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COFFEE FARMING IN UGANDA

Robusta Coffee Production

Robusta coffee, which is made from the plant coffee canephora, mainly grows in the Lake Victoria Basin. It is known for low acidity and high bitterness in relation to coffee made from coffee arabica. Arabica beans, which is ranging between 200–800 meters above sea level tend to grow in higher altitudes than those of Robusta. Its production is also more of a robust crop because it generates great obtainable product per area than an arabica does and the costs of harvesting its coffee beans are considerably lower than arabica. Another advantage of it, the Robusta strain of the plant is more likely relative resilience to wilts and plant diseases, which makes it a less risky crop to rely on. Due to its high bitterness, it is examined to be less popular on the global market in parallel to arabica.

However, despite having an abundant crop that is resilient to disease, Robusta coffee is particularly adaptable to climate change. Studies project that a 2-degree Celsius increase in temperature can severely reduce the amount of coffee canephora that can grow in Uganda.

While Arabica was introduced at the beginning of the 1900's, Robusta coffee is indigenous to the country and has been a part of Ugandan life for centuries. Wild

Robusta coffee variety still grows today in Uganda's rain forests and was thought to be one of the unusual examples of naturally occurring coffee trees anywhere in the world.

Mostly, Robusta is sun-dried, although in this recent years there have been moderate attempts to reintroduce the wet-processing. These kinds of interventions are on-going today, which is under the aegis of the UCDA. In the early 1960's the Uganda coffee industry produced close to 25,000 tons of good quality pulped and washed Robusta but

this segment vanished entirely during the monopoly years, together with the plantation sector that supported it. Today, there's an estimation of about 500,000 small farms of varying sizes that grow at least some coffee.

Uganda's Robusta is native that had two types which are grown namely the 'Nganda' and 'Erecta'. An extensive clonal replanting program combines high yielding clones of both varieties that are vegetative propagated and self-sterile. The progenies are true to type and could retain their parental characteristics, wherein, they are high yielding, could mature faster, and produce a bigger bean with improved liquor characteristics. They also tend to have resistance to Coffee Leaf Rust Disease.

Uganda Robusta had an intrinsic quality that always been excellent and the on-going replanting program which is locally developed in a clonal material that is likely to result in a general revival of the country's ability to supply goods, and neutral liquoring coffee. Robusta in Uganda is grown at relatively high altitudes, some as high as 1,500 meters, making these coffees especially attractive for the fast-growing espresso industry.

However, the bulk of the Robusta can be used in the production of instant coffees and which is as inexpensive fillers for blends.

Arabica Coffee in Uganda also Includes:

Bugisu coffee. This coffee is from the Bugisu region on the slopes of Mount Elgon in the Kapchorwa district, Uganda. The Bugisu region is named after the Bugisu people which are commonly indigenous to this area. The coffee project "The Sipi Falls" was named after a trio of majestic waterfalls, which is established in the year

1999 to strengthen the quality of coffee production in that region and also to create a sustainable income for farmers.

Tasting Notes: A nice clean and smooth, fuller-bodied cup. Mostly darker toned and along the chocolaty side. This cup is surprisingly clean especially for the price – a good single-origin drinker but also works nicely as a blend base.

Roasting Notes: Good from medium to dark that is easy to roast. Medium roasts are delicate and a little sweeter, a good cup to sip on all day. Dark roast gets strong and thick with edgy chocolate and smoky tones – kind of like a super clean Sumatra. The hard Arabica beans originating from Bugisu are a real treasure for that dark roast. In the eastern region of Uganda which is Bugisu, wherein the coffee there is grown at moderately high elevations of (1,300 to 2,600 meters) on the slopes of Mount Elgon. Uganda is a landlocked country in East Africa sharing borders with Kenya, Rwanda, and the Democratic Republic of Congo.