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COFFEE FARMING IN UGANDA

Arabica Coffee Production

The Arabica coffee plant doesn't like those harsh climates and it likes humidity but can't handle frost. It prefers temperatures ranging between 15°C to 24°C or equivalent to (59°F to 75°F) and likes to be grown in the shady parts.

It's mainly grown at elevations of about 1,900+ feet which is (600+ meters) above sea level. Coffee bean likes to be grown on those hillsides and matures at the estimation of 7 years of age.

These plant usually grows to around 9 to 12 meters in the wild. But when grown for commercial use, it can reach only about 5 meters tall but it is usually kept at a range of 2 meters to help with the harvesting.

These beans (which are actually known as seeds) are found inside of the berries that grow on those shrub-like plants. These berries are usually harvested when they are "cherry" or their color is deep-red/dark-purple, but there are usually 2 beans in each berry.

More like into blueberries, its fruit of the arabica coffee plant doesn't ripen at the same time, and that's when the berries are best picked by hand. If the berries are harvested before they are fully ripe it will result in an inferior coffee.

If the arabica coffee beans are removed from the berries which there is also a so-called "parchment coat" and a "silver skin" that has to be removed too.