



Government of the Netherlands



# Uganda Coffee SME Profiles

World of Coffee 2026 | CBI Centre for the Promotion of Sustainable Production and Trade with the Netherlands and Europe.

*Seven Ugandan coffee enterprises showcasing quality, traceability and climate-smart production practices*

1. *Banyankole Coffee Services*
2. *Fine & Speciality*
3. *Gorilla Highlands Coffee*
4. *Mwanyi Terimba Limited*
5. *Ndugu Farmers*
6. *Nyamirima Mutegaya Cooperative Society Ltd*
7. *Rubanga Cooperative Society*



## About the CBI Uganda Coffee Programme

CBI promotes sustainable production and trade between low- and middle-income countries and Europe. We partner with small and medium-sized enterprises (SMEs) and their ecosystem to strengthen their social and environmental sustainability. CBI is part of the Netherlands Enterprise Agency and commissioned by the Ministry of Foreign Affairs of the Netherlands.

The CBI Climate-Smart Coffee Programme Uganda supports seven Ugandan coffee SME exporters in adopting climate-smart practices and accessing responsible international markets. The SME component of the programme works in coordination with the Ministry of Agriculture and private service providers across three pathways: climate-smart production, building buyer relationships, and market compliance covering EUDR and CS3D.

Specific milestones under the program are:

- ☐ Formulation of a training aids on climate smart practices
- ☐ Design of graphic posters for farmer communication
- ☐ EUDR coaching
- ☐ Preparation on buyer communication
- ☐ Industry tour in Netherlands / Belgium
- ☐ Participation in World of Coffee 2026 in Brussels

*CBI SME coaches: Sarah Margiotta, Elizabeth Kemigisha, Kabuuka Elimethidas, Hans de Heer, Koen Sneyers (lead)*

*Program Manager: Mylene Vermunt - [mvermunt@cbi.eu](mailto:mvermunt@cbi.eu)*

[www.cbi.eu/projects/climate-smart-coffee-uganda](https://www.cbi.eu/projects/climate-smart-coffee-uganda)

*Brochure published by Impact Lines – Sourcing Insight*

*under the CBI Uganda climate-smart coffee program*

*Cupping conducted at Coffee Minds Hub, Kampala by Derick Mutenyi and colleagues*



# Banyankole Coffee Services Co-operative Society Ltd

*Coffee is Wealth*



|                     |                  |            |                           |                   |                            |
|---------------------|------------------|------------|---------------------------|-------------------|----------------------------|
| ESTABLISHED<br>2015 | OFFICE<br>Sheema | STAFF<br>8 | ANNUAL VOL.<br>400 MT GBE | REGION<br>Western | EXPORT MKTS<br>DE, BEL, NL |
|---------------------|------------------|------------|---------------------------|-------------------|----------------------------|

## WHO WE ARE

Formed in 2015 in Kabwohe, Sheema District, Western Uganda, BCS gained Fairtrade certification in 2019 and full cooperative status in July 2025. 1,616 smallholder members across 6 buying centres produce 100% natural Uganda Robusta at 1,200–1,700m. Exports 400+ MT certified to European premium buyers.

## HOW WE ARE UNIQUE

100% Natural Robusta, Fairtrade-certified Robustas;  
Respect for orders, timely shipment, excellent quality consistency & timely updates

## OUR SUSTAINABILITY WORK

### Climate-Smart Agriculture

600+ farmers trained in agroforestry and climate-smart practices. 120,000 improved seedlings and 7,200 shade trees distributed to build farm resilience.

### Farmer training

210 farmers diversified into beekeeping via the Shared Interest Foundation project — 1,050 hives distributed, creating a second income stream alongside coffee.

### Certifications & standards

Fairtrade (FLO) certified, FLO ID 34484 · EUDR compliant · All 1,616 farmers mapped · FT-Organic certification planned

### Partners & Networks

CBI · Shared Interest (& Foundation) · MAAIF coffee rehabilitation · Root Capital

## OUR SOURCING APPROACH

- Farmer Sourcing**  
Selective hand-picking of ripe red cherries only, supported by farmer training.
- Natural Processing**  
Natural sun-drying on tarpaulins and raised mats, preserving origin character.
- Hulling & Grading**  
Hulled to FAQ, then graded to Screen 1800/1500/1200 export grades.
- Quality Control**  
On-staff agronomist oversees garden upkeep and post-harvest quality standards.
- EUDR due diligence**  
1,616 farmers geo-mapped; Asigma tools verify deforestation-free origin.

## CONTACT

### CONTACT PERSON

Lauben Kurubaija Enock, Manager

### ADDRESS

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## RT002 · Natural

## Banyankole Coffee Services Co-operative Society Ltd



|                          |                         |                           |                    |                                        |                       |
|--------------------------|-------------------------|---------------------------|--------------------|----------------------------------------|-----------------------|
| REGION<br>Western Uganda | ALTITUDE<br>1200 - 1700 | VARIETY<br>Robusta Erecta | GRADE<br>Screen 15 | AEZ<br>South-Western Farm Lands (SWFL) | PROCESSING<br>Natural |
|--------------------------|-------------------------|---------------------------|--------------------|----------------------------------------|-----------------------|

## EXPORTER SUMMARY

Banyankole has roots from Ankole a region known for its natural Robusta Coffees from the origin farmed at an altitude between 1200-1700m with good soils and balanced rains, intercropped with other trees associated with apiary - the coffee brand BCS offers to market.

|                   |                        |       |              |                        |       |
|-------------------|------------------------|-------|--------------|------------------------|-------|
| Fragrance / Aroma | <div><div></div></div> | 7.50  | Flavour      | <div><div></div></div> | 7.50  |
| Aftertaste        | <div><div></div></div> | 7.50  | Balance      | <div><div></div></div> | 7.50  |
| Overall           | <div><div></div></div> | 7.50  | Uniformity   | <div><div></div></div> | 10.00 |
| Clean Cup         | <div><div></div></div> | 10.00 | Acid-Salt    | <div><div></div></div> | 7.75  |
| Mouth Feel        | <div><div></div></div> | 7.75  | Bitter-Sweet | <div><div></div></div> | 7.25  |

80.2

Total cup points

Robusta  
Specialty grade ✓

0

Prim

1

Sec

## TASTING NOTES

Nutty

some fruitiness

green in cup 2

Dark chocolate

black tea

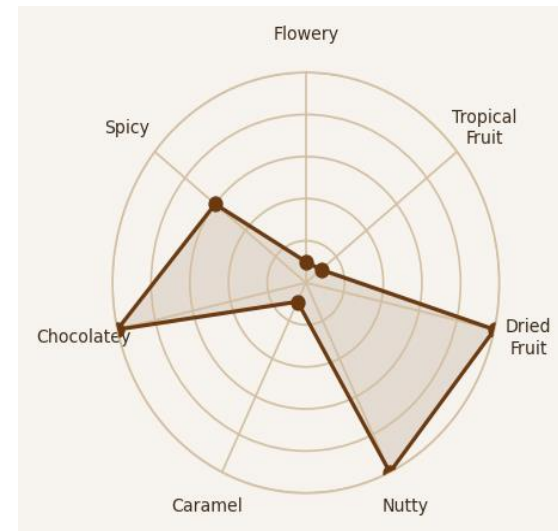
spicy

● Dominant
● Supporting
● Subtle

## CUPPER SUMMARY

It is a fruity coffee, with some slight sweetness coming through more like faded orange, what stands out in this is the balance between acidity and salt

## FLAVOUR ATTRIBUTES



## LOT DETAILS

|                |                  |
|----------------|------------------|
| Lot ID         | BCS/005/2026     |
| Cupping Code   | RT002            |
| Harvest Season | APRIL-SEPTEMBER  |
| Stock          | 30 MT            |
| Terms          | FOB/FOT          |
| Export Season  | JANUARY-DECEMBER |

## RT001 · Natural

Banyankole Coffee Services Co-operative Society Ltd

REGION  
Western UgandaALTITUDE  
1200-1700VARIETY  
Robusta ErectaGRADE  
Screen 18AEZ  
South-Western Farm Lands  
(SWFL)PROCESSING  
Natural

## EXPORTER SUMMARY

*Natural Uganda Robusta dried and processed naturally*

|                   |                        |       |              |                        |       |
|-------------------|------------------------|-------|--------------|------------------------|-------|
| Fragrance / Aroma | <div><div></div></div> | 7.75  | Flavour      | <div><div></div></div> | 7.75  |
| Aftertaste        | <div><div></div></div> | 7.75  | Balance      | <div><div></div></div> | 8.00  |
| Overall           | <div><div></div></div> | 7.75  | Uniformity   | <div><div></div></div> | 10.00 |
| Clean Cup         | <div><div></div></div> | 10.00 | Acid-Salt    | <div><div></div></div> | 7.50  |
| Mouth Feel        | <div><div></div></div> | 8.00  | Bitter-Sweet | <div><div></div></div> | 7.50  |

82.0

Total cup points

Robusta  
Specialty grade ✓

0

Prim

2

Sec

## TASTING NOTES

Fruity

dark chocolate

plump

creamy

green tea

floral

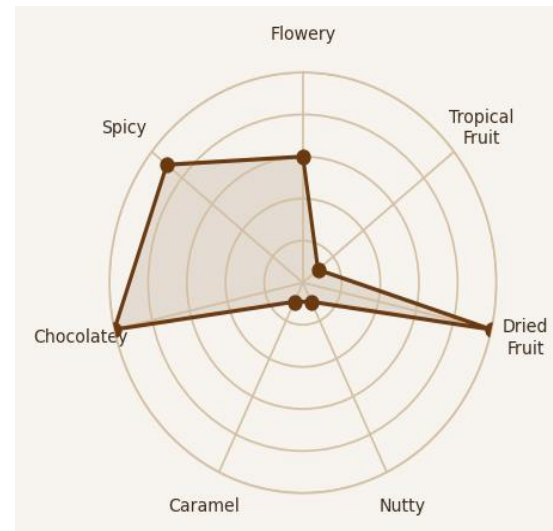
brown spices

● Dominant
● Supporting
● Subtle

## CUPPER SUMMARY

Well handled traditional straight forward natural, it posses all the natural characteristics for robusta with very low bitterness, very balance

## FLAVOUR ATTRIBUTES



## LOT DETAILS

|                |                  |
|----------------|------------------|
| Lot ID         | RT001            |
| Cupping Code   | APRIL-SEPTEMBER  |
| Harvest Season | 15 MT            |
| Stock          | FOB/FOT          |
| Terms          | JANUARY-DECEMBER |
| Export Season  |                  |

# Fine and Specialty LTD

*We don't work to bill, but TO BUILD*



ESTABLISHED

2017

OFFICE

Kampala

STAFF

5

ANNUAL VOL.

120 MT GBE

REGION

Central &amp; Eastern Uganda

EXPORT MKTS

Italy, Turkey, UAE, China

## WHO WE ARE

*Fine and Specialty LTD is a female-led social enterprise founded by UCDA-trained quality controller Angella Nansamba. We source premium Robusta and Arabica from 5,000 smallholder farmers across central Uganda, promoting fine Robusta and specialty Arabica sold in micro-lots — always child-labour free.*

## HOW WE ARE UNIQUE

*Founded by a UCDA-trained quality controller, F&S specialises in fine Robusta from Uganda's highest Robusta farms (1,000–1,400m) and SL Arabica up to 2,400m. Female-led and child-labour free, sold as micro-lots (10–320 bags) — ideal for buyers seeking single-origin Uganda identity with a genuine social story.*

## OUR SUSTAINABILITY WORK

### Climate-Smart Agriculture

CSC & agroforestry via Café Africa/IDH manual; 1 agronomist coaching village-level facilitators.

### Farmer Training

Female-grown and led; women assigned dedicated coffee trees with separately sourced and branded domestic output.

### Certifications & standards

Interested to pursue 4C, Rainforest Alliance, Forest Grown and Bird Friendly certifications; child-labour-free.

### Partners & Networks

NACORRI · Café Africa · Uganda Coffee Platform · Women in Coffee · UCFE

## OUR SOURCING APPROACH

### 1 Farmer Sourcing

Kiboko from 20 farmer groups in Lwengo (40%) and regional hulling stations (60%).

### 2 Aggregation

Group leaders aggregate kiboko at village level; hulled nearby into parchment.

### 3 Grading & Processing

Screen-graded at Uganda Coffee Export Centre, Bugolobi; Robusta screen 18 and 15.

### 4 Quality Control

Cup-checked before export; fine Robusta targets SCAA 84+ grade.

### 5 EUDR due diligence

Dimitra and MAAIF provide official traceability and due-diligence statements.



### CONTACT PERSON

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# AH01 · Honey

## Fine and Specialty

| REGION         | ALTITUDE    | VARIETY | GRADE     | AEZ                   | PROCESSING |
|----------------|-------------|---------|-----------|-----------------------|------------|
| Eastern Uganda | 1800 - 2200 | SL14    | Bugisu AB | Highland Ranges (HLR) | Honey      |

### EXPORTER SUMMARY

KALABO Coffee is a premium Ugandan coffee brand created by Fine and Specialty to celebrate quality, heritage, and responsible sourcing. The name “KALABO” means a special or unique gift, reflecting the exceptional coffee grown by dedicated smallholder farmers. Carefully selected, hand-picked, and expertly processed, KALABO Coffee delivers a rich aroma, balanced flavour, and a memorable drinking experience. Available as roasted coffee beans and roast and ground coffee, it includes both Fine Robusta and Specialty Arabica options.

|                   |                        |       |            |                        |       |
|-------------------|------------------------|-------|------------|------------------------|-------|
| Fragrance / Aroma | <div><div></div></div> | 8.25  | Flavour    | <div><div></div></div> | 8.00  |
| Aftertaste        | <div><div></div></div> | 7.60  | Balance    | <div><div></div></div> | 7.50  |
| Overall           | <div><div></div></div> | 7.80  | Uniformity | <div><div></div></div> | 10.00 |
| Clean Cup         | <div><div></div></div> | 10.00 | Acidity    | <div><div></div></div> | 7.75  |
| Body              | <div><div></div></div> | 7.75  | Sweetness  | <div><div></div></div> | 10.00 |

# 84.6

Total cup points

Arabica  
Premium grade ✓

# 5

Prim

# 6

Sec

### TASTING NOTES

Camomile

raisins

Almond

Spicy

strawberry

floral

Butter

juicy

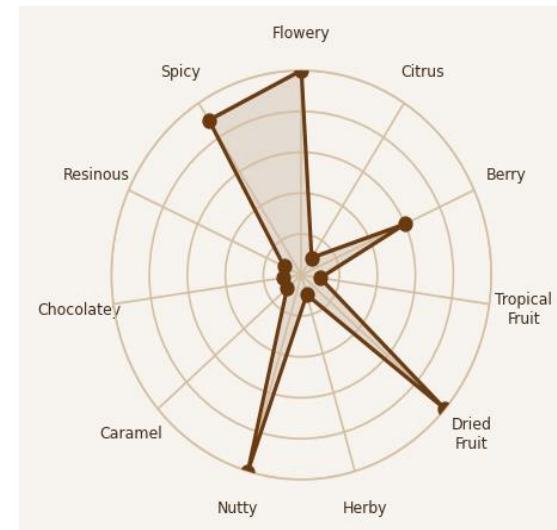
a bit short aftertaste

● Dominant ● Supporting ● Subtle

### CUPPER SUMMARY

This coffee shows strong sweetness and character, with floral and dried-fruit notes, the finish is a little short, but the cup remains attractive and memorable.

### FLAVOUR ATTRIBUTES



### LOT DETAILS

|                |                      |
|----------------|----------------------|
| Lot ID         | FSH042026            |
| Cupping Code   | AH01                 |
| Harvest Season | May- July            |
| Stock          | 10 MT                |
| Terms          | FOT Kampala          |
| Export Season  | September - November |

# RN09 · Honey

## Fine and Specialty



| REGION         | ALTITUDE    | VARIETY        | GRADE     | AEZ                        | PROCESSING |
|----------------|-------------|----------------|-----------|----------------------------|------------|
| Central Uganda | 1100 - 1300 | Robusta Erecta | Screen 18 | Pastoral Range Lands (PRL) | Honey      |

### EXPORTER SUMMARY

*Emmwanyi Yaffe Coffee is a premium Ugandan brand promoting youth participation in the coffee chain. Meaning "Our Coffee," it celebrates shared ownership, heritage, quality, and opportunity through climate smart and sustainably grown coffees.*

|                   |                        |       |              |                        |       |
|-------------------|------------------------|-------|--------------|------------------------|-------|
| Fragrance / Aroma | <div><div></div></div> | 7.75  | Flavour      | <div><div></div></div> | 7.75  |
| Aftertaste        | <div><div></div></div> | 7.50  | Balance      | <div><div></div></div> | 7.50  |
| Overall           | <div><div></div></div> | 7.50  | Uniformity   | <div><div></div></div> | 10.00 |
| Clean Cup         | <div><div></div></div> | 10.00 | Acid-Salt    | <div><div></div></div> | 7.50  |
| Mouth Feel        | <div><div></div></div> | 7.75  | Bitter-Sweet | <div><div></div></div> | 7.25  |

# 80.5

Total cup points

Robusta  
Specialty grade ✓

# 0

Prim

# 0

Sec

### TASTING NOTES

Hezelnut

floral

beany in the middle cup

faded orange

malt

spicy

earthy

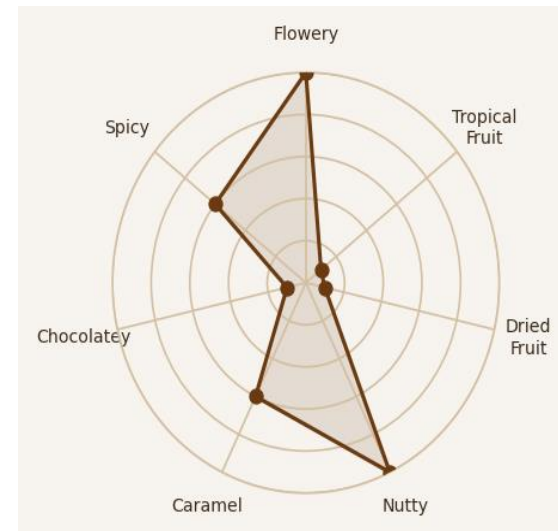
black paper

● Dominant ● Supporting ● Subtle

### CUPPER SUMMARY

Good robusta, well structured and round, some beany taste in one of the cups, affects the final score of this coffee

### FLAVOUR ATTRIBUTES



### LOT DETAILS

|                |                      |
|----------------|----------------------|
| Lot ID         | FSKC-H052026         |
| Cupping Code   | RN09                 |
| Harvest Season | May- July            |
| Stock          | 20 MT                |
| Terms          | FOT Kampala          |
| Export Season  | September - November |

# Gorilla Highlands Coffee

Coffee that Cares - Drink to Conserve



|                     |                  |            |                           |                            |                                    |
|---------------------|------------------|------------|---------------------------|----------------------------|------------------------------------|
| ESTABLISHED<br>2018 | OFFICE<br>Kisoro | STAFF<br>9 | ANNUAL VOL.<br>100 MT GBE | REGION<br>Kigezi Highlands | EXPORT MKTS<br>Japan · UK · NL, DE |
|---------------------|------------------|------------|---------------------------|----------------------------|------------------------------------|

## WHO WE ARE

*Gorilla Highlands Coffee (GHC) is a specialty Arabica brand grown at 2,200m around Bwindi Impenetrable Forest and Mgahinga National Park in southwestern Uganda. We support 1,500+ smallholder farmers — 60% women — across Kisoro, Kanungu and Rukungiri, linking conservation, community and premium coffee.*

## HOW WE ARE UNIQUE

*Grown on volcanic soils bordering Bwindi and Mgahinga national parks, home to mountain gorillas, GHC gives communities access to alternative livelihoods so they no longer need to enter the park. Sustainable farming, health services and fair premiums make the forest more valuable than cleared. Farmers protect what sustains them.*

## OUR SUSTAINABILITY WORK

### Climate-Smart Agriculture

Agroforestry alongside Bwindi Forest and Mgahinga NP; offering Moyee tree-planting premium (3 USD/kg).

### Farmer Training

60% female farmers; community eco-tourism; Climate Actions Now program; Noble Gorilla Foundation.

### Certifications & standards

UNBS certified; AVPA Cupping competitions winner; Best of the pearl winner

### Partners & Networks

ITC MARKUP · Climate Actions Now · Moyee · Noble Gorilla Foundation · CBI

## OUR SOURCING APPROACH

- 1 Farmer Sourcing**  
*farmers selectively harvest ripe cherries and dry on raised beds at homestead level.*
- 2 Aggregation**  
*dry pods collected by cooperative truck, sorted and weighed at collection point.*
- 3 Grading & Processing**  
*hulling, screen grading (18), quality checks at cooperative facility. Offering full washed and honey process; special fermentations*
- 4 Quality Control**  
*samples submitted to accredited Q-grader before export offer.*
- 5 EUDR due diligence**  
*Using Dimitra traceability solution to show chain of custody to EUDR compliant farms*

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**WEBSITE**  
gorillahighlandscoffee.com



# AW03 · Washed

## Gorilla Highlands Coffee



|                                |                         |                        |                       |                                     |                             |
|--------------------------------|-------------------------|------------------------|-----------------------|-------------------------------------|-----------------------------|
| REGION<br><b>Kigezi Region</b> | ALTITUDE<br><b>2000</b> | VARIETY<br><b>SL14</b> | GRADE<br><b>Wugar</b> | AEZ<br><b>Highland Ranges (HLR)</b> | PROCESSING<br><b>Washed</b> |
|--------------------------------|-------------------------|------------------------|-----------------------|-------------------------------------|-----------------------------|

### EXPORTER SUMMARY

The Kigezi zone is known for its all round production, due to its proximity to both the Congo basin, and the Uganda climatic zones. Blend of SL14, SL28, Bourbons and Nyasaland varieties grown high in the mountain.

|                   |                        |       |            |                        |       |
|-------------------|------------------------|-------|------------|------------------------|-------|
| Fragrance / Aroma | <div><div></div></div> | 7.80  | Flavour    | <div><div></div></div> | 8.00  |
| Aftertaste        | <div><div></div></div> | 7.90  | Balance    | <div><div></div></div> | 7.80  |
| Overall           | <div><div></div></div> | 8.00  | Uniformity | <div><div></div></div> | 10.00 |
| Clean Cup         | <div><div></div></div> | 10.00 | Acidity    | <div><div></div></div> | 7.90  |
| Body              | <div><div></div></div> | 7.80  | Sweetness  | <div><div></div></div> | 10.00 |

# 85.2

Total cup points

Arabica  
Specialty grade ✓

# 1

Prim

# 4

Sec

### TASTING NOTES

raisins

dark chocolate

honey

Lemon

peach

orange

lavender

camomile

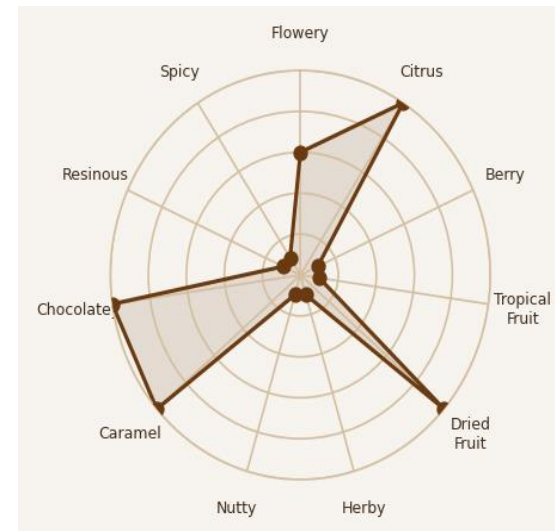
grape

● Dominant ● Supporting ● Subtle

### CUPPER SUMMARY

This more of a hybrid, a rare product, very fruity, sweet, its character is more than just nutty and chocolate, it is a true reflection of what potential these coffees can achieve with just small processing adjustments

### FLAVOUR ATTRIBUTES



### LOT DETAILS

|                |                        |
|----------------|------------------------|
| Lot ID         | AW03                   |
| Cupping Code   | Apr – July + Nov – Feb |
| Harvest Season | 20 MT                  |
| Stock          | FOB / FOT              |
| Terms          | Aug – Oct              |
| Export Season  |                        |

# AW04 · Washed

## Gorilla Highlands Coffee



|                                |                         |                        |                       |                                     |                             |
|--------------------------------|-------------------------|------------------------|-----------------------|-------------------------------------|-----------------------------|
| REGION<br><b>Kigezi Region</b> | ALTITUDE<br><b>2000</b> | VARIETY<br><b>SL14</b> | GRADE<br><b>Wugar</b> | AEZ<br><b>Highland Ranges (HLR)</b> | PROCESSING<br><b>Washed</b> |
|--------------------------------|-------------------------|------------------------|-----------------------|-------------------------------------|-----------------------------|

### EXPORTER SUMMARY

Single origin microlots up to subcounty level; from SL28 and Nyasaland varieties.

|                   |                        |       |            |                        |       |
|-------------------|------------------------|-------|------------|------------------------|-------|
| Fragrance / Aroma | <div><div></div></div> | 8.00  | Flavour    | <div><div></div></div> | 8.25  |
| Aftertaste        | <div><div></div></div> | 7.80  | Balance    | <div><div></div></div> | 8.00  |
| Overall           | <div><div></div></div> | 8.40  | Uniformity | <div><div></div></div> | 10.00 |
| Clean Cup         | <div><div></div></div> | 10.00 | Acidity    | <div><div></div></div> | 7.90  |
| Body              | <div><div></div></div> | 7.80  | Sweetness  | <div><div></div></div> | 10.00 |

# 86.1

Total cup points

Arabica  
Specialty grade ✓

# 0

Prim

# 0

Sec

### TASTING NOTES

Candy

tea rose

blue berries

Juicy mouthfeel

orange

Caramel

vanilla

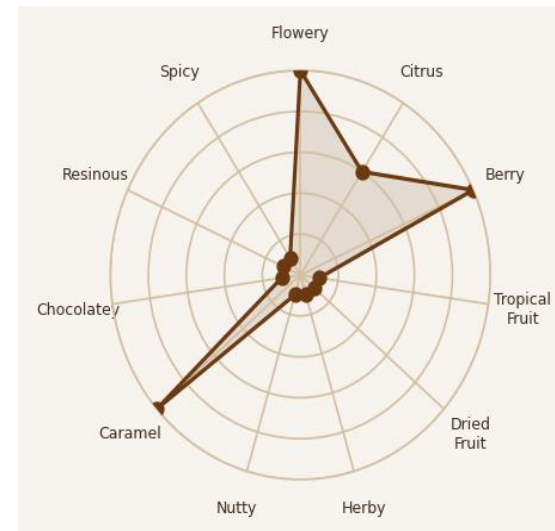
honey

● Dominant ● Supporting ● Subtle

### CUPPER SUMMARY

This coffee is amazing, it reminds us of our childhood with its candy like - sweetness, berries, very complex, if you are looking for a coffee for filter, this is for you

### FLAVOUR ATTRIBUTES



### LOT DETAILS

|                |                        |
|----------------|------------------------|
| Lot ID         | AW04                   |
| Cupping Code   |                        |
| Harvest Season | Apr – July + Nov – Feb |
| Stock          | 20 MT                  |
| Terms          | FOB / FOT              |
| Export Season  | Aug - Oct              |

# Mwanyi Terimba Limited

You can never go wrong with coffee growing



|                     |                   |             |                            |                   |                                      |
|---------------------|-------------------|-------------|----------------------------|-------------------|--------------------------------------|
| ESTABLISHED<br>2020 | OFFICE<br>Kampala | STAFF<br>12 | ANNUAL VOL.<br>2500 MT GBE | REGION<br>Central | EXPORT MKTS<br>EU, ME, Africa, China |
|---------------------|-------------------|-------------|----------------------------|-------------------|--------------------------------------|

## WHO WE ARE

Ugandan coffee exporting company Mwanyi Terimba “Coffee does not lie” owned by the Kingdom of Buganda, incorporated in 2020 from the acclaimed Emmwanyi Terimba farmer mobilisation campaign. A network of 17,000+ smallholder farmers and 20+ groups of the Buganda region in the Lake Victoria crescent, along the equator, supply Robusta and Arabica for export and domestic value addition. Exporting 2500 MT annually to the EU, Middle East and China.

## HOW WE ARE UNIQUE

Kingdom of Buganda ownership — credibility, scale and reach tapping into its 800,000 Baganda smallholders; dual green bean and roasted coffee brand “Kings Coffee”;

## OUR SUSTAINABILITY WORK

### Climate-Smart Agriculture

Climate-smart practices, agroforestry, mixed farming and soil/water conservation via the Emmwanyi Terimba campaign and Rotary.

### Farmer Training

Ongoing post-harvest, EUDR-compliance and traceability training across 18 counties, with Kingdom-backed quality standards.

### Certifications & standards

Fairtrade (FLO) · Rainforest Alliance · EUDR compliance in development · China GACC export approval (2024).

### Partners & Networks

CBI · Enabel/WeWork · BUCADEF · Baganda Investment Club · Rotary · Cafe Africa · ITC · aBI Development.

## OUR SOURCING APPROACH

- County-Level Collection**  
18 collection centres, one per county, managed by Kingdom chiefs. Farmers sell FAQ coffee, receive a GRN and are paid via bank transfer
- Transport to Kampala**  
Coffee transported from county centres to the Namanve warehouse, Kampala.
- Grading & Processing**  
Green beans graded to Robusta Screen 1800/1500/1200 and Arabica AA/AB/C grades. Separate roasting line for the domestic brand
- Quality Control**  
Kingdom administration ensures quality across 18 counties following control protocols volume exported annually (doubled year-on-year)
- EUDR due diligence**  
All farms are mapped using KAWA app and traceability systems under development.

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# RN08 · Natural

## Mwanyi Terimba LTD



|                          |                         |                           |                    |                             |                       |
|--------------------------|-------------------------|---------------------------|--------------------|-----------------------------|-----------------------|
| REGION<br>Central Uganda | ALTITUDE<br>1,200-1,400 | VARIETY<br>Robusta Erecta | GRADE<br>Screen 18 | AEZ<br>Pastoral Range Lands | PROCESSING<br>Natural |
|--------------------------|-------------------------|---------------------------|--------------------|-----------------------------|-----------------------|

### EXPORTER SUMMARY

*A natural robusta from the Lake Victoria Crescent; grown along the equator and obtaining this unique profile after careful handsorting.*

|                   |                        |       |              |                        |       |
|-------------------|------------------------|-------|--------------|------------------------|-------|
| Fragrance / Aroma | <div><div></div></div> | 7.75  | Flavour      | <div><div></div></div> | 8.00  |
| Aftertaste        | <div><div></div></div> | 7.50  | Balance      | <div><div></div></div> | 7.75  |
| Overall           | <div><div></div></div> | 8.00  | Uniformity   | <div><div></div></div> | 10.00 |
| Clean Cup         | <div><div></div></div> | 10.00 | Acid-Salt    | <div><div></div></div> | 7.75  |
| Mouth Feel        | <div><div></div></div> | 8.25  | Bitter-Sweet | <div><div></div></div> | 8.00  |

# 83.0

Total cup points

Robusta  
Specialty grade ✓

# 0

Prim

# 8

Sec

### TASTING NOTES

Fruity-tropical

molasses

caramel

Floral - coffee blossoms

consistent

Pleasant

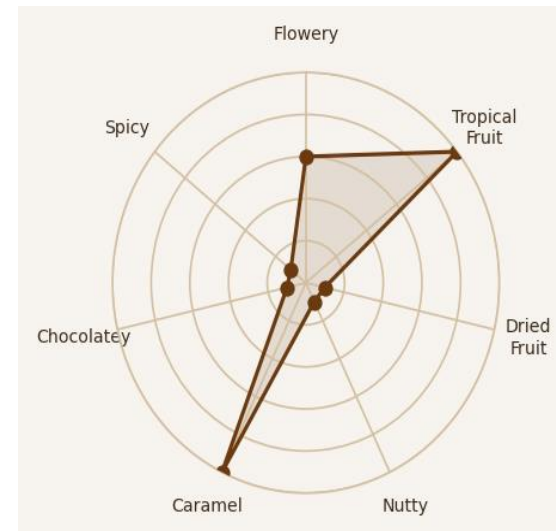
sweet bitter aftertaste but short

● Dominant ● Supporting ● Subtle

### CUPPER SUMMARY

This shows a very high quality robusta, very fruity and a bit funky a rare character in robusta and this makes it a special coffee

### FLAVOUR ATTRIBUTES



### LOT DETAILS

|                |                   |
|----------------|-------------------|
| Lot ID         | C474.050 N        |
| Cupping Code   | RN08              |
| Harvest Season | November–February |
| Stock          | 20 MT             |
| Terms          | FOB / FOT         |
| Export Season  | May–August        |

# AW06 · Washed

## Mwanyi Terimba LTD



| REGION         | ALTITUDE    | VARIETY | GRADE     | AEZ             | PROCESSING |
|----------------|-------------|---------|-----------|-----------------|------------|
| Eastern Uganda | 1,500-2,500 | SL14    | Bugisu AA | Highland Ranges | Washed     |

### EXPORTER SUMMARY

*A washed arabica from Elgon highlands, grown at favourable altitudes; offering it a beautiful grapy flavour notes*

|                   |                        |       |            |                        |       |
|-------------------|------------------------|-------|------------|------------------------|-------|
| Fragrance / Aroma | <div><div></div></div> | 7.80  | Flavour    | <div><div></div></div> | 7.80  |
| Aftertaste        | <div><div></div></div> | 7.80  | Balance    | <div><div></div></div> | 7.75  |
| Overall           | <div><div></div></div> | 7.75  | Uniformity | <div><div></div></div> | 10.00 |
| Clean Cup         | <div><div></div></div> | 10.00 | Acidity    | <div><div></div></div> | 7.75  |
| Body              | <div><div></div></div> | 7.70  | Sweetness  | <div><div></div></div> | 10.00 |

# 84.3

Total cup points

Arabica  
Specialty grade ✓

# 0

Prim

# 3

Sec

### TASTING NOTES

Floral

hezelnuts

grape

hibiscus

floral

cascara tea

tamarind

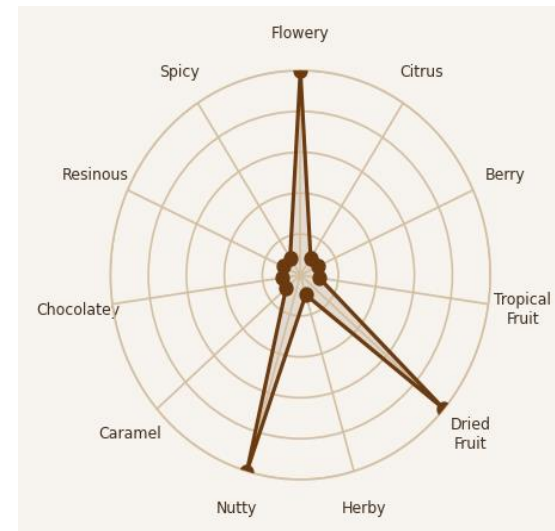
green apple

● Dominant ● Supporting ● Subtle

### CUPPER SUMMARY

This is a coffee that remembers its origin, it reflects what elgon coffees are known for, juicy, floral and bright.

### FLAVOUR ATTRIBUTES



### LOT DETAILS

|                |                   |
|----------------|-------------------|
| Lot ID         | C474.050 W        |
| Cupping Code   | AW06              |
| Harvest Season | November–February |
| Stock          | 20 MT             |
| Terms          | FOB / FOT         |
| Export Season  | May–August        |

# Ndugu Farmers

*Your Partner For Responsible Sourcing of Uganda Robusta*



ESTABLISHED

2021

OFFICE

Kampala

STAFF

23

ANNUAL VOL.

5,000 MT GBE

REGION

Central Uganda

EXPORT MKTS

EU / USA

## WHO WE ARE

*Ndugu is your direct sourcing partner for Uganda Robusta. 10,678 MTs traded since 2021. Annual capacity 5,000 MTs. A network of 32 farmer cooperatives. 12,400 smallholder farmers located in Central Uganda.*

*We are EUDR compliant. Our Certifications include RFA, 4C, Sucafina Impact and Beyond Beans standards. And soon Fairtrade.*

## HOW WE ARE UNIQUE

*We believe profits and sustainability are not mutually exclusive. So we partner with roasters and traders that value sustainable development of coffee producers and those that care about our planet / environment. Ndugu is therefore a direct sourcing trader and definitely not a margin trader.*

## OUR SUSTAINABILITY WORK

### Profit

10,678 MTs traded since 2021. 5000+MTs Annual Capacity. \$17M+ Annual Turnover. Powering Global Roasters & Traders with Hassle-Free Compliance & ESG Reporting.

### People

12,400 Smallholder Farmers (32.08% Women). 528 Supply Chain Drivers. 253 Youth Field Agents. Advancing SDGs 1 - No Poverty · 2 - Zero Hunger · 4 - Quality Education · 5 - Gender Equality · 8 - Decent Employment & Economic Growth.

### Planet

200,000+ Shade Trees Planted. 4000+ Farmers Involved In Carbon Credit Projects. 10,000+ Farmers EUDR Compliant. Promoting Regenerative Agriculture. Contributing To SDGs 13 · Climate Action · 15 - Life on Land

### Partners & Networks

UGACOF (Sucafina) · ETG · Olam · Wakuli · PureAfrica · Top of Crop · Solidaridad · GLZ · RVO · CBI · Rabo Foundation · Emata · MERIDIA · Fairfood + SDG 17 - Partnerships For Goals.

## OUR SOURCING APPROACH

- Farmer Sourcing**  
10,000+ Smallholders harvest, dry and deliver Robusta to 32 Coops for hulling. Ndugu facilitates Coops with Working capital
- Aggregation**  
32 Cooperatives aggregate FAQ through 6 Super-cooperatives and deliver to Ndugu for grading.
- Grading & Payments**  
Ndugu grades coffee into specific screens ((12-15-18) FAQ prices + agreed Premiums are paid to Coops.
- Quality Control**  
Ndugu clients incentivise good out-turn with quality premiums. We cup speciality and fine coffee before loading.
- EUDR due diligence**  
Hassle-free EUDR compliance. 14,802 gardens geo-tagged; We conduct deforestation checks (MERIDIA Verify®)

## CONTACT PERSONS

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Ndugu Uganda Operations - Bless Agume  
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- Martijn +31 6 41915445

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**Profit and sustainability are not mutually exclusive**



# RH01 · Natural

## Ndugu Farmers



| REGION         | ALTITUDE  | VARIETY        | GRADE     | AEZ                        | PROCESSING |
|----------------|-----------|----------------|-----------|----------------------------|------------|
| Central Uganda | 1250-1300 | Robusta Nganda | Screen 15 | Pastoral Range Lands (PRL) | Natural    |

### EXPORTER SUMMARY

Uganda Natural Robusta, grown at 1,250–1,350m altitude in equatorial Uganda by smallholder farmers; naturally processed and offered as specialty micro lots and fine commercial lots

|                   |                        |       |              |                        |       |
|-------------------|------------------------|-------|--------------|------------------------|-------|
| Fragrance / Aroma | <div><div></div></div> | 7.75  | Flavour      | <div><div></div></div> | 7.75  |
| Aftertaste        | <div><div></div></div> | 8.00  | Balance      | <div><div></div></div> | 7.50  |
| Overall           | <div><div></div></div> | 7.75  | Uniformity   | <div><div></div></div> | 10.00 |
| Clean Cup         | <div><div></div></div> | 10.00 | Acid-Salt    | <div><div></div></div> | 7.75  |
| Mouth Feel        | <div><div></div></div> | 7.75  | Bitter-Sweet | <div><div></div></div> | 7.50  |

# 81.7

Total cup points

Robusta  
Specialty grade ✓

# 0

Prim

# 5

Sec

### TASTING NOTES

Nutty

Spices

dried fruits

Dark chocolate

black pepper

Dusty in cup 2

clean and well balanced

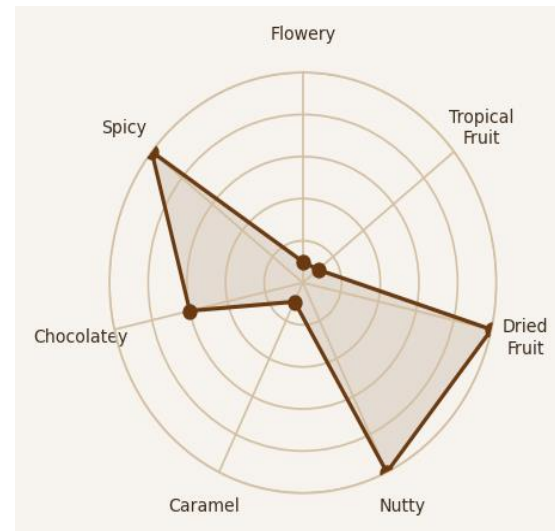
cloves

● Dominant ● Supporting ● Subtle

### CUPPER SUMMARY

A very spicy and bitter sweet and subtle at the end, still nicely balanced cup.

### FLAVOUR ATTRIBUTES



### LOT DETAILS

|                |                |
|----------------|----------------|
| Lot ID         | Ndugu WC26 020 |
| Cupping Code   | RH01           |
| Harvest Season | May - August   |
| Stock          | 19.2 MT        |
| Terms          | FOT Kampala    |
| Export Season  | August - Oct   |

# RW08 · Natural

## Ndugu Farmers



| REGION         | ALTITUDE  | VARIETY        | GRADE     | AEZ                        | PROCESSING |
|----------------|-----------|----------------|-----------|----------------------------|------------|
| Central Uganda | 1250-1300 | Robusta Nganda | Screen 15 | Pastoral Range Lands (PRL) | Natural    |

### EXPORTER SUMMARY

Specialty-grade Uganda Natural Robusta scoring 82.5 points, offering a clean cup with caramel sweetness, chocolate notes, berries, and balanced fruity complexity. Smooth mouthfeel, excellent uniformity, and distinctive single-origin character.

|                   |                        |       |              |                        |       |
|-------------------|------------------------|-------|--------------|------------------------|-------|
| Fragrance / Aroma | <div><div></div></div> | 7.75  | Flavour      | <div><div></div></div> | 8.00  |
| Aftertaste        | <div><div></div></div> | 7.75  | Balance      | <div><div></div></div> | 7.75  |
| Overall           | <div><div></div></div> | 8.00  | Uniformity   | <div><div></div></div> | 10.00 |
| Clean Cup         | <div><div></div></div> | 10.00 | Acid-Salt    | <div><div></div></div> | 7.75  |
| Mouth Feel        | <div><div></div></div> | 7.75  | Bitter-Sweet | <div><div></div></div> | 7.75  |

# 82.5

Total cup points

Robusta  
Specialty grade ✓

# 0

Prim

# 5

Sec

### TASTING NOTES

Funky

malt

caramel

berries

Juicy

sweet corn

chocolate fudge

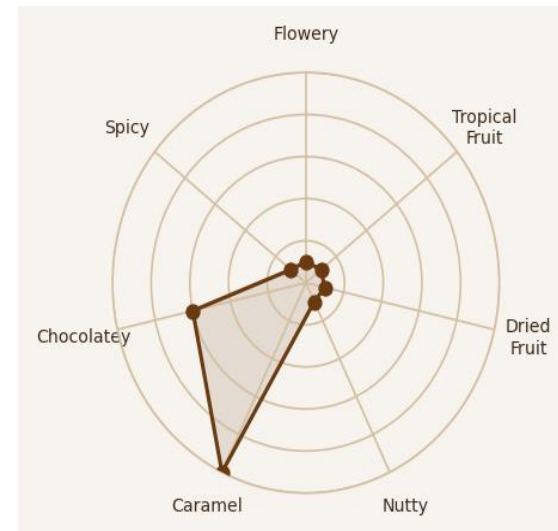
orange

● Dominant ● Supporting ● Subtle

### CUPPER SUMMARY

Good coffee, very clean, fruity and sweet, another robusta that can stand alone as a single origin, it has something beautiful to show

### FLAVOUR ATTRIBUTES



### LOT DETAILS

|                |                |
|----------------|----------------|
| Lot ID         | Ndugu WC26 021 |
| Cupping Code   | RW08           |
| Harvest Season | May - August   |
| Stock          | 21.6 MT        |
| Terms          | FOT Kampala    |
| Export Season  | August - Oct   |

# Nyamirima Mutegaya Cooperative Society Ltd

Prosperity together



|                     |                  |            |                           |                   |                                    |
|---------------------|------------------|------------|---------------------------|-------------------|------------------------------------|
| ESTABLISHED<br>1961 | OFFICE<br>Ibanda | STAFF<br>8 | ANNUAL VOL.<br>500 MT GBE | REGION<br>Western | EXPORT MKTS<br>NL, BEL, CH, Malta, |
|---------------------|------------------|------------|---------------------------|-------------------|------------------------------------|

## WHO WE ARE

Farmer-owned cooperative in Ibanda District, Western Uganda, established in 1961 and relaunched ~2022 with USADF processing infrastructure. 1,046 smallholder members — 30% women — produce specialty Arabica and Robusta. Fairtrade (FLO) certified and EUDR compliant, exporting directly to European specialty buyers since 2024.

## HOW WE ARE UNIQUE

Exporting both Arabica & Robusta naturals; Fairtrade-certified; sourcing directly from farmers; Ibanda district known for its quality natural coffees. Strong gender orientation with minimum quota for internal committees.

## OUR SUSTAINABILITY WORK

### Climate-Smart Agriculture

Agroforestry project with Solidaridad ongoing; engaging our own extension workers to improve farmer production practices

### Farmer training

30% of members are women. Training in post-harvest quality, income diversification and governance strengthens livelihoods across Ibanda District.

### Certifications & standards

Fairtrade (FLO) certified · EUDR compliant · 527 farmers FT certified, rest in progress · Organic certification underway

### Partners & Networks

Root Capital · Shared Interest · CRS · Solidaridad · Enabel · Progreso · Rabobank (pending) · CBI

## OUR SOURCING APPROACH

- 1 Farm Collection**  
Own truck collects Kiboko or cherry from our members across Ibanda via 12 extension zones, ensuring traceability and quality control
- 2 Prim Processing**  
Two dedicated facilities handle hulling, separation and solar drying — one for members, one for non-member throughput services.
- 3 Grading & Sorting**  
Robusta (Screen 18/15/12) and Arabica drugar (AA/AB/CPB) graded to export standard. Colour sorting currently outsourced; in-house planned.
- 4 Quality Control**  
Transitioning from FAQ to specialty grade; cupping lab and colour sorter planned via FT premium.
- 5 EUDR due diligence**  
Long client of EProd traceability system, offering traceability of all 1046 farmers.



**CONTACT PERSON**  
Jane Kafura, Manager

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Ibanda, Western Uganda

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+256 704 378 325

**EMAIL**  
jane.k@nyamirimamutegaya.com

**WEBSITE**  
www.nyamirimamutegaya.com

## RN02 · Natural

Nyamirima Mutegaya Cooperative Society Ltd



|                          |                  |                           |                    |                                        |                       |
|--------------------------|------------------|---------------------------|--------------------|----------------------------------------|-----------------------|
| REGION<br>Western Uganda | ALTITUDE<br>1200 | VARIETY<br>Robusta Erecta | GRADE<br>Screen 15 | AEZ<br>South-Western Farm Lands (SWFL) | PROCESSING<br>Natural |
|--------------------------|------------------|---------------------------|--------------------|----------------------------------------|-----------------------|

## EXPORTER SUMMARY

*A Natural processed Robusta from Ibanda, Western Uganda grown along plantains that is well known for warm climate, with moderate rainfall and fertile soil.*

|                   |                        |       |              |                        |       |
|-------------------|------------------------|-------|--------------|------------------------|-------|
| Fragrance / Aroma | <div><div></div></div> | 7.50  | Flavour      | <div><div></div></div> | 7.75  |
| Aftertaste        | <div><div></div></div> | 7.50  | Balance      | <div><div></div></div> | 7.75  |
| Overall           | <div><div></div></div> | 7.50  | Uniformity   | <div><div></div></div> | 10.00 |
| Clean Cup         | <div><div></div></div> | 10.00 | Acid-Salt    | <div><div></div></div> | 7.50  |
| Mouth Feel        | <div><div></div></div> | 7.75  | Bitter-Sweet | <div><div></div></div> | 7.50  |

80.7

Total cup points

Robusta  
Specialty grade ✓

3

Prim

8

Sec

## TASTING NOTES

Cocoa

Pulp

fruity

nutty

Smooth

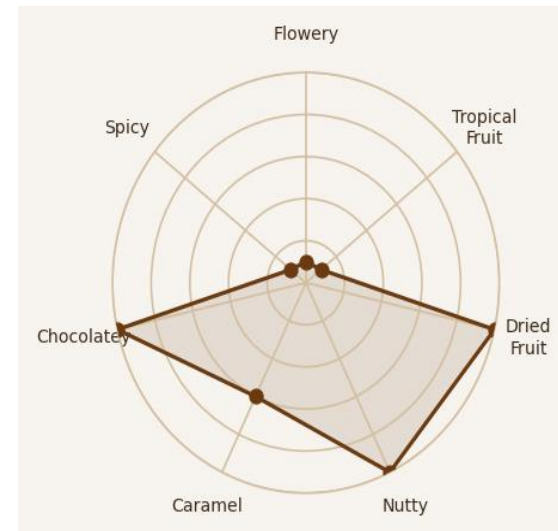
brown sugar

● Dominant ● Supporting ● Subtle

## CUPPER SUMMARY

Good premium coffee, not complex yet balanced with a good smooth mouthfeel

## FLAVOUR ATTRIBUTES



## LOT DETAILS

|                |              |
|----------------|--------------|
| Lot ID         | NYA/R/01     |
| Cupping Code   | RN02         |
| Harvest Season | April - July |
| Stock          | 40 MT        |
| Terms          | FOT/FCA      |
| Export Season  | July - Sep   |

## AH03 · Honey

Nyamirima Mutegaya Cooperative Society Ltd

REGION  
Western UgandaALTITUDE  
1400-1900VARIETY  
SL14GRADE  
WugarAEZ  
South-Western Farm Lands  
(SWFL)PROCESSING  
Honey

## EXPORTER SUMMARY

A Honey processed Arabica grown at an altitude of 1900m Blend of SL14, SL28 and Nyasaland varieties from the hills of Ibanda and Buhweju, it obtains its unique profile and attributes from well hand sorted cherries

|                   |                        |       |            |                        |       |
|-------------------|------------------------|-------|------------|------------------------|-------|
| Fragrance / Aroma | <div><div></div></div> | 8.00  | Flavour    | <div><div></div></div> | 8.00  |
| Aftertaste        | <div><div></div></div> | 8.00  | Balance    | <div><div></div></div> | 7.90  |
| Overall           | <div><div></div></div> | 8.25  | Uniformity | <div><div></div></div> | 10.00 |
| Clean Cup         | <div><div></div></div> | 10.00 | Acidity    | <div><div></div></div> | 8.00  |
| Body              | <div><div></div></div> | 8.00  | Sweetness  | <div><div></div></div> | 10.00 |

86.1

Total cup points

Arabica  
Specialty grade ✓

0

Prim

2

Sec

## TASTING NOTES

Tropical fruits - pineapple

malt

caramel

Blossoms

syrupy

peach

Chocolate

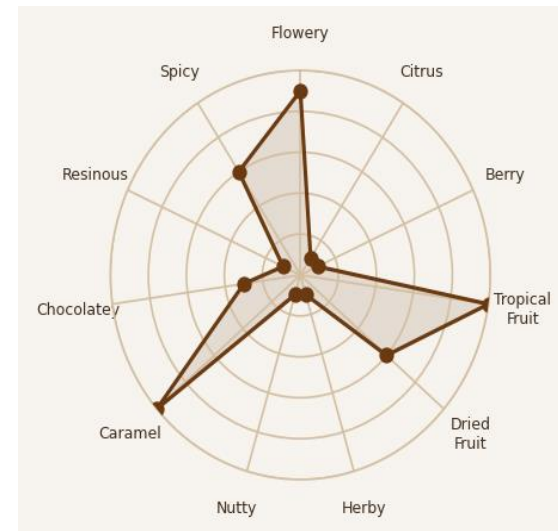
lavender

● Dominant
● Supporting
● Subtle

## CUPPER SUMMARY

Washed coffees usually portray brightness and floralness, this one is a special one though. It just offers a different experience, more sweeter, more ripe but still maintaining some washed characters

## FLAVOUR ATTRIBUTES



## LOT DETAILS

|                |               |
|----------------|---------------|
| Lot ID         | NYA/AH/01     |
| Cupping Code   | AH03          |
| Harvest Season | March -June   |
| Stock          | 10 MT         |
| Terms          | FOT/FCA       |
| Export Season  | July - August |

# Rubanga Cooperative Society Ltd

Triple-Certified Coffee from Western Uganda



|                     |                   |             |                            |                      |                      |
|---------------------|-------------------|-------------|----------------------------|----------------------|----------------------|
| ESTABLISHED<br>1986 | OFFICE<br>Mitooma | STAFF<br>47 | ANNUAL VOL.<br>5600 MT GBE | REGION<br>South West | EXPORT MKTS<br>XXXXX |
|---------------------|-------------------|-------------|----------------------------|----------------------|----------------------|

## WHO WE ARE

Rubanga Cooperative Society Limited is a farmer-owned cooperative of 20,578 members across 421 groups in Mitooma and 13 affiliated cooperatives in western Uganda. Founded 1986; triple-certified Fairtrade, Rainforest Alliance and Organic; exporting since 2021 with own processing factory. Exports 5,600MT annually

## HOW WE ARE UNIQUE

Uganda's only triple-certified cooperative (Fairtrade, Rainforest Alliance, Organic) with 20,578 members. Own processing factory with solar dryer and color sorter. EUDR Consortium 2 lead make Rubanga a fully traceable, premium-ready supplier.

## OUR SUSTAINABILITY WORK

### Climate-Smart Agriculture

RA, Fairtrade and Organic certified; +300 USD/MT premium paid to farmers for certified coffee volumes.

### Farmer Training

8 extension officers for 421 farmer groups; Root Capital training-of-trainers; aBi Climate Smart irrigation.

### Certifications & standards

Organic, Fairtrade, Rainforest Alliance

### Partners & Networks

Agriterra · aBi · Solidaridad · Root Capital · Rabobank · MARKUP

## OUR SOURCING APPROACH

- Farmer Sourcing**  
20,578 members in 421 groups supply Robusta and Arabica across western Uganda.
- Aggregation**  
30 agents source kiboko from groups; hulled at 5 dry mills into FAQ grade.
- Grading & Processing**  
Natural-processed at own solar dryer; own factory + color sorter for green bean grading.
- Quality Control**  
Cupping targets SCAA 86+ for specialty (up to 11 USD/Kg); commercial verified pre-export.
- EUDR due diligence**  
Symos traceability + Meridia EUDR risk; 7,000 farmers assessed; EUDR Consortium 2 lead.

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support@rubangacoop.com  
**WEBSITE**  
rubangacoop.com



# RN06 · Natural

## Rubanga Coffee

|                                 |                         |                                  |                           |                                           |                              |
|---------------------------------|-------------------------|----------------------------------|---------------------------|-------------------------------------------|------------------------------|
| REGION<br><b>Western Uganda</b> | ALTITUDE<br><b>1600</b> | VARIETY<br><b>Robusta Erecta</b> | GRADE<br><b>Screen 15</b> | AEZ<br>South-Western Farm Lands<br>(SWFL) | PROCESSING<br><b>Natural</b> |
|---------------------------------|-------------------------|----------------------------------|---------------------------|-------------------------------------------|------------------------------|

### EXPORTER SUMMARY

*A natural Robusta produced by smallholder farmers in Mitooma and South western Uganda districts at an elevation of 1.600 meters above sea level.*

|                   |                        |       |              |                        |       |
|-------------------|------------------------|-------|--------------|------------------------|-------|
| Fragrance / Aroma | <div><div></div></div> | 7.50  | Flavour      | <div><div></div></div> | 7.25  |
| Aftertaste        | <div><div></div></div> | 7.25  | Balance      | <div><div></div></div> | 7.50  |
| Overall           | <div><div></div></div> | 7.50  | Uniformity   | <div><div></div></div> | 10.00 |
| Clean Cup         | <div><div></div></div> | 10.00 | Acid-Salt    | <div><div></div></div> | 7.25  |
| Mouth Feel        | <div><div></div></div> | 7.50  | Bitter-Sweet | <div><div></div></div> | 7.25  |

# 79.0

Total cup points

Robusta  
Premium grade

## 2

Prim

## 5

Sec

### TASTING NOTES

Spicy

orange

plum

Camomile

dark chocolate

earthy

Black tea

cloves

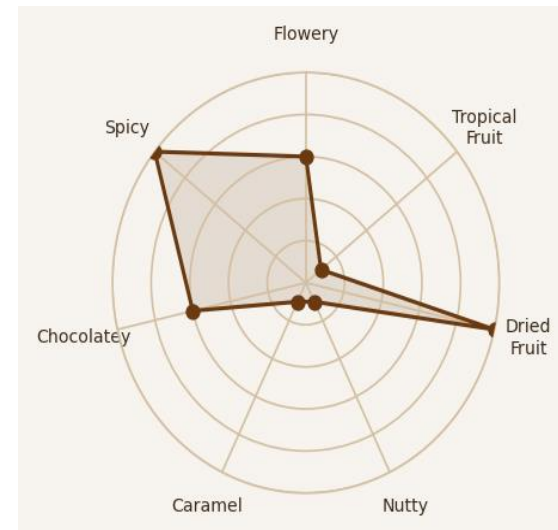
bitter

● Dominant ● Supporting ● Subtle

### CUPPER SUMMARY

This is very interesting, it starts off just like a normal robusta but it cools it opens up and you taste more florals, becomes more sweet and some acidity come through

### FLAVOUR ATTRIBUTES



### LOT DETAILS

|                |             |
|----------------|-------------|
| Lot ID         | RCS05       |
| Cupping Code   | RN06        |
| Harvest Season | March -June |
| Stock          | 60 MT       |
| Terms          | FOB / FOT   |
| Export Season  | July - Sep  |

# R001 · Natural

## Rubanga Coffee

|                                 |                         |                                  |                           |                                           |                              |
|---------------------------------|-------------------------|----------------------------------|---------------------------|-------------------------------------------|------------------------------|
| REGION<br><b>Western Uganda</b> | ALTITUDE<br><b>1698</b> | VARIETY<br><b>Robusta Erecta</b> | GRADE<br><b>Screen 15</b> | AEZ<br>South-Western Farm Lands<br>(SWFL) | PROCESSING<br><b>Natural</b> |
|---------------------------------|-------------------------|----------------------------------|---------------------------|-------------------------------------------|------------------------------|

### EXPORTER SUMMARY

*A fine Robusta red cherries purely picked, delivered to the cooperative solar drier where it was floated, graded and dried under the solar controlled environment. Purely post harvest handling managed by Rubanga Cooperative*

|                   |                        |       |              |                        |       |
|-------------------|------------------------|-------|--------------|------------------------|-------|
| Fragrance / Aroma | <div><div></div></div> | 8.25  | Flavour      | <div><div></div></div> | 8.00  |
| Aftertaste        | <div><div></div></div> | 7.75  | Balance      | <div><div></div></div> | 7.75  |
| Overall           | <div><div></div></div> | 8.00  | Uniformity   | <div><div></div></div> | 10.00 |
| Clean Cup         | <div><div></div></div> | 10.00 | Acid-Salt    | <div><div></div></div> | 8.25  |
| Mouth Feel        | <div><div></div></div> | 8.00  | Bitter-Sweet | <div><div></div></div> | 8.50  |

# 84.5

Total cup points

Robusta  
Specialty grade ✓

# 0

Prim

# 3

Sec

### TASTING NOTES

Sweet aromatics

hezelnut

berries

Caramel

plum

complex

Creamy mouthfeel

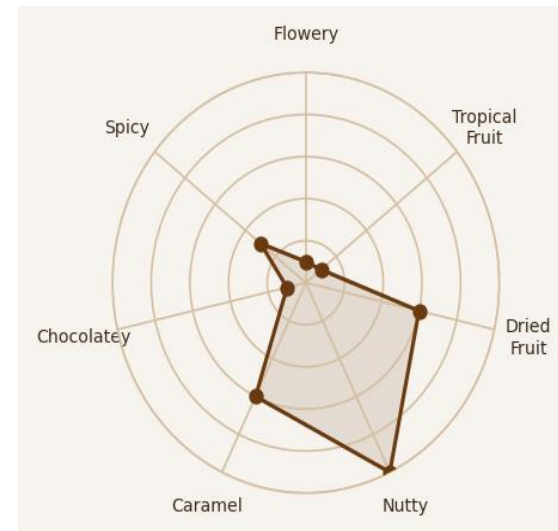
sweet aftertaste

● Dominant ● Supporting ● Subtle

### CUPPER SUMMARY

A special robusta, fruity sweet with a sweet aftertaste that we definitely appreciate as a cupping team.

### FLAVOUR ATTRIBUTES



### LOT DETAILS

|                |             |
|----------------|-------------|
| Lot ID         | RCS01       |
| Cupping Code   | R001        |
| Harvest Season | March -June |
| Stock          | 60 MT       |
| Terms          | FOB / FOT   |
| Export Season  | July - Sep  |