



Uganda Coffee
Development Authority

COFFEE NEWS

Your quarterly publication highlighting the activities in the Uganda Coffee Sector

www.ugandacoffee.go.ug | April - June 2020



Coffee farming as a business: farmers reaping benefits

ALSO INSIDE...

- Great potential for coffee production in Kiryandongo
- UCDA adopts modified SCA cupping protocols





INSIDE...

- 1** UCDA adopts modified SCA cupping protocols

- 2** Diversification important in coffee farming - Buhura

- 4** Great potential for coffee production in Kiryandongo

- 8** From country manager to prolific farmer - Nuwagira

- 10** Extension services and inputs are key to success - Kamukama

- 11** Motivated farmers produce good quality coffee - Byamugisha

- 13** Stumping, mulching & pruning helped me increased yield - Zavuga

- 14** Study tours increased our coffee quality and quantity – Kakaire

- 16** Coffee trends

Published by

Uganda Coffee Development Authority

Coffee House,
Plot 35, Jinja Road,

P. O. Box 7267, Kampala, Uganda

Tel: (+256) -312-260470 | Email: info@ugandacoffee.go.ug

Website: www.ugandacoffee.go.ug

Follow us on social media



Editorial Team

Editor-in-Chief: Dr. Emmanuel Iyamulemye

Editor: Laura Walusimbi

Contributors: Barbara Akajorait, Fredrick Mugerwa, Julius Twiine, Laura Walusimbi

Design & Print: Slick Republic Limited



FOREWORD

In the last quarter of the recently concluded financial year 2020/2021, the world was ravaged by COVID-19. Fortunately, Uganda's coffee exports remained stable in a declining global economy. According to the Hindu Business Line publication, Indian coffees are facing stiff competition from Ugandan ones in the Italian market, which they have dominated for over three decades now. The Ugandan Robusta coffee, which is comparable to the Indian variety in terms of quality, are priced cheaper by at least \$200 per tonne or about 20 per cent and is attracting buyers' interest in Italy. We are excited about this increasing share in Italy as it is a testament to Uganda's good quality coffee.

Although coffee production was briefly interrupted at the start of the lockdown in March this year due to restrictions in movements, Uganda exported more coffee than it ever has in the last 30 years. We closed the financial year on a high note with 5.1 million 60kg bags exported.

A lot still needs to be done and UCDA is working with stakeholders for increased production and exports. We are creating demand for coffee in emerging and traditional markets. In China, for example, we have a Promotion Office and we are in the process of contracting a firm to actively and aggressively market coffee there and in the neighbouring countries. We are also marketing Uganda coffee in the Magreb, India, the Middle East, Europe and the Americas with support from the commercial attaches in Uganda's missions abroad.

We urge farmers to treat coffee production as a serious farming business that can improve their lives. In this edition of our newsletter, you will read about farmers who are doing exactly that with guidance from our extension staff. From obtaining quality coffee planting material (seedlings) to employing good agricultural, harvest and post-harvest practices, farmers are reaping benefits from their farms.

Furthermore, we are getting more support from the Government to see how we can provide water for irrigation so farmers can ensure productivity of their coffee especially during the drought periods. In addition, we are working with our parent ministry, Ministry of Agriculture, Animal Industry and Fisheries, to ensure that all the inputs that come on the market are genuine. We are strengthening our extension system to work with farmers to achieve our goal of 20 million bags by 2025.

Dr. Emmanuel Iyamulemye Niyibigira
Managing Director - UCDA

UCDA adopts modified SCA cupping protocols

Uganda Coffee Development Authority has adopted the Specialty Coffee Association (SCA) modified cupping protocol in response to the COVID-19 pandemic. The modified protocol is a measure to minimize cross contamination during cupping.

The SCA cupping protocol was announced in March for use in the Specialty Coffee Expo Cupping Exchange with input from cupping experts and institutions. At UCDA this protocol covers the sanitary cupping of commercial and speciality Arabica and Robusta coffee grades.

According to the protocol each participant has their own cupping spoon and an individual shot glass. Other required equipment includes a spoon rinsing cup and a shot rinsing cup. Spittoons and spitting are discouraged.

Unlike with the previous cupping protocol, the spoon should not touch the cupper's mouth or drinking cup. The spoon will not be used for tasting. It will only be used to transfer the sample of coffee to individual cups/glasses.

During the cupping session, indi-



UCDA Quality Assurance Officers Raphael Wafoyo, Brenda Kemigisha and Fidel Bakomeza cupping coffee using the new protocols

viduals spoon a sample from the coffee bowl into their shot glass.

Participants then taste directly from their shot glass. Hot water and dump buckets are provided in between samples for rinsing coffee out of the shot glasses. In between samples, spoons will be rinsed in a rinse cup. To further ensure the cuppers' safety, the cupping equipment and table surfaces are sanitized in hot water at 85 degrees centigrade for at least 15 minutes and using 70% ethanol respectively before and between sessions.

UCDA adopted the new protocol in line with guidelines to protect staff involved in the cupping activities. Efforts are underway to build capacity within the industry to adopt the modified procedure.

In line with social distancing measures, only three cuppers are allowed in the cupping room for a session. ☺

Modified cupping protocol guidelines

- ☺ Provide each cupping participant with a cupping spoon and an individual shot glass upon arrival. Note: The spoon should not touch your mouth or shot glass/drinking cup.
- ☺ Place sample cups on cupping tables; a lead should clear the crust with a clean spoon. Approach the cupping bowl with your spoon and spoon a sample from the bowl into your shot glass.
- ☺ Taste directly from your shot glass.

The spoon will not be used for tasting, only to transfer the sample to individual cups. Don't forget, the spoon should not touch your mouth or shot glass.

- ☺ Provide hot water and dump buckets in between samples for rinsing coffee out of the shot glasses.
- ☺ In between samples, rinse spoons in a rinse cup. Remember, spoons should only be used for transferring coffee.

☺ Backup spoons and cups should be made available for those who might need a replacement during the cupping.

☺ Sanitize cupping table surfaces in between sessions.

☺ Due to the discouragement of spitting and use of spittoons, the acquisition of standard cupping tables, in-built with water supply and drainage systems were recommended.

Diversification important in coffee farming - Shakira Kaganda

If one visits Mugamba Integrated Farm in Harugongo, Kabarole District they are sure to find either Godfrey Kaganda or Shakira Kaganda or both of them. The couple have been growing coffee since January 2017. They are hands-on farmers.

"We have taken this as a business with major activities that we are focusing on," Mrs. Kaganda says. "We believe that if you take coffee as a business you can achieve a lot so our major activity is Arabica coffee farming."

Mugamba Integrated Farm is, as Mrs. Kaganda describes it, a commercial coffee matooke intercropped farm seated on over 100 acres with apiaries set around it. The farm also has a forest of eucalyptus trees. An estimated 52,000 seedlings have been planted as of July 2020. The Kagandas are planning to plant 18,000 more seedlings in the next season (September - November 2020).

Coffee harvest

The farm had its first coffee harvest last year and the Kagandas were extremely pleased with the quality they produced.

"We are proud that our coffee scored highly for specialty in the first harvest," Mrs. Kaganda says. The coffee scored just over 83% which makes it a specialty coffee. Mrs. Kaganda credits this to Uganda Coffee Development Authority that has supported the farm through their journey to date.

"We were able to get a good harvest because we got seedlings from certified UCDA nursery operators which supplied all our needs. We are very grateful to UCDA for all the advice and assistance they have given to us."



Farm workers harvesting red ripe cherries

Mrs. Kaganda says. "Because of all the advice we have been given we make sure we wait for our coffee to ripen before we harvest it."

The farm workers are under strict instructions to pick only red ripe cherries.

Intercropping and diversification

The coffee farm is intercropped with a variety of bananas (matooke) including kibuzi and mutuule among others. Mrs. Kaganda says income diversification is important to ensure the growth of one's business.



Honey harvesting at Mugamba Integrated Farm



The farm intercroops matooke and coffee

"Without matooke I don't think the coffee would have survived. The matooke is a big income earner for coffee care and support," she says. The farm harvests about 1,200 bunches monthly, and its target is at least 1,500 per month by end of 2020.

In addition, the farm has 200 beehives placed in different trap areas. They produce honey and other bee products such as beeswax and honeycombs for sale for the smooth running of the farm.

The nearby eucalyptus tree forest is not only a source of income but also a source of sticks needed to hold and bend coffee as well as hold up the heavy bunches of matooke as they grow. The trees also act as a wind breaker especially during the month of May when it is so windy.

It has not all been rosy for Mugam-

ba Integrated Farm. At their first harvest, they discovered there is a shortage of coffee processing and value addition structures. With the plentiful harvest and not enough space to dry their coffee they were forced to sell the coffee cheaply in form of red cherries. The farmers face other challenges such as the inaccessibility to loans, the inconsistent coffee and matooke prices, coffee pests and diseases, unreliable workers, poor roads, disastrous winds in May and drought due to lack of rains.

Despite the challenges, Mrs. Kaganda remains positive. With Fort Portal being turned into a tourism city, she expects that they will soon realise their dream of conducting coffee tourism at the farm.



The farm only harvests red ripe cherries



Honey combs harvested from the farm's apiary

Shakira Kaganda

Great potential for coffee production in Kiryandongo

By **Julius Twiine**

Twenty-one years ago, Alex Achaku who was then 29 years old migrated from Koboko district to Kiryandongo district to start growing coffee.

"I decided to come and work in my father's land after understanding that I would benefit a lot if I ventured in coffee growing," Achaku narrated. Today, Achaku has planted coffee on 12 of the 500 acres his father owns in Masamba village in Kiryandongo Sub County Kiryandongo district. The coffee is intercropped with avocado, banana and Musizi trees (*Maesopsis eminii*).

"Kiryandongo district has suitable land for coffee growing only that people do not know it," says Achaku. "The only issue is that people don't want to diversify. People should embrace coffee growing if they are to fight poverty," explained Achaku.

According to Achaku, he produces an average of 150 bags of dry coffee (*kiboko*) per year which he sells after processing in order to get a good price for it.

"I get at least 20 million shillings out of 150 bags. This year has been good in terms of weather and climate and I may end up getting 25 million Uganda shillings since I am expecting more than 200 bags out of my 12 acres," he explained.

Good agronomic practices

Achaku's coffee is thriving because he practices good agronomic practices.



Alex Achaku on his farm in Kiryandongo

"I have survived in coffee growing because I mulch my coffee plantation regularly to avoid the effects of dry season," he explained.

He explains that he uses chicken droppings, maize stover, bean husks, coffee husks, dry grass and other organic manures to mulch his coffee.

"When mulching using organic fertilizers be careful. For instance, while

applying animal manure I apply one ton per hectare and use 10 Kgs per tree. For coffee and bean husks I recommend 15 tons per hectare, 13.5 Kgs per tree and for maize stalk 12 tons per hectare and 10.8 Kgs per tree," Achaku explained.

He notes that coffee maintenance helps to get good yield adding that regular pruning and weeding is also a very big necessity for a farmer who is



"I thank UCDA for taking us for tours in different districts. Indeed, we have got enough knowledge and that is why I am able to produce quality coffee," Achaku commented.



doing coffee growing as a business.

Shade as a necessity

Achaku also said that providing shade to coffee is very necessary. He however noted that not all tree species are intercropped with coffee since some may be hosts to pests. Too much shade, on the other hand, may be detrimental to the coffee.

Achaku intercropped his coffee with

avocado trees, Musizi trees and banana. He has created a favourable micro-climate around the coffee using local shade trees; Omutoma (ficus spp), Omusisa with broad leaves (albizia coriaria), Omutumba, Omurongo, Omuyoora, Omunyaara, Omukuzza-Mbuzi, Omukunyu, Omukokowe, Cinnamon, Omulema-Ngundu, Omunyinya, Omukasiya, Omugo and several fruit trees.

He added that intercropping with avocado trees has helped keep his trees vibrant. In 2018 during the dry season the coffee, which was intercropped with avocado, survived while the one intercropped with other trees dried up.

"That year was too hot but avocado helped me during that dry spell. The intercropped coffee with banana sometimes dries because banana needs a lot of water. If you are to intercrop with banana, the ratio of banana to coffee must be 1:4," Achaku explained. The avocado trees must be pruned during the rainy season.

Other avocado benefits

Besides providing shade and wind-breaks to Achaku's coffee plantation, the avocado trees are a source of additional income.

"During the harvest season, I sell between 30 to 40 bags of avocado per week earning 40,000 shillings," Achaku said. He also pays some of his labourers in kind with avocados.

Post-harvest handling

Achaku also said that he ensures that quality coffee is produced adding that he ensures that he picks only red ripe cherries. Good harvest and post-harvest practices are important to Achaku in his quest to minimize losses.

"I make sure that coffee is dried on a clean surface. I use clean tarpaulins to dry my coffee. I don't dry my coffee on bare ground. Uganda Coffee Development Authority (UCDA) has always emphasized the issue of quality," Achaku stressed. "I am even planning to construct a cemented farm yard where I will be drying my coffee from."

Achaku attributes success to UCDA

"I thank UCDA for taking us for tours in different districts. Indeed, we have got enough knowledge and that is why I am able to produce quality coffee," Achaku commented.

The UCDA extension team has mobilized people in the district to embrace coffee growing which has enabled them to understand its value.

Achaku is eager to share his passion for coffee with anyone who is interested.

"I have helped new farmers to adopt good agricultural practices and inspired them through my success," Achaku noted.

Other enterprises

In addition to coffee and avocado growing Achaku has a coffee nursery that he established in 2000 and also trades in coffee.

He produces more than 50,000 coffee seedlings. The biggest challenge in his coffee nursery activities has been access to water but he plans to drill a borehole at home.

Achaku has been trading in coffee for more than 15 years now.

"My goal is to give farmers a fair price and find market for the coffee," Achaku said.



UCDA staff interacting with staff at Great Seasons Farmin Mutunda, Kiryandongo

What others say

Hassan Byenkya Isa the District Production and Marketing officer confirms that coffee production may not be widespread due to the dry spells they experience and the fact that not many people own land.

Coffee needs water to survive especially during the flowering season. Farmers are therefore encouraged to plant shade trees and mulch their farms to protect the coffee during the dry season.

Lieutenant Colonel Livingstone Kalyesubula the chief coordinator Operation Wealth creation (OWC) concurred with both Achaku and Isa on coffee not being a traditional crop in Kiryandongo. Kalyesubula said that the short dry spell which occurs between July to August and November to March may explain this.

He described Achaku as a special farmer who gives special attention to his coffee plantation and called



Red ripe cherries at Achaku's farm

upon other farmers in the district to emulate him.

About Kiryandongo District

It is located in the mid-western part of Uganda, with its headquarters 218 Kms away from Kampala. It is bordered by Nwoya District to the north, Oyam to the north east, Apac to the

east, Nakasongola to the south east, Masindi to the south and west. The District is at an average altitude of 1,295 meters above sea level and covers an area of 3,621 Sq. Kms most of which is arable land with a perimeter of 478 Kms.

Julius Twiine is UCDA's Regional Coffee Extension Officer

SUCCESS STORIES

Coffee farming as a business: farmers reaping benefits

Coffee is the second most traded commodity in the world after oil. In Uganda, it is one of the most traded due to the availability of a fully functional liberalized marketing system. Coffee farming as a business should be driven by standard production and manufacturing practices aimed at sustaining economic output and product quality. In this section, coffee farmers give testimonies about how they are achieving this with support from UCDA.



08 | From country manager to prolific farmer- Joseph Nuwagira



10 | Extension services and inputs are key to success - Yorokamu Kamukama



11 | Motivated farmers produce good quality coffee - Martin Byamugisha



13 | Stumping, mulching & pruning helped me increased yield - Ismail Zavuga

From country manager to prolific farmer - Joseph Nuwagira

When Joseph Nuwagira was in Primary school, he belonged to one of the school's farmer clubs. It is here that his love for farming was nurtured. Although he did not make a career out of it, he never completely lost sight of his passion. In the early 2000s Nuwagira and his late wife bought a greenhouse in which they grew vegetables that they supplied to Nakumatt. When the supermarket closed shop, Nuwagira changed tactics.

The former country manager of a leading provider of transport and logistics solutions in East Africa for 10 years, Nuwagira retired in 2015. Before his retirement he met with met someone from Uganda Coffee Development Authority (UCDA) who advised him on how to establish a coffee nursery.

"I started the coffee nursery in 2014 with elite coffee seedlings," said Mr. Nuwagira. "By 2018 I had been producing 50,000 per planting season."

In 2016, he applied to UCDA to establish a mother garden for Coffee Wilt Disease-resistant (CWDr) planting material that the Authority supplied to him. To date, Nuwagira operates two CWDr mother gardens at his farms in Nshungyezi and Karama, both in Nyakayojo Division in Mbarara District. Both of them have the seven lines of CWDr which are planted and harvested in their individual lines.

The mother gardens, which are 3 kms apart, have so far produced 35,700 CWDr clones which Nuwagira supplied to UCDA for allocation to

other nursery operators intending to establish similar mother gardens and to farmers for their coffee plantations.

"The purpose of this project is to produce the best planting material of CWDr clones for supply to farmers and hopefully UCDA will keep supporting me by allocating it to farmers," an expectant Nuwagira said. "We also intend to produce the best coffee and plan to add value to it by roasting and packing it for supply to consumers."

In addition to the two mother gardens that are producing CWDr planting material, Nuwagira also has a newly established 4-acre farm for coffee production.

One of the challenges the farmer faces is access to farm inputs. He requested UCDA for guidance on genuine inputs such as rooting hormones that are central in establishing CWDr cuttings. He also requested for guidance on which chemicals are safe to use to control pests.

He has also had challenges with the labour on his farms. His coffee



Mr. Nuwagira in his mother garden.

business has created jobs for people in his community but although he invests in their training, most have not been committed to the job of producing quality CWDr cuttings. It is possible they consider the work too hard or time consuming. CWDr cuttings are coffee plantlets that have been multiplied asexually from a single parent plant or clone. The practice involves raising planting material by vegetative propagation from nodal cuttings. To date there are 10 lines of the CWDr varieties. Farmers are advised to get CWD Resistant clonal coffee plantlets from only the well-established coffee nurseries such as Nuwagira's that are certified by UCDA.

Despite the challenges faced, the survival rate of Nuwagira's plantlets



During a recent visit to Nuwagira's farm by UCDA Board members and management, Nuwagira said he has 20,000 seedlings ready for planting. Each seedling goes for UGX1,500.

expressed gratitude to UCDA for the services and materials it has provided to him including seedlings, CWDr cuttings, metallic poles and shade nets, wheelbarrows, 200 litre drums, shears, pangas, slashers and hoes.

During a recent visit to Nuwagira's farm by UCDA Board members and management, Nuwagira said he has 20,000 seedlings ready for planting. Each seedling goes for UGX1,500. However, he is worried that he will not be able to sell them. Fortunately, among the visitors that day was the General Manager of Ankole Coffee Producers Cooperative Union (ACPCU), Mr. John Nuwagaba, who offered to market the seedlings. ACPCU also produces CWDr material but they are unable to meet the demand of their clients.

With the expansion that the farmer intends to undertake next planting season, he expects to produce 30,000 clones ready for supply and by beginning next year, this will increase to 50,000 clones of planting materials.

Nuwagira plans to start irrigation on the farms as soon as funds permit. He has a concrete 50,000 litre tank, six smaller tanks of one litre each for rain collection and a borehole at the Nshungyezi farm. His Karama farm is surrounded by three dams and a fourth one is being constructed. In total the dams will give him 100,000 litres of water. At Kigando, Nuwagira has constructed a dam of 20ft by 30ft by 7ft deep on the farm which also has a water stream. With the availability of all this water for irrigation he is confident of high yields from his farms. ☺

is 90%. He attributes this to his being present on the farm at all times. The proximity of the farms to his home is an added advantage. One of his gardens is at his home while the other two are a stone's throw away. He

- 1 **A farm worker digging around a water dam on Nuwagira's farm.**
- 2 **Nuwagira's mother garden intercropped with matooke.**
- 3 **Nuwagira showing a recently harvested coffee clone from one of his mother gardens.**



Extension services and inputs are key to success - Yorokamu Kamukama

Mr. Yorokamu Kamukama's farm is located in Orutama village, Orutama Parish, Kitura Sub-County Ibanda District. He is a Robusta seed producer and nursery operator with almost 50 acres of coffee plantation in a semi-arid area.

To ensure the coffee survives in these conditions, he mulches his farm and applies fertilizer. With this practice, each tree produces an average of 8 kgs of kiboko. He also owns a factory processing plant and belongs to a farmer group called Kitura Coffee growers and processors with about 100 members.

Kamukama is a demonstration farmer who regularly trains farmers on good agricultural practices. He is also the chairman of the Kitura Coffee Producers Society. The community he lives in is largely a cattle keeping one and he was instrumental in introducing coffee production here. He has perfected the coffee business in the cattle corridor and plans to increase the land under coffee to 60 acres.

"I am very passionate about my coffee," Kamukama said. "Sometimes I



Yorokamu Kamukama addressing visiting UCDA team. On the left is Ellyson Mwesiye UCDA RCEO and on the right is Kamukama's wife

wake up in the middle of the night to go and check on it."

Kamukama appreciates the assistance from UCDA in terms of extension services and inputs such as fertilizer and seedlings but wants more assistance in finding market for

his coffee. A team of visiting UCDA officials led by the Board's chairperson pledged to work on this. They also advised him to continue with the good agricultural practices and avoid pesticides to ensure he preserves the soil and coffee plants. ☘



Mrs Kamukama harvesting red ripe cherries.



Coffee processed at the Kitura coffee processing plant.

Motivated farmers produce good quality coffee - Martin Byamugisha

Farming has been a traditional way of life for both income and household consumption for Mr. Martin Byamugisha and his family. The farm is located in Rwempogo village, Kamushoko, Bubare Sub-County in Mbarara district. It sits on 20 acres with productivity of 8kgs (kiboko) per coffee tree. The family targets to increase this to 25 acres before the end of 2021.

Initially the family largely depended on banana (matooke) growing which was supplemented with cattle keeping.

"Both enterprises were prone to adverse effects of a long drought and over the past 20 years, banana shambas (plantations) in the region were ravaged by the Banana Bacterial Wilt (BBW) while herds of cattle were attacked by tick borne diseases," said Mr. Byamugisha. "This threatened our livelihood so we introduced coffee farming as an alternative source of income in 2013".

The Byamugisha family learnt the hard way that coffee plants require plenty of water to survive. Without adequate water for production, the crop produced was not impressive.

"The plants did not produce good quality cherries," Byamugisha explained. "Sometimes the cherries had one bean instead of two. Some of the cherries were even empty. The solution was to provide a relatively sustainable water source and develop an irrigation system to meet the coffee water requirements and improve productivity". With advice from the Uganda Coffee Development Authority (UCDA) extension staff he looked into various options to overcome this challenge.



Mr Byamugisha inspecting his farm.

Irrigation

In 2017, the family invested in excavation of a valley dam which is also used for fish farming and establishment of an irrigation network covering the existing coffee plantation.

The farm's modern irrigation system has sprinklers that deliver water in a radius of 50m. Byamugisha was deliberate in his search for the right system of irrigation for his farm. Because of the location and terrain of his farm, he dismissed drip irrigation as an option. In his opinion, the drip irrigation pipes are easily susceptible to damage. The sprinklers

therefore presented a better option. The water for irrigation is obtained from a 14ft deep earth dam measuring 100 x 50ft wide. Access to water has led to progressively increased coffee production on Byamugisha's farm and he highly recommends that coffee farmers ensure they have a good source of water instead of relying only on the rain.

The farm has progressively registered increase in production as a result of the irrigation. Production more than doubled between 2017 after irrigation was introduced to 2019 as illustrated in the table below.



An irrigation system on Byamugisha's farm.



Byamugisha also has a water dam on his farm.



Coffee plant on Byamugisha's farm.



Coffee - banana intercrop on the farm.

Coffee production over the years at Mr. Martin Byamugisha farm

Year	2015	2016	2017	2018	2019
No. of coffee bags harvested	20	31	66	80	180

The increase in production resulted in the job opportunities for members of the community with the farm hiring up to 40 workers per day during the coffee harvest season. The workers were therefore able to get income to cater for their children's school requirements as well as other needs.

Byamugisha intercroops his coffee with matooke. The benefits from this are four-fold. The banana plants provide shade for the coffee especially when it is still young. The banana plant also provides material for mulching, food for the farm's

workers and additional income for the family.

The farm would do even better, Byamugisha adds, if they were using fertilizer. He called on UCDA to support the farm with fertilizer and by enabling them to access solar pumps for the irrigation system at a subsidized cost. Alternatively, he said, the Authority could support farmers to negotiate for a farmer friendly tariff with Umeme. Currently the farm uses about 160 litres of diesel per week to run the pump and sprinklers.

Byamugisha also commented that UCDA should support farmers to improve the quality of the coffee.

"UCDA should motivate farmers to prioritize producing good quality coffee. The coffee should be processed and graded and the cost of a kilo should be determined according to the quality," Byamugisha said. "We also need support to acquire an appropriate coffee wet processing plant which will reduce labour and storage costs, reduce on the area where to spread the beans and result in high value coffee." ☺

Stumping, mulching and pruning helped me increased yield - Ismail Zavuga

Ismail Zavuga's farm, located in Kiyaga village, Kiyaga parish, Bumbaire sub county in Bushenyi district, is a model farm. He is a lead farmer who demonstrates good agricultural practices (GAPs) such as stumping to other farmers.



Ismail Zavuga showing the UCDA team what his farm looked like before the intervention. Looking on is Apollo Kamugisha, UCDA's Director of Development Services.

In the last season, 28 farmers emulated him by stumping old coffee trees, creating trenches in their farms and applying mulch.

Zavuga's coffee plantation is a good example of the benefit of coffee rehabilitation. In 2016, Zavuga had abandoned his coffee plantation and was even planning to cut it down due to low yields. However, with UCDA guidance, he stumped the old coffee trees, mulched and pruned and now harvests 5kgs of kiboko per tree. The increased yield is also at-



A photo of Zavuga's farm before he rehabilitated it.



Coffee plant on Ismail Zavuga's farm in the flowering phase.

tributed to the fertilizers he applied last year. His farm demonstrates that stumping old trees increases their yield. They come back even better

than before. When the neighbouring farmers saw the change on his farm they too quickly adopted the same practices. ☕

Study tours increased our coffee quality and quantity – Abu Kakaire

Farmers belonging to Ibulanku Coffee Farmers' Cooperative have a lot to smile about since they came together in 2016.

"The quantity and quality of the coffee produced has slightly increased," Mr. Abu Kakaire, a member of the cooperative. "In 2016/2017 we sold 2.5 tons of coffee to exporters but in 2019/2020 we have sold 100.8 tons of coffee to exporters." The quality of the coffee has improved as members now carry out good production, harvest and postharvest practices.

Ibulanku Coffee Farmers' Cooperative is located in Ibulanku village, Ibulanku Sub County, Bugweri district. It started as a small producer organization of 23 small coffee farmers and it has grown to 126 farmers and counting. The members have so far planted 320 coffee plants and 100 plants of bananas to intercrop with the coffee and diversify income generation.

The improvement in the cooperative's fortunes can be attributed to the support from Uganda Coffee Development Authority and the study tours the members have engaged in.

The first study tour was in November 2016 to farms in Mityana where the members learnt about good agricultural practices. More recently, in 2019, Uganda Coffee Development Authority (UCDA) took 17 farmers from the cooperative to visit farmers in Bushenyi. The aim of the visit was to increase awareness about coffee production and facilitate exchange of information among farmers especially on rehabilitation of old coffee trees.

The group visited UCDA's regional



One of the farmers of Ibulanku cooperative. She stumped some of her coffee trees and applied fertiliser after gaining knowledge through the study tours.

office where staff took them through the Authority's nursery, demonstration farm and laboratory.

The group then visited a primary coffee processor and a farmer group headed by a prominent farmer called Mr. Cyprian Bangirana. Bangirana gave a brief history of his group and how it acquired the coffee processing plant. He also gave the farmer tips on how to bulk their coffee. Bulking coffee enables farmers to market their coffee and fetch a good price for it.

At Bangirana's farm, the farmers appreciated how organized it is. They were also impressed with the good agronomy practices employed on the farm such as mulch, trenches and shade trees.

The study tour included a visit to the Ankole Coffee Processors Cooperative Union (ACPCU) grading factory in Kabwohe. Mr. John Nuwagaba, the General Manager of ACPCU told the

farmers that ACPCU get their coffee from primary societies in the area. They only deal with farmers who have 90% outturn of good quality coffee and they pay a higher than average price for this coffee. ACPCU offers extension services to their members in addition to auditing the books of accounts and giving out of seedlings from a certified nursery. This is done to ensure excellence in record keeping and ensure good quality coffee is grown. The primary societies assist the farmers with training and also give soft loans with low interest. All the coffee ACPCU comes from farmers that are certified and they each get a premium price for their coffee.

The trip concluded with a discussion on the way forward to better organize their fellow farmers in Busoga to promote more cooperatives in each district and hence form a bigger union comprising of all the cooperatives in Busoga. 🍎

COFFEE TRENDS

Key Highlights



A total of **420,373-kilo bags** of coffee valued at **US\$ 39.99 million** were exported in June 2020 at an average weighted price of US\$ 1.59 / kilo, 3 cents lower than US\$ 1.62 /kilo in May 2020. This was an increase of 23.17% and 25.47% in quantity and value respectively compared to the same period last year.



Farm-gate prices for Robusta Kiboko averaged **UGX 1,850** per kilo; **FAQ UGX 3,850** per kilo, Arabica parchment **UGX 4,500 per kilo** and Drugar **UGX 4,250** per kilo.



Drugar UGX 4,250 per kilo. Coffee exports for the 12-months period (July 2019 to June 2020) totalled to 5,103,771 bags worth US 496.15 million compared to 4,168,408 bags worth US\$ 415.13 million the previous year.



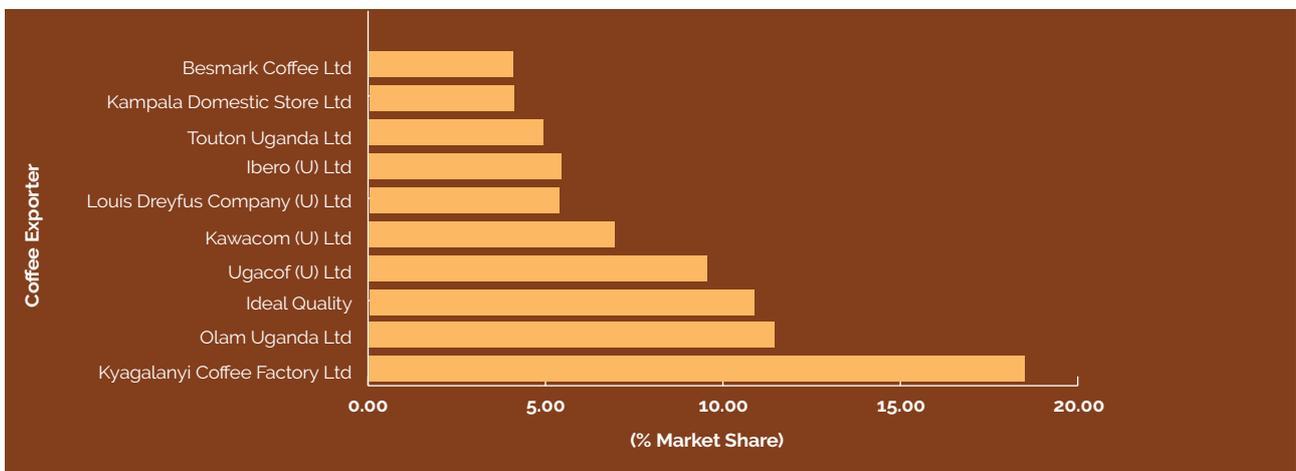
80.89% of the total volume was exported by 10 exporters, out of 37 companies which performed during the month compared to 84.34% in 2020, reflecting decreasing concentration.

The ICO Composite Indicator price decreased by 5.2% to 99.05 US cents/lb in June 2020 from US cents/lb 104.45 in May 2020.

Trend of Total Quantity and Value of Coffee Exported: July 2019-June 2020



Top 10 Coffee Exporters and their Market Share: June 2020

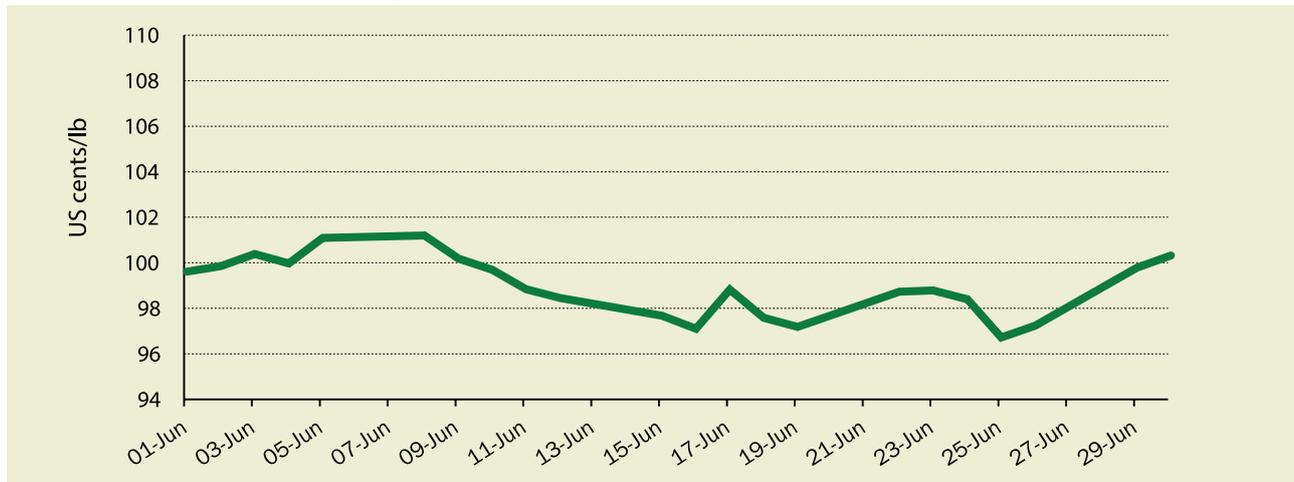




International Coffee Organisation Indicator Prices: June 2020 (US cents/lb)

	ICO composite indicator	Colombian Milds	Other Milds	Brazilian Naturals	Robustas
01-Jun	99.68	148.39	143.16	94.10	63.72
02-Jun	99.92	148.32	142.96	94.00	64.61
03-Jun	100.46	148.36	143.67	94.55	65.19
04-Jun	100.04	147.69	142.71	93.90	65.34
05-Jun	101.16	148.54	143.49	94.85	66.88
08-Jun	101.27	148.53	143.28	94.45	67.62
09-Jun	100.26	147.32	142.27	93.60	66.54
10-Jun	99.76	146.31	141.27	92.60	66.90
11-Jun	98.91	146.13	140.75	91.84	65.59
12-Jun	98.52	145.59	140.30	91.44	65.28
15-Jun	97.75	145.32	139.71	90.33	64.53
16-Jun	97.18	145.92	139.19	89.50	63.76
17-Jun	98.90	147.53	141.77	92.52	63.97
18-Jun	97.65	146.06	140.37	91.03	63.07
19-Jun	97.26	145.27	139.59	90.25	63.35
22-Jun	98.80	147.28	141.35	92.25	64.23
23-Jun	98.85	147.50	141.47	92.43	64.08
24-Jun	98.47	147.07	140.96	92.12	63.74
25-Jun	96.79	145.06	139.02	90.05	62.63
26-Jun	97.31	145.92	139.87	90.84	62.65
29-Jun	99.86	149.22	142.81	94.44	63.87
30-Jun	100.39	150.09	143.47	95.20	64.02
Average	99.05	147.16	141.52	92.56	64.62
High	101.27	150.09	143.67	95.20	67.62
Low	96.79	145.06	139.02	89.50	62.63

International Coffee Organisation Indicator Prices: March 2020 (US cents/lb)



ANNOUNCEMENT

COFFEE CERTIFICATION PROCEDURES

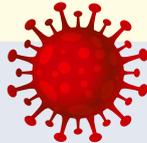
- 1 Requests for contract registration should be made by submitting via email a copy of the buyer contract to: Market Intelligence and Information Officer, **Ms. Lillian Asimwe** on email: lillian.asimwe@ugandacoffee.go.ug
- 2 Requests for inspection and loading coffee should be made by submitting via email a filled pre-shipment form to the following:
 - Quality Assurance Officer, **Ms. Veronica Najjemba** on email: veronica.najjemba@ugandacoffee.go.ug
 - Quality Assurance Manager, **Ms. Doreen Rweihangwe** on email: doreen.rweihangwe@ugandacoffee.go.ug
 - Director, Quality and Regulatory Services, **Mr. Edmund Kananura** on email: edmund.kananura@ugandacoffee.go.ug
- 3 UCDA Quality Assurance Officers will carry out preliminary analysis at the exporters' laboratories (this only applies to those who have established laboratories, subject to equipment calibration verification using a reference sample by the UCDA officer). For companies without laboratories, samples will be analyzed at the UCDA laboratories at Lugogo.
- 4 All required documents -Quality Certificates (QCs) and Inter-

national Certificates of Origin (ICOs) will be delivered to the exporters by UCDA officers.

- 5 Exporters are expected to hand over the ICOs for the loaded containers and the tally sheets at the point of loading. Physical export certification documents for the loaded coffee will be effected on the same day while the single window clearance will be issued the following day.
- 6 UCDA Quality Assurance Officers will inspect all FAQ deliveries and issue a grading certificate (FORM 5).
- 7 With regards to extension services, UCDA extension officers will continue to provide services. These will be one-on-one farm visits as it is planting season in most coffee regions and all involved must follow the standard operating procedures for combating COVID-19 including maintaining social distancing at all times.
- 8 For the safety of all during this period, UCDA has guided its staff on the safety measures to adopt based on the guidelines from the Ministry of Health. We urge all coffee stakeholders to follow the guidelines.

#StaySafeUg

COVID-19 CORONAVIRUS



Basic Preventive Measures Against Covid-19



Wash your hands frequently

Regularly and thoroughly clean your hands with soap and water or with an alcohol-based hand rub



Maintain social distancing

Maintain at least 4 metres distance between yourself and anyone who is coughing or sneezing



Avoid touching eyes, nose & mouth

Hands touch many surfaces and can pick up viruses. Once contaminated, hands can transfer the virus to your body through your eyes, nose or mouth



Practice respiratory hygiene

Cover your mouth and nose with your bent elbow or tissue when you cough or sneeze. Then dispose of the used tissue immediately



Executive Watch



David Katungi,
Director Strategy & Business Development

Mr Katungi joined UCDA from the National Planning Authority. He brings a wealth of experience to steer UCDA in the strategic direction it is headed. We welcome him to the family.

Departures

Samson Akankiza, formerly UCDA's Coffee Sustainability Manager, has moved to the Dairy Development Authority as Director, Technical Services. We wish him all the best.



Samson Omwa, formerly UCDA's Business Development and Innovations Manager, is moving to the National Population Council as Director, Monitoring and Evaluation. We wish him all the best.



COFFEE EXPORT PROCEDURE



 Coffee House, Plot 35, Jinja Road,
 P. O. Box 7267, Kampala, Uganda
 +256 312 260 470
 info@ugandacoffee.go.ug
 www.ugandacoffee.go.ug



Uganda Coffee
Development Authority