

AFRICAN

FINE COFFEES

REVIEW MAGAZINE

January-March 2018 | Volume 8 | Issue 1

INTERVIEW WITH
CHARLIE HABEGGER
FROM BLUE BOTTLE COFFEE

AFCA AWARDS
ITS MEMBERS

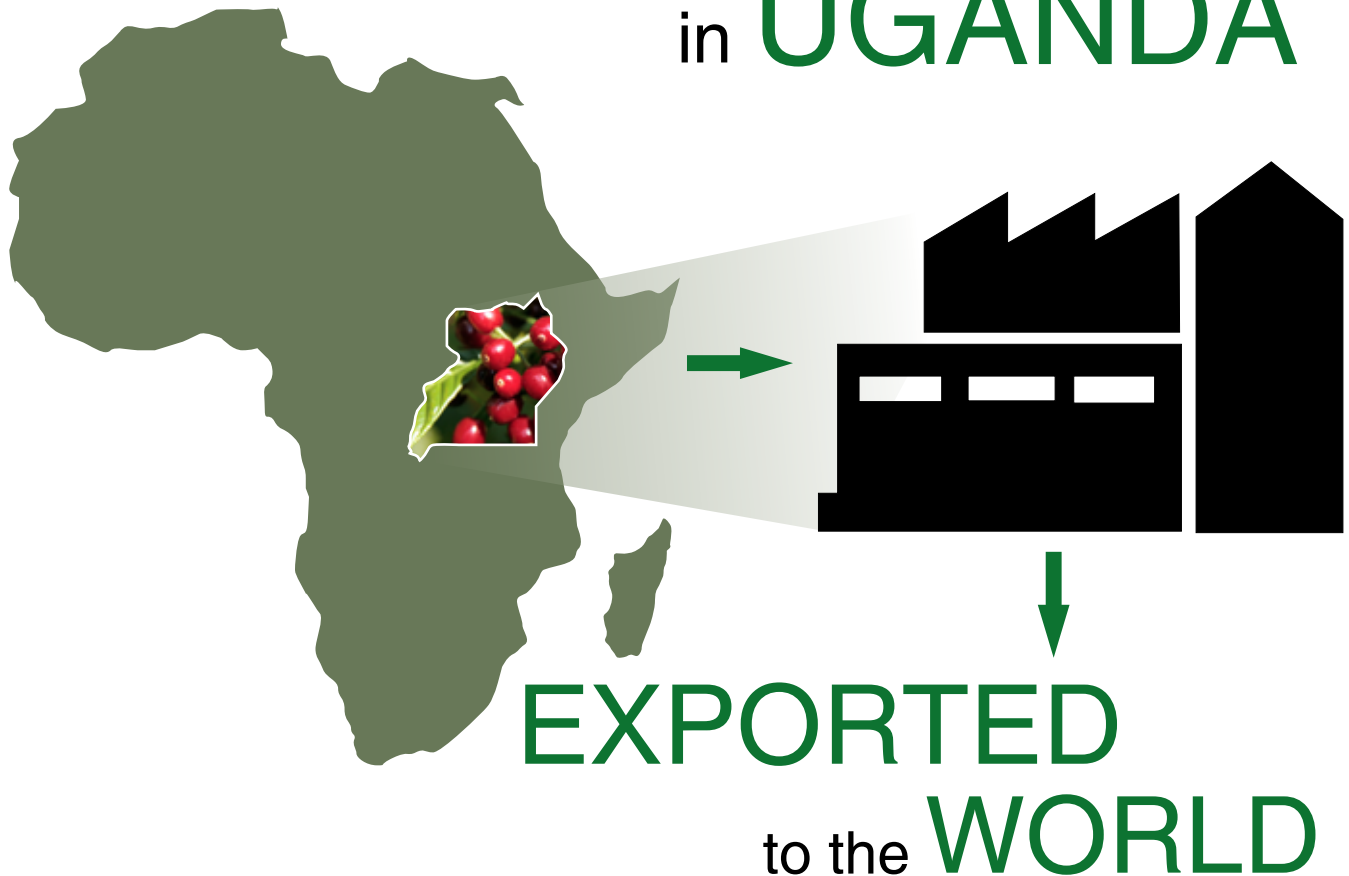
CONGOLESE
WOMEN IN
COFFEE-COCOA
INITIATIVE

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A WORD FROM THE **EXECUTIVE DIRECTOR**



We have upped our social media interactions. Join us on Twitter, Facebook and Instagram for the latest information from the African Coffee Scene.

Welcome to the 8th edition of the AFCA magazine

Welcome to Uganda on the occasion of 16th African Fine Coffee Conference and Exhibition. The event promises to be an exciting business opportunity for both international buyers and regional exporters, cooperatives and farmer producer groups. Indeed the conference provides a great opportunity to network and develop new business acquaintances.

In this conference, AFCA launches its App Conference aimed at enhancing the experience of the participants. Please login to the App to get the latest communications on the conference, chat with the exhibitors and keep up to date. We have upped our social media interactions. Join us on Twitter, Facebook and Instagram, for the latest information from the African Coffee Scene.

Meet the nominees of the Lifetime Achievement Award, two key founding members of AFCA, Mr. Fred Kawuma, the first Executive Director and Mr. Simeon Ratemo Onchere who worked in the London office of the Kenya Coffee

Board. Both were instrumental in setting up AFCA. We take this opportunity to recognize them for their tremendous contribution to the founding and the development of AFCA.

The Footprint of a Coffee Farmer highlights the day-to-day struggles of the African Coffee farmer, from the perspective of a farmer organization and explores the processes and farmer ownership models that NUCAFE has developed over the years.

A review of the International Coffee market, through the interview with the Blue Bottle coffee, a US based company. Please review the insights and perspective from this giant specialist coffee buyer.

It is our pleasure to present to you the new chairman for the Ethiopia chapter, Mr. Alemayheu Dagne.

Once again, welcome to the pearl of Africa.

Thank you

Kamau Samuel
Executive Director
African Fine Coffees Association

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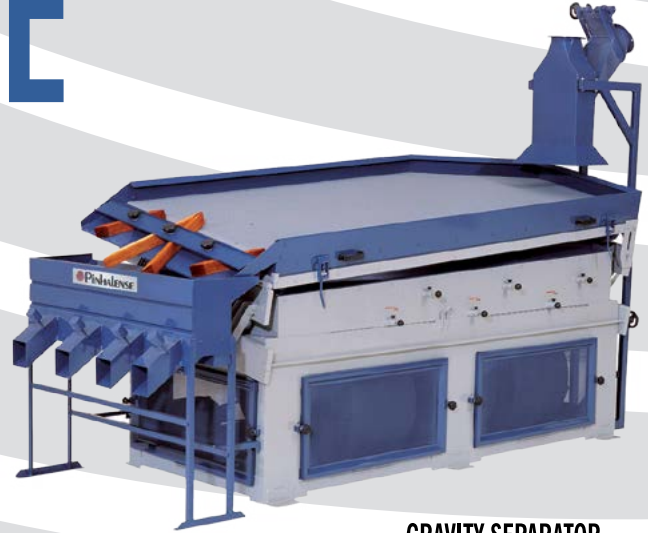
African Fine Coffees Association

Cover Page Picture

Hannington Karuhanga
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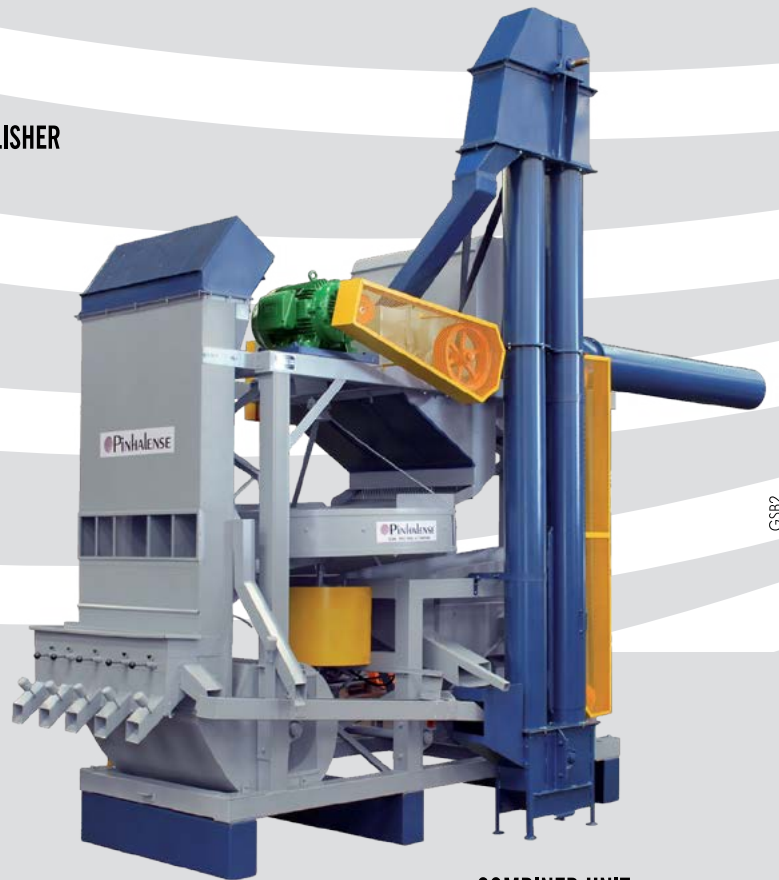
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AFCFA AWARDS



**LIFETIME
ACHIEVEMENT
AWARD**

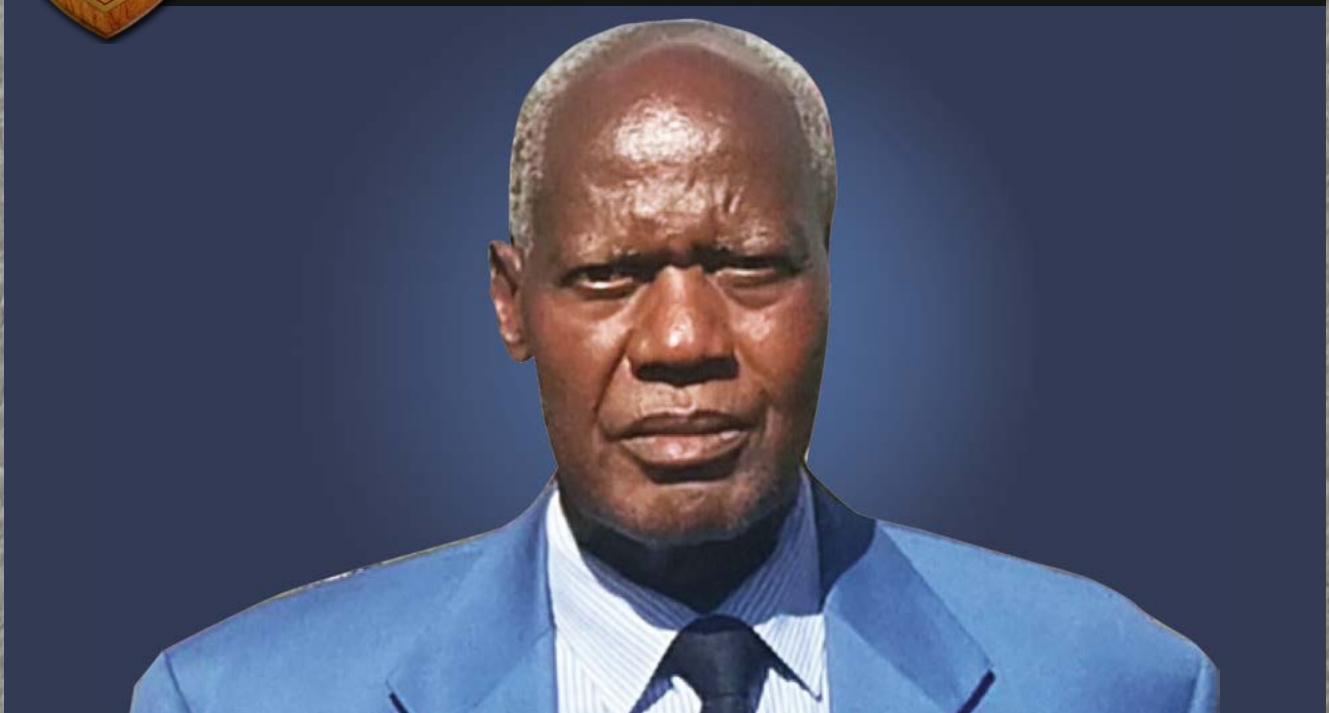
Fred Kawuma

Secretary General, Inter-African Coffee Organisation



**LIFETIME
ACHIEVEMENT
AWARD**

Simeon Ratemo Onchere





Alemayheu Dagne Fettene

INTRODUCING THE NEW CHAIRMAN

AFRICAN FINE COFFEES ASSOCIATION ETHIOPIA CHAPTER

Mr. Alemayheu Dagne Fettene is currently the Coffee Trading Manager of Tracon Tradng PLC, managing the coffee export business of the firm. He has worked in the coffee industry for 25 years. He is also on the Board of Directors of African Fine Coffees Association (AFCA) representing the Ethiopia Coffee Industry. He has a Master's degree in Business Administration, and pursuing a second master's degree program in Project planning and Management.



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Did you know??
Those who consume 6 or more cups per day had a 22% lower risk of DIABETES, Dr Frank Hu showed that the risk of type II diabetes decreases by 9% for each daily cup of coffee consumed. #afcaconference2018 @UgTourismBoard



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Celebrating #Tanzania coffee and everything that makes it special! Tutarudi soon!
#tzcoffeeatour2017



11:24 PM - 10 Dec 2017

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16th African Fine Coffee Conference & Exhibition will be hosted at Kampala Serena Hotel from 14th to 16th February 2018
@EndiroCoffee @kampalaserena @CoffeeUganda @Tourismuganda



4:56 AM - 9 Nov 2017

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16th African Fine Coffee Conference & Exhibition
Theme: "Sustainable Coffee Industry for Social Economic Transformation"
Country:Uganda the pearl of Africa
Place:Kampala Serena Hotel
Date:14th to 16th February 2018
#afcaconference2018



10:09 PM - 27 Nov 2017

Welcome Back from the Festive Season! What better way than to celebrate what is awesome about Africa Coffee and more specifically Kenya. US Buyers Visit to CMS offices last year! #kecoffeetour2017



Uganda to host the 16th African Fine Coffee Conference & Exhibition, from February 14-16, 2018, providing local dealers an opportunity to market their coffee to international buyers:
[eagle.co.ug/2018/01/24/100 ...](http://eagle.co.ug/2018/01/24/100...)



"Coffee has emerged as the worlds second most traded commodity after oil. Uganda being among the largest exporters of Coffee in Africa. we believe Uganda will benefit from the visibility of being a coffee tourism destination" said Mr Stephen Asiimwe @UgTourismBoard



3:09 AM - 8 Dec 2017

Great women in coffee industry discussing the new strategy in relation to GENDER and YOUTH involvement in the coffee industry @CoffeeUganda @UTZCertified



8:45 PM - 17 Jan 2018

WOMEN IN COFFEE WORKSHOP IN UGANDA THEME: HARMONIZING THE GENDER AND YOUTH PROGRAMS IN THE UGANDA COFFEE SECTOR @CoffeeUganda @UTZCertified



afca_coffee Chairman Board of Directors AFCA Mr Ishak K. Lukege he encouraged youth to take Coffee and invite all Coffee stake holders at the 16th African Fine Coffees Conference and Exhibition which will take place at Kampala Serena Hotel from 14th-16th February 2018 #drinkugandacoffeeveek #UgCoffeeTour2018 @endirocoffee @matendocoffee @javahouseafrica @cafeafrika @cafe_pap @coffee_moon_uganda

Replying to @AFCA_COFFEE @UgTourismBoard and 9 others

Let the world know where the coffee they enjoy in cups comes from. #letsreward our farmers. Involve them





SAVANNAH COMMODITIES CO. LTD

Savannah Commodities Co. Ltd began operations on 30th/04/2000 as a coffee processing and trading company. Today we have farmer linkages to over 23,000 farmers, 5 farmer co-operatives & association and have farmers groups. We champion sustainable farmer's economic transformation through provision of a formal market of their value added agro-products in particular coffee and grain by providing a credible, efficient and reliable processing infrastructure as a share resource.

We have warehouses and 2 grading facilities in Kampala with procuring branches in the major coffee producing regions in the country. We have a wet mill in partnership with NAHCOFA in Northern Uganda as a means to enhance coffee quality from that region. In addition we have developed expertise in processing other soft commodities like maize, beans, sorghum, barley & millet as a way to enhance the farmer wealth and food provision/security.

Savannah mainly focused on the export of natural Ugandan coffees, but with the successful implementation of the processing and export procedures, we expanded our product portfolio into both washed & unwashed Arabica. The company has grown significantly but organically since 2000, from a small exporter/processor to be amongst the top 10 exporters & major processor.

We continue to focus on quality value addition of Ugandan coffees, efficient and innovative mode of running our shared agro processing infrastructure as a means to maximize the company available equipments capital optimally to a mutual benefit of both the farmer & the shareholders while ensuring that our clients deliver their coffee timely with almost safe quality assurance. We are also expanding our processing, silo storage & value addition infrastructure to avail to the farmers' grain & pulse handling throughout the year. Savannah has chosen to go green and has installed high energy efficient agro processing, handling & storage complex driven by motors & drier systems.

Vision: To provide Agro processing infrastructure, agro value addition & Soft commodities trading solutions company in East Africa.

Mission: One Stop for value addition on agro-products where the agro-commodities are exported or traded to other manufacturing industries.

ACHIEVING SUSTAINABLE CULTIVATION OF COFFEE- BREEDING AND QUALITY TRAITS.

By Dr. Lashermes

NEW from Burleigh Dodds Science Publishing - Achieving sustainable cultivation of coffee: breeding and quality traits edited by Dr Lashermes, Director of Research at the Institut de Recherche pour le Développement (IRD), France. He co-led the international initiative that sequenced the coffee genome, and has published extensively on coffee genetics. Full details can be found here.

Key features

- Covers recent research on coffee genetics, physiology and genetic diversity
- Reviews the latest developments in breeding new varieties
- Assesses advances in measuring and understanding the chemical composition, sensory and nutraceutical properties of coffee

Coffee is one of the most widely traded commodities in the world. Coffee cultivation faces a number of challenges including over reliance on a relatively small number of varieties vulnerable to a range of abiotic and biotic stresses as well as increasing expectations of quality amongst consumers. These challenges are addressed by this volume.

Part 1 looks at advances in understanding plant physiology and ensuring genetic diversity. These provide the basis for summarising developments in breeding improved varieties of Arabica and Robusta coffee. The second part of the book reviews our understanding of the chemical composition, sensory properties and potential nutraceutical benefits of coffee. With its distinguished editor and international range of expert authors, this volume will be a standard reference for coffee scientists, growers and processors.



COFFEE MAKERS

“Despite its popularity as a beverage and its economic importance, coffee has been considered as an orphan crop. This book on the recent advances in coffee research will help to meet the current challenges facing sustainable coffee production. It is edited by a senior IRD researcher (Dr P. Lashermes) with a long experience on coffee genetics. This book is the most up-to-date synthesis on major advances in coffee science, written by a large panel of researchers involved in international coffee research projects, in collaboration with the coffee industry worldwide. This book will be useful for scientists from universities, research institutes and industry in coffee-producing and coffee-consuming countries.”

Emeritus Professor Andre Charrier, Montpellier SupAgro, France

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“BEST OF THE BEST”

The second Ernesto Illy International Coffee Award was held on Monday, October 16th 2017 in New York City, hosted by the Illy family. The award recognized top quality growers who sustainably produce the best beans in the coffee paradises across the world.

Over the past 12 months, the Illy quality Lab in Trieste, Italy identified 3 different coffee lots representing the best coffees from the 2016 crop from 9 distinct and important coffee producing Countries – Brazil, Colombia, Costa Rica, Ethiopia, Guatemala, Honduras, India, Nicaragua and Rwanda. Twenty seven coffee growers, three per country, attended the special ceremony award in New York City.

An external Jury comprised of coffee experts, international chefs, and coffee lovers choose the best coffee lot among the 9 finalists of the total 27. The tasting culminated with the announcement of the nine winners and the ‘Best of the Best’ at the United Nations, followed by a celebration of all the finalists on that same night during a Gala Event at the New York Public Library.

Rwanda was represented by three coffee washing stations that were announced to have grown their coffees with the best of qualities. Rwanda’s Rusizi, Liza and Mashasha Coffee Washing Stations’ lots topped the score among 27 of the world’s best lots from the 2016/2017 harvests in nine countries. The function was attended by representatives of each grower and delegates from each nation. “Coffee lovers will have a chance to judge – and enjoy – for themselves, when Illy makes each of nine finalists beans available for purchase as a single origin next year at select Illy Caffè locations.” Said Andrea Illy, the chairman of Illy Caffè.

Alongside Rwanda, coffee lots from Brazil, Colombia, Costa Rica, Ethiopia, Guatemala, India, Nicaragua and Honduras were chosen to compete,



“ Rwanda’s Rusizi, Liza and Mashasha Coffee Washing Stations’ lots topped the score among 27 of the world’s best lots from the 2016/2017 harvests in nine countries. ”

following intensive analysis at illy’s Quality Lab at its Trieste, Italy headquarters. All nine finalists will comprise the legendary illy blend, known for decades for its unparalleled richness, complexity and consistency.

“It is an honor and a pleasure to recognize all finalists for their achievements, which is nothing less than producing the highest-quality coffee in the world through sustainable methods,” said Andrea Illy, chairman of illycaffè.

According to Tumwamini Ndamwemera Jean Paul, the Managing Director of Lisa Coffee Washing Station, the second best lot award, says that this competition awakens them to compete by ensuring whatever that can qualify their coffee beans the best. “We were recognized for raising coffee excellence of the highest quality through sustainable means. For that, we have to stress our company’s hand-in-hand work with farmers to realize its dream of offering the best coffee to the world.” Tumwamini said.

From NAEB latest news
<http://www.naeb.gov.rw>

CONGOLESE WOMEN IN COFFEE-COCOA INITIATIVE:

THE LAUNCH OF A NATIONAL PLATFORM TO FOSTER AN INCLUSIVE COFFEE VALUE CHAIN AND WOMEN ECONOMIC EMPOWERMENT.

Last year will be remembered as a watershed moment for women in the Congolese coffee sector. In 2017, women working in the coffee and cocoa value-chain in the Democratic Republic of Congo (DRC) formed the DRC Women in Coffee-Cocoa Initiative, more commonly known by its French acronym, IFCCA (Initiative des femmes dans le Café-Cacao). It is a platform that empowers Congolese women involved in the coffee-cocoa value chain through entrepreneurship and female leadership that helps them build their skills and strengthen their position in these growing markets, in general, and strengthens their household income, in particular.

Although still young, this women's platform has already been warmly welcomed as an opportunity to improve women's role in the coffee sector. Jennifer Peterson, the chief of party of the USAID-funded Feed the Future DRC strengthening value chains activity, said IFCCA would, "increase women's voice as well as their access to and control over the productive resources required to produce, transform and market more specialty coffee." Her project supports IFCCA because they believe empowering women to play a greater role in decision-making in the coffee and cocoa sectors helps recognize the important role women already play in those sectors in Eastern Congo and improves the sector.

The idea to form such an organization had been gestating for some time but gained momentum during the 15th African Fine Coffee Conference and Exhibition in Addis Ababa, Ethiopia in February 2017. Then in May 2017, the women came

together during the third edition of the Saveur du Kivu (SduK) event with the support of ELAN RDC in Bukavu, DRC. SduK is a public and private sector annual collaborative capacity-building event aimed at fostering the prosperous development of the specialty coffee industry in DRC. SduK objectives include promoting gender equity and women's leadership within the Congolese specialty coffee industry.

2017 International Coffee Day celebrations in Kinshasa, DR Congo



IFCCA provides a national framework for consultation, exchange, and cooperation. Members of IFCCA represent women stakeholders working across the Congolese DRC coffee and cocoa value chain. Members include over 10,000 female smallholder farmers organized in cooperative organizations, coffee exporters, extension workers, NGO representatives, and government officials. IFCCA members span the entire DRC but most members are from the North and South Kivu provinces where all the Congolese specialty coffee is currently produced.

IFCCA also seeks to increase women's access to extension services, business management and leadership skills in order to foster productivity, entrepreneurship and enable members to effectively take part in decision making. IFCCA seeks to help develop business management skills for women, such as identifying and capturing business opportunities, effective cooperation, marketing, networking, accounting, access to information technology to improve their economic standing and, therefore, increase their social standing.





Congolese coffee farmer in Eastern Congo

IFCCA is helping position women in the higher value-added activities, such as export markets and transactions where money changes hands and where women have been largely absent. In fact, women in Africa are primarily small-scale farmers and constitute over 50 percent of the total agricultural labor force in sub-Saharan Africa (AfDB, 2015). The trends in sub-Saharan Africa mirror the situation in the DRC agriculture sector. Congolese women represent approximately 60 percent of the entire labor force and 73 percent of farmers.

In the coffee sector, Congolese women are mainly concentrated in production. Congolese households rely on women as caregivers as well as farmers and food producers along the agricultural value chain. Despite this dual role, Congolese women in agriculture and rural areas have less access to productive resources and less control over benefits accruing from their labor. They continue to face gender-based constraints that limit their ability to access agricultural information and opportunities.



Many projects have already been tried to respond to the challenges faced by women in the agriculture and coffee sector. Most of these projects, however, are focused primarily on increasing production. IFCCA, on the other hand, brings women together from different levels of the coffee value chain to empower one another and gain more skills. IFCCA aims to increase production, improve livelihoods and increase household incomes. It is also a grassroots movement that has had

the buy-in from the women from the start.

To formalize the IFCCA platform, a general assembly was organized in the North Kivu provincial capital of Goma from October 16 to 17, 2017 with the support of DFID-funded programs Essor and ELAN RDC, USAID-funded Feed the Future DRC Strengthening Value Chains Activity, Eastern Congo Initiative, Ets. TSONGO KASEREKA, and ASSECCAF (the DRC Coffee Exporters' Association). The general assembly had as objectives the validation of the IFCCA organizational governing legal documents and the election of the members of the IFCCA national and provincial leadership teams. An action plan covering the period from November 2017 to April 2018 was also adopted.

Essor is a DFID-funded program that works primarily to support government institutions with business environment reform. In this context, Essor is working to build capacity of the Congolese coffee board (Office National du Café) to reform the regulatory environment for the coffee sector, which is the DRC government institution in charge of overseeing the DRC coffee sector. Creating inclusive value chains in the DR Congo requires policies and institutions which enable women engaged in subsistence farming to become professional farmers and create opportunities for women to be engaged in transformation, distribution and export activities along the coffee value chain.

ONC has begun to develop a strategy on how to support women working in the coffee value chain with support from Essor.

Tony Saiba, who works as one of the directors at ONC, sees huge potential partly because of the broad and diverse membership of IFCCA and urges the leaders to capitalize on the diverse skill-set and experiences of the members through collaboration and cross-learning. Mr. Saiba also pointed out that the head

of production at ONC in the town of Beni is a woman and member of IFCCA. Moreover, there are a number of active ONC employee chapters within IFCCA that include women with technical skills in laboratory and production who can help build the capacity of IFCCA members. The town of Beni in eastern Congo, which is now synonymous with violence and mass atrocities, is also one of the largest coffee producing regions of the DRC. The Provincial Minister of Agriculture of South Kivu is also a member of IFCCA. With such influential women among IFCCA members, this will bring about great benefits to promoting overall specialty coffee production, and contribute to the economic empowerment of all agricultural export crops. In the long run, it also has the potential to foster peace in Eastern Congo by engaging one of the most marginalized groups in society and generating wealth that goes to the most vulnerable groups.

The National Secretariat for Capacity Building (Secretariat National pour le Renforcement des Capacités, SENAREC), a World Bank-funded government institution improving ownership in capacity-building activities, is currently exploring ways to support IFCCA members with leadership skills, access to technology and markets through its main regional and satellite centers found across the country equipped with video conference capacity, internet and meeting rooms.

IFCCA is looking forward to learning from and building partnerships with the AFCA Women in Coffee Initiative and the International Women's Coffee Alliance (IWCA) in order to empower women throughout the supply chain in DRC and connect IFCCA members to regional and international markets and buyers.

With so much accomplished in 2017 and so many other initiatives planned for the future, 2017 was, indeed, a watershed moment for women working in the Congolese coffee sector.

THE GRASSROOT COFFEE WOMAN

At the break of dawn somewhere at a small village in a hilly landscaped coffee producing zone she is up, her feet soaking in the early morning dew as she hastily hurries to the stream, a five liter Jerri can on her shoulders barely covering half of her rather petite frame. Ironically it had rained cats and dogs two days before but considering that she lacks a water storage tank the status quo remains meaning she has to go and fetch water at the river as she usually does during the dry spell.



| A coffee woman all smiley
after cherry delivery



Women pick over drying coffee in a cooperative "washing station"

Walking carefully down the narrow slippery path lest she slip and fall and as a result incur hospital bill expenses, mind you she is not covered by the National hospital insurance scheme since her economic status can barely allow (or so she thinks), down the river she goes. She has to hurry up since she has to come back and prepare her children for school, prepare early lunch and then rush to the coffee farm where a lot of farm work awaits.

Nonetheless amidst the many challenges she faces such as the frequent headaches about her leaking roof, lack of school fees for her children not even mentioning their tattered clothes, in fact Mboi's school uniform is so patched that some of his friends at school have nicknamed him 'chameleon', she still manages to beam happily with a smile as she notices the beautiful flowery coffee trees that give hope as much that there is some light at the end of the tunnel and probably one day soon the winds of change will blow and the coffee will fetch some good prices and that she and her neighbors will see that light and get value for their coffee that they tirelessly and selflessly work hard to nurture year in year out applying all the good agricultural practices as per the guidelines issued on coffee management practices at her local coffee factory.

Her farm like many of her neighbors is barely an acre save for one of those neighbors to the left who has a large piece of land with many coffee trees and a pickup to transport his cherry to the factory, with the financial capability to hire several casual laborers for his farm work. There is a few of his caliber though and many other farmers including Mama Mboi look at them in awe and ignorance since they disregard their small sized farms not knowing that quality is most times if not all times better than quantity. You cannot blame them though since the grass is always greener at the other side!

Who knows, sooner than later she will take a major leap and purchase some more land for larger scale farming and have her own wet mill or even become an established coffee dealer? Better yet and most

crucial what she requires for now is to get good prices for her 'black gold' that she and her fellow women grow in their farms and surprisingly do not even know but only wonder how it tastes since there is not much of a coffee drinking culture in her country. She has heard from her neighbor's son who works at the capital city that there are several coffee shops at the big city unlike her village market's 'Tweteelane hotel' 'where if you ask for coffee people will look at you as if you are an alien! Strange!!

She cannot help but wonder if more of her people were coffee drinkers bearing in mind some of coffee benefits they had learnt of at a farmers meeting, the village would have diversity of beverages and probably people like Baba Mboi would go slow on johnie walking if not stop completely and shift to something more advantageous like coffee for instance...at least they would stay awake and alert thus become more productive and give their wives, mothers and daughters more of the needed helping hand leading to more improved standards of living for their families.

She is a coffee woman in a country that produces some of the best Arabica coffee in the world representing many who contribute majorly to the availability of that tasty aromatic steaming cup of coffee you frequently enjoy at your favorite coffee joint. Have a tasty one, won't you?



beautiful cherry delivered to the factory

SATAKE

The first optical sorters were developed in the 1930's by ESM a forerunner of Satake. Colour sorters have gained in popularity and today industrial applications of colour sorters are numerous – across many industries.

Coffee industry customers need robust, low maintenance, versatile, easy to use, economical, yet efficient colour sorters which can be adjusted easily if circumstances change. Satake develop their colour sorters to meet and exceed these requirements. Following on from the great success of the Pikasen colour sorter Satake has recently launched their REZS high capacity colour sorter range.

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Thinking Ahead

OPTICAL COLOR SORTERS

A UGANDAN COFFEE LAUNCHED AS ORGANIC SINGLE ORIGIN IN THE IKEA STORES OF 30 COUNTRIES

In partnership with the Dutch coffee roaster **Ahold Delhaize Coffee Company (ADCC)** the local exporter, Kawacom, has managed to convince the IKEA supermarkets, who have a worldwide presence to source coffee from the West Nile region and to distribute it, as Uganda Single Origin coffee, in 30 countries where the supermarket chain has outlets.



White Nile coffee pack from IKEA

At the forefront of innovations and pioneering experiences in the Ugandan coffee sector since 1999 Kawacom, the local branch of the ECOM Coffee Group, has once more placed the bar high with coffees originating from its brand new Wet Milling factory in the West Nile.

In partnership with the Dutch coffee roaster Ahold Delhaize the local exporter, Kawacom, has managed to convince the IKEA supermarkets, who have a worldwide presence, to source coffee from the West Nile region and to distribute it, as Uganda Single Origin coffee, in 30 countries where the supermarket chain has outlets.

IKEA being mostly a furniture shop one would wonder how coffee relates to such commercial venture. But Food & Beverages have always been important to IKEA as items which their clients can access whilst having a stroll in alleys showcasing loads of household items. In its long history of retailing coffees IKEA, working solely with blends, had never offered a Single Origin coffee. This is now a story of the past with

the introduction in October 2017 of the White Nile Uganda Single Origin coffee grown in the Paidha highlands and exported by Kawacom (U) Ltd.

In order to guarantee that the intrinsic qualities of the coffee were highlighted in the roasting process and the coffee would be properly channeled to their rightful destinations it is the Dutch coffee Roaster Ahold-Delhaize Coffee Company who bridged the gap between the origin and the final consumers of the IKEA supermarkets. With the respectful and state of the art roasting methods applied the coffee shows all its attributes and has hit the supermarket shelves dressed in a trendy “keep it simple” pink package on which the origin and the certifications of the coffee proudly sit.

Back to the roots the coffee is produced by various communities of farmers in the Western part of Uganda, these were the first ever coffee farmers certified Organic & Utz in the whole of Africa with the help of ECOM / Kawacom in 1999. As of today they have come a long way in handling their coffee and farming more responsibly “as a business”.

These farmers supply ripe and red cherries to Kawacom who mills them with an acute care in a state of the art and eco-friendly pulping factory located near Paidha. The coffees are packed in Ecotact bags to ensure the quality is preserved all the way to the roastery.

A delegation from IKEA and ADCC visited the farmer group during the last harvest season and were really impressed with their visit. Their time spent in Uganda was also put to use to audit the facilities of Kawacom in terms of Health and Safety as well as Employee satisfaction and the audit was passed with flying colours by the exporter.

Look for the pink pack of coffee during your next visit to an IKEA store and ensure this becomes a repeat success story for Uganda !



INTERVIEW WITH CHARLIE HABEGGER FROM BLUE BOTTLE COFFEE

H Charlie! Please introduce yourself / Blue Bottle in a few words.

Blue Bottle is a growing family of cuppers, engineers, roasters, writers, architects, bakers, inventors, and web developers, all working together. We're united by the mission of getting the transcendent coffee to anyone who asks for it. Blue Bottle was founded in 2002 and is guided by deliciousness, hospitality, and sustainability. As the coffee buyer, I spend one half the year studying our value chains, collaborating with our producers and discovering new coffees, and the other half in our roasteries teaching the rest of the company about the value of the coffees we buy.

What relationship does your company have with the Ugandan coffee sector? The East African coffee sector?

Uganda has the most rapidly-evolving value chains I participate in. The coffees we were roasting from Uganda only 3 years ago were delicious but modest in profile, and microlots seemed like a distant island. But already we have full containers of organic coffee with high-elevation terroirs beautifully well-refined, and microlots from specific parishes with custom processing and an export chain happy to protect them to port. All this has added huge market value, and, most importantly, memorable

taste experiences for coffee drinkers all over the world. The more time I spend around Mt. Elgon in particular, the more people I meet starting companies, improving their practices. A fire has been lit in Eastern Uganda, I can say that, and I (selfishly) can't wait to be a well-connected buyer 5 or 10 years from now. I can only imagine how delicious the coffee will be then.

For how long have you been purchasing Ugandan coffee, East African coffee? What coffee do you source and what makes these coffees different from the ones you source on other continents?

Blue Bottle was founded on organic coffee from East Africa and Sumatra, and East Africa is still our most important region by volume and diversity. Blue Bottle buys from



Charlie Habegger with Kawacom staff at the Sipi Falls Wet Mill.

Ethiopia, Kenya, Uganda, Rwanda, Burundi, Tanzania, and occasionally from Congo and Malawi. We buy organic coffee from four of these countries, and naturals from another four. We love articulation of flavor, kaleidoscopic fruit, expressive acids, and the unique variety class of every country we buy from, which in my opinion cannot be matched by any other region in the world. But even if none of these things were in the cup, I would still love East African coffee because I love teams, and good teamwork is always behind the best coffees in the region.

How is Ugandan coffee perceived on your market ?

Ugandan coffee is little known. Until recently transparency in Uganda has been low due to the dominance of semi-washed coffees and commercial arabica. So of course, most of the coffee that roasters find in the marketplace is generic tasting, which will never inspire them to say very much about it to their customers. But the best coffee is finding a voice, and I think with certain roasters setting the trends now, it will only be a few years before a lot of micro-roasters have Uganda on the shelf next to their other small lots from the northern hemisphere harvests of East Africa. And that is saying a lot!

What would you say are the key missing elements for Ugandan Arabica coffee to be roasted more as single origin rather than used in blends ?

Traceability and terroir diversity.

Are certifications important for your company ? Which ones ?

Organic is extremely important for Blue Bottle. We always look for sustainable farming operations financially and environmentally, but the actual certification enforces a method that no buyer is capable of motivating on their own. When a great coffee is also organic, it has no limit with us. We can buy multiple containers, and roast it everywhere in the company. Blue Bottle began in California where organic farming is a long-respected way of life, and people really connect to the idea of sparing smallholders and pickers from pesticides and fungicides. For me personally, organic farming, when successful, is freedom: freedom from fertilizer monopolies, freedom from the cost of transporting expensive chemicals far distances, and even a reduction in cost of production over time as the soil gets stronger. But this is very, very hard to achieve.

From your point of view what are the main challenges which the coffee producers around the world will be facing in the coming years ?

Inspiring younger people to resist urbanization and believe in farming, adapting to climate change, finding the right buyer, and telling their stories.

Please describe the coffee scene where you come from ?

The California Bay Area is where I'm from, and there is a deep appreciation for coffee there that is generations old. Cupping was

established in San Francisco at Hills Brothers, Oakland is one of the most active coffee ports in the United States, and Peets of course was founded in Berkeley and was my introduction to coffee in the 80s and 90s—not bad for a kid. What defines my generation now in the Bay Area is the marriage of coffee and technology. Software is allowing roasters and importers to tell stories better than ever before, and branding, especially in the digital space, is usually as important to new companies as their product itself. Technology allows Blue Bottle to have subscribers all over the US and East Asia—we roast more single origin coffees for our subscribers than we can sell in more than 40 stores. Americans especially adore making coffee at home, and technology allows them to get and understand great coffees that otherwise would be too far away to ever find.

What does your recent take-over by Nestle mean to your company? Will this affect the type of coffee you source?

Nestle has done a great thing: they have replaced our existing investor group, which allows us to continue doing everything we've planned with much less complexity in fundraising. I can't say Blue Bottle "won't change," because we plan to get a lot better. That is change! And growth, for a buyer, can be wonderful: there's no greater gift than being able to bring more business to the producers you admire. Our sourcing makes us who we are, and vice versa. So that won't change.



BLUE BOTTLE
COFFEE

THE ROLE OF TRADING STANDARDS IN SUSTAINABLE SOCIAL AND ECONOMIC TRANSFORMATION OF THE COFFEE INDUSTRY IN AFRICA

6th African Fine Coffee Conference & Exhibition,
4th To 16th February 2018, Kampala, Uganda.

Sustainability refers to the ability to address the needs of the present without compromising on the ability of future generations to meet their own needs (UN). One of the objectives of the International Coffee Agreement 2007 is to encourage stakeholders to develop a sustainable coffee sector in economic, social and environmental terms. Sustainability standards emerged in areas where national and global legislation was weak, but where the consumer and NGO movements around the globe demanded action. Trading standards have been developed by a broad range of stakeholders and experts in the Agriculture sector. They comprise of a set of practices or criteria outlining how a crop should be tended or the ethical manner in which a resource should be exploited.

The contribution made by coffee growing and trading to environmental and social issues is positive. Coffee is an evergreen shrub, hence an important contributor to carbon sequestration, and is effective in stabilizing soils. It also permits the preservation of much of the original bio-diversity in planted areas. One of the main problems associated with coffee

production is water pollution arising from wet processing. To address this issue, standards recommend that farmers in producing countries use environmentally friendly technologies. Coffee also makes a positive social contribution by maintaining substantial rural employment and stable communities. Improving the living standards of coffee producers in Africa, especially smallholders, is a priority for many trading standards

The diversity and resilience in maintaining sustainability in the coffee sector lies in the contribution of each participant in the value chain. The path of social and economic transformation as a function of sustainability is therefore a continuous endeavor. The role of standards in promoting sustainable production of coffee is anchored in the knowledge of the coffee industry, climate, policy, extension, agronomy, market needs, value addition and the culture of the primary growers. Certification bodies have demonstrated great understanding of this context in offering independent third party certification and verification across Africa.

Whereas climatic variability has always been the main factor

responsible for fluctuations of coffee yields in the world, climate change, as a result of global warming, will trigger actual shifts on where and how coffee will be produced in future. Several adaptation and mitigation measures for coffee producers have been proposed as a remedy to the challenges facing the sector. Short-term adaptation strategies include improved farming practices and better post-harvest processing. Longer-term strategies include capacity-building, improved monitoring of climate data, enhancing soil fertility, introducing or preserving different production models, and developing drought and disease-resistant varieties.

The input of certification bodies in sustainability goes beyond farm audits and product certification. Observations and recommendations presented by audit teams are independent and objective. Once adopted and implemented, they bring about direct impact and foster improvement. The long term compliance approach introduces a verifiable logic impact path in the theory of change. Consequently, players in the value chain will be rewarded with higher output, reduced operational costs, healthy ecosystems, legal compliance and improved well-being of workers, and smallholder families.

AfriCert is the premier certification body in East, Central and West Africa. Our capacity to add value to sustainability in the production of coffee has been enhanced overtime and continues to evolve in a dynamic environment featuring an aggressive shift of policy, market needs and research with a view to improving existing coffee varieties. The company is now offering CAFÉ verification in Kenya, Tanzania, Rwanda and Burundi. Further to this, a strategic partnership with Kenya Bureau of Standards extends our scope to cover ISO22000/FSSC 22000, ISO 14001, ISO 9001 and other trading Standards.



Without exaggeration, the most advanced technology of the coffee industry

The advanced pulping and sorting unit, UDC 1, has the Penagos seal of 125 years of experience in the manufacture of integral solutions for the processing of coffee.



"I am very pleased with the UDC Penagos technology because I have achieved excellent results, the profile of the Cup improved due to the classification of Greens and ripening. Additionally, the coffee yield factor improved 2 points and thanks to this technology I have recovered the ripe grain in the scrape by up to 50%, allowing me to recover the investment in 3 years.

On the other hand, this vertical pulp technology guarantees the pulping without water and, in addition, a significant labor saving, due to the decrease in time in the separation of greens."

Oscar Daza
Hacienda La Pradera
Santander, Colombia

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THE FOOT PRINT OF A COFFEE FARMER

A lot of work has been done in agriculture in order to ensure that there is increased productivity in the various agricultural value chains for the production of both food and cash crops though the farmer in most cases has benefited less out of it. The National Union of Coffee Agribusinesses and Farm Enterprises (NUCAFE) is working tirelessly in order to see that the farmer benefits out of coffee production, a crop that is seen as the major export earner in Uganda's economy through schemes of irrigation (flexi pump) in areas that are being affected by drought.

Through the Farmer Ownership Model (FOM), the organization has

developed a methodology that works towards empowering the coffee farmer; ownership is one of the key aspects that will enable the farmer improve his livelihood through selling graded coffee which is sold at a higher price in the market. Various advocacy campaigns under NUCAFE are at a peak in order to attain a Uganda National Coffee Law that will enable governance and regulation in quality production and proper service delivery to the coffee farmer. With new these developments, farmers have now rebranded themselves into having brick laid houses, and also increasing their acreages to increase coffee production because the crop is now thought to be income generating to

the old and young generation.

The coffee farmers of Uganda are trailing the coffee value chain in order to live a foot print that will show their various works in coffee where selling to both local and international markets like Café River in Italy, South Korea and many others who have been left longing for more of the high quality coffee provided by the coffee. A mark like no other has led to an attraction of other buyers to buy Ugandan coffee and also created more visibility for NUCAFE's Joseph Nkandu who won a continental award by CEO Global as one of the people in the agricultural sector that has worked towards empowering rural communities.

By Rachel Nankumba

Senior Knowledge Management Assistant

National Union of Coffee Agribusinesses and Farm Enterprises Limited



FAIRTRADE

COFFEE'S JOURNEY TOWARDS 'BEST IN CLASS'

Coffee is one of Fairtrade's best-known products, being the first one to hit the shelves when our certification model was launched back in the late '80s. The first Fairtrade coffee, initially sold in the Netherlands, quickly gained popularity among consumers looking for an easily recognizable alternative that enabled farmers in developing countries to secure a fair deal for their produce. These early efforts primarily went into opening markets and increasing the volumes of coffee traded under Fairtrade terms at the expense of focusing on quality promotion. This is not to say that Fairtrade coffees were necessarily of bad quality. However, partly as a consequence of this lack of promotion, Fairtrade coffees have been haunted for years by a reputation for low quality. Even today many specialty buyers are pleasantly surprised when they first taste a high-quality Fairtrade certified coffee.

For Fairtrade certified coffee producer organizations, accessing the specialty coffee market represents a good economic opportunity and a reputational boost. The ideal formula securing sustainability and premium quality is highly valued, with many buyers willing to pay very attractive prices for gourmet Fairtrade beans. For instance, Maruyama Coffee, a Japanese company considered one of the best roasters in the world, is buying coffee from cooperatives that won the Brazilian Fairtrade Cup of Excellence for the last two years.



A cupping session at RWASHOSCCO in Rwanda.

The average price the cooperative receives for this special coffee is US\$7.00 per pound. But for producers getting to this top ranking is an arduous journey, both in terms of improving the quality of the beans and attracting coffee buyers.

"We organized the first cupping session in 2013 at the SCAE in Nice, France, with the aim to promote the quality of good Fairtrade coffees among specialty buyers. This first session was organized in collaboration with the Brazilian Specialty Coffee Association (BSCA). In the following years, we organized more and more global cupping sessions at international coffee trade fairs with samples provided by Fairtrade coffee producers from around the world," explains Rene Capote, Global Coffee Manager of

Fairtrade International.

This first cupping session in Nice marked the beginning of a journey to increase visibility and position Fairtrade premium coffees among buyers worldwide.

Working with farmers to supply premium beans

Improvement of quality and productivity are a key part of the development approach of Fairtrade. Our standards foresee a Fairtrade Premium payment of 20 cents per pound for conventional coffee and an additional 30 cents per pound if produced organically. Moreover, at least five cents per pound of

the Fairtrade Premium must be dedicated to improve production or quality.

Besides these economic incentives, the Fairtrade Producer Networks have been raising awareness among the cooperatives in their regions about quality issues, encouraging them to focus their training and investment efforts towards quality improvements. Interventions to improve quality typically focus on three key areas: training of farmers to improve their production and processing methods, training of coffee cuppers, and upgrades of facilities and infrastructure to process the coffee.

There are many successful quality-related projects at cooperative level. Brazil and other Latin American countries have been pioneering this approach but nowadays many African Fairtrade coffee cooperatives are at the forefront of these efforts.

One successful case is the one of RWASHOSCCO, a Fairtrade certified farmer owned coffee business including six cooperatives. Farmers at RWASHOSCCO have been able to go beyond coffee production and move towards exporting and roasting their own coffees. The coffee is sourced from specialty coffee farmers (the so called 80+ points cupping score). On the upstream, to ensure quality production of fully washed coffee, the cooperative farmers follow guidelines provided by the Government of Rwanda. Farmers receive regular training from the government agronomists as well as resident cooperative agronomists on how to take care of their coffee trees and cherries. At the coffee washing stations, the cooperatives follow a rigorously quality controlled processing, grading and daily batching (Lot Identification System).

At the farmers' owned roastery (Rwashoscco Ltd), every coffee lot is then roasted separately. The coffee is further cupped at the in-house cupping laboratory to ensure quality compliance. RWASHOSCCO has partnered with the German social

business start-up Kaffee-Kooperative, de which imports the roasted and packed high quality Fairtrade certified coffee and sells it directly to consumers and businesses. In fact, the Coffee Brand Café de Maraba is the only Fairtrade certified coffee already roasted in the origin which is available on the German market.

Another successful example is the one of COCOCA. This Fairtrade certified coffee cooperative from Burundi is able to produce and offer a large variety of coffee qualities, ranging from bulk coffees of consistent quality to specialty and micro-lot coffees. The members of COCOCA have been able to develop this broad quality range only over the last years to a large extent thanks to the investments made with the Fairtrade Premium money that they had received.

Changing perceptions

In addition to achieving quality improvements, another challenge is to change the perception of Fairtrade coffee among buyers. To achieve this, the Fairtrade Global Coffee team has focused its efforts on organizing cupping sessions at the most important specialty coffee trade fairs and events worldwide.

"At the last SCA in Budapest we achieved an average score of 85 points for Fairtrade coffees, which is an excellent result. Now, we want to maintain and even improve this score, by identifying and giving visibility to the best Fairtrade coffees from around the world," says Capote.

The Fairtrade Global Coffee Team is also encouraging producer organizations to take part in the Cup of Excellence Competitions held in their respective countries.

Sights set on the future

While great strides have been made in advancing the quality and the visibility of premium Fairtrade coffees, challenges still persist. The most important one is that many producer organizations lack sufficient funds to undertake costly investments in infrastructure and facilities that would enable them to further improve the quality of their beans.

"We will continue supporting our producers as much as possible to improve their qualities and to showcase their best beans at global trade fairs. We also have to continue reaching out to specialized micro-roasters in order to further open the doors of the specialty market and also meet the demand of other buyers looking for specific quality requirements. Only then can we generate more revenue so that organizations can invest in facilities to improve their quality further," concludes Capote.

The journey is certainly not over yet. In the coming years, the Fairtrade Global Coffee team will continue touring the world to promote the quality of Fairtrade coffees and thus reward the efforts of coffee farmers who work hard every day to offer their best beans.



© Max Havelaar Netherlands. Photo by Roger van Zaai.



Ethan Hill of Emmissary with the Tracon Coffee Managing Director in Addis_preview



Group Visit to the Talyor Winch Offices in Nairobi_preview



Gerard Maina a Kenyan Coffee Farmer gives his Guests a unforgettable experience_preview



US Buyers in the Shadow of the Kilimanjaro_preview

AFCA COFFEE SAFARIS

KENYA, TANZANIA AND ETHIOPIA

During the Month November through to early December 2017 AFCA with support East African Trade and Investment Hub took US Coffee Buyers through Ethiopia, Tanzania and Kenya Coffee Origins.

From the 17th – 20th November, AFCA hosted 2 buyers in Ethiopia where they visited Jimma, the Coffee Museums before coming back to Kampala to meet local exporters – Testi, Metad and Tracon Coffee.

From the 21th – 27th November 2017 AFCA hosted 7 buyers in Tanzania. They included, Steve Patton and Tyler Gant of Yuni Coffee Company, Amanda Higgins of Black Rifle Coffee, Richard Futrell of Genuine Origin, Mathew Argo of Good Folks Coffee Company, Ethan Hill of Emmissary Sourcing LLC and Jim Kusak an Independent Consultant.

Two participated as judges at the 2017/18 Taste of Harvest Tanzania Event.

All seven were hosted by Tanzania Coffee Board where they met the Director General. They visited Dorman Dry

Mill, Tanzania Coffee Research Institute where they learnt about the different Tanzanian coffee varieties, Burka coffee where they cupped some amazing naturals.

On the last day they traveled to view the breathtaking Ngorongoro Ngorongoro Mountain Crater as the final show of Tanzania's natural beauty.

From the 30 November – 2nd December 2017, AFCA hosted 6 of the buyers in Kenya. Day one they meet CMS where they cupped coffees before visiting neighboring Gitwe Farmers Cooperative Society and Kanguno FCS in Muranga. On the 2nd Day they met Kenya Cooperative Coffee Exporters (KCCE). where they cupped KCCE Coffees, met the board and various cooperative unions that work with KCCE.

On the last day of the trip they visited Taylor Winch Coffees in Nairobi where they cupped their coffees and visited their Nairobi Grading facility. The team were able to visit the famous Nairobi Wildlife Centre where they enjoyed a memorable nature walk.



SPEDAG INTERFREIGHT Logistics Connecting Continents

SPIF as it is colloquially called is well known to all the coffee exporters in East Africa and Trading Houses in the world. We are providing outstanding logistics services for exports and imports to all the major coffee trading companies based in East Africa and around the world.

With a vast wealth of experience in providing logistics services in East Africa for over 25 years, we are able to provide tailor made solutions to our esteemed clients. Customers entrust us their valuable coffee with utmost confidence as they can rely on SPIF to reach their buyers safely and in time. The logistic services include warehouse operations, transport to port, FOB operation and sea freight.

For warehousing, we have owned warehouse capacity of 15,000 square meters wherein we provide fixed and flexible warehousing concepts depending upon the requirement. The warehouses are supplemented with lifting equipment for efficient operation and container handling. Also they are fitted with CCTV cameras and round the clock security personnel for optimal security of the stored commodities.

The warehouse is manned by experienced staff to handle coffee. We provide machine bulk loading into

liner bags, loading of standard bags or special 1 ton bags into containers. The warehouse operations are linked to an internet-based warehouse management system which can be accessed remotely by our clients to give a real time stock position. Further SPIF is recognized by international financial institutions for collateral financing & management of coffee stocks stored in our warehouses.

Efficient movement is the backbone of our service. We provide reliable transportation of the export containers through Road and Rail tailored to meet the shipping deadlines at the port and the budget for logistic services. SPIF has operating offices in the two major ports Mombasa, Kenya, and Dar es salaam, Tanzania along with offices in all country capitals and borders within East Africa. Our Export Team is very efficient for port operations and we have 1st class working arrangement with shipping lines to offer most competitive services including sea freights. We do stock all major shipping line containers in Kampala for the use of export traffic. Besides the traditional FOB services we also provide extension services such as transport insurance, fumigation, weighing of individual bags and VGM certification for containers, liaison with inspection agencies, palletizing, sampling & courier services to name a few.

SPEDAG INTERFREIGHT will handle your specialty coffee most efficiently at a very competitive rates. Please contact us for a tailor made solution to your requirements.

Heinz Mueller
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ABOUT UGANDA

Entebbe International Airport

Entebbe International Airport is the principal international airport of Uganda. It is near the town of Entebbe, on the shores of Lake Victoria, and approximately 40.5 kilometers (25 minutes) by road south-west of the central business district of Kampala, the capital and largest city of Uganda.

Entry and Exit Requirements

- **Passport:** You should have a valid passport to allow you enter into Uganda and the expiry date should extend about 6 months and more.
- **Visa:** This can be obtained at any Uganda Embassy or High Commission in different countries. You can also obtain visa on your arrival at Entebbe International Airport or at the border stations. Please note that countries under the East African Community members do not need VISA.
- Air ticket
- Bus ticket

Cell Phones

You will need an unlocked international quad cell phone and you can buy the Ugandan sim card from MTN, UTL, Africell or Airtel.

A local sim card can be purchased at approximately \$2. You can as well send or receive money while in Uganda using Western Union.

Health Tips

- **Yellow fever certificate:** Kindly arrange to have one as you prepare to enter Uganda through any of its border crossings like Entebbe Airport, Malaba, Cyanika, Katuna, Ishasha, among others.
- It is recommended that you drink bottled water while in Uganda or purify all your drinking water by boiling to avoid stomach upsets and diseases like diarrhea, dysentery among others.
- Do not forget to consult your doctor or health care provider ahead of time before you travel.

Kampala Hospitals and clinics.

The Uganda Health Care Guide recommends these private hospitals for the business traveler because they offer relatively quick and quality health services in the time of emergencies. They include; International Hospital of Kampala (IHK), Nakasero Hospital Kampala , Kampala Hospital, SAS Clinic Kampala , Paragon Hospital, and Case Hospital Kampala

Internet Access

Majority of western-style hotels, cafes plus restaurants within Kampala offer Wi-Fi, some for a small charge and the majority normally for free as long as you order something

Surviving in Kampala

This bustling hub of Uganda is full of energy and always humming with life. While it might seem extremely

overwhelming at first, Kampala has its own charm – and in terms of major metropolitan cities is one of the safest in East Africa. Most travelers move quickly through Kampala, using it only as a gateway to their safaris in the National Parks. However, if you are here to actually see Uganda, Kampala is a great place to start.

Here are a few tips to surviving in this energetic city:

1. Don't bother traveling during the hours of 7AM-9:30AM or 4PM-7:30PM. These times are known to be Kampala's rush hours and traffic is impressive in its madness – especially if you are in a car – and it really isn't worth bothering with, as you will be stuck in place for hours.
2. When looking to exchange cash, forex bureaus give the best exchange rates – much better than banks. Make sure that when you arrive in the country you bring \$100 bills (USD) and not lower denominations because they will fetch a lower value. Also, make sure they are new bills. Bills printed before 2006 are not accepted as widely because they are believed to be more easily counterfeited.
3. In terms of public transit, boda-bodas are the most expensive way to go, followed by the big buses, and lastly the white taxi minibuses. While the taxis may seem very confusing to use at





UGANDA 2012 TRACKING MOUNTAIN GORILLAS

first because those pickup points are quite chaotic, once you figure them out they are usually the best means of transport. The conductor is usually hanging out of the window yelling his destination, and waving your hand will get him to pull over and pick you up. One thing to know, however, is that if the taxi is not full, your trip will take longer because the conductor is going to stop and pick more people up as others get off.

4. Don't forget! When crossing the street, look to your right! Traffic travels along the left side of the road – though realistically traffic comes from any direction – so be very careful when crossing any road. Find a crossing buddy! It could be anyone heading your direction. Just kind of shadow their movements – it will seriously help until you get the hang of reading the traffic madness.
5. Theft is a constant concern in Kampala's bustling downtown

areas, as is common in many major cities. Make sure that you wear your backpack in front of your body, and don't leave your valuables in your pockets – even pockets with zippers – as they won't last long there. If you travel with cameras, you should never walk around with one slung around your neck. All it takes is for someone to slash the strap and run off, and there goes your camera. Traveling with your camera exposed draws attention to you – keep it hidden.

6. The truth is, traveling without a local person at night is not the best idea. There are roads that even the locals will not take at night because of the high risk of bandits. It is very wise to learn which roads these are, and if you have to travel at night, to avoid using them.

Taxi options

1. Download the Uber app on your mobile phones: Uber is a

ride sharing app that connects passengers with drivers. With a presence in over 40 countries and over 100 cities around the world, Uber lets you privately hire a driver at an affordable price with just one click

2. **Blue Cruise** - Tel: 0414-574890
Email: info@blucruise.com
3. **Spe Taxi Cab** - Email: info@spe.ug
Phone: +256 793 860554
4. **Kampala Taxi** - Email: taxi@kampalataxi.com Tel: +256-417-130130, +256-417-130131 Mob: +256-712-489222, +256-702-489222, +256-773-259277.

Common means of payment used in Uganda include; Cash payments; Mobile Money Transactions, ATM machines which are also VISA electron Enabled;

ATMs are liberally scattered all over Uganda, starting at the airport, and most of them have that friendly Visa logo. The most well-ATMed banks are Stanbic, Standard Chartered Bank and Barclays.

Banking hours are 8.30 a.m. – 6 p.m. on week days and 8.30 a.m. – 1 p.m. on Saturdays. Some bank branches however, operate 24 hours.

Useful Numbers

- Police Emergency:** 999/112
- Central Police Station** Kampala: 0800122291
- Fire Brigade:** 0421222/ 0714667752



THE ROLE OF COPPER AND ZINC ON IMPROVED COFFEE PRODUCTIVITY

Copper and Zinc are micronutrients essential for plant growth and development, whose role at times has been underscored. Mr Trond Kristiansen, Marketing Director - Nordox, explores the pivotal role these minerals can play in the cultivation of Coffee, and looks at the resurgent interest in copper containing products for the nutrition and protection of Coffee.

Role of copper in Coffee Plants

The supply of copper to Coffee is of great importance, with benefits ranging from plant nutrition, vegetative growth and production.

The efficiency of copper in sustaining activity and vigor of crop foliage is well established and documented. Copper sprayed leaves have been shown to have enhanced photosynthetic activity – a tonic effect, and are retained for a longer period on the tree than untreated foliage. This is because copper is a key player in the energy transfer processes occurring in the process of glucose manufacture (commonly termed as photosynthesis) and it is mediated by a specific solar energy band. As such, regular supply of Copper to the plant influences the various key aspects a farmer would wish to have in a coffee tree, crucial to its production: the number of nodes and leaves per plagiotropic branch, the copper content in green leaf tissues, and the quality and quantity of harvested coffee beans.

When copper is applied two months before flowering of coffee trees, the

plant can build enough reserves that are used to improve pollen maturity, promote pollen tube growth and improves coffee plant fertility.

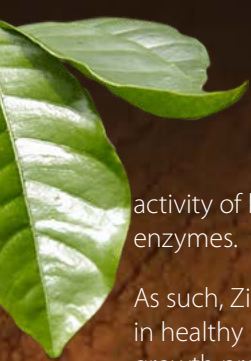
Deficiency: Copper is immobile, meaning its deficiency symptoms occur in the newer leaves. Symptoms vary depending on the crop. Typically, the symptoms start as cupping and a slight chlorosis of either the whole leaf or between the veins of the new leaves. Within the chlorotic areas of the leaf, small necrotic spots may form, especially on the leaf margins. As the symptoms progress, the newest leaves are smaller in size, lose their sheen and in some cases the leaves may wilt. The apical meristems may become necrotic and die, inhibiting the growth of lateral branches. Plants typically have a compact appearance as the stem length between the leaves shortens. Flower color is often lighter than normal

Role of Zinc in Coffee Plants

Zinc on the other hand is recognized as a plant hormone and is believed to be responsible for development of normal stem internodes spacing,

leaf size and symmetry of the lamella. In addition, sufficient Zinc in leaf regulates higher level of flower formation and hence facilitates greater production of berries in fruiting tree crops as Coffee. Insufficient supply of Zinc from the soil results in highly diminished leaf size and condensed stem internodes and hence decimal production canopy displays “rosette” phenomenon which is totally incapable of supporting any reasonable crop. Zinc also promotes mRNA in plants and membrane permeability.

This essential micronutrient – zinc, occurs in plants either as a free ion, or as a complex with a variety of low molecular weight compounds. Zinc may also be incorporated as a component of proteins and other macromolecules. As a component of proteins, zinc acts as a functional, structural, or regulatory cofactor of many enzymes. Many of the physiological perturbations resulting from zinc deficiency are associated with the disruption of normal enzyme activity, thus zinc-deficiency induced inhibition of photosynthesis is coincident with a decrease in



activity of key photosynthetic enzymes.

As such, Zinc plays a central role in healthy plant metabolism and growth processes. Zinc molecules are absorbed by roots and transported in the vascular tissues in plants which are phloem and xylem, especially in conjunction with movement of nitrogen molecules. Zinc is needed for the creation of the plant growth hormone auxin and for creation of the green chlorophyll and cytochrome pigments. It also has a role in formation of enzymes and carbohydrates, regulation of starches and proper root development. Zinc also helps plants assimilate to cold temperatures across the growing season, thus its application two months prior to the cold season helps the plant to remain physiologically active.

Deficiency: When soils are devoid of zinc molecules physical changes manifest themselves on the plant; young leaves may be yellowed or reduced in normal size (little leaf), narrower than normal leaves with wavy edges are abnormally expanding and puckered, rosetting-space between new leaves is very small, and tiny leaves and shoots bunch up into a clustered tuft.

Copper as micronutrient in Coffee farming

The extent to which copper is used as part of an overall fertilizer application program depends on the copper status of the soil and the inherent responsiveness of the crop to applications of copper.


Copper is held strongly by soil organic matter, due to strong absorption of copper by humic and fulvic acids in high peat soils. Exchangeable copper is held very tightly on clay mineral fractions, but leaching may be high from very sandy soils. Over-liming of acid soils causing increased amounts of copper to become complexed by the

organic matter fraction, or adsorbed and occluded by hydroxides and oxides in the clay mineral fraction, may also reduce copper availability to crop plants. For these reasons, a wide range of soils can exhibit a low copper availability status. They include soils with high levels of organic matter (histosols, podzols and humic volcanic ash soils), lateritic, highly weathered soils (eg, utisols and oxisols), soils derived from marine sediments (limestone)

and generally calcareous (alkaline reaction) soils, as well as those of a distinctly sandy composition. Cereals are prominent amongst the crops which are most responsive to applications of copper.

Contemporary copper as a micronutrient

Copper is not the only micronutrient essential for plant growth and development and is reflected in copper being commonly applied



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Cu


Zn

Ca

Mg

S



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together with at least one other micronutrient. All micronutrients are important but depending on the crop, some are deemed "to be more important than others." In the case of coffee, that micronutrient is zinc, which can be applied together with copper as a single product.

One such product is Verno FG (Cu30 + Zn30; 30 per cent each of elemental copper and zinc) from Nordox, the original manufacturer of Nordox Super 75 as an agricultural fungicide. Verno FG is a foliar fertilizer containing micronized particles of oxides and carbonates as water dispersible granules. The particles adhere strongly to the surface of the leaves and other aerial parts of the rice plant to provide a reservoir of slow release copper and zinc.

As such copper and zinc ions are always "ready and available" at those key stages of growth and development when these micronutrients are required by coffee roots and stems. For coffee, the product is used at rates of between 250g/100Lt water or 2.5–3kg/ha applied by foliar spray, and 3–4 rounds of application recommended. First at 4–6 weeks before flowering, then at early fruit formation stage, and at rapid berry expansion stage.

Verno FG contains micronized particles of cuprous oxide and zinc oxide, which adheres strongly to plant surfaces. This provides a reservoir of slow release copper and zinc releasing nutrients over a prolonged period i.e. the nutrients are available when the plant needs it.

A special observation from trials of Verno conducted by Coffee Research Institute of Kenya to determine the impact of applying the Verno FG foliar fertilizer on coffee canopy growth, flower formation, intensity of floral nodes and the resulting crop yields showed that it enhanced following parameters:

Increased yield in quality and quantity

a) Increase in tree height: The tree is enabled to carry more primary and secondary branches, hence increased production volumes

a) Increased Primary Nodes: Cropping intensity indicator

b) Increase in length of bearing Nodes: Indicator of better cropping length and intensity of flowering / cropping capacity on the nodes

c) Growth extension of the tree canopy: A Measure of increased

potential bearing capacity and increased cropping clusters

d) Increase in the number of Primary branches: Production efficiency of the tree enhanced

NORDOX

NORDOX 75WG
NORDOX SUPER 75WP

Coffee Berry Disease Coffee Leaf Rust Black Pod Rot

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Member Profiles



ELEPHANT COFFEE IMPORTERS

Elephant Coffee Importers is a fine-coffee merchant sourcing directly from producers and cooperatives in the highlands of Kenya and East Africa. Our 45+ years of combined team coffee experience merges with our vertical integration; from our Kenya export office to our U.S. import office. We hold a coveted seat on the Nairobi Coffee Exchange/auction, allowing us access to a wide-range of coffee lots. As importantly, our more than 30 years of on the ground experience in Kenya has built an abundance of cooperative society, estate, factory (wet mill), and dry mill relationships that enable our team to source some of the most unique and exceptional coffees from Kenya.

Our coffees are available globally via direct FOB exports, and in North America via direct SPOT or EXW offerings. We are your source for the full range of coffees that Kenya has to offer from top notch Specialty micro-lots to multiple container Premium lots. Kenyan coffees are recognized over the world for their elegance, refinement, abundant sweetness and harmonious flavors. Join us in celebrating the brilliant elegance of fine Kenyan and East African coffees. Quality green coffees you will truly never forget.

WE DO IT ALL:

FOB contracts, Forward contracts, direct trade, spot **and work with all grades: Grades:** AA, AB, ABC,PB, MH, ML, T, TT's and HE's for any commercial customers you may have as well as any organic coffees. *We are not just in the business of coffee, coffee is our passion."*



DISCOVERY

DISCOVERY TRADING LIMITED



Discovery Trading Limited was established in Uganda in 2014 by Mr. Mustafa Hashim, a commodities trader with over two decades of international and national experience; Mr. Haider Daudani a banker by profession with over four decades of experience both in Uganda and abroad, and Mr. Haseeb Daudani, who has over a decade of experience in the banking and IT sector locally and internationally.

We are environmentally friendly, and socially responsible company, with a solid knowledge of the local economy and environment. Our vision is to improve the livelihoods of smallholder farms by providing them access to markets.

Continuous research and sourcing of products from farmers directly, provide us with an important advantage to get quality products.

Our expertise are in the agro-commodity export sector dealing in coffee, sesame seeds, vanilla, bird's eye chillies, cotton and variety of pulses.

In regards with coffee trade, Discovery Trading Limited started as supplier of fair average quality (FAQ) coffee but over the last three years, Discovery has become a coffee exporter. This has seen the company sell on the basis of free on truck (FOT) Kampala and free on board (FOB) Mombasa, through our associated companies in Dubai and Singapore.

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**SUSTAINABLE
HARVEST**

R W A N D A

P. O. Box 864 Kigali

SUSTAINABLE HARVEST RWANDA

Sustainable Harvest Rwanda, a Rwanda NGO, works to increase social and economic opportunity for East Africa smallholder commodity farmers and their families. Sustainable Harvest Rwanda operates with support from its partner non-profit organization, the Relationship Coffee Institute, with financial support from Bloomberg Philanthropies, working to bring a relationship-based supply chain model to coffee farming in Rwanda.

Sustainable Harvest Rwanda is comprised of a team of experienced agronomists, data analysts, and specialty coffee professionals. Critical support also comes from partnerships with the Government of Rwanda, and from alignment with other NGO and private sector organizations such as World Coffee Research, and Women for Women International. The team works with coffee farmers across Rwanda to increase their participation throughout the supply chain by investing in training and infrastructure to deliver the highest-quality product to buyers across the globe. Through this support, women farmers have been able to increase their yield and quality of coffee, have access to international buyers, reduce their exposure to financial commodity market risk and improve the environmental sustainability of their communities.

Sustainable Harvest Rwanda has a social enterprise, called Question Coffee, to promote local consumption of Rwanda Coffee. It operates a wholesale roasted coffee business and a cafe in Kigali to train and empower a new generation of coffee professionals, while encouraging local consumption of Rwandan coffee. The cafe offers a variety of tourism experiences—both in the cafe and at coffee farms—to show the transformation of coffee from seed to cup.



PALINI & ALVES
MÁQUINAS AGRÍCOLAS
Tecnologia sem limites

PALINI & ALVES

A market leader in machinery for coffee and cereal processing, Palini & Alves has been developing high technology projects in agricultural machinery for more than 30 years, with a focus on the requirements of each client. Our industrial park has three manufacturing plants with the most cutting edge machine manufacturing equipment for farms and warehouses, with varying production capacities.

With a growing presence in the agricultural equipment scene, Palini & Alves exports machines and equipment with Brazilian technology to the major markets, in more than 30 countries. In Brazil, we work with representatives from the north to the south of the country and we have offices located in strategic regions where we offer technical assistance, replacement parts and a specialist maintenance team, working with agility for the development of your business.

Our motto “Technology without Limits” reflects our client relationships. We search tirelessly to find the precise solution for our clients and, to achieve this, we continuously invest in our industrial park with the latest generation equipment and improvements in our team. Technology is also reflected in Palini & Alves’ commitment to sustainable company growth, which now uses an effluent treatment system to preserve the biodiversity of our surroundings.

The fruits of our labor are the result of the effort and commitment made by all partners and employees that comprise the Palini & Alves team. A stable and at the same time innovative company, recognized by the most exigent clients from the major markets in the world, for our excellence in service and products.

Sustainability: To meet the market demand with “increasingly clean” production, aiming to develop products that do not harm the environment, preserving it for future generations.

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Who we are

Primrose Service Provider P.L.C is a private Green Coffee Exporting company in Ethiopia, founded in 2010 and it is one of highly competitive and respected coffee exporter in Ethiopian. The company is being run and staffed with qualified and experienced experts and employees in area of coffee industry. Its owners and promoters are Ato Abraham Mengistie, the C.E.O and W/ro Meseret Workneh the General Manager who have each 14 years of experience in the business. They have the vision of vastly promoting and supplying specialty coffee of Arabica origin worldwide.

Their company mainly focuses and works on the types of Yirgacheffe, Guji, Sidamo, Limu, Lekemti, Djimmah and Harar. Its supply of specialty coffee of the mentioned origin has won the company known coffee importers of Japan, Korea, Belgium, Germany, France, Canada, Australia, China and U.S.A. Its further plan is to work on the tracibility of other coffees which are also unique in their flavour and Aroma. The company has exported over 2000 tons of washed and Natural Coffee every year since 2012. And its export performance of 1,789 tons of washed coffee and 936 tons of Natural coffee indicate its future ability to work and grow rich in the global market. What makes the company unique is the regard its gives to the purity, quality, flavor of the coffees it exports, the satisfaction of every consumer any given cup and the reasonable price it offers differentiates it from other Ethiopian coffee exporters.

Mission: conduct coffee business through provision of quality and steady hand on delivery in operating as a one stop green coffee exporting company by prioritizing the need of our customers.

Vision: To provide quality services that exceeds the expectations of our esteemed customers.

Our Strategy: Gives the highest regards to the Win-Win opportunities which benefit all the stakeholders in the coffee business. It has built a reputation based on fair price, high quality coffee and unbeatable service.

Current Conditions: North Carolina remains the leading producer of reconstituted wood products. The Asian furniture market is the primary target for U.S. exports... Primrose S.P PLC remains one of the leading green coffee exporters.

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COFFEE QUALITY INSTITUTE



Since our inception in 1996, CQI has worked to improve the quality of coffee and the lives of people who produce it. We believe producer livelihoods are a key measure of a coffee's value. However, many producers do not have access to the tools and support they need to understand the quality of their coffee, improve that quality, and access markets that reward such quality. That's where we come in.

We work on the ground with numerous stakeholders to meet local challenges. Our customized trainings, shaped by coffee experts and years of dedication, create long-term solutions that emphasize self-sufficiency: all linked to coffee quality and recognizing its value. And with strong ties to the coffee trade, we're able to make invaluable connections and increase market access to encourage healthy communities.

CQI has worked on a multitude of coffee programs around the world, completing over 700 training assignments while building a common language of quality used throughout the supply chain

Contact details

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KIBINGE COFFEE FARMERS' COOPERATIVE SOCIETY

Background

Kibinge coffee farmers co-operative society (KCFCS) is a member owned organization located in Kibinge sub-county, Bukomansimbi district, central region of Uganda, about 150 kilometers from Kampala city just off Masaka- Mbarara highway at kyabakuza

It all started with 4 coffee farmers in Kibinge, Central Uganda. Kibinge is a region that has long been famous for excellent Robusta coffee. Due to economic pressures and political unrest, the quality and volumes of the coffee had plummeted by 1995. That is when 4 dedicated coffee farmers decided to bring the tradition of high quality Robusta coffee back to the hills of Kibinge and formed a farmers' association that would later become Kibinge Coffee Farmers' Co-operative Society (KCFCS). Registered in 2009, become Fairtrade certified in 2011 and a registered coffee exporter in Uganda in 2012.

In 2014, was honored to be awarded as the Best Fairtrade Small Producer of the Year for Africa.

Our Vision: Coffee farmers' empowered to own and market value- added coffee at competitive prices

Our Mission: To be a leading farmer owned coffee cooperative in Uganda by maintaining exceptional quality, offering excellent prices and improving lives in our community.

Objectives: To unite all coffee farmers in Kibinge sub-county so as to market their value-added coffee with one common voice

- a) To promote the quality and quantity of coffee produced in Kibinge sub-county
- b) To build capacity among coffee farmers to implement environmentally friendly farming practices
- c) To support farmers families throughout every step of value chain by providing access to seedlings, selling genuine agro-inputs, training on good agricultural practices and providing financial services
- d) To empower every person in Kibinge Sub-county to have equal opportunities to succeed and improve their livelihoods regardless of gender or social status.

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LAND OF A THOUSAND HILLS COFFEE COMPANY



Who We Are

"Land of a Thousand Hills Coffee Co. partners with farmers and local community leaders to develop coffee into a sustainable income, pay a just wage, and further meet the needs of the people. Our model is the next evolution of Direct Trade - we invest in both the quality of the product and the quality of life enjoyed by the people who grow it.

We began as a response to Rwanda's tragic civil war in 1994. The introduction of specialty coffee to the healing fields of Rwanda proved to be an uncommon opportunity for once warring countrymen to not only rebuild their homesteads, but to work together toward lasting peace. Coffee has brought dignity and hope to a nation that history suggested would never recover.

Our dedication to the Rwandan people has not wavered, and we constantly seek out ways to meet the needs of the communities we serve. During the last ten years we've built a school, began a sheep farm, built homes, and provided ongoing support for orphans.

Stateside, our coffee is served in two corporately owned specialty shops, a growing number of franchises, and hundreds of churches and cafes across the country.

We invest in every stage of the coffee cycle, from farmer to roaster. We are a guide to those who want to explore how coffee can be a tool for social change, a companion to those who are passionate about the world of coffee, and a resource for coffee communities striving for a bright future."

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12-15 February 2019 | Kigali Convention Center

Coffee Field Visit dates:
10 -12 February 2019
Sustainability Forum:
12 February 2019.

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www.afca.coffee/conference

