PASSION 2

Brewing and sharing great coffee

### SLOGAN 3

Brew it, Sip it, Make for friends & Frenemies and SHARE!!!

## Our story

Zion Coffee initiated its business in 2022 by hawking coffee from the laptop bag around Kampala to a coffee take away outlet. The company was founded started by a young lady, Jamillah Kenyange who quit formal employment in 2022 to pursue her interests in coffee sector. Having interacted with a few coffee players on the market, Jamillah decided to cast her net deeper in the male dominated venture and birthed Zion Coffee from biblical principles (Mount Zion, the city of the living God) and Uganda being a blessed country to grow coffee, the amazing cash crop that generates wealth. Following her research, Jamillah realized that coffee consumption in Uganda is still low, henceforth coming up with a strategy to promote domestic coffee consumption among the youth who are Uganda's biggest population. This has been achieved by opening up a coffee take away outlet Café near university hostels in Nakawa.

## Products

Zion Coffee is a blend of Arabica and Robusta coffee packed in 50gms and above of roasted beans and ground coffee. Brewed coffee is served at Zion Coffee outlet located in Nakawa.



## Location and Contacts

Roasted at Volcano Coffee Roastery, Nakawa.

**Zion Coffee Café:** Nakawa near Akamwesi Hostel, Plot 77 Bunyonyi Drive on Katata Road, Kampala.

**Sourcing Agent:** The Coffee Yard.

**Contact person:** Kenyange Jamillah, CEO. +256 756 207 717. jamiecamila6@gmail.com.

**Contact person:** Komuhendo Evelyn, Barista and Quality Manager. +256 772 099 909. zioncoffee.ug@gmail.com.



## Zukuka Bora Coffee Company Limited

### Business Description

Zukuka Bora Coffee Company was founded in 2015. It works alongside Mount Elgon farmers to produce some of the best quality washed Arabica coffee in the world. The produced coffee is "more than fairtrade" as farmers receive training, tools and personal advice; they receive top-rate prices for their quality coffee; they receive bonuses based on our sales and are stakeholders in the company;

Zukuka Bora works alongside Mount Elgon farmers to produce some of the best quality washed Arabica coffee in the world.

Zukuka stands together with farmers in times of crisis. The company also works alongside our partner organization - Jenga Uganda - to deliver community-wide benefits such as healthcare training, education sponsorship, community savings groups and more.

### Products and Services

Zukuka Bora Coffee Company sources, processes and exports specialty washed Arabica

coffee grown by smallholder farmers across Mt. Elgon region and Sipi Falls in Sebei region/ Kapchorwa.

Coffee Type: Arabica coffee.

Variety: SL28.

Growing Region: Mount Elgon region (Bududa, Wanale Mountain in Mbale, Bulaago in Bulambuli, Sipi in Kapchorwa).

Processing: Natural/sundried processed.

Altitude: 1,900 to 2,050 meters above sea level (Sipi Falls)

Roasted Coffee Brand: Zukuka Bora Coffee

### Location and Contacts

Location: Plot 19, Boma Avenue, Senior Quarters, Mbale.

Postal Address: P.O. Box 993, Mbale, Uganda.

Web: <https://www.zukuka.coffee/>.

Contact Person: Dave, Operations.

Cell: +256 785 639 185 (Ivan)..

Email: [dave@zukuka.com](mailto:dave@zukuka.com).

Contact Person: David Bishop Philip.

Cell: +256 789 487 611, +256 392 947 516, +256 774 919 575.

Email: [dpbishop01@hotmail.com](mailto:dpbishop01@hotmail.com).





## PART 3

### COFFEES ROASTED BY CAFES, COFFEE SHOPS, BARISTAS AND COFFEE ACADEMY





## Akirimat Coffee Academy

### Business Description and Background

Akirimat Coffee Academy is a barista training centre and a coffee shop. We started as a barista training centre, later we introduced a culture of drinking coffee to the surrounding community. The coffee was given out for free as a way of sensitizing the community on the health benefits of drinking coffee. Thereafter, we were faced with a demand of packed coffee which customers could carry home and brew it at their convenient time. That's how the roasted packed Akirimat Coffee brand was birthed.

### About the Entrepreneur

Akirimat Coffee Academy was founded by Barbara Akirimat. She studied from Entebbe Parents Secondary School and St Mary's Girls Secondary School in Soroti district. She lost both her parents shortly after her high school examinations which made it difficult for her to be enrolled to the university for further studies. Fortunately, she

managed to get a job at a certain restaurant in Entebbe town where she was trained to be a waitress. Barbara later used her savings to rejoin school and studied a certificate in guidance and counselling. After that, she started working at Anna's Corner coffee shop in Entebbe as a salesperson where she was acquired initial training on brewing coffee. She applied for a Barista course at Uganda Coffee Development Authority (UCDA) in 2014 where she completed the annual Uganda National Barista Championship and Barbara qualified as a finalist. She was the best barista in Entebbe which led her to qualify for extra three months training at



### Mission

Our mission is to eradicate youth unemployment by empowering them with comprehensive training in coffee barista skills, fostering a new generation of skilled professionals, ready to excel in the hospitality industry.

### Vision

Our vision is to create a world where the youth are fully engaged in the workforce, equipped with exceptional barista skills that not only secure their employment but also elevate the global coffee culture to new heights.

UCDA and she also enrolled for Robusta grading course at the same institution. It was from this point where Akirimat was appointed as a judge for annual national barista championships. It was during this time that she developed the idea of starting up her own business and build a coffee brand which involves training the youth in barista skills. Her company, Akirimat Coffee Academy not only offers training to the youth but it also connects the finalists to different cafes and restaurants for barista jobs locally and internationally. Barbara has also worked with Gorilla Conservation Café in Entebbe as the Head Barista.

### Our Core Values

**Empowerment:** We believe in empowering the youth with the skills they need to take control of their future employment opportunities.

**Excellence:** We strive for excellence in training and ensuring that our students are equipped with the top-tier barista skills.

**Innovation:** We value innovation in our training and coffee brewing techniques to keep a head of trends and set a new benchmark in the hospitality sector.

**Integrity:** We conduct our training and business with the utmost integrity, ensuring transparency and honesty in our efforts to end youth unemployment.

**Community:** We are committed to building a strong community of skilled professionals who support each other and contribute positively to the coffee industry.

### Location and Contacts

Café: Entebbe (Airport Road Opposite Post Bank), Wakiso.  
Contact Person: Barbara Akirimat, Barista and Entrepreneur.  
Call/WhatsApp: +256 705 922 197, +256 773 137 262, +256776254962.  
Email: bakirimat2000@gmail.com.





## Barista House Limited

### Business Description

Barista House Limited is a family business which initiated its activities in 2018 as a barista training school but in 2020 it was registered as Company limited by shares focusing on coffee trainings, processing and value addition. Now it has a cafe and shop as well. It sells roasted coffee beans and brewing equipment. It sells Robusta and Arabica coffee from Mount Rwenzori at an altitude of 2000M above sea level. The coffee is grown by women in the **Namhuga Joint Coffee Farmers' Association**. It is then dried, processed, roasted, grinded and packed under the brand name of "Rwenzori Gold Coffee". The coffee has a round smooth body with a sweet fruity background. It has a flavor profile of caramel, molasses, jasmine, spicy notes, and citrus acidity.

**Vision:** To build a loving coffee community in the region.

**Mission:** To inspire youth and women to embrace and actively get involved in the coffee industry and value addition.

### Objectives

1. To inspire youth and women to participate in coffee value chain
2. To train, equip and source market for youth and women at all levels in the coffee value chain.
3. To offer value addition for our coffee to enhance better coffee prices
4. To promote good coffee quality through carrying coffee farmer trainings on GAPS and coffee quality control.



*Our brand, single arabica and the blue one is a blend. We offer farmers a fair price to produce speciality coffee*



### A brief history about Barista House Ltd.

Barista House Limited was born from a powerful vision and a passion for coffee. As a young woman attending a coffee barista competition at Sheraton, I was captivated by Ms. Claire's inspiring speech. She painted a vivid picture of how being a barista could transform lives. Among the participants were many young women and men like me, eager to learn these valuable skills.

Encouraged by Ms. Claire's words, I sought her out through a friend. She graciously became my mentor, guiding me through the intricate art of being a barista. I took on various jobs, immersing myself in the world of coffee, learning the ropes of running a successful coffee business. Barista competitions provided not only networking opportunities but also exposure to the industry.

Yet, my journey transcended personal success. In 2018, fuelled by a burning desire to empower others, especially women and youth, I envisioned something greater. Barista House emerged—a place where coffee enthusiasts could thrive. Our mission extended beyond brewing the perfect cup; it aimed to elevate lives. We wanted to create a space where dreams brewed alongside coffee, where women and youth could find their path to prosperity.

Four years later after being incorporated, Barista House Limited stands tall. Our commitment remains unwavering: to introduce more individuals to the magic of coffee and, in doing so, uplift their standards of living. A few years into running Barista House, we received a grant from the NSSF HI INNOVATOR FUND. Now, we're eagerly preparing to launch a fully-fledged coffee roastery. Our goal is to boost local coffee consumption and export our meticulously roasted RWENZORI GOLD COFFEE to the rest of the world.

### Products and Services

Barista House produces roasted and grinded Rwenzori Gold coffee grown by women in western Uganda bordering DRC. It also trains young women and men in specialty coffee roasting, specialty brewing and barista skills. The company provides valuable skills to young people that help them to find employment in Ugandan cafes and restaurants. As a result we are certified by DIT. It also trains farmers on crop management and good agronomic practices.

**Coffee Brand:** Rwenzori Gold Coffee [single origin, Arabica only and Blend of Arabica and Robusta Coffee]

**Partners:** International Women's Coffee Alliance (IWCA) Uganda Chapter. Uganda Women Entrepreneurs Association (UWEAL) Federation Of Small and Medium Enterprise (FSME)





### Location and Contacts

**Office/Cafe:** Ovino Shopping Mall, 2nd Floor room number SF51, Kafumbe Mukasa Road, Kisenyi, Kampala, Uganda.  
Email: [baristahouse4@gmail.com](mailto:baristahouse4@gmail.com).  
Website: <https://baristahouse.webnode.page/>.  
Twitter: @Baristahouseug

**Contact Person:** Annet Nyakaisiki, CEO.  
Phone: +256 752 408 821, +256 776 408 821.  
About Annet: <https://www.iwcauganda.org/against-all-odds-she-is-using-coffee-to-build-young-girls-lives-in-uganda/>





## Bonny Barista Coffee and Café Ltd.

### Our Vision

To be one of Uganda's best and leading coffee producers, packagers and barista trainers through our academy

### Our Mission

To empower and provide knowledge about coffee, especially to the youth and create jobs so to realise a transformed coffee industry in Uganda

### Our Goal

To see that everyone embraces the coffee culture, to be quality oriented and obsessed with value addition to Uganda's coffee

### About us

Bonny Barista Coffee and Café is a Ugandan local company dealing in coffee roasting, packing, producing, setting coffee shops, hotels and training baristas. It was founded by Barista Bonnyface Kamanyire who is a professional barista that has worked in the coffee industry for over 13 years. He has worked as a senior barista and trainer in various cafes in Uganda such as: Cafe Pap; Good African Coffee, Silver Springs Hotel Uganda, Faith Corner Café; and DX Cafe in Dubai.

### Products and Services

Bonny Barista specializes in coffee, roasted coffee, barista training, consultation and coffee products. The

café serves a wide range of delicious quality coffee brewed by professional baristas which include: Flat White, Cappuccino, Café Late, Espresso, Piccolo, Black Coffee e.t.c.

### Award

Winner for Uganda National Aeropress Championship 2022.

### Contact

Located in Mengo, Bakuli, Hoima Road (Near Hass Petrol Station), Kampala, Uganda.  
Phone: +256 703 074 365,  
+256 784 112 721.  
E-mail: [info@bonnybarista.ug](mailto:info@bonnybarista.ug),  
[kamanyirebonny017@gmail.com](mailto:kamanyirebonny017@gmail.com).  
Website: <https://bonnybarista.ug/>.





### About the Founder

Café PAP was founded by Jolly Ngabirano. Born in a strong Christian family that cherished ethical values, Jolly upheld them throughout her childhood and work life. Her love for the Lord and heart for people became more pronounced when she started a coffee shop, CafePAP, pivoted on four major virtues: Christ-centred, Customer-driven, a heart for associates, and environment friendly. This humble journey began in 2003 with a single cafe and a team of 12 associates serving about 50 guests per day, which later grew to 4 locations, with more than 100 associates serving over 800 guests daily. Jolly went on to lead the company to achieve a number of awards, such as the top 100 Fastest-growing medium-sized companies, as well as the International Quality Summit Gold award for excellence in business and operations. Today, her legacy lives on, and her family continues to lead the organization through a focus on innovation and quality in the food and hospitality industry.

### About Us:

Our humble story began in 2003 with a single cafe and a team of 12 associates serving about 50 guests per day. Today, with over 200,000 guest visits a year across our 3 locations, we are privileged to have been with you in the journey. Through our core values and principles, our highly engaged team brings the unique CafePAP Experience to life in every single cup and meal served.

### Location and Contacts

Café: Amadinda House, Plot 13B, Parliament Avenue, Kampala, +256 759 430 720.  
Café: Shell Ntinda (Opposite Hardware World), Kampala, +256 759 602 029.  
Mobile Office: +256 787 580 028.  
Website: <https://cafepap.com/>.



### Our Vision

To build a company that provides extraordinary value for the Customers, Associates, Community, and Owners.

### Our Mission:

To glorify God by offering a pap experience to our esteemed customers through serving differentiated espresso-based beverages and other fresh products in the greater Kampala and other cities in the region.

### Our Values:

**Customer Service:** Crowning the customer through high-quality products, personalized service, and create an emotional experience.

**Integrity:** Integrity and professionalism underline our business model. To be honorable, ethical, and accountable in everything we do.

**Teamwork:** Build a highly engaged team by developing and deepening the knowledge and skills of our associates. Create a motivating environment to work in by fostering mutual respect and cooperation.

**Quality:** A Holistic quality approach is the cornerstone of our business. A professional team and operational excellence are the drivers of our differentiated products and services.

**Creativity:** Conscious that maintaining the best position in the industry cannot depend on past success, we continually develop innovative ideas to WOW our customers.

**Relationships:** Cultivate deep relationships through open and honest communication

to make emotional connections with all our internal and external customers.

### Coffee Products

Café PAP, renown for highest quality and the pioneer of LATTE ART in the Uganda Coffee Scene brings you this amazing coffee. This Arabica coffee is directly sourced from a few selected women groups who grow coffee using environmentally sustainable production practices on the slopes of Mount Elgon at 1,800 masl. This area hosts the wonder underground Sisiyi River. The brand Bulago 5900 is indeed a special and unique Arabica coffee with Dark Chocolate Notes, Brown Sugar Sweetness and hints of Lemon Zest.









## CHARIOTS COFFEES AND BARISTA ACADEMY SMC LIMITED

*Inspiring quality*

**Vision**

To be a leading provider of high-quality coffee products and professional barista training programs, fostering a culture of excellence, innovation, creativity and sustainability in the coffee industry.

**Mission**

We are committed to sourcing the finest coffee beans, roasting them to perfection, and empowering aspiring baristas with the knowledge and skills to succeed in the competitive coffee industry. We strive to create a welcoming and inclusive environment where coffee lovers and professionals can learn, connect, and grow together.

**Core Values**

Quality; Sustainability; Education; Community; and Services.



### About us

Chariots coffees and Barista Academy was established on 21<sup>th</sup> march 2018 by Ochen Simon Eidodo one of the 2018 Uganda National Barista Champion, whose experience in coffee brings a high level of quality in the coffee value chain of production geared towards promoting the highest level of coffee quality production from the farm to the cup.

Chariots Coffees and Barista Academy pursues to become the best buyer and seller of the highest specialty Arabica coffees in Uganda and overseas and also train a highly professional and passionate baristas in Uganda who will brew the best quality of our very own Ugandan coffee hence promoting and boosting the rate of domestic consumption of our coffee.

Our coffee is sourced from the best Arabica and Robusta farmers who focus on good agronomic practices, good harvest and post-harvest practices to give us the best specialty and fine green

beans possible which we then roast to the best profiles possible to give the best balance of flavors in the cup of coffee to our final consumers, this has seen us be part of the actors of the value chain who participate in the promotion of domestic coffee consumption and this has led to tremendous increase in the rate of domestic coffee consumption from 2% in 2017 to about 6% to date.

The academy sections offer a variety of classes on coffee for both beginners and experienced. It includes hands-on practical classes and offers certificates for the students who prefer upgrading to the next level. The coffee shop serves a variety of coffees roasted and brewed by Chariots team. This coffee is sourced from local farmers. They also distribute packed dark and medium roasted coffee in different outlets.

Its therefore with these best intensions that we deal in the sale of the following products and services;



### Awards (Simon Eidodo Ochen)

Winner at Uganda Barista Championship, 2018.

2nd Place, AFCA Africa Barista Championship, 2018.

### Products

- Green coffee beans
- Roasted coffee beans and powder
- Coffee Packaging bags
- Coffee brewing equipments (plungers, v6o, aero press, mocha pots, drip coffee brewers, siphons, chemex)
- Other coffee equipment (grinders, pitchers, traditional knock boxes and tampers)

### Coffee Products

There are three blends that Chariots Coffee has expertly blended:

**Sipi Specialty Blend:** Pure Arabica, Sipi Specialty is a sweet and fragrant, medium roast with floral and chocolate notes. Loved by people who prefer American-style coffee.

**Pearl of Africa Roast:** 50% Arabica and 50% Robusta, the Pearl of Africa is a spicy and floral blend with very mild acidity. It has a bold and elegant body with notes of wild honey sweetness. Loved by people who prefer a European-style coffee.

**Equator Blend:** Pure Robusta, Equator has complex flavors with mild acidity. It has a bold body, honey sweetness, and a citrus finish. Loved by those who prefer strong



coffee, especially those who like an Italian-style coffee.

### Services offered

- Barista training
- Farmer training programs
- Processor training (experimental processing methods)
- Coffee Roasters course
- Cupper training
- Corporate team building (cupping for fun)
- Corporate events management (serving coffee in events)
- Coffee tours (farms and dry processing coffee factory visits)

Chariots coffees also plans to create a strong relationship with all stakeholders in the coffee value chain by working closely with each of them in recommending unique product assortment with the intension of improving quality in the cup and the Retail base, appropriate stock levels, pricing and display assortments, promotional ideas and materials so as to increase their sales and product availability to the consumers of our products and services

Chariots Coffees and barista academy seeks to work with specialty and fine coffee farmers from all major coffee growing regions of Uganda ranging Mount Elgon-Eastern region, Kigezi sub region-South Western Uganda all way throughout the

country. Currently in Mt Elgon region chariots coffees and barista academy is working with farmers from Kapchorwa, Bulambuli, Sironko, Manafa and Bududa Districts. We also source some Arabicas from the Mount. Rwenzori Region around Kasese districts western region of Uganda

Our fine Robusta blends are sourced from the central region districts of Bukomansimbi, Masaka and Mpigi districts stretching to the western region districts of Rukungiri, Ibanda and Sheema.

We do this selection from different regions of Uganda because these regions produce different unique flavor profiles which we believe that they best represent the different taste preference of our customers. These group of people are passionate farmers and farmer groups that focused towards producing the best quality of Specialty coffees in this region.

Chariots is also working with Sasa coffee limited and Kimco coffee Roasteries. These were chosen because they have showed the company the hand of dedication towards roasting our coffee to our required coffee roast profile therefore helps us achieve the best of the cup flavor profiles that we need to unlock in our

specialty coffees.

Chariots coffees plans to deliver the most innovative and exciting products possible to the customers we serve.

### Our plan and vision

- Setup specialty coffee processing plant
- Fully integrate programs to help customers increase sales through menus development and creative promotion.
- Individualize customer service by providing our customers with what they want, when they want and how they want.
- Become the leading Barista training academy in Africa with intention of producing great talented baristas from just being an ordinary baristas to barista professionals
- Boost a high level of professionalism at all levels of the coffee value chain of production
- Building brand loyalty
- Making personal connections with companies and loyal customers
- Innovate quality products like craft brewing equipments, specialty tea, fruit and herbal infusions.
- Setup Barista and coffee brewing clinics.



### Location and Contact

**Café:** Grove Mall,  
Kitintale PortBell Road,  
1st Floor, Room No.  
FL08 and FL11.  
P.O. Box 26204,  
Kampala, Uganda.  
Contact:  
+256 704 073 794,  
+256 761 073 794.  
Email:  
chariotscoffees@gmail.  
com.





## GH Coffee Shop

### Business Description

At GH Coffee Shop, we take pride in our journey from seed to sip, ensuring pure perfection in every cup. As a small traditional coffee shop, we offer a range of high-quality coffee products that cater to every coffee lover's preference. From selling coffee beans to freshly roasted and ground coffee, our selection includes the finest Arabica, Robusta, and GH Coffee blends like GH Blend, GH Special Flavor, GH Ginger Flavor, and Middle East Flavor. In addition to our coffee offerings, we also provide Christian cocoa powder, GH beauty care products, and unique goods such as GH face masks made from a blend of coffee and cocoa, Rose hydrosol, clove and rosemary hydrosol.

Our commitment to excellence extends beyond just coffee and cocoa products. At GH Coffee Shop, we strive to deliver a holistic experience that encompasses not just a delightful drinking experience but also indulgent skincare and wellness products. Whether you're seeking the perfect cup of coffee or looking to pamper yourself with our luxurious GH beauty care range, we have something for everyone. Embrace the essence of our "from seed to sip" philosophy and immerse yourself in the pure perfection of GH Coffee Shop's offerings.



### Objectives

- Offer a carefully curated selection of premium coffee beans from different origins, providing customers with a wide range of flavors.
- Establish sustainable partnerships with local farmers and suppliers, supporting fair trade practices and environmental initiatives.
- Provide comprehensive training to our staff to ensure consistent excellence in drink quality and customer service.
- Engage with the community through events and collaborations to foster connection and share our passion for coffee.

### Values

- **Quality:** Committed to sourcing the best coffee beans and using meticulous roasting techniques.
- **Sustainability:** Prioritize ethical sourcing practices and environmentally friendly initiatives.
- **Community:** Create a welcoming and inclusive environment that fosters connections and engages with the local community.
- **Passion:** Share our love for coffee by continually learning, experimenting, and educating our customers.

**Our motto:** *From seed to sip, pure, perfection*

### Contact:

Gh Coffee Shop.

Email: ghcoffeeshop@gmail.com. Mobile: +256 763 105 264. Kampala, Uganda.



S I N C E 2 0 2 2

# A Taste With Class

GNA Coffee Hub



+256 773 418780 || Email: [gnacoffeehub@gmail.com](mailto:gnacoffeehub@gmail.com)



GNA Coffee Hub is a youthled brand that supports coffee farmers in Uganda. Here are some ways their services might extend beyond what you already mentioned:

**Processing and roasting:** GNA Coffee Hub could provide training on coffee processing methods, such as washing, drying, and hulling, to help farmers improve the quality of their beans. They could also teach roasting techniques to help farmers add value to their product.

**Marketing and business skills:** GNA Coffee Hub could help farmers connect with buyers, both locally and internationally. They could also provide training on business skills, such as pricing, budgeting, and marketing, to help farmers run their businesses more profitably.

**Sustainability:** GNA Coffee Hub could teach farmers about sustainable farming practices that can help protect the environment and improve the long-term viability of their coffee crops.

## Our products

**Roasted Ground Coffee/  
Whole Beans.**  
150 g, 250 g, 500 g & 1 kg.

**Brewing:**  
On all events, Visitation  
days, weddings and etc.



Find and shop GNA Coffee  
at Wandegeya Market  
behind Haji Kasule  
Building.







## Value Quality Consultants Limited

### About Us

Value Quality Specialty (VQS) Coffees and Barista Academy is a subsidiary of Value Quality Consultants limited, a coffee company limited by shares and fully registered in Uganda as a company. It was founded in 2012 by Martin Rogers Ssemakula, a Qualified Q&R Grader certified by Coffee Quality Institute (CQI- USA) also a trainee of Uganda Coffee Development Authority (UCDA) Year 2008. We seek to create employment through our coffee and Barista skills training which we extend to all groups of people i.e., skilled, semi-skilled and unskilled. At VQS Coffees and Barista Academy, we enroll every person with coffee passion and love with any level of education. VQS is a pioneer member of Uganda National Baristas Association (UNBA).

### Our Values

- Professionalism
- Creativity and Innovation
- Value and Quality
- Entrepreneurial Culture



### Our Mission

To create employment through our coffee and barista skill training to all groups of people (skilled, semi-skilled and unskilled personnel).

### Our Vision

To have a standardized and skilled coffee industry with professionals who reach global standards and quality.

### Our Products and Services

**Coffee Brand:** Africa Barista League (ABL Specialty Coffee).

**Products:** Roasted Coffee Beans; espresso machines; Coffee grinders; and Coffee processing accessories.

**Services:** Barista training; Barista jobs abroad; mobile coffee points; supply of roasted coffee beans; Specialty coffee exports; Green coffee buyers; and Coffee consultation.



### Location and Contacts

Café: The Village Building, 2nd Floor Room 10, Kisaasi - Kyanja Road, Kampala.

Branch: Seeta, Mukono.

Contact Person: Martin Rogers Ssemakula.

Call: +256 782 223 816, +256 759 452 437.

WhatsApp: +256 782 223 816.

Email: [info@vqscoffeeacademy.com](mailto:info@vqscoffeeacademy.com),

[valuequalityconsultants@gmail.com](mailto:valuequalityconsultants@gmail.com).

Website: <http://vqscoffeeacademy.com/>.

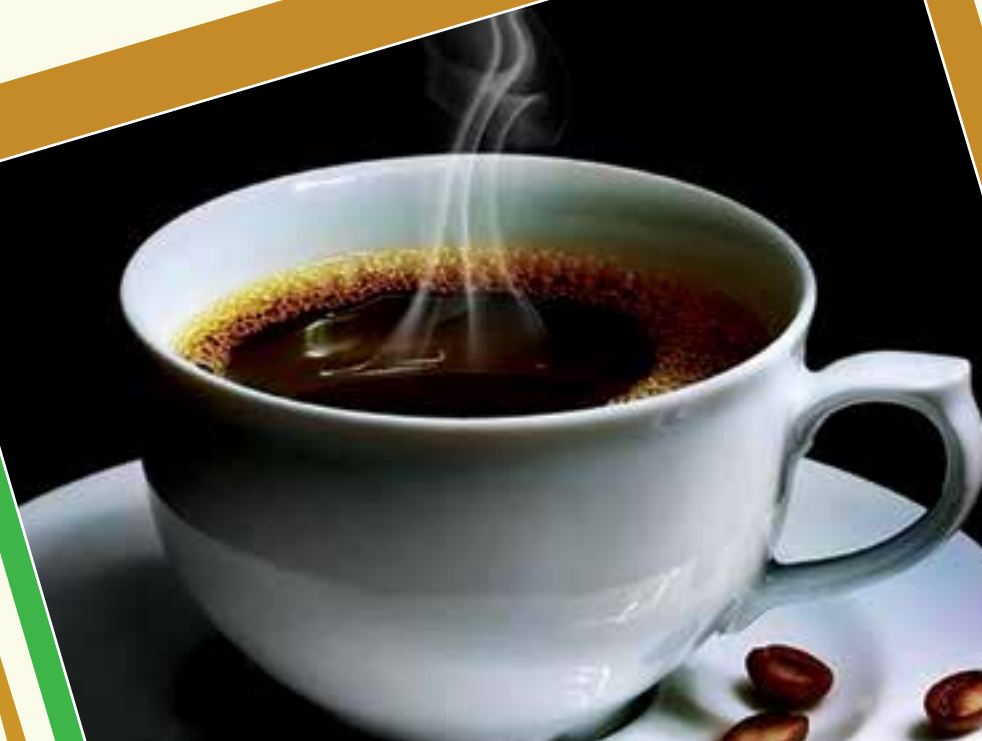
Video: [https://youtu.be/8Ssn\\_HZSMu0](https://youtu.be/8Ssn_HZSMu0).

Twitter: @AfricaBarista.



## PART 4

### FARMS THAT GROW AND ROAST THEIR OWN COFFEE







## Adventures Premium Coffee Uganda Limited

*The True taste of an African Adventurer*

### Business Description

Adventures Premium Coffee is a family business that grows, processes, roasts, packages and markets single origin organically grown coffee in Kigezi highlands. Adventures consists of its own coffee farm and it buys more coffee from the farmers in Kanungu district in South Western Uganda on borders of Democratic Republic of Congo. The company uses an integrated approach strategy of “from farm to cup” to redefine coffee culture by growing, processing, marketing of coffees roast and milling of ready to drink packaged coffee. The coffees grown on farm are cupped and the purchased coffee is re-cupped during the process of buying, roasting and packaging.

### Location and Contacts

Office: Plot 31, Clement Hill Road, Nakasero, Kampala.  
Coffee Roasting Facility: Kabanyoro, Gayaza, Nangabo, Wakiso.  
Coffee Farm: Rugyeyo sub-county, Kanungu district.  
E-mail Address: sales@adventurespremiumcoffee.com, adventurescoffee256@gmail.com.  
www.adventurespremiumcoffee.com.  
Twitter: @AdventuresCoffe

### Contact Person: Marvin.

Mobile Phone: +256 788 809 381.  
Email Address: marvin@adventurespremiumcoffee.com.

### Contact Person: Amos Tumwesigye Teotim.

Mobile Phone: +256 772 744 018.  
Email Address: amosclement@gmail.com. amos.teotim@adventurespremiumcoffee.com

**Current Market:** Local and International markets

**Partners:** CURAD

**Distributors/Clients:** Green coffee bean exporters, Tourism sites, Local Café, Duty Free Shops, Supermarkets, Hotels, Resorts e.t.c.

**Interests:** Looking for reliable marketing agent for roasted coffee from Uganda, UAE, USA, UK and South Africa. The company has the capacity of producing 20Metric Tonnes per quarter both Robusta and Arabica.

### Our Story and Background

On 23th March 2019, Adventures Premium Coffee Uganda was registered as a limited company by shares to grow, trade and roast coffee in Uganda. We have established coffee plantations

and trained out-growers on good agricultural practices so as to meet the market demand. The company has also invested in coffee agro-tourism sector to tap into tourism attractions within and near Kanungu district. These include: Bwindi Impenetrable Forest home of the Mountain Gorillas and Queen Elizabeth National Park which is well known of trekking rare climbing lions. Tourists are taken through the whole coffee value chain by learning how to grow coffee from the mother garden, establishment of coffee nursery beds, visiting the demonstration garden, harvesting ripe cherries from the main gardens, roasting coffee on the farm, grinding and taking a fresh cup of coffee. Traditional cultural troops entertain the tourists as they drink coffee from the farm.

### Activities in communities

The company partners with Consortium for enhancing University Responsiveness to Agribusiness Development Ltd (CURAD) access a roasting and packaging facility located in Kabanyoro in Wakiso. This partnership has enabled the company to make profits of which 15% are re-invested in the community to support orphans whose parents died of HIV/AIDs.

### Coffee Brands and Products

Adventures produces hand-picked well dried exports Robusta and Arabica coffee grades, plus fresh roasted, ground and full-bodied blend that are crafted especially for espresso aficionados. It deals in the following products:



### Coffee Beans-Medium Dark Roast

- Robusta Coffee Beans (1Kg)
- Arabica Coffee Beans (1Kg)
- Robusta and Arabica Coffee Blend (1Kg)

### Medium Roast Coffee

- Robusta Coffee Ground (500g)
- Arabica Coffee Ground (500g)
- Robusta Coffee Ground (250g)
- Arabica Coffee Ground (250g)

### Medium Dark Roast Ground Coffee

- Robusta Coffee Ground (500g)
- Arabica Coffee Ground (500g)
- Robusta Coffee Ground (250g)
- Arabica Coffee Ground (250g)

### Ground Roast Blended

- Robusta and Arabica Roast (1kg)
- Robusta and Arabica Roast (500g)

### Services

The company also deals in selling of Robusta clonal cuttings to farmers throughout the country. It offers coffee agro-tours to tourists visiting in the nearby tourism attractions.

### Where to buy our coffee?

Outlets in Kampala where you can buy Adventures Premium Coffee:

1. Ambers Supermarket (Masooli on Gayaza Road)
2. Best Buys (Bukoto).
3. Crown Supermarkets (Kyanja, Seguku, Sonde and Butabika).
4. Cynibel Supermarkets (Bunga, Sogea, Nalya and Gulu).
5. Masters Supermarket (Ntinda).
6. Uganda Duty Free Sales Ltd (Entebbe Airport).







## Clarke Farm and Coffee Estate

### Business Description

Clarke Farm Limited is a 1,500acre eco-friendly family commercial farm established in 2015 specializing in high quality washed Robusta coffee located in the parish of Katambale within Kyenjojo district near Fort Portal town in western Uganda. Approximately half the farm is planted in Robusta coffee with a few acres of Arabica coffee and the rest consists of other crops such as: macadamia, eucalyptus trees, mangoes, oranges and irish potatoes. Arabica coffee is sourced from smallholders in the Rwenzori highlands from the Kaborole District. It also works with over 2,000 out-growers within the community. Clarke farm and the Coffee

estate also have a thriving nursery which is certified by the Uganda Coffee Development Authority (UCDA). The farm also processes, roasts and packages coffee for both local consumption and export purposes. It is Rainforest Alliance and UTZ certified. Clarke farm aims to be a model farm to demonstrate to local farmers how they can grow Robusta coffee, get higher yields and better quality, which then attracts higher prices. The farm consists of The Coffee Lodge for tourism purposes.

Video: "Dr.Ian Clarke on Farming | Rebuilding Together" (<https://www.youtube.com/watch?v=g4nJdtO6dwk>).

Partners: Pearl Capital Partners, Uganda Coffee Development Authority (UCDA), UGACOF, IFDC e.t.c.

Membership: Uganda Coffee Farmers Alliance (UCFA) and Large-Scale Coffee Farmers Association (LSCFA).

### Products and Services

Clarke Farm grows, processes, packages and exports pure single origin Washed Specialty Natural Robusta Ugandan green coffee beans and roasted branded coffee. Freshly picked red cherry is pulped in the wet processing factory. This coffee is then sundried and stored as parchment. When ready for sale the parchment is hulled and graded in the 'dry line' ready for export. The farm sells both whole sale green beans

with a minimum order of 50 bags of 60 Kg and roasted beans with a minimum order of 50 bags of 1 Kg.

Coffee Brand: Muhangi Hills Coffee.

Coffee Type: Robusta and Arabica

Processing: wet processing and sun-dried on raised beds.

Cupping score: 80 to 82 points (on average).

Taste: Medium roast, a full buttery body, chocolate notes and good acidity.

Region: Western Uganda.

Harvest period: November to March (main crop) and June (fly crop).

Farm size: 1,500 acres.

Out-growers: 2,000 producers.

Certifications: Rainforest Alliance and UTZ certified.

Reviews: <https://www.linkedin.com/pulse/my-visit-clarke-farm-frederick-s-m-kawuma-phd/>.



### Location and Contacts

Office: Plot 8244, Bukasa-Muyenga, Kampala.

Farm: Kabuyanda village, Katambale Parish, Kigoyera Sub-county, Kyarusozzi, Kyenjojo.

Postal Address: P.O. Box 11183,, Kampala, Uganda.

Web: <https://clarke-farm.com/>.

Contact Person: Patricia Namatovu, Business Manager.

Cell: +256 782 094 195.

Email: [patricia@clarke-group.org](mailto:patricia@clarke-group.org).

Contact Person: Dr. Ian Thomas John Clarke, Founder.

Cell: +256 392 201 400,  
+256 782 094 195.





## La' Marc Uganda Ltd.

### Our Background and Business Description

La' Marc Coffee is a premium Ugandan coffee brand established in 2016 with the aim of providing coffee lovers with a once-in-a-lifetime taste experience. Although we began farming coffee in 2010, La' Marc coffee brand developed in 2016 after meeting Marcie, a teenage girl who had been made pregnant by a close family member at the age of 17 and had been abandoned living with no option other than staying at our farm where her auntie had worked as a coffee picker. The experience we had while assisting Marcie till she gave birth strengthened our vision of supporting hundreds of girls in similar situations as Marcie, hence the brand "La' Marc" named after her.

### Our Vision

Bridging economic and social disparities for a sustainable society

### Our Mission

Creating economically independent households by inspiring youths through skills enhancement, innovation, business mentorship, coaching and character shaping for a desired socioeconomic status.



La' Marc coffee is now winning the hearts of many coffee enthusiasts in Uganda and beyond due to its premium quality, which is achieved by adhering to all standard processes for production. So far, we have produced many different brands that are offered in various locations, with a few volumes beginning to sell in the United Kingdom with the assistance of our business mentor, Mr. Mark Andre Hall.

Sales from our coffee help to fund business skills training, mentorship, and counselling for many adolescent girls and teenage mothers who have lost hope of achieving their potential and supporting their families and children. To date, La' Marc Coffee's social economic empowerment sister organisation "La' Marc Foundation" has given business training to over 75 teen mothers, with 34% of these women supported in establishing and running their own businesses. La' Marc shops have also been used to employ teenage mothers and provide internship opportunities for those pursuing a career as baristas.

### Our Coffee Farm

Our coffee farm is located approximately 14 kilometres north of Myanzi, on the route to Kassanda District, South Western Uganda, on the way to Queen Elizabeth National Park, one of Africa's best sites to see flora and fauna. The farm is located in Kassanda District, Central Uganda, 117 miles from Kampala, Uganda's capital. We started growing coffee in 2010 and have continued to expand season after season. The farm's name "Lwankuba" is derived from the Luganda word "enkuba," which means "rain," because the area is blessed with many rainfalls. The low height and relatively flat surface of the central region create a perfect setting for producing and harvesting our desired quality of Robusta coffee beans. We are now growing on roughly 80 acres, with ambitions to expand more. Throughout the year, the farm welcomes intern students, volunteers, and visitors who come to learn about the various activities that take place on our coffee farm.





### Our Objectives

- To create opportunities for the enhancement of farming and business skills in order to achieve entrepreneurial success and sustainability.
- To encourage self-discovery, confidence, and self-esteem in traumatized youths through spiritual and social counselling.
- To improve household economic well-being through business mentoring, coaching, job creation, and access to financing opportunities

### Coffee Products

Our coffee is hand-picked and professionally roasted by roasters with international renown. Throughout the manufacturing process, we pay close attention to detail to ensure that all of our products are of the highest quality and can be accurately traced. La' Marc coffee has become an unrivalled brand, capturing the hearts of coffee lovers in Uganda and beyond. La' Marc coffee includes:

**Prime Gold:** Purely Arabica coffee beans are sourced from the highland areas on the slopes of Mt. Elgon, near Sipi Falls, Eastern Uganda and the Rwenzori Mountains in Southwestern Uganda.

**Crown Pride:** It is a one-of-a-kind mix of Arabica coffee grown in the highlands of Mt. Elgon and Mt. Rwenzori and Robusta coffee farmed in central Uganda.

**Pearl Choice:** It is a celebrated magic type of Arabica and Robusta blend roasted by the most recent roasting techniques to bring out the most satisfying flavour.

### How to get La' Marc Coffee

La'Marc Coffee brand is freshly brewed and served from our coffee shops in Bulenga and Entebbe. The stores also supply coffee to wholesalers and retailers. Customers can also purchase a pack for home consumption or it can be ordered and delivered. Our coffee is also accessible to those in the UK, please contact us at [lamarccoffee@gmail.com](mailto:lamarccoffee@gmail.com) for details. You can also book to make a visit at our farm in South Western Uganda on your way to Queen Elizabeth National Park.

### Location and Contact

Head Office: Wakiso – Matugga Road, Wakiso Municipality, Wakiso district, Uganda.

Outlets: Bulenga Coffee Shop and Entebbe Coffee Shop.

Office Contact: +256 393 208 904

Mobile Phone Number: +256 705 201 545

Contact person: Geoffrey.

+256 784 329 785.

E-mail: [info@lamarc.co.ug](mailto:info@lamarc.co.ug),

[lamarccoffee@gmail.com](mailto:lamarccoffee@gmail.com).

La' Marc: [www.lamarc.co.ug](http://www.lamarc.co.ug).

La' Marc Foundation: [www.lamarcug.org](http://www.lamarcug.org).

Facebook @lamarccoffee

X @Lamarc\_coffee

Instagram @lamarccoffee





### Introduction

Mugamba Farm, an Arabica coffee estate, an international and national award winner is a wonder statement of Eco-tourism, nature conservation and concoction of beauty laced views of magnificent depths. The farm covers over 300 acres of land consisting of terraced hills, steep slopes with different crops i.e. bananas, coffee, cocoa, macadamia, beans, irish potatoes, onions, tomatoes, bees from apiaries searching for nectar, gardens of flowers, sweet melodies from over 50 bird species and forests of carefully tendered indigenous trees. Mugamba Farm is a true Eco-Tourism hub in Fort Portal Tourism City, Kabarole District with mind blowing views and a host of other activities.



### Must see features include on Mugamba Farm:

These include: Coffee farm; Cocoa plantation; Macadamia plantations; Banana plantation; Bee apiary; Water falls; Different species of birds; Caves and rock gardens; Amazing land scape; Botanical herb gardens; Flower gardens; Indigenous and medicinal trees; different camping sites one of them on top of Semuliki Kijura Rift valley escarpment and excellent photographic sceneries.

### Farm Facts:

Coverage: 300 acres of land

Coffee: over 130 acres of land

Cocoa: over 70 acres of land

Macadamia: over 50 acres of land

Agroforestry: over 50 types of indigenous, medicinal, herbal and fruit trees grown all over the farm.

Crops: Over 30 different crops.

Birds: over 50 different species

Workforce: over 100 Families

Past Activity: Former Poachers





## Mugamba Farm Story

The farm is a home to many reformed and well-trained women, youth, former poachers who used to destroy forests through charcoal burning in the Semuliki Game Reserve. The Game reserve was a risky and precarious venture and many lost lives and their family members through different illegal activities that took place in the game reserve which included charcoal burning, poaching, firewood collecting and more. Mugamba Farm, therefore provided a viable alternative through provision of land for Agriculture to over 100 families hence relieving pressure from the Game Reserve and engaging in more lucrative activities at the farm.

## Mugamba Farm Working Model

Mugamba Farm apportions each farmer a piece of land and provides her/him with planting materials (seeds and seedlings) of beans, cowpeas, onions, tomatoes, watermelon, irish potatoes. The farmers plant and take care of the crops

and in return they also attend to Mugamba coffee with in their apportioned pieces of land. Mugamba Farm then looks for the market for these farmers' produce and proceeds are used to support their families and welfare. Mugamba Farm also provides seminars and workshops through which these farmers are trained and equipped in different disciplines. This cycle has helped many and moved some out of poverty that had ravaged the area prior to the farm's inception. Mugamba Farm also directly employs over 120 workers who pick coffee, dry, process and package it on a daily basis.

## Coffee Brands and Products

### Mugamba Organic Coffee

From the fertile Mountain Rwenzori soils, for this specialty Arabica coffee, the red ripe cherries are carefully hand-picked, dired and processed by the cool climate of the Rwenzori's before roasting is uniquely done. It is available as Dark Roast; Medium Roast and Roasted Beans. The roasted coffee is packed in 1kg; 500g; 250g; 100g and 10g drip coffee bags. It is available in packages of Dark Roast; Medium Roast; Medium Dark Roast in either Ground or Roasted Beans.

## Other Farm Products

### Mugamba Organic Honey

The premium single source honey is harvested from the bee hives surrounding the coffee farm which is at the boundary of Semuliki Game Reserve. The bee foliage is from coffee plantation and natural forests reserve making it purely organic.

## Farm Mission

To be a center of Eco-tourism and reliable source of income for the communities around who used to carry out poaching and deforestation in Semuliki Game Reserve hence conserving nature and improving livelihoods.

## Farm Vision

To be the leading single farm producing specialty coffee, with emphasis on climate change, environmental conservation and technology.

## Awards and Recognition

- Best of the Pearl Coffee Award 2023
- Winner, UCDA Best of the Pearl Arabica Coffee Cupping Competition 2023
- Managing Director of Mugamba Farm, Kaganda Godfrey awarded Certificate of Recognition for being the Outstanding Coffee Farmer within The Rwenzori Region by Kabarole District Local Government.
- Certificate of Recognition, Kabarole District Local Government
- Certificate of Excellence for Coffee Roasted at Origin International Competition by AVPA.

## Our Partners



## Location and Contacts

Mutungo Hill, Kampala, Uganda.  
Harugongo village, Mugamba Sub-County, Fortportal, Kabarole District.  
Contact Person: Buhura Shakirah (Director).  
Tel: +256 772 208 500,  
+256 700 208 500.  
Email: mugambacoffee@gmail.com,  
info@mugambafarm.com.  
Website: www.mugambafarm.com.

## Mugamba Farm Awards

Mugamba Organic Coffee is an award winning coffee nationally and internationally, these include;





## Rugyeyo Farm

In January 2015, Robert Kabushenga, the founder of Rugyeyo Farm started clearing the grounds and planting the first coffee and *matoke*. It was the culmination of years of planning based on the realization that he would not be a full-time executive for the rest of his life. For six years, every single Saturday, Robert removed his suit and put on his overalls and spent the day at the farm. Even if there was nothing he was doing in particular, just walking around and being in an overall has a psychological effect on him. It has been a journey into humility, a journey in patience. And then finally, in 2020, he changed out the suit for the overall permanently.

Someone wonders, why did Robert start with coffee first at Rugyeyo Farm? Well, coffee is in my family. Both my grandparents grew coffee in Eastern and Western Uganda, respectively. More importantly, coffee is a traditional cash crop in Uganda. We are the largest exporter of coffee in Africa; we are also the second-largest producer of coffee after Ethiopia.

At Rugyeyo Farm, we grow authentic Ugandan robusta coffee. The seedlings are approved by the Uganda Coffee Development Authority to ensure that they are disease-free and pest-resistant. We have spent four years ensuring the farm has the right pits filled with the right soil to



create the ideal ground for high-quality coffee. The farm is on a hill overlooking the beautiful Namayumba. Nourished by fresh rains and the beaming sun of Central Uganda, our coffee gives you the refreshing feeling I have whenever I walk on my farm.

Rugyeyo Farm grows Robusta coffee of a single origin. It sells green beans to coffee exporters and it also roasts and packs coffee for local consumption. Rugyeyo Coffee can be ordered directly from the website or purchased from Jumia.



### Location and Contacts

Rugyeyo Farm: Namayumba, Hoima Road, Wakiso, Uganda.

WhatsApp Sales Team: +256 777 023 183.

Email: [hello@rugyeyofarm.com](mailto:hello@rugyeyofarm.com).

Website: [www.rugyeyofarm.com](http://www.rugyeyofarm.com).



## PART 5

### COFFEES ROASTED BY COOPERATIVES AND FARMER GROUPS







## Ankole Coffee Producers Cooperative Union Ltd (ACPU)

### Business Description:

ACPCU is a farmer-owned coffee cooperative union established in 2006 consisting of 20 primary cooperatives and over 8,200 members. It deals in coffee extension, procurement, processing and export of green coffee beans. ACPCU has a capacity of selling over 200 containers annually. It runs a coffee nursery project to supply quality coffee seedlings to its farmers. ACPCU does different corporate social responsibility activities within the communities in health, finance, education, environment, energy and organic farming.

Video: <https://youtu.be/5Edoydx3owQ>.

Awards: Best of the Pearl Robust 2021, Top 100 Mid-Sized Companies in Uganda 2015/2016, Best Special Category 2018/2019.

Membership: Uganda Manufacturers Association (UMA), Uganda Cooperative Alliance (UCA), Uganda Coffee Federation (UCF), Uganda Fairtrade Network (UFN).

Participate in Networking Events: African Fines Coffee Association Expo

(AFCA), Specialty Coffee of Europe, BIOFACH trade fair for organics food and Specialty Coffee Expo organized by Specialty Coffee Association of America (SCAA) among other events.

Target market: Europe, Japan and North America.

Partners: aBi Development Ltd, United States African Development Foundation (USADF) and Rabobank.

### Products and Services:

ACPU deals in fairtrade organic speciality Arabica and Robusta coffee grown in South Western Uganda within areas of Bushenyi, Sheema, Ntungamo, Ibanda, Rubirizi, Bunyaruguru and



Mbarara. It is a certified fairtrade exporter of specialty organic coffee. The cooperative was certified by CERES GmbH for processing and exporting coffee. It exports some of its coffee to Germany among other countries.

Roasted Coffee Brand: Ankole Coffee  
Coffees: Natural Robusta and Finest Robusta (Specialty)

Coffee Profile: It has a full body, a balanced bitterness and sweetness and flavors of chocolate and nuts.

Main season: May to September

Fly season: December to January

Altitude: 1.200 – 1.900 meters above sea level



Certifications: Fairtrade, USDA Organic, Rainforest Alliance and Carbon Neutral.  
Standardization: ISO, HACCP.  
Export Capacity: 200 containers sold annually.

Shipping Port: Mombasa (FOB)

### Location and Contacts:

Location: 200 metres off Mbarara-Kasese Highway / Mbarara-Bushenyi, Kabwohe Division, Sheema Municipality, Sheema.

GPS Codes: -0.58168, 30.38865.

Postal Address: P. O. Box 172 Kabwohe, Bushenyi, Uganda.

Email: [info@acpcultd.com](mailto:info@acpcultd.com), [acpcu@yahoo.com](mailto:acpcu@yahoo.com).

Web: [www.acpcultd.com](http://www.acpcultd.com).

Contact Person: John Nuwagaba, Managing Director.

Cell/WhatsApp: +256 772 461 876.

Email: [john.n@acpcultd.com](mailto:john.n@acpcultd.com), [jmnuwa@yahoo.com](mailto:jmnuwa@yahoo.com).

Contact Person: Stanley Maniragaba, Operations Manager.

Email: [stanley.m@acpcultd.com](mailto:stanley.m@acpcultd.com).





## Bugisu Co-operative Union Limited

### Business Description

Bugisu Cooperative Union Ltd (BCU) was established in 1954. BCU is an Agricultural Cooperative that deals in growing, processing and exporting Arabica coffee grown on the slopes of mount Elgon in the Eastern parts of Uganda. It works with over one million farmers from the 299 primary societies. BCU owns 5 central pulperies where coffee berries are pulped on large scale and dried under controlled temperatures. After the coffee has been dried, the farmer sells it to the primary society, which in turn delivers it to BCU mill. At BCU curing works, coffee is inspected and tasted for moisture content, defect, color and smell to ascertain the quality of coffee and then weighed before it is being stored in the silos.

Target market: International buyers; Exporters; Spain; Netherlands; Italy; Jordan; Israel; Domestic Market (retail shops, supermarkets and coffee roasters).

Membership: Uganda Cooperative Alliance, Uganda Coffee Development Authority, Uganda Communication Transport Union.

### Products and Services

BCU processes and exports Bugisu Arabica Washed Coffee ((AA, A, AB and PB) to different countries and other parts of the world. The cooperative also



roasts and packs coffee under the brand of "Elgon Pride" for both local and international markets.

Coffee: Arabica

Processing: Wet processing

Product brand: Elgon Pride

Soil Type: Volcano soil.

Altitude: 2,500 to 5,000ft above the sea level.

Production Capacity: over 2500Metric Tonnes per year



### Location and Contacts

**Factory:** Plot 46, Pallisa Road, Industrial Area, Private Bag, Doko, Mbale City, Mbale, Mt Elgon.

**GPS Codes:** 1.07834, 34.14864. Email: bcultd1954@yahoo.com

**Contact Person:** Wasagali Barbra, General Manager.

**Cell:** +256 782 644 454.

**Email:** barbw2012@gmail.com.

**Contact Person:** Nandala Mafabi Board Chairman.

**Cell:** +256 772 220 157.

**Email:** nandala2003@yahoo.co.uk.



# Bukonzo Joint Cooperative Union Limited

## Business Description

Bukonzo Joint Cooperative Union (BJCU) was established in 1999. BJCU produces, processes and exports organic fully washed Arabica coffee from Rwenzori mountains. Its coffee is branded as "Owemba" which is grown at elevation of 1,400 to 2,200 meters above the sea level. The cooperative consists of smallholder producers who grow and mill fairtrade organic certified washed Arabica coffee. It consists of certifications provided by FLO, EU and NOP Organic. It processes coffee through micro-washing stations and dry it on raised beds under cover. The coffee harvest season is September to December for main season and from February to May for fly harvests. Its annual production is about 15 to 22 containers.

Fact sheet: <https://fairtradeafrica.net/wp-content/uploads/2022/01/Bukonzo-Joint-Compressed.pdf>.

Video: <https://youtu.be/DDr4ejbkQcQ>.

Award and Recognition: SCAA's Sustainability Award for 2015 and Finalist for Fairtrade Ngoma Awards Social Compliance Champion (SCO).

Partners and Funders: Solidaridad, Oxfam Novib, African Development Foundation, The Embassy of Japan, Rabo Bank, BTC and Trickle Up among others.

Exports to: United States, United Kingdom, Italy, South Africa and Japan among other countries.

## Products and Services

BJCU produces, processes and exports fairtrade and organic certified washed Arabica coffee from the mountains of Rwenzori in the South Western Uganda.

Coffee: Specialty Arabica Coffee.

Variety: SL14, SL28, Nyasaland.

Region: Rwenzori region.

Roasted Coffee Brand: Bukonzo Joint Owemba Organic Coffee

Processing: Washed.

Cupping score: 85% (recorded for 2012-2013 season)

Altitude: 1,400 to 2,200 meters above the sea level.

Harvest season: September-December (Main crop) and February to May (Fly crop)

Capacity: 15 to 22 containers per year.

Certifications: FLO fairtrade certified; USDA, EU and NOP Organic certified.



## Location and Contacts

Office: Kyarumba sub-county, Kasese, Rwenzori region.

Email: [bukonzojointcooperative@gmail.com](mailto:bukonzojointcooperative@gmail.com).

Web: <https://bukonzojointcoffee.wordpress.com/>.

Contact Person: Baluku Paineto, Managing Director. Cell: +256 782 419 021

Contact Person: Joseph Kasibire, Exports. Cell: +256 779 593 292.





## Butta Farmers' Co-operative Society Limited

### Business Description

Butta Farmers' Cooperative Society Ltd is legally registered cooperative with a membership of over 1,000 coffee farmers located on the slopes of Mount Elgon within Manafwa District in the Eastern parts of Uganda. Butta Farmers are certified producers and exporters of Specialty Washed Organic Bugisu Arabica Coffee with a fresh and natural aroma of low to medium acidity. Butta society has a vibrant, young and motivated multidisciplinary and professional personnel that guide farmers through land preparation, planting, crop management and post-harvest handling to warrant a high-



quality coffee of high cupping, low to medium acidity with fresh and natural aroma.

**Environment:** Butta Farmers undertake Regenerative farming through planting trees for shading coffee, applying composed materials, cow dung and mulching to recondition soils and ensure soil and water conservation as well as biodiversity. Butta farmers have adopted a farm model that emphasizes enterprise mix leading to food security, environment conservation, carbon reduction as well as increased income.

**Founder:** The cooperative was founded by David Wamai who won the Best Harvest Money Farmer's Competition Award in 2018. He also worked with Uganda Cooperative Alliance where he gained experience of setting up sustainable cooperatives.

**Awards and Recognition:** Butta farmers have competed and won several awards including the Harvest Money Best Farmers competition and those organized by UCDA and Manafwa District Local Government.

**Exports to:** Netherlands.

**Member of:** Uganda Central Cooperative Financial Services (UCCFS) Limited.

**Partners:** Root Capital, UCDA, Mbale

District Local Government, Stanbic Bank (U) Ltd, Langaranta, Netherlands Embassy and We wonder.

**Interests:** Seeking for buyers in Europe, Asia, China and USA.

### Products and Services

The cooperative produces and exports Bugisu Specialty Washed Arabica Organic green coffee bean of high premium quality with cup score above 85% of natural aroma. It currently produces about 400 Metric Tons of coffee per year but there are plans of increasing the capacity to 600MT annually. The society has enabled farmers have direct relationship with the roasters and coffee buyers by having direct export.

**Coffee Type:** Washed Bugisu Arabica Coffee..

**Variety:** SL 14.

**Process:** Natural Fully Washed.

**Coffee Grade:** AA, A, B, C and PB.

**Region:** Bugisu region.

**Soil Type:** Volcano soils.

**Rainfall:** 1270 mm per annum.

**Harvest season:** August-December.

**Altitude:** 1500 meters.

**Membership:** 1,000 individual individual farmers.

**Production Capacity:** 400MT.

**Insurer:** ICEA

**Roasted Coffee Brand:** Butta Coffee

### Location and Contacts

**Factory:** Slopes of Mount Elgon, Bugisu Region, Manafwa District, Butta Sub-county.

**Postal Address:** P.O Box 916, Mbale-Manafwa.

**Email:** info@burrasociety.org.

**Web:** www.burrasociety.org.

**Contact person:** David Wamai, Chairperson.

**Cell:** +256 704 614 531

**Email:** david.wamai@burrasociety.org, d\_wamai@yahoo.com.

**Contact Person:** Caroline Nakibuuka, Operations Manager.

**Cell:** +256 772 924 750

**Email:** nakibuka.caroline@burrasociety.org.





## Kibinge Coffee Farmers' Co-operative Society Limited

### Business Description

Kibinge Coffee Farmers' Co-operative Society (KCFCS) was established in 1995 and it consists of over 2,300 farmers who produce, process and export fairtrade certified natural finest Robusta green coffee beans grown in the Central region of Uganda along the Equator. It also deals in processing and packaging of roasted and ground coffee for local consumption. It also consists of a coffee nursery bed certified by UCDA. The cooperative's mission is to empower coffee farmers to own and market value-added coffee at competitive prices. This is achieved through training farmers on best agricultural practices; providing quality farm inputs in time; financing activities of members; buying, processing, roasting and exporting coffee among other activities.

Partners and Funders: UUCDA, Root Capital, Shared Interest, Fairtrade, Solidaridad, Nordic Climate Facility (NCF), BTC Uganda, Agriterra, USADF, UGACOF, UDB, UDET e.t.c.

Fairtrade profile: <https://fairtradeafrica.net/wp-content/uploads/2022/02/Kibinge-Digital.pdf>.

Video: <https://www.youtube.com/watch?v=ddeHuMhNdFY&t=85s>.

### Products and Services

Kibinge Coffee Farmers' Cooperative processes and exports organically grown, fairtrade certified Robusta green coffee beans from greater Masaka region in Uganda.

Coffee Type: Robusta Natural.

Processing: Natural/Sundried.

Grades: Screen 12, 15 and 18.

Cup score: 80 to 82 points.

Altitude: 1,200 to 1,300 meters above sea level.

Harvest period: November to January (Fly crop) and May to August (Main crop).

Coffee brand: Kibinge (roasted and ground coffee).

Certification: Fairtrade (FLO 23726).



### Location and Contacts

Factory: Plot 82, Msanvu trading center, Kyabiiri, Maleku, Kibinge sub-county, Bukomansimbi.

GPS Codes: -0.26773, 31.64644.

Postal Address: P.O. Box 119, Masaka, Uganda.

Email: [kibingecoffee@gmail.com](mailto:kibingecoffee@gmail.com).

Web: <https://kibingecoffee.com/>

Contact person: Rogers Sserubomwe, General Manager.

Cell: +256 705 042 074,

+256 773 494 119.

Email: [rogers@kibingecoffee.com](mailto:rogers@kibingecoffee.com).

Contact person: Mwesigwa Douglas Innocent, Marketing Manager.

Cell: +256 750 986 192

Email: [douglas@kibingecoffee.com](mailto:douglas@kibingecoffee.com)

Contact Person: Sserwadda Sowed, Chairman Board.

Cell: +256 772 302 598.







## Kiganda Farmers' Cooperative

### Background

Kiganda coffee is the marketing wing of Kiganda Farmers' Cooperative which was formed with support from Caritas Kiyinda Mityana under CAPCA project funded by Caritas Denmark. The goal of the cooperative was to lift the incomes of small holder farmers through increasing production and productivity of coffee. This was achieved by promotion of sustainable agronomical practices through a farmer led extension mechanism. However, it was observed that youth were left out since most of them had no land to grow coffee yet coffee farmers were mostly in the age above 50 who could not fit in the marketing and value addition of coffee dynamics hence bringing

the youth on board. Kiganda Coffee is a youth ran marketing wing of Kiganda Coffee Farmers' Cooperative. We are involved in bulking and value addition of farmer's coffee. We do primary processing into FAQ which we sale to exporters. We also started roasting and packaging of roasted beans and some grinded coffee ready for cupping.

### Location and Contact

Kassanda district, Kiganda Town Council along Kampala- Mubende Road.

#### Contact person:

Mutyaba Gerald, CEO-Kiganda Coffee.  
Mobile Phone: +256 770 391 521.  
Email: geraldmutyaba2@gmail.com.

### About Kiganda Farmers' Cooperative

#### SERVICES OFFERED TO COOPERATIVE MEMBERS

Marketing, value addition and processing, extension service and farm input supply.

#### PRODUCT AND COFFEE BRAND

Kiganda Coffee is our brand name. Our coffee is packaged in 25, 50, 100,250 and 500gms packet.

#### OUTLETS

Our products can be got at Kiganda coffee factory along Mubende-Kampala Road, near by shops and super markets and in Kampala in Wandegaya Market South wing level 2.

#### PARTNERS

Caritas Kiyinda Mityana, SOLIDARIDAD and Government of Uganda.

**Region of production:** Buganda in Central Uganda.



### MISSION

To promote local coffee consumption and increased best Quality and Quantity Robusta coffee Production.

### VISION

To be the Leading producers of the best Quality Robusta coffee both green beans, roasted beans and grinded coffee on internal and external coffee market.



## Kasaana-Kiteredde Mulamwa Coffee Farmers' Co-operative Society Ltd.

**Our mission** is to engage members in farmer-led market-oriented coffee production and marketing.

**Our vision** is to be the leading farmer-led coffee cooperative with socially and economically empowered members

### Business Description

Mulamwa Coffee is a coffee brand that is 100% owned by members of Kasaana-Kiteredde Mulamwa Coffee Farmers' Co-operative Society Ltd. The cooperative is a legally registered in central Uganda with a membership of 150 small-scale farmers. Our members are from the different parts of Lwengo and Masaka districts most of whom are small scale coffee farmers.

### Our story and background

Mulamwa Coffee originated as an income-generating venture within the cooperative, utilizing the initial coffee harvested by members. Our first batch gained rapid popularity due to its exceptional aroma and quality, setting us apart from other local coffee brands. We prioritize using the finest beans sourced directly from our members' farms, reflecting our brand slogan of "Emwaanyi eyaffe ddala" (Our Own Coffee). Since 2022, our coffee brand has achieved sustainability and growth.



### Products and services

- Roasted whole beans and Ground coffee in 500g and 1kg.
- Green beans (FAQ) in any quantities as ordered. For both local trade and export markets.

### Other services to members:

- **Farmer trainings:** We offer trainings to farmers in agronomic practices for

coffee and other crops grown on farms to increase coffee production and productivity.

- **Financial services:** We provide our members with affordable credit services and promote saving among members.
- **Agro-Input supply:** We sell genuine agro-inputs to farmers in the area and our members can also access them on credit and pay later when they bulk and sell coffee with the cooperative.

### Location and Contact

Sales Point and Administrative Office: Nkoni Town, Along Masaka-Mbarara road.  
Contact Person: Bwanika Vincent, General Manager.  
Mobile Phone: +256 703 468 117. Email: mulamwacoffee@gmail.com





## Lwaso Coffee Farmers

### Business Description

**LWASO Business Description**  
LWASO means Leading Women and Solidarity. LWASO Coffee Farmers is a company passionate and dedicated women in coffee value addition and growing nestled in the lush slopes of Mount Elgon-Uganda's coffee-growing regions. With a deep-rooted commitment to empowering women and girl child promoting sustainable agriculture, we work hand in hand to add value in organic finest Arabica coffee beans in the region. Our members, primarily women and girls, are the heart and soul of our company. Through our collective efforts, we uphold principles of fairness, equality, and community collaboration, ensuring that every member has a voice and an opportunity to thrive. Lwaso Coffee Farmers, we go beyond just value addition in coffee; we're stewards of land and champions of social progress. We prioritize environmentally friendly farming practices, embracing organic methods and

biodiversity conservation to protect our natural resources for future generations. Transparency and integrity are at the core of everything we do. We foster direct relationships with buyers who share our values, providing them with access to our exceptional coffee beans while ensuring our members receive fair market for their products, hard work and dedication. By choosing Lwaso Coffee Farmers, you're not just getting a great cup of coffee; you're supporting a community-driven initiative that uplifts women, preserves the environment, and celebrates the rich heritage of Ugandan coffee farming. Join us on our journey to make a positive impact, one delicious cup at a time.

### Registration Details

**Business name:** Lwaso Coffee Farmers.  
**Trading name:** Mt. Elgon Coffees.  
**Business Structure:** Organisation.  
**Registration:** 80030835702399.

### Our Story

Woman, the very creation of God that makes living beautiful is often at the receiving end of trauma. It is an observed fact that, they are often in great danger in the place where they should be safest within their families. Unfortunately, women in Uganda are mostly unaware of their rights because of illiteracy and the oppressive tradition. Women's empowerment does not occur easily or overnight. Of all these facts of women's development, social and economic empowerment is of utmost significance in order to achieve a lasting and sustainable development of society.

The story of Lwaso Women Coffee Farmers is one of resilience, empowerment, and sustainability, woven together by the shared dreams and aspirations of women in Uganda's coffee-growing regions. Our journey began with a simple yet powerful vision: to create economic opportunities for women in our communities through coffee farming and value addition while promoting sustainable practices that protect our environment for future generations. In the early days, many of us faced numerous challenges-limited access to resources, lack of training and education, and entrenched gender inequalities within the agricultural sector. Despite these obstacles, we refused to be deterred. With determination and solidarity, we came together to form Lwaso Women Coffee Farmers, a company built on the principles of empowerment, equality, and shared prosperity. As we honed our skills as coffee farmers and value chain,

we also focused on building a supportive and inclusive community. We provided training and educational opportunities for our members, empowering them with the knowledge and confidence to succeed in the male-dominated world of coffee production. We challenged traditional gender roles and norms, advocating for women's rights and representation within our company and beyond. As we continue our journey forward, we remain committed to our mission of creating a brighter, more equitable future for women in coffee farming and beyond. Together, we will keep writing the story of Lwaso-one cup of coffee at a time.



### VISION

To become a leading force for positive change, empowerment, and sustainability in the coffee industry.



### MISSION

Our mission drives us to work tirelessly towards creating a brighter, more equitable future for women in coffee farming and value addition, with passion, dedication, and a commitment to excellence, we strive to make a positive impact on the lives of our members and the communities we serve.



### VALUES

Empowerment; Equality; Sustainability; Integrity; Community; and Quality.

## Product and Services

Lwaso coffee farmers have numerous opportunities to add value to their products and services at each stage of coffee production:

**Seeds:** Farmers can provide high-quality coffee seed varieties, invest in genetic improvement programs, and ensure seedling health assurance to enhance the value of their seeds.

**Green Beans:** Implementing specialty grading and selection, establishing direct trade partnerships, and obtaining certifications and traceability can elevate the value of green coffee beans.

**Roasted Beans:** Offering custom roasting profiles, developing signature blends, and investing in packaging and branding initiatives can add value to roasted beans and attract discerning consumers.

**Ground Powder:** Providing artisanal grinding services, creating flavored or specialty varieties, and utilizing value-added packaging contribute to the value of ground coffee powder, meeting diverse consumer preferences.

Overall, by prioritizing quality, sustainability, traceability, customization, and innovation, Lwaso coffee farmers can command higher prices, attract consumers, and build a strong brand reputation in the market.



## Business Strategy

Lwaso Coffee Farmers' business strategy for Arabica coffee focuses on sustainable and ethical practices to produce high-quality coffee beans. They aim to improve the livelihoods of local farmers by providing fair prices and support for their crops. The strategy includes implementing environmentally friendly farming techniques, building long-term relationships with buyers and investing in community development projects. By focusing on quality, sustainability and social impact, Lwaso Coffee Farmers aim to create a successful and socially responsible coffee business.

## The Future

"In the future, training programs for women coffee farmers in Lwaso are anticipated to focus on empowering them with the skills and knowledge necessary to actively participate in value addition processes within the coffee industry. These programs will aim to provide comprehensive training in various aspects of value addition,



including coffee processing techniques, quality control, product diversification, marketing strategies, and business management.

Special emphasis will be placed on fostering women's leadership and entrepreneurship in the coffee value chain, enabling them to take on decision-making roles and become drivers of innovation and sustainability within their communities. Additionally, these training initiatives will prioritize inclusivity, ensuring that women from diverse backgrounds have equal access to

educational opportunities and resources. Furthermore, the training programs will be designed to address the specific challenges and barriers faced by women in coffee farming, such as limited access to land, financial resources, and market opportunities. By equipping women with the skills and support they need to thrive in value addition activities, these programs will contribute to gender equality, economic empowerment, and the overall development of the coffee sector in Lwaso."

## Business Premises

**Business Location:** Kasanjja, Doko 2 Village, Nakaloke Sub County, Northern Division, Mbale City.

## Contact us

**Mobile phone:** +256 752 150 955, +256 782 150 955.

**Email:** [estherlynasa@gmail.com](mailto:estherlynasa@gmail.com),  
[lwasocoffeefarmers@gmail.com](mailto:lwasocoffeefarmers@gmail.com)







**MCU  
LIMITED**

## Masaka Cooperative Union Limited

### Business Description

Masaka Cooperative Union (MCU) was registered in 1951 and it consists of over 80 active primary societies. The union has over the years been active in promoting coffee growing, processing and exporting with an aim of making coffee production more rewarding to her farmers for improved income and livelihoods. The cooperative supports its members by buying coffee from farmers at a fair price; accessing financial services through its savings and credit organization- Masaka Union Cooperative Financial Services Ltd;



providing quality farm in-puts and supplying improved seedlings.

### Products and Services

MCU produces, processes and exports Robusta green coffee grown from the Greater Masaka region in Central Uganda. The coffee is sourced from the following districts: districts of Lyantonde, Ssembabule, Bukomansimbi, Rakai, Lwengo, Kalungu and Kyotera.

MCU also roasts and packs coffee for local consumption under the brand name of



"Masaka Roasted and Grounded Robusta Coffee"

### Location and Contacts

Factory: Opposite UMEME, Masaka City, Masaka.

Postal Address: P.O. Box 284, Masaka, Uganda.

Email: mskcoop@yahoo.com.



Web: <http://masakacooperativeunionltd.co.ug/>.

Contact Person: Ssenyonga Emmanuel, General Manager.

Cell: +256 772 617 572.

Contact Person: Kavuma Joseph Mwanje, Chairman.

Cell: +256 772 452 057.





## Mount Elgon Coffee and Honey Co-operative Society Ltd.

### Business Description

Mount Elgon Coffee & Honey Co-operative (MECAHCoop) is producing and marketing entity that deals in bulking, adding value and marketing of coffee and honey of its members. The co-operative consists of 752 members who belong to different farmer groups that deal in beekeeping and growing of Arabica coffee in the slopes of Mount Elgon in Bugisu and Sebei region, eastern Uganda. Members are from different districts in the region: Mbale, Bulambuli, Kapchorwa-Sipi, Bududa, Manafwa, Namisindwa and Sironko. The cooperative processes green coffee for export purposes and it produces roasted and ground coffee for both local and export markets. MECAHCoop was formed from a Beekeeping and Coffee Integration (BCI) project under Mbale Coalition Against Poverty (MbaleCAP) funded by Bees for Development (BfD). The project focused on promoting beekeeping to diversify the income of smallholders. At the project's exit, the farmers decided to continue working together by forming a cooperative that will facilitate them to access better markets locally and internationally.

**Certifications:** We are Organic certified (EU UG-BIO-140, NOP: 46801, JAS: 46800) and Fairtrade certified (FLOCERT - FLO ID 4767).

**Environmental impact:** MECAHCoop providing farmer with access to coffee shade trees to restore and maintain the ecosystems in Bududa, Mbale and Manafwa districts.

**Partners and Funders:** Mbale Coalition Against Poverty (MBALECAP), UCDA/MAAIF, Progreso Foundation, USADF, Uganda National chamber of Commerce, Bees For Development and TUNADO.

### Products and Services

MECAHCoop mainly deals in producing, processing and exporting 100% Arabica coffee grown in Eastern Uganda within Bugisu region along Mount Elgon slopes with the altitude of 2,000 meters above sea level. The coffee cupping scores range between 80 to 86 points. The cooperative also produces roasted coffee under the brand name of Bunulu Coffee. Other products include: honey/beewax and biofertilizers/pesticides.

### Location and Contacts

**Location:** 2Km Mbale-Tororo Road, Mbale City.

**Postal Address:** P.O. Box 158, Mbale, Uganda.

**Email:** [sales@mountelgoncoffeeandhoneycoop.com](mailto:sales@mountelgoncoffeeandhoneycoop.com).

**Web:** <https://mountelgoncoffeeandhoneycoop.com/>.

**Twitter:** <https://twitter.com/CoffeeHoneyCoop>.

**Video:** <https://youtu.be/dLMmemMFjVM>

**Contact Person:** Wasibi Rogers, General Manager.

**Cell:** +256 782 574 213.

**Email:** [wasibirogers@yahoo.co.uk](mailto:wasibirogers@yahoo.co.uk).







## Mount Elgon Organic Farmers Group (MEOFA)

### Our Background

Mount Elgon Organic Farmers is the leading Rural Producer Organization (RPO) in Bungokho North Constituency in Mbale District championing at bulking of Organic Arabica coffee parchment and value chain innovation to the product, for socio-economic transformation of ordinary farmers' lives in this growing rural setting. It started way back in the year 2012 with only 7-members focusing on the main objective of ending household poverty, illiteracy and diseases among members through collective marketing of organic coffee production and value addition to the product for better price negotiation around the globe.

### Our Mission

To improve on agricultural farms in organic manner for sustainable crop production and easy accessibility to micro-finance to promote organic produce marketing.

### Our Vision

To Sustainable economic achievements for better livelihood conditions of small holder rural farmers through organic enterprise farming.

### Our Values

Unity, Determination and Transparency.



### Our Mandates

- To catalyze agro-industrial ventures in Uganda based on the principles of economic efficiency, social equity and ecological sustainability.
- To undertake, assist promote development and manufacture of agricultural implements, agricultural machinery and other materials and equipment required for agriculture, fisheries, poultry, piggery, sheep dairying, and other agriculture-based industry.
- To carry on the business of commercial Agro processing, agro- machinery and agro forestry industry, growing fruits and vegetables, mixed farming, teaching farmers modern farming methods and dealers in fruits canning, pineapple fruit, coffee, tea, cocoa, banana, rice, juice, orange juice, oil seeds and supplies of food stuff and to carry on the business of horticultures, processors, exporters and general dealers in agricultural produce and other commodities.
- To promote or conduct any agricultural, commercial or industrial enterprise, establishment Company or concern. To acquire, purchase, give or sell implements, machine equipment, appliances, tools etc, either on hire-purchase system or on payment by installments as may be of interest of the company.
- To own farms that practice organic farming in Teso, Lango and Elgon, Karamoja regions and in general carry on the business of planters, growers, cultivators, market gardeners and buyers of every kind of agricultural products and other related

### Location and Contacts

Bubyangu Sub-County, Bungokho County, Mbale.  
Contact Person: Fred Nandaba, Programme Coordinator | +256 782 142 387.  
fnandaba@gmail.com.  
Contact Person: Masaba Hassan, Chairman.  
+256 703 117 370.  
masabahassan74@gmail.com.

- produce; to prepare, preserve, process, cure, blend, refine, treat, manufacture and render marketable any such produce and to sell, dispose off and deal in any such produce either in its prepared, manufactured, raw or other state, and either by wholesale or retail.
- To identify gaps in the existing system and exploiting appropriate linkage through liaison with the Government Departments, Commodity Boards, Public Sector Undertakings, Co-operative Institutions, Non- Governmental Organizations and others agencies.
- To promote, assist or undertake programs for production, processing, product diversification and by-product utilization for the development of such commodities and enterprises.
- To organize inputs, material supply and production services through public, private and co-operative sectors.
- To identify and promote post-harvest processing/manufacturing units in the Public, Private and Co-operative sectors.

### Products

**Coffee Brand:** Bugisu Speciality Arabica Coffee. This is a blend of Bugisu Specialty Arabica Coffee grown in Bubyangu along Mount Elgon slopes.





**RUBANGA**  
COOPERATIVE SOCIETY  
LIMITED  
We Value Quality

## Rubanga Cooperative Society Limited

### About us

Rubanga Cooperative Society (RCS) has 9,328 members in 400 farmer groups, mostly in Mitooma district, with a few in Rukungiri. About half of the members are women and about 1,300 members are under the age of 35. The cooperative owns and operates a coffee-hulling in Rubanga trading centre, which stands on four acres of land, mostly under coffee. The coffee hulling equipment is basic and will need replacing as time goes on. RCS was founded in 1986 but collapsed with liberalisation in the 1990s, and re-started serious coffee business operations in 2012 after many years in the doldrums. The society was formed with the objective of bringing together farmers to produce high quality goods and in bulk for export so as to increase their incomes. Overtime

emphasis has been put in coffee production, bulking, marketing and value addition.

**Coffee Brand:** Rubanga Coffee.

### Our Mission

To Promote bulk production and efficient marketing of quality produce amongst small holder farmers

### Our Vision

Economically transformed small holder farmers.



### Location and Contacts

**Location:** Kiwanga, Namanve, Goma Division, Mukono Municipality, Mukono.

**Branch:** Rubanga Trading Centre, Rutooma A, Mitooma District.

**Postal Address:** P.O. Box 203, Mitooma, Uganda.

**Email:** rubangacoop@gmail.com. **Web:** <https://rubangacoop.com/> | **Twitter:** @CoRubanga.

**Contact Person:** Andrew, Operations Manager. **Cell:** +256 705 327 698.

**Email:** byamukamaandrew1136@gmail.com.

**Contact Person:** James Muhangi, Business Advisor.

**Cell:** +256 775 561 802, +256 705 593 521.



## The Great Northern Coffee Entrepreneurs Cooperative Society



### Background

Lira city is developing very fast and is awash with the youthful human resource that will assure a technological revolution by the end of the 21st century. Lira city will adopt and use technology in new ways and the diverse regional cultures will be inter connected than never before.

However a new breed of a youth generation is faced with the regional challenges of insufficient technology advancement, headquarter entrepreneurial skills and poor discovery of markets vision harnessing the process of the youth's advancing technology, innovation and creativity.

The Great Northern Coffee Entrepreneurs Co-operative Society is therefore founded on ideals of empowerment by investing into business portfolios that capture innovativeness and creativity for socioeconomic

development in all aspects of livelihoods.

How we started  
The Great Northern coffee Entrepreneurs Cooperatives Society was initially established to address challenges of coffee business, unemployment faced by youths in Lango Sub region. Founded in 2023, with 46 founder members who each paid membership fees of 100,000 Ugandan shillings and buying shares of each costing 100,000 Ugandan shilling per share. This helped us to raise funds to buy coffee from farmers and take for processing.





## PART 6

# SUPPORTING BUSINESSES IN COFFEE ROASTING

The Great Northern Coffee Entrepreneurs Cooperative Society is aimed at promoting coffee growing and business in entire Lango sub county by providing coffee seedlings to farmers at affordable prices, create markets by buying coffee seeds and process some for local consumption (value addition).

The great northern coffee entrepreneurs cooperative society will continue to build collaborations among successful business built by other entrepreneurs with practical entrepreneurial experience, while extending to them practical business exposure and mentorship.

Over the years, this initiative has grown into a fast-developing human development organization in the Lango sub region. The Great Northern Coffee Entrepreneurs' Cooperative Society is in the coffee business to make profits and value addition.

**Vision:** To be a sustainable coffee business with high quality and value addition for social economic development.

**Mission:** To increase in specialty coffee production, productivity and consumption.

### Values

In order to achieve its aspirations, the Great Northern Coffee Entrepreneurs Cooperative Society cherishes seven philosophical principles and values of:

Empowerment, Work ethic, Entrepreneurial spirit, Social responsibility, Innovation, Client focus, Professionalism, and Products and services

### Location

We are located along Lira – Aduku road at Obutowelo 'A' cell, Obutowelo ward, Lira city west division, Lira City.

Contact Person: Kamugisha Umar Sowed, Chairperson. +256 782 017 503.

Email Address: kamu.umar@gmail.com

### Our Products and Services

We roast premium brands of blended Robusta and Arabica and packed in 1kgs and 500 grams to get the Premium brand of medium roast. Our Robusta coffee is grown in the soils of Lango whereas Arabica coffee is sourced from the Elgon region.

Below are some of the services offered:

- Trainings of coffee farmers
- Offer technical support to farmers
- Linking farmers to the market
- Coffee seedlings and farm inputs
- Coffee beverages (cappuccino, espresso etc)
- Outlets where you can find our coffee
- Our coffee can be bought from Lira University café, local shops in Lira town, soon will be available in supermarkets within Lira City.





### Business Description

Africa Coffee Academy (ISO 9001; 2008) is an independent source of coffee knowledge consultancy, training and direct services. At Africa Coffee Academy [ACA] Coffee is our business. ACA is a private sector-led initiative that aims at providing professional, business, and technical support to the coffee value chain to ensure compliance, resilience and profitable coffee enterprises through organized training, research, coaching and mentoring, advisory and technical services in the entire value chain.



## Africa Coffee Academy

**Membership:** Uganda Coffee Federation (UCF), Africa Fine Coffees Association (AFCA), Centre for Entrepreneurship and Executive Development (CEED).

**Networking Event:** Annual AFCA Conferences.

**Partners with:** Great Lakes Coffee-Uganda, CBI- Netherlands, aBi Trust, Solidaridad, USAID and Hivos among others.

**Target market:** Regional and International Coffee Value Chain Actors.

**Interest:** To widen ACA's networks and increase its visibility to the entire coffee value chain actors to provide them with support for a Total Coffee Experience from the Garden up to the Cup through educating, training, and other high-value professional services.

### Products and Services

ACA provides private contract third party quality assurance services to coffee exporters and farmer associations such as: Savannah Commodities Ltd, Kampala Domestic Stores Ltd, Star Cafe, Kyagalanyi Coffee and National Union of Coffee Agribusiness and Farm Enterprises (NUCAFE); and international coffee buyers including: TATA Coffee of India, CTCS (UK), Africa Tea & Coffee of Mombasa Kenya, Altimor and Supremo both of Belgium among other clients. ACA also works with smallholder producers through different coffee exporting and processing organizations such as: National Union of Coffee Agribusiness and Farm Enterprises

(NUCAFE), African Fine Coffees Association (AFCA), Ankole Coffee Producers Cooperative Union, Tororo based One Café and Budadiri Arabica Coffee Factory Limited (BACFL) among others. The Academy has built strategic linkages with the key players in the coffee value chain. Additionally, ACA offers coffee related hands-on training courses such as: Coffee Agronomy; Barista Course; Coffee Trading and Entrepreneurship; Coffee Sustainability; Coffee Quality Management; Training of Trainers (ToT); Coffee Price Risk Management; SPS Management; and Selling Skills Course among others.

### Location and Contacts:

**Office:** Plot 129 Kira Road, Kamwokya, Kampala.

**Email:** [office@africacoffeeacademy.com](mailto:office@africacoffeeacademy.com).

**Web:** [www.africacoffeeacademy.com](http://www.africacoffeeacademy.com).

**Facebook page:** AfricaCoffeeACA.

**Twitter handle:** @AfricaCoffeeACA.

**Video:** <https://www.youtube.com/watch?v=-9UcWLF3l-c>.

**Contact Person:** Teddy Namaganda, AG. Executive Director and PA to Group CEO.  
Cell: +256 788 720 417.

**Email:** [tnamaganda@africacoffeeacademy.com](mailto:tnamaganda@africacoffeeacademy.com).

**Contact Person:** Hellen Mirembe, Chief Operations Officer.

Cell: +256 702 817 060.

**Email:** [hmirembe@africacoffeeacademy.com](mailto:hmirembe@africacoffeeacademy.com).





## Empowering The Community



*Life is too short to  
drink bad coffee*



### About Us

Welcome to Coffee Minds Hub! At Coffee Minds Hub, we're passionate about empowering coffee enthusiasts, farmers, and entrepreneurs with education, skills training, and entrepreneurship opportunities, with a unique focus on Youths from coffee growing regions. Whether you're a coffee lover looking to deepen your knowledge, a farmer seeking sustainable practices, or an aspiring entrepreneur with a vision, Coffee Minds Hub is your gateway to success in the coffee industry.

### Our Mission

Coffee Minds Hub is dedicated to democratizing coffee knowledge and opportunities, fostering sustainable development and innovation across the coffee value chain. Our mission is to cultivate a vibrant and inclusive coffee community where every member has the knowledge, skills, and resources to thrive.

### Our Values

**Excellence:** At Coffee Minds Hub, we are committed to excellence in everything we do. From our educational programs to our community initiatives.

**Inclusivity:** We embrace diversity and inclusivity in our coffee community. We believe that everyone, regardless of background or experience, should have the opportunity to participate and contribute to the coffee industry.

**Sustainability:** Sustainability is a core value at Coffee Minds Hub. We are committed to promoting environmental stewardship, social responsibility, and economic viability in the coffee industry.



### Our Programs

#### Coffee Workshops

Learn best practices in coffee harvesting, processing, Brewing and coffee quality analysis from industry experts.

#### Barista Certification

Master the art of coffee brewing and espresso preparation with our hands-on barista training

#### Entrepreneurship Training

Acquire essential skills and knowledge to start and manage a successful coffee-related business.

### Cupping Sessions

At Coffee Minds Hub, we offer interactive cupping sessions designed for coffee enthusiasts, professionals, and home baristas alike. Whether you're looking to explore new flavors, source the best coffee for your business, or refine your brewing skills, our cupping sessions are tailored to meet your needs and interests.



### Personalized Trainings and Workshops

CMH offers personalized trainings and workshops tailored to the unique needs and goals of individuals and companies. Whether you're a coffee enthusiast, professional, or business owner, our experienced trainers will work with you to create a customized learning experience that fits your schedule and objectives. From advanced brewing techniques, processing, to coffee cupping and roasting, we have the expertise to help you succeed in the coffee industry. Contact us to learn more about our personalized training options.

*Ready to take the next step  
in your coffee journey?  
Connect with Coffee Minds  
Hub to learn more about  
our programs, events, and  
initiatives.*

### More Information

+256 777 507 891

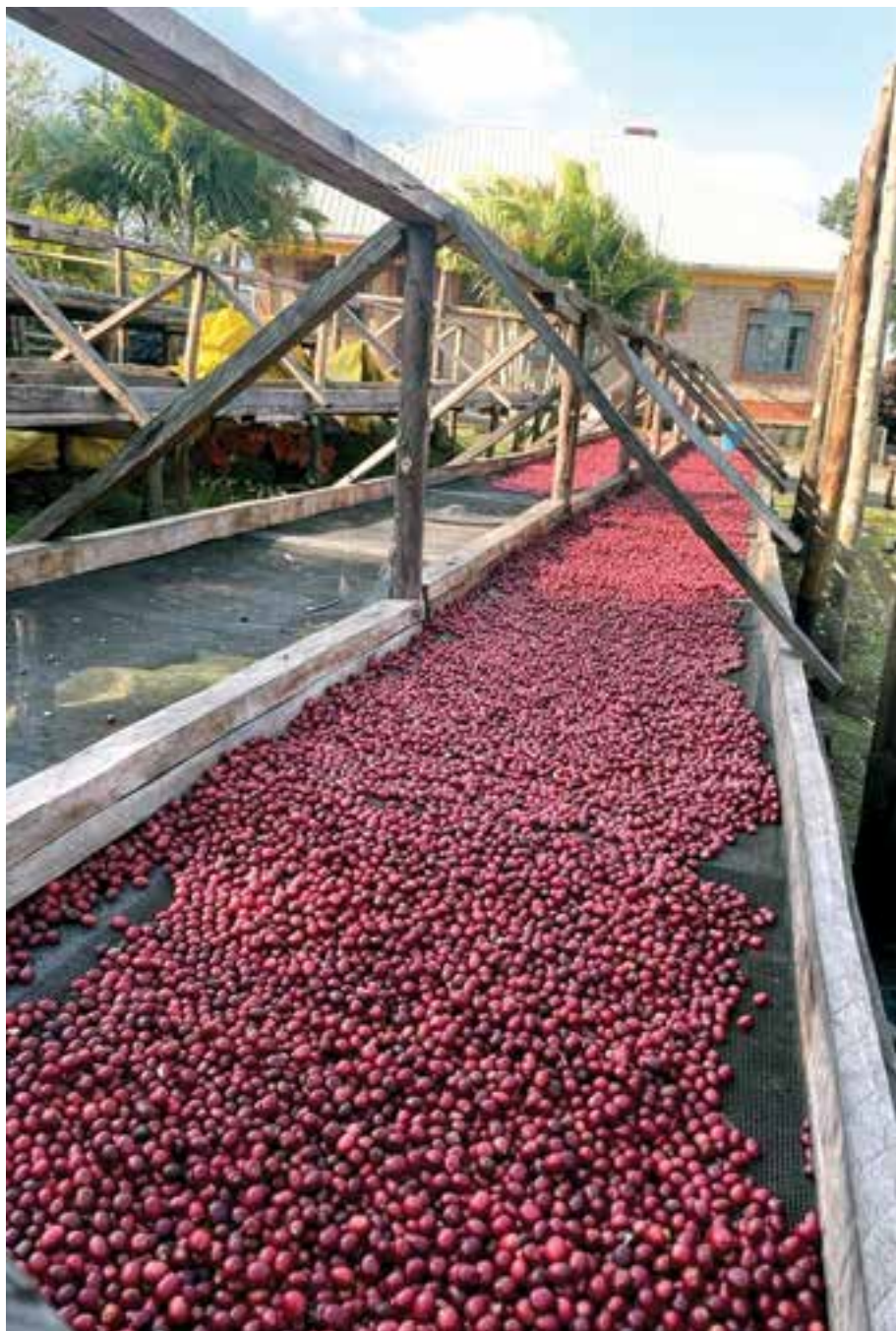
coffeemindshub@gmail.com

Circular Design Hub, 5th Street, Industrial Area,  
Kampala, Uganda



## PART 7

### SUPPORTING ORGANIZATIONS AND ASSOCIATIONS IN COFFEE ROASTING







## Buganda Cultural and Development Foundation (BUCADEF)



### Business Description

The Buganda kingdom established BUCADEF in 1994 as a Non-Governmental Organisation (No. S5914/1 432), non-political legitimate body corporate particularly charged with spearheading and directing social economic development in communities. Through, the Mmwanyi Terimba Programme, BUCADEF has been able to increase coffee production in the 26 Buganda Region Districts to 35% in 7 years. BUCADEF is collaborating with selected Kiboko mills to bulk and process organized farmers' coffee for value addition. BUCADEF is also into specialty coffee



market, currently BUCADEF has groups of farmers wet-processing their coffee to meet the demands of specialty coffee market. The coffee that BUCADEF collects from the farmers is graded and marketed for its quantity and quality. BUCADEF has also ventured into roasting and has introduced Emmwanyi Yaffe coffee brand on the market to meet the growing demand of roast and ground coffee as well as to promote domestic coffee consumption.

**Vision:** A dignified quality of life for the people of Buganda.

**Mission:** To promote and foster social economic advancement of all Buganda through blending culture with modern management style to cause sustainable development.

Membership: Private Sector Foundation Uganda (PSFU), Uganda Small and Medium Enterprises Association (USSMEA), Uganda Association of Private Vocational Institutions (UGAPRIVI) and Uganda Large Scale Farmers Association (ULFA) among others.

Partners: Ministry of Water and Environment, Ministry of Information Communication Technology, Ministry of Agriculture Animal Industries and Fisheries and Private Sector Foundation Uganda.

Networking Events: Uganda Coffee Day, Uganda Coffee Breakfasts, National Coffee Steering Committees and Uganda Trade Portal Development.

Interests: Access global market and increase visibility of the locally produced coffee and cocoa in Uganda.



### Location and Contacts

Office: Bulange, Mengo, Kabaka Anjagala Road, Kampala.

Postal Address: P.O. Box 7451, Kampala, Uganda.

Tel: +256 414 271 870.

Web: [www.bucadef.org.ug](http://www.bucadef.org.ug).

Twitter: @bucadef

Facebook: @bucadef

YouTube: BUCADEF

Contact Person: Mugenyi Musenze Robert, Ssenkulu (C.E.O).

Cell: +256 752 612 516.

Contact Person: Buzigi Sharif Likaniika, Communication and Business Development Officer.

Cell: +256 706 135 041.

Contact Person: Sarah Nansubuga, Finance and Administration Officer.

Cell: +256 703 642 480.



## Café Africa Uganda

### Business Description

Café Africa is a non-profit organization registered as an association under Swiss law. It was founded in 2006 by Mr. John Schluter who worked nearly 40 years, mainly in processing, exporting and marketing African coffee. Café Africa was founded with the objective of working with Africa's coffee industry to find ways to restore Africa's coffee production to its former level in world markets, having fallen from 25 – 30% of global exports to around 10% by 2006. The Association aims to act as a catalyst to focus the vision of the industry in each country, and to bring the stakeholders to work together towards achieving

that vision, to help organizations and companies to identify and agree the key points of intervention, and work to achieve the agreed objectives, and to find creative ideas and methods for rekindling interest in coffee production in Africa, especially among young people. Café Africa is currently working in Uganda, Tanzania and Democratic Republic of Congo along with different public and private coffee stakeholders. The organization has also worked extensively in Cameroun, though they do not have an office there at present, as well as having consulted on several other countries' coffee sectors, including Burundi, Gabon, the ECCAS countries, Ethiopia, and Kenya.

### Products and Services

Through annual meetings, development of training materials, facilitating coffee shows and hosting regular coffee breakfast meetings, Café Africa is working with the coffee industry to find ways to restore Africa's coffee production to its former level in world markets. In Uganda, the organization helped establish, with Uganda Coffee Development Authority (UCDA), the National Coffee Platform, and provide the secretariat for its Steering Committee, a group which has met nearly every month for over 10 years, bringing a better degree of harmony to the sector. Café Africa has supported District Coffee Shows in the major production areas since 2008, attracting over 150,000 farmers to learn more about coffee. Harmonized extension materials were developed through the Steering Committee, and have since been used as the basis of training of agronomists and lead farmers, both public and private sectors, in nine Districts. Café Africa operates under the vision that Africa's coffee sector be inclusive, productive and beneficial in the long term and the organization's mission is to be a catalyst for change and growth among stakeholders in the coffee sector by providing a framework that enhances policy and practice, and improves stakeholder livelihoods, especially for farmers.



*Café Africa operates under the vision that Africa's coffee sector be inclusive, productive and beneficial in the long term*



### Location and Contacts

Office: 20-24 Spring Road, Sia Amara Plaza, Bugolobi, Kampala.

GPS Codes: 0.32138, 32.61264.

Tel: +256 393 266 154.

Web: <http://www.cafeafrica.org>.

Contact Person: Samson Emong, Country Manager.

Cell: +256 788 703915.

Email: [se@cafeafrica.org](mailto:se@cafeafrica.org).





## Consortium for enhancing University Responsiveness to Agribusiness Development Ltd. (CURAD)



CURAD is an innovative autonomous agribusiness incubator established by Makerere University, National Union of Coffee Agribusinesses and Farm Enterprises (NUCAFE) and National Agricultural Research Organization (NARO). CURAD aims at supporting farmers, farmer organizations, agro entrepreneurs, young men and women students, graduates, skilled and unskilled, start-ups and SMEs to grow and develop their business ideas. It is driven to produce innovative young entrepreneurs and agribusiness leaders that champion productivity and profitability of the agricultural

enterprises that can spinoff new enterprises. This is an agribusiness innovation incubator geared towards creation of jobs and boosting incomes within the agricultural sector.

CURAD started off its incubation activities with the coffee value chain at its coffee value addition center, the Coffee Entrepreneurship Bureau of Uganda (CEBU). At this center, entrepreneurs are supported through the following services in line with UCDA mandate of ensuring that coffee processors meet local and export coffee quality standards and regulations;

- I. Access to a standard common user coffee roasting and packaging production facility
- II. Capacity building through core coffee value addition trainings (Ensure they succeed by equipping them with basics on farm management, harvesting and post-harvest handling, primary processing, green coffee quality control, coffee roasting, cupping and brewing)
- III. Product development from entrepreneur ideas
- IV. Business plan development
- V. Branding and packaging
- VI. Quality management systems development certification
- VII. UNBS product certifications
- VIII. Business development and Management trainings
- IX. Facilitating access to finance
- X. Exposure exhibitions, workshops and conferences
- XI. Marketing linkage



### Consortium for Enhancing University Responsiveness to Agribusiness Development (CURAD)

P. o. Box 1509 Kampala Uganda,  
Physical Location: MUARIK Kabanyolo,  
Tel: +256-414-671444. +256782984028  
Email: [info@curadincubator.org](mailto:info@curadincubator.org)  
[www.curadincubator.org](http://www.curadincubator.org)



## International Women's Coffee Alliance Uganda (IWCA)

### Business Description

International Women's Coffee Alliance Uganda (IWCA) Chapter is part of a global network of self-organized, self-governing women in coffee industry that lobby and advocate for reduction of barriers in the coffee industry. The organization empowers women to participate in production of sustainable high-quality product along the coffee value chain so as to increase their household incomes and improve their livelihoods. IWCA currently consists of over 7000 active members, it has trained over 3,500 women along the coffee value chain and it has supported 270

small-scale projects within Uganda.

**Mission:** Empower Ugandan women to gainfully participate in coffee value chain.

**Vision:** Envision a society where Ugandan are sustainably thriving in the coffee value chain.

### Products and Services

IWCA offers various services to its member organizations and individual women farmers in areas of: lobby and advocacy; capacity development; women empowerment; and outreach activities.

### Location and Contacts

**Office:** Coffee House, Plot 35, Jinja Road, 2nd Floor, Suite 2.8, Kampala.

**Cell:** +256 754 812 897.

**Email:** [info@iwcauganda.org](mailto:info@iwcauganda.org).

**Web:** [www.womenincoffee.org](http://www.womenincoffee.org).

**Contact Person:** Doreen Rweihangwe, President.

**Cell:** +256 772 472 260.

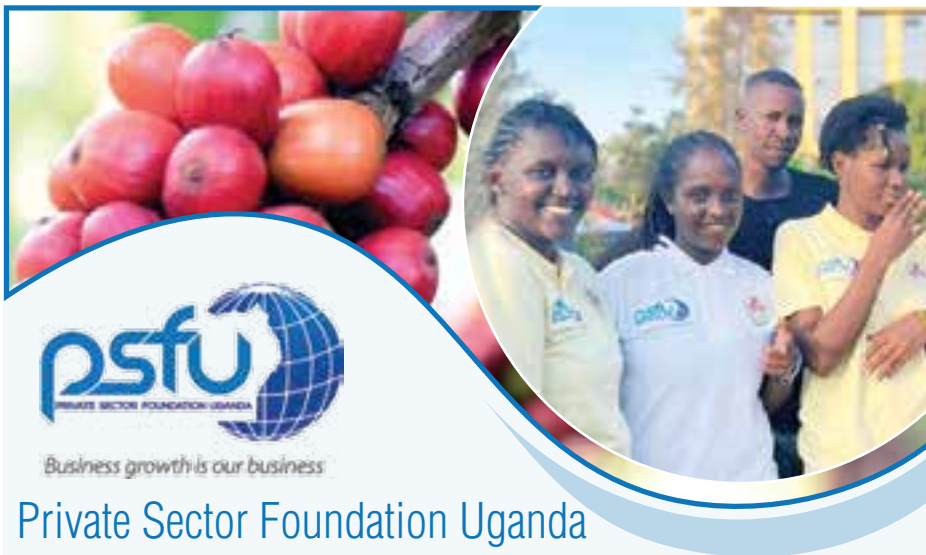
**Email:** [doreen.rweihangwe@ugandacoffee.go.ug](mailto:doreen.rweihangwe@ugandacoffee.go.ug).

**Contact Person:** Rebecca Kisolo, Vice President.

**Email:** [rebeccakisolo@gmail.com](mailto:rebeccakisolo@gmail.com).







## Private Sector Foundation Uganda (PSFU)

### Business Description

Private Sector Foundation Uganda (PSFU) is an umbrella body for the private sector made up of over 298 business associations, corporate bodies and the major public Sector Agencies that support private sector growth in Uganda. In 2022, PSFU signed a Memorandum of Cooperation with Uganda Coffee Development Authority (UCDA) with the aim of establishing a mutual cooperation in the coffee subsector regarding production, productivity, marketing, policy environment, research and coffee business in the private sector of Uganda.

### Products and Services

The specific areas of cooperation between PSFU and UCDA include creation and exchange of information, cooperation on promoting coffee production, processing, domestic consumption and marketing in the private sector in Uganda and its membership. Other areas include promotion and improvement in the marketing of coffee, including developing digital marketing platforms, with a view of optimizing efficiency and job creation among the youth; promoting domestic consumption of coffee in the private sector; promotion of coffee tourism and promotion of internationally accepted standards and quality of coffee to enhance its competitiveness.



UCDA also works with PSFU to influence and lobby areas of mutual interest and pursue legal, regulatory and policy changes in the coffee value chain. Through this memorandum, the two entities also agreed to raise private sector awareness about the value of coffee to the economy and household livelihood. PSFU has currently engaged with over 12 coffee companies through the various interventions such as the Lead Firm Structure where the organization has co-invested up to UGX 10 billion to unlock over 25,000 work opportunities for young people of whom 70% are young women. Through this agreement, the two organizations have also partnered to develop and implement different project and program elements such as: Market Access Upgrade Programme

(MARKUP). MARKUP is an initiative of the EAC Partner States funded by the EU and aims at addressing both supply side and market access constraints of some of the key export-oriented sectors, with particular focuses on exports to the EU and ACP markets. In Uganda, the programme focused on two commodities namely coffee and cocoa.

### Location and Contacts

**Office:** Plot 43, Nakasero road, Kampala.

**Tel:** +256 312 263 850.

**Email:** [psfu@psfu.org.ug](mailto:psfu@psfu.org.ug).

**Web:** [www.psfuganda.org](http://www.psfuganda.org).

**Contact Person:** Ronny Mulongo, Manager Member Services.

**Cell:** +256 752 470 214.

**Email:** [rmulongo@psfu.org.ug](mailto:rmulongo@psfu.org.ug).



#### Location and Contacts:

Office: First Floor, Coffee House 11, Jinja Road, Kampala.  
P.O. Box 72723, Kampala, Uganda.  
Tel: +256 392 701 960  
Email: [info@ucfa.or.ug](mailto:info@ucfa.or.ug). Web: <https://ucfa.or.ug/>.



## Uganda Coffee Farmers Alliance (UCFA)

### Business Description:

Uganda Coffee Farmers Alliance (UCFA) is a farmer owned apex body established to provide agribusiness services to coffee farmers' cooperatives in Uganda. UCFA promotes these farmer organizations to become viable by being business oriented with a strong emphasis on value addition and marketing. UCFA connects its members to local and international markets. Its main purpose is to act as a support unit and services agency for its members. UCFA's vision is to improve livelihood of coffee farmers in Uganda..

### Products and Services:

UCFA provides extension services, processing, value addition and direct marketing of members' coffee. UCFA has strategic partnerships with key business and public organizations that improves access to input supplies, financial services, and others. Such partners include coffee exporters, NGOs, financial institutions

and research organizations. UCFA also offers the following services to coffee buyers on behalf of its member farmer organizations: grading coffee beans, offering good quality coffee, packaging and transportation of coffee to Mombasa and timely delivering of coffee to the buyer among others. In addition, UCFA offers coffee producers and their cooperatives with capacity building on best agronomic and business practices respectively. UCFA provides its members with market information, enhances market access, enables processing, promotes value addition and achievement of profitability through economies of scale by strengthening cooperation amongst the farmer organizations.

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Web: <https://ugandacoffeefederation.org>.



### Business Description

The Uganda Coffee Federation (UCF) is a membership business organisation, limited by guarantee. UCF's 40 members are involved in trading, processing and exporting of over 95% of Uganda's Coffee – contributing significantly to the livelihoods & incomes of millions of people and to the country's revenue through taxes. Our membership includes: exporters, producer and producer cooperatives, roasters and allied services (shipping, consultancy and training support).

UCF's vision is to promote a thriving and sustainable coffee industry in Uganda.

UCF's mission is to support and promote the effective and efficient running of members' enterprises and the coffee industry at large.

**Objectives:** The overall strategic goal is to sustain and increase volume and quality of coffee produced and traded.

### Products and Services

UCF facilitates its members with policy dialogue on coffee related issues on behalf of coffee trade and industry in Uganda; coordinates trade; provides vital trade information to its members; publishes coffee year book and best pearl magazine; provides networking opportunities for members; coordinates trainings; offers technical support; and promotes coffee locally and internationally to access more markets for its members.





## Uganda Coffee Roasters Association (UCRA)

The Uganda Coffee Roasters Association (UCRA) is the apex body of all coffee roasters in Uganda and allied industries. Registered in 2002, UCRA is today fully regularized with Uganda Registration Services Bureau (URSB).

### Membership categories

- **Ordinary membership:** open to Roasters duly licensed by Uganda Coffee Development Authority or its successors
- **Associate members:** open to organizations with similar objectives
- **Honorary members:** extended by invitation to any members of the public owing to their contribution to the coffee fraternity or critical aspects to humanity.
- **Life membership:** extended to individuals who have made meritorious service to the coffee roasting industry or who have paid an amount four times the membership fees paid by Associate members.



### Location

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### Important Contacts

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Executive Director:  
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Roasters Representative  
to UCDA Board:  
Martha Wandera:  
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### Main Objectives

- To provide a common forum for the coffee roasters and allied industries
- To foster the spirit of cooperation and promote sound business relations
- To serve as a focal point for roasters and their allies in their advocacy of policies to promote long term development of coffee roasting, the manufacture of

### Membership Benefits

- Lobby and Advocacy
- Business Development Services
- Networking
- Roasting Master classes
- Brand Promotion/Visibility
- Access to grants & other financing opportunities
- Market linkages through trade fairs and expos

### Main Objectives Cont'd...

soluble and ready to drink coffee, coffee bi-products and coffee industry in Uganda and to encourage, promote and support the involvement of all players interested in the coffee industry in the attainment of solid and favourable policies.

- To carry out research and development in the improvement of coffee roasting, packaging, distribution and consumption including the improvement of quality and coffee roasting in Uganda.
- To engage in publicity and public relations activities on behalf of the aforesaid interests and to promote the use and consumption of coffee both domestically and internationally.
- To engage in, coordinated and develop long term programmes and projects geared towards the improvement and sustenance of high quality and professional standards in the production and processing of coffee in the cooperation with other trade groups or government agencies both domestic and foreign
- To represent the aforesaid interests



in all matters relating the production, preparation, processing, marketing, warehousing transportation, insurance, export and shipment of coffee, and provide facilities for cooperation between members in such matters.

- To collect, gather, and or accumulate and provide statistical and other data concerning the coffee industry for the use of members and to conduct research or collaborate with agencies to carry out such research and disseminate information concerning the coffee roasting industry.
- To co-operate with other trade groups and governmental agencies. Both foreign and domestic, in the determination and enforcement of the rules laws and projects for improving the conditions under which the coffee industry shall operate
- To engage in the promotion of Uganda coffee, including the promotion of Uganda's organic and specialty coffees, and register trademarks and promote labels under which Uganda coffee should be promoted and sold internationally.

## Uganda Coffee Roasters Union

### Mandate

Unite coffee roasters into a co-operative Union to improve, organize the Uganda coffee roast and brew industry into a profitable venture to all co-operating members.

### Purpose

- To facilitate the development of a competitive, participatory and a sustainable coffee roast and brew industry through mutual co-operation.
- To bridge the gap between coffee roasters and coffee customer/consumers through roasting, consumption, promotion and marketing of coffee.
- To advocate for policies, regulations and laws aimed at stimulating a vibrant coffee roast and brew industry.



### Core Values

- Dedication
- Honesty
- Accountability
- Integrity
- Transparency

### Aims and Objectives

- Resource and finance mobilization for development projects in coffee roast and brew industry
- Increase coffee roast, brew and value addition inclusive of other by-products
- Capacity building of individuals, companies and co-operatives affiliated to the union
- Identification and acquisition of appropriate technology on behalf of the member of roaster
- Increase coffee consumption both locally and internationally
- Promote and support joint ventures, investments and concessions in the coffee roast and brew industry
- To advise government on the coffee roast and brew industry policies, laws and regulations
- Collect, analyze and collate data and maintain a database on the coffee roast and brew industry plus monitoring roasters performance
- Promote, regulate and facilitate the establishment co-operative societies, companies and individual roasters
- Carry on research and development in the coffee roast and brew industry
- Perform any other functions as maybe determined by the board

### Contact Information

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## PART 8

## SUPPORTING GOVERNMENT INSTITUTIONS







## Uganda Coffee Development Authority

### Business Description:

The Uganda Coffee Development Authority (UCDA) is the public authority established by an Act of Parliament, UCDA Act, 1991 which was amended in 1994, Cap. 325, and repealed and replaced by the National Coffee Act No. 17 of 2021. It is mandated to regulate, promote and oversee the quality of coffee along the entire value chain, support research and development, promote

production and improve the marketing of coffee in order to optimize foreign exchange earnings for the country and payments to the farmers.

UCDA regulates all "on" and "off" coffee farm activities in the country. UCDA's vision is to develop an inclusive, transformative and sustainable coffee industry. Its mission is to increase quality coffee production, productivity, value addition, marketing and consumption. The agency is also





responsible for issuing licenses to coffee export businesses in Uganda. In 2017, the Government of Uganda launched the Coffee Roadmap with a target to produce 20 million 60 Kg-bags of coffee by 2030. Coffee is an important commodity contributing between 17-20% of export revenues for the country.

### Services:

UCDA offers a broad range of coffee development services to 126 coffee growing districts structured into ten geographical regions: Central, Greater Masaka, Western, Rwenzori, South Western, Kigezi, Elgon, Eastern, Mid-North, and West Nile targeting 1.8 million households. UCDA's services are accessed by farmers, processors, roasters, exporters, traders, students, coffee consumers, agro-input dealers, government and Civil Society Organizations.

UCDA provides extension services to farmers on Good Agricultural Practices and Agribusiness as well as technical services at the post-harvest level. The Authority is also responsible for facilitating the dissemination of research results in the field through regional and district officers and transfer of new technologies in order to increase productivity.

The Quality and Regulatory Services Directorate undertakes programmes aimed at Quality Assurance; Value Addition and Promotion; and Sustainability. This includes quality assurance and enforcing coffee regulations guided by The Coffee Regulations 1994, undertaking initiatives to add value and also promote domestic coffee consumption and branding and lastly profiling, capacity building of sustainable coffee producers

UCDA carries out various functions such as:

- issuing certificates in respect of grade and quantity of coffee;
- licensing of coffee roasters, processors and exporters;
- certifying all coffee exports;
- liaising with other international organizations and promoting Uganda coffee on the world market;
- developing coffee profiles;
- Organizing training for technicians, baristas, coffee processors and quality controllers.

Other services of the authority include: supporting production and certification schemes for sustainable, fine and specialty coffee; traceability of coffee; showcasing Ugandan Coffee in International Events and Specialty Coffee Associations Exhibitions; and facilitating Business to Business Meetings among other value addition and marketing services.



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Promotion Council. It supports stakeholders in exporting their products such as coffee out of Uganda. UEPB offers support services to exporters in Uganda and foreign buyers including market information, assistance with entering and establishing in new export markets, business linkages, export product development and capacity building.

### Products and Services

The fundamental role of UEPB is to facilitate and coordinate the development and promotion of Uganda's exports. As such the core functions, as enshrined in the Act, are: to provide trade and market information services; to promote and coordinate the development of exports; to provide trade promotional services; to provide customized advisory services and to formulate and recommend to government export plans, policies and strategies.

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Uganda Export Promotion Board (UEPB) is a public Trade Support Institution established to coordinate the development and promotion of Uganda's exports. It is the national focal point for export promotion and development. UEPB supervised by the Ministry of Trade, Industry and Cooperatives, falling directly under the External Trade Department. It was established by a Statute of Parliament, UEPB Statute No. 2 of 1996, which repealed the Uganda Export Promotion Council (UEPC) Act No. 7 of 1983. The 1983 Act had previously repealed Parliamentary Act 17 of 1969 which established the first Uganda Export

### Mission:

Facilitating the development, diversification, promotion and coordination of all export related activities that lead to growth on a sustainable basis.

### Vision:

To position Uganda's goods and services as products of choice in the international market.





## PART 9

### NAMES OF COFFEE ROASTING BUSINESSES, COOPERATIVES AND SUPPORTING BUSINESSES AND ORGANIZATIONS (A-Z)





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