

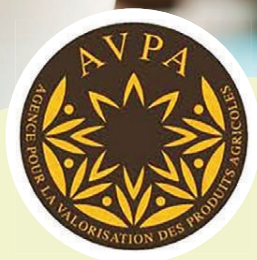


MAAIF

Ministry of Agriculture
Animal Industry and Fisheries



Uganda Coffee Development Authority



UGANDA COFFEE BRAND WINNERS

of the 9th International Contest of
"Coffees Roasted at Origin"
2023 competition in Paris, France





About the Awards

Ugandan Brands Win "Coffees Roasted at Origin" International Competition in Paris

Ugandan Coffee brands have been recognized among the world's best coffees at the 9th International Contest of "Coffees Roasted at Origin" 2023 competition held in Paris, France. The winners of the competition were announced on Tuesday, July 18, 2023 in Paris, France. The competition is organized by the Agency for Valorization of Agricultural Products (AVPA) to enable producers to improve consumer perception of exceptional coffees cultivated and roasted properly by the producers. AVPA offers an opportunity to producers (individual or organized in associations or cooperatives) who take responsibility for their roasting and roasters located in the countries of production and guarantee the traceability of their coffees, to participate in the contest "Coffees Roasted at Origin".

The Uganda Coffee Development Authority (UCDA) submitted an impressive selection of 15 samples of roasted coffees from Ugandan farmers and roasters to this prestigious contest. Nearly 200 exceptional coffees/samples spread over 25 countries from four continents took part in the competition. The Ugandan coffee brands submitted by UCDA included: Dicana Coffee, Gorilla Highlands, Zicofe, Elgon blend, Sasa coffee, Kikobero, Elgon Pride, Gorilla

conservation, Masha coffee, Sipi Hills, Kimco, Mugamba Organic Coffee, Big Gorilla, Coffee Afrikano, Bukonzo Joint Owemba and NUCAFE.

Ugandan Coffee Brand Winners

Gold Medal Winners

- Gorilla Highlands
- Sasa Coffee

Silver Medal Winners

- Zicofe
- Kikobero Coffee
- NUCAFE

Bronze Medal Winners

- Big Gorilla
- Dicana Coffee
- Sipi Hills Coffee

Certificate of Excellence

- Mugamba Organic
- NUCAFE
- Elgon Pride
- Gorilla Conservation Coffee
- Masha Coffee

Uganda emerged the best in Africa as 13 of the 15 samples submitted were awarded and recognized. It was followed by Ivory Coast, Ethiopia and Kenya with five, three and two samples recognized and awarded respectively. Peru, Columbia and Uganda took the first three positions. Uganda's remarkable coffees embody the



diverse flavors and rich heritage of the country's thriving coffee industry.

Laura Walusimbi, the Corporate Communications Manager at UCDA, congratulated all the winners of the AVPA "Coffees Roasted at Origin" competition. "The dedication

and hard work that they put into producing such exceptional coffee is commendable. UCDA is mandated to regulate, promote, and oversee the coffee industry and we pledge our full support to all stakeholders. Together, we will elevate Uganda's outstanding coffee to global recognition," she said.





Ugandan Coffee Brand Winners of the 9th International Contest of “Coffees roasted at origin” 2023 competition in Paris, France

Gold Medal Winners

Gorilla Highlands.....	3
Sasa Coffee.....	6

Silver Medal Winners

Zicofe.....	8
Kikobero Coffee.....	12
NUCAFE.....	14

Bronze Medal Winners

Big Gorilla	16
Dicana Coffee	18
Sipi Hills.....	20





GORILLA HIGHLANDS COFFEE

Business Description

Gorilla Highlands Coffee (GHC) is a social enterprise that dedicates 100% of its profits producing and selling Ugandan organic coffee to social projects in Uganda. Gorilla Highlands Coffee is founded upon a model of business that allows everyone involved to live with dignity and in harmony with the environment while enhancing growth and development within the community. For us, to do the right thing is to fairly pay the farmers, gracefully bearing in them, recognizing the value of their work; it is to produce coffee in a sustainable way, allowing people and communities to grow and develop without cost to the environment, to invest back

in the land and the people, making them be capable, self-sufficient and





equipped with the tools to succeed. The organization was born in 2015 in Kisoro, a small rural area under the peaks of the Mufumbiro Mountains, home to the last silver back mountain gorillas. This area, located in the junction border of Uganda, Rwanda and Democratic Republic of the Congo, has a rich land and the perfect latitude to grow the best quality Arabica coffee.

GHC was founded out of the need of creating a source of income for farmers that enable them to send their children to school and get education. Today, the project has spread to other areas of the country and it provides seeds, technical support, free medical care to all farmers, access to microcredits to more than 1,200 farmers (60% of whom are women) and supports many other initiatives related to education, sports, health and coffee agroforestry. Our coffee is usually grown in mixed farms with food crops for home consumption like beans, maize and bananas that allows our farmers to maintain their local activity while obtaining an extra income from the coffee cultivation. It is mainly grown under shade trees that ensure



sustainable coffee production. Our farmers prune the coffee trees from December to February, just in time for the planting season which, in the Ugandan South-West, starts in March. In few months the harvesting period arrives, spreading between August and November and our coffee is ready to be delivered to our clients.

GHC was founded out of the need of creating a source of income for farmers that enable them to send their children to school and get education.



Products and Services

GHC exclusively cultivates Arabica coffee beans in different parts of the region each of which has its own unique properties as explained below.

Virunga region

Virunga region engloves a great diversity of habitats, from steppes, savannas and lava plains, swamps, lowlands and mountain forests. Sweet and vibrant coffees from this region thrive in the rich volcanic soils of the mountain gorillas' homeland at an altitude of 6200-7200 feet. Virunga Ranges coffees make particularly excellent espresso. They also overlook some of Uganda's highest grown coffees in a climate offering cool conditions with plenty of sun and rain on rich volcanic soils. The conditions allow the coffee to ripen slowly assuring enriched cherries.

Bwindi

The Rain Forest Coffee is grown around the Bwindi Impenetrable National Park that lies in southwestern Uganda on the edge of the Rift Valley. Its mist-covered hillsides are blanketed by one of Uganda's oldest and most biologically diverse rainforests famous for hosting over 400 mountain gorillas. Farmers from Bwindi region are dedicated to the production of intense, bold cherries that slowly mature at altitudes above 1,900 meters (6,230 feet) thanks to the abundant sun and the rich volcanic soils.

Bunyonyi

Lake Bunyonyi is located in the District of Kabale covering an area of 61 square km (23 sq. miles) at an altitude of 1,950 m (6,437 ft). It is framed by lush and green-terraced hills intensely cultivated that reach a height of 2,200-2,478 m (7,218 to 8,130 ft). Bunyonyi is the second deepest lake in Africa and the 29 islands of various shapes and sizes scattered across the water make Bunyonyi a magical place. The coffee grown here is mainly coming from the islands of this lake and in all sub counties of Kabale and Rubanda Districts.

Location and Contacts

Bunagana Road (in front of Kisoro Municipal Offices), Kisoro, South Western Uganda.

P.O. Box 9, Kisoro, Uganda.

Email: gohighcoffee@gmail.com

rugarich@gmail.com.

Cell/WhatsApp (Uganda): +256 787

408 988, +256 706 717 190.

Cell/WhatsApp (US): +1 313 680 6690.

Twitter: [@gohighcoffee](https://twitter.com/gohighcoffee).

Website: www.gorillahighlandscffee.com.

Contact Person: Rugaya Richard, Founder and President.

Cell: +256 786 224 527,

+256 706 717 190.

Email: rugarich@gmail.com,
gohighcoffee@gmail.com

Our coffee is usually grown in mixed farms with food crops for home consumption like beans, maize and bananas



SasaCoffee

TRADING COMPANY

VISION

To be a yardstick of high-quality green, roasted coffee beans, roast and ground coffee.

MISSION

To cause a positive change in the livelihoods of farmers by linking them to advantageous markets that offer a higher price for their organic and fair-trade certified coffees.



Sasa Coffee is a coffee brand of Sasa Coffee Trading Company (U) Limited established in 2016. The company deals in fair-trade and organic certified coffee. Sasa Coffee is the finest roasted and packed Bugisu Arabica coffee from carefully selected gardens at an altitude above 2000 meters above sea level on the slopes of Mount Elgon in Eastern Uganda. The rich volcanic soils give it caramel flavours which are well balanced with the medium and smooth lively acidity all through. Sasa coffee company is working with farmers from Bunade Growers Cooperative Enterprise to bring to you the best quality certified coffees with unique and special attributes. Our Mt. Elgon Blend is one of the products we offer to the market, it has a medium and smooth lively acidity therefore proof that the coffee beans are carefully selected so as to bring about the balance in cup quality. The cooperative has a total number of 500 members and a production capacity of 6 containers or more per season, at an altitude between 1800-2100 metres above sea level. Farmers grow varieties like SL- 14, SL-28, Nyasaland commonly known as Bugisu local because they do well in highlands.

Products and Services

Sasa Coffee's product and / or service offering includes Robusta FAQ coffee and Arabica coffee such as WUGAR (Washed Ugandan -Arabica), DRUGAR (Dried Ugandan- Arabica) and Parchment.

Additionally, the company provides coffee export services to those without export licenses such as: Roastery services; Barista Training; Coffee shop outlets; Coffee shop Equipment support; and General Accessories.

Location and Contacts

Location: Plot 32 Buwalasi view, Mbale, Eastern Uganda.

Email: daniel@sasa-coffee.com.

Website: www.sasa-coffee.com.

Contact Person: Grace Kwagga, Administrator.

Cell: +256 392 947 943

Email: info@sasa-coffee.com.





ZIGOTI COFFEE WORKS LIMITED

Business Description

Zigoti Coffee Works (ZICOFE) Limited was established in 1984 and legally incorporated in 1991. The company supports farmers in sustainable pre- and post-harvest programs that promote organic farming practices. It sources conventional coffees from farmers across the country, process and export both Robusta and Arabica coffees to buyers across the globe. Zigoti Coffee Works is a second-generation female led company with spirited determination to support women and youth involved in the coffee value chain for almost forty years. Rose Nakayenga Kayondo Kato together with her late husband Owek Enock Kisuule Kato founded the company. Rose was a board member of UCDA and she is currently the treasurer of IWCA Uganda Chapter. Zigoti has 20 permanent staff and 25 seasonal staff; two branches (One in Kampala and the other in Mityana District); a total of 3 active sales agents in Europe and USA and the company currently supporting over 2,500 farmers. In 2019, ZICOFE installed new machinery to increase the efficiency of handling its supplies. A 4 ton per hour wet mill from Brazil and two combined hulling units were installed in different locations to handle processing needs of farmers. With current processing capacity of 26,000 tons per year, the company plans to increase our production utilization from 27% (7000 tons per year 2021) to 61% (16,000 tons per year) in the next two years. The new installation has greatly reduced contamination risks during post-harvest handling of the products hence assurance of high quality products.



Social Corporate Responsibility: Zigoti works with 35 farmer groups offering services ranging from pre-harvest finance, farmer field school training, wet and dry milling, storage, marketing, supply of quality seedlings from the seedling nurseries, provide post-harvest handling materials and certification facilitation with our core target being the women and youth to ensure sustainability and generational growth of the supply chain.

Mission: To grow, buy, process and export good quality Ugandan coffee in strategic partnership with small holder farmer organizations.

Vision: The leading exporter of high-quality coffee in Uganda.

Unique Selling Points: First Ugandan company to penetrate the Japanese coffee market, best of pearl 2021, almost 40 years of experience in the industry.

Membership: International Women in Coffee Alliance (IWCA) and Private Sector Foundation Uganda (PSFU) among other organizations.

Partners and Funders: Root capital, Stanbic bank and Uganda Development Bank among others.

Markets: North America (U.S.A., Canada etc.); Africa; Europe (Spain, U.K., Belgium, Lithuania etc.); Middle East; and Asia (Japan).

Interested in markets: Roasters and trading houses in North America, Europe, Asia and Africa

Awards and Recognition: 1st Ugandan to penetrate the Japanese market, Best of pearl 2021. (Robusta).

Participated in: AFCA Rwanda, Specialty Coffee Expo 2022 among other events.

Insurer: ICEA.

Products and Services

ZICOFE deals in trading of both Arabica and Robusta green beans wholesale, roasted coffee beans and powder packed and ready to be used coffee for both local and export markets.

Coffee Type: Arabica and Robusta.

Grade: Robusta (Screen 1200, Screen 1500, Screen 1700 and Screen 1800) and Arabica (AA and A).

Growing Regions: Central, Eastern/ Bugisu and Western/Kasese/Rwenzori.

Altitude: Mityana (1,228 meters above

sea level) and Eastern (1300 to 2600 meters above sea level).

Farm size: 1,272 hectares total land for the farmer groups and 64 hectares for the owned Zigoti farm.

Harvest period: March to June and September to November.

Processing: Washed processed, Wet processing and Natural processed.

Brands: Zigoti Coffee, ZICOFE and ZICOFE Café.

Export volume: 5,000 MT per year.

HS Code: 09011190 Robusta Coffee and 09011119 Arabica coffee.



Email: zicofecafe@gmail.com,
sales@zicofe.com.

Web: <https://www.zicofe.com/>.

Video: <https://www.youtube.com/watch?v=QILvgWv06eY>.

Media: <https://www.iwcauganda.org/domestic-coffee-consumption-in-uganda-women-leading-the-way/>.

Location and Contacts

Location: Plot 104, 5th Street Industrial Area, Kampala.

GPS Codes: 0.3193, 32.5612.

Branch: Zigoti Coffee Works Factory Mityana, Mityana District.

Postal Address: P.O. Box 1479, Kampala, Uganda.

WhatsApp: +256 702 720 720.

Contact Person: Rose Kato Nakayenga, Managing Director.

Cell/WhatsApp: +256 701 465 283.

Email: rosekato@zicofe.com.

Contact Person: Senyonga Enock, Finance Director.

Cell/WhatsApp: + 256 702 720 720.

Email: senyongaenock@zicofe.com.







KIKOBERO COFFEE

Business Description

Kikobero Coffee is a coffee brand of Kikobero Coffee Company (KCC) Limited founded in 2012 by Nangoli Martin. Kikobero Coffee is a Single Origin product of high-quality Pure Arabica grown, Ecocert Organic Certified under (EC) No. 834/2007. Processed and produced by the indigenous people native to the slopes of Mount Elgon, Eastern Uganda. Red cherries are carefully picked from the garden, floated, pulped, fermented, washed, sundried on raised beds, milled and graded to ensure a cup of excellence. Nangoli was inspired by the culture in UK where people take coffee before and after church services. Nangoli was also encouraged by the feedback received from his friends in



Britain after testing the coffee that his mother sent him as a gift while living abroad. When he returned home, he organized his community to grow high-quality coffee which can reach the standards of export to European countries. He initiated the company with a mission of using coffee to deliver his community from poverty.





Nangoli has achieved this mission by working with various stakeholders, training farmers on how to grow, process and produce high quality Arabica coffee organically.

Every cup of coffee taken from Kikobero puts a child to school as a social corporate responsibility for the company.

Exports to: Roasted Kikobero Coffee to United Kingdom among other countries.

Products and Services

Kikobero Coffee at KCC is organic, natural and hygienically produced. Kikobero Coffee is certified by Uganda National Bureau of Standards (UNBS), accredited by Uganda Coffee Development Authority (UCDA), certified organically by ECOCERT, approved Specialty by Specialty Coffee Association (SCA) and produced at The Consortium for enhancing University Responsiveness to Agribusiness Development Limited (CURAD).

Coffee Type: Arabica Coffee.

Varieties: Nyasaland, SL 28 and SL14.

Processing: Fully Washed.

Growing region: Mount Elgon, Bugisu, Eastern Uganda.

Altitude: 1900 to 2300 meters above sea level.

Harvesting period: October to January.

Soil Type: Volcano soils.

Certifications: Organic Certification provided by ECOCERT.

Farmers: 420 trained organically certified farmers.

News and Media

Video: "Kikobero Coffee - Our Story Series by Martin Nangoli" (<https://www.youtube.com/watch?v=ut5RbuYNZ-8>).

In Media: "INTERVIEW: Nangoli Shares His Journey To Exporting Ugandan Processed Specialty Coffee To UK" Business Focus, February, 2021: <https://businessfocus.co.ug/interview-nangoli-shares-his-journey-to-exporting-ugandan-processed-specialty-coffee-to-uk/?fbclid=IwAR3d5ZZmZWkVBjKRokNjgVVCtgK3VZYttQzp8x0F0OkKuUARtBjs51NPLgs>.



Location and Contacts

Location: Plot 51-55, Republic Street, Mbale, Bugisu Region, Eastern Uganda.

Contact Person: Nangoli Martin, Founder and Executive Director.

Cell: +256 772 888 415, +256 702 702 766.

Email: kikoberocoffee1@gmail.com.



National Union of Coffee Agribusinesses and Farm Enterprises (NUCAFE)

Business Description

NUCAFE is a hybrid farmer-owned social enterprise and an umbrella national coffee farmers' organization founded in 2003 as a successor of the Uganda Coffee Farmer's Association (UCFA). NUCAFE has grown and evolved as a vibrant private sector led farmer organization formed to serve and position farmers well in the liberalized coffee value chain in Uganda. The organization serves and impacts over 250,120 farming households with more than 1,512,210 farmers who are organized in 200 associations and cooperatives countrywide. NUCAFE coffees are high quality coffees that are responsibly grown ethically processed and traded. These cover both the green coffees and roasted coffees for both local and export markets.

Mission: To establish a market-driven system of coffee farmer enterprises and organizations which are empowered to increase their household incomes through enhanced entrepreneurship and innovation.

Vision: Coffee farmers profitably own their coffee along the coffee value chain for sustainable livelihoods, consumer satisfaction and societal transformation.

Values: Shared Value Creativity and innovation Social Entrepreneurial culture Supply chain.

Trademark and Brand: NUCAFE Grading Limited (NGL) and NUCAFE.

Partners and Funders: European Union, aBi, Agriterro, CTA and USAID among others.





Location and Contacts

Office: Plot 35, Coffee House, 2nd Floor,
Jinja Road, Kampala.

GPS Codes: 0.31479, 32.59103.

Postal Address: P.O. Box 34967, Kampala,
Uganda.

Tel: +256 414 236 199.

Email: nucafe@nucafe.org.

Web: www.nucafe.org.

Contact Person: Joseph Nkandu,
Executive Director.

Cell: +256 772 595 030.

Email: joseph.nkandu@nucafe.org.

Contact Person: Nuwagaba Deus, Deputy
Executive Director and Operations
Management.

Cell: +256 774 300 628,

+256 706 717 260.

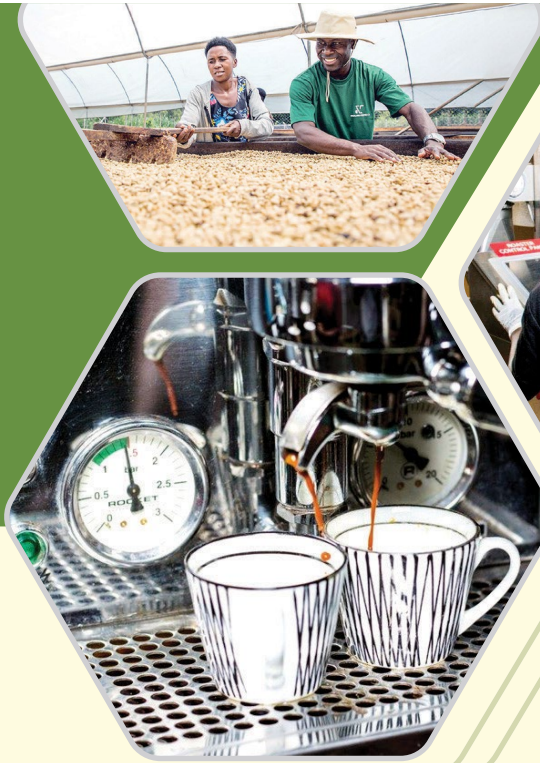
Email: deus.nuwagaba@nucafe.org.

Contact Person: Eric Sekatawa, Deputy
Sales and Distribution Manager.

Cell: +256 700 135 305, +256 773 417
905.

Email: eric.sekatawa@nucafe.org.





VOLCAFE UGANDA LIMITED

Business Description

Volcafe Uganda Limited is a member of the Volcafe Group and a sister company to Kyagalanyi Coffee Limited. The company was incorporated in 2015 as a result of the need to bridge a roasting gap in the coffee value chain. Volcafe Uganda Limited is happy to be a contributor to the promotion of the domestic coffee consumption in Uganda, where many people are encouraged to drink more coffee not only because of the health benefits that come along with drinking coffee, but also to contribute to the GDP of the country. Volcafe Uganda Limited produces Big Gorilla Coffee, Café Zappa and Volcanic Republic.

Location and Contacts:

Location: Plot 3068,
Kampala Industrial Business
Park, Namanve, Wakiso.

Postal Address: P.O. Box 3181,
Kampala, Uganda.

Tel: +256 312 265 251.

Email: kcl@kyagalanyi.com.

Web: www.biggergorilla.co.ug,

Web: <https://www.volcafe.com/>.

Contact Person: Audrey Asasira,
Commercial Manager.

Cell: +256 773 580 854.

Email: aasasira@volcafe.com.



VOLCAFE UGANDA LTD.

Member VOLCAFE Group



Vision: To be the leading roasted coffee producers and exporters in the region.

Mission: To maintain consistency and uphold quality in the entire value chain to retain our trust from our customers.

Products

Cafe Zappa is 100% premium quality Arabica that is Rainforest Alliance Certified. It is a rich full-bodied taste of coffee with a hint of chocolate.

Volcanic Republic is a truly special Arabica coffee with amazing flavour. It is a washed processed Arabica from the Eastern side of Uganda. The coffee gives a rich flavour which is slightly sweet and winey with notes of vine fruits.

Big Gorilla Coffee is a 100% fully washed Arabica coffee grown on the slopes of Mt. Elgon in Eastern Uganda. Big Gorilla's major element is the creation of awareness of Mountain Gorillas and the threats to their habitats and poaching, which seriously endanger the future of these wonderful animals.





Areas of Training

- Coffee Processing
- Coffee Roasting
- Coffee Quality Management
- Coffee Agronomy
- Coffee Trade and Entrepreneurship

Contact Details

Location: Baggala Zone,
Mukono, Seeta, Uganda.

Contact Person: Anna Nabude, C.E.O.

Cell: +256 752 442 280, +256 785 433 530.

Email: nabudeanna888@gmail.com.

Twitter: @CoffeeDicana.

DICANA COFFEE LIMITED

Business Description

Dicana Coffee Limited specializes in producing single origin roasted Arabica coffee grown organically by smallholder farmers from the slopes of Mount Elgon region. The Dicana Coffee also offers coffee consulting services along value chain from coffee seed to cup. The company aims at increasing domestic coffee consumption in the pearl of Africa, Uganda through value addition, product innovations and coffee trainings. The Co-Founder, Anna Nabude believes in empowering women since they are the majority in Uganda's coffee production thus offering special training sessions for female farmers to improve both quality and quantity of the produced coffee.



Our Story

Anna's journey in coffee starts way back from her great grandfather who was among the early farmers to plant Arabica coffee in Uganda which was passed on to her grandfather then to the father. Anna's dad innovatively attracted her into coffee industry. However, she noted that Uganda produces the best coffees in the world but it's among the countries that least consume it. She started by locally roasting coffee from her family's farm which later expanded into roasting commercial coffee of home origin for national consumption.





Sipi Hills Coffee Limited

Sipi Hills Coffee Ltd is an innovative young Ugandan business that seeks to delight both local and international consumers with Uganda's finest Coffees all year round

Established in 2019, Sipi Hills Coffee Limited initially focused on roasting of Bugisu Arabica washed coffees for sale on both the domestic and international markets. The company has significantly grown and expanded its services to include export of high-quality green Arabica and Robusta coffees. The company is committed to sustainable farming practices and it has worked closely with over 995 farmers on Mount Elgon to acquire an Organic certificate for Bugisu Arabica Coffee.

About the Founder

Nasser Mutesasira is the founder and Managing Director at Sipi Hills Coffee Limited. Prior to founding Sipi Hills

Coffee, Nasser worked as the Investor Representative for an American based Impact Investment company where he gained experience and interest in Specialty Coffee. In 2019 he decided to bring his entrepreneurial skills and past career experience in Sales and Marketing to build Sipi Hills Coffee.

Why Choose Sipi Hills Coffee?

- We offer a wide range of choices/ roast profiles of Bugisu Mt.Elgon origin Arabica coffees
- The Coffee is organically grown by our partner smallholder farmers
- We only roast AA grade beans in small batches once every week- Better value than ordinary, mass-produced coffees
- Our coffee is certified by the Uganda National Bureau of Standards and our roastery has strict hygiene and quality control measures in place.
- Direct trade gives our farmers a better deal.



- Experience distinctive fresh Ugandan single-origin coffees & Blends from Mt Elgon (Eastern Uganda), Mt Muhabura (Southwestern Uganda), Mt Rwenzori (Western Uganda) and Paidha in the West Nile region. We epitomize the rich diversity of Uganda's taste and culture.

Products and Services

Sipi Hills Coffee is involved in sourcing, processing and roasting of 100% single origin Arabica and Robusta beans for both local and export markets. Sipi Hills' Arabica Coffee is sourced from Bugisu region along the slopes of Mountain Elgon where it grows favorably in the warm, temperate environments at altitudes between 1600 and 2200masl. The company deals in coffee varieties of SL14, SL28 & Nyasaland. The coffee is fully washed or wet processed. Arabica coffee is available in October to February. The flavour profile is a well-balanced, rich body, flowery, good acidity. It supplies the following Arabica grades: Bugisu AA Arabica, Bugisu A & A+ Arabica, Bugisu PB Arabica and Bugisu B. It also supplies Robusta Green Coffee

beans for variety of KR1-10 Series (NARO-Kituza Robusta) which is processed by Natural/Dry Processing. It has a flavour profile of earthy, bitter, rubber-grain like flavour with a peanutty aftertaste. Sipi Hills deals in Robusta grades for Robusta Screen 18, Robusta - Screen 15 and Robusta - Screen 12.

Sipi Hills Coffee Blends in both medium and dark roasts:

- ◆ **Sipi Single Origin.** This blend produces a clean cup that is flowery, chocolatey, citric, and creamy.
- ◆ **Bududa Single Origin.** A creamy, dark chocolate blend with a deep finish.
- ◆ **Bulambuli Single Origin.** A spiced, sweet vanilla and creamy.
- ◆ **Elgon Sunrise Blend.** Well balanced coffee with a rich body, flowery and good acidity.
- ◆ **Sunbird Blend.** Another well balanced, rich body coffee with flowery taste and mild acidity.
- ◆ **Peaberry Blend.** Uniquely spiced with a sweet, chocolate taste, medium acidity, good body, and flowery finish.



Other products and services

- ◆ Retail & Wholesale of roasted and packed Coffees
- ◆ Export of green coffee beans
- ◆ Coffee Origin Tours- Tree to Cup experience
- ◆ Premium Coffee gift packs
- ◆ Sipi Hills Coffee Apparels
- ◆ Limited Editions of Special products: Peaberry Coffee
- ◆ Value pack in Partnership with Nabincoma Organic Farmer's Association
- ◆ Coffee at Events

News and Media

- ◆ "Ugandan coffee a hit in foreign markets but shunned at home": The East African, June 2022. <https://www.theeastafrican.co.ke/tea/business/ugandan-coffee-a-hit-in-foreign-markets-but-shunned-at-home-3856112>.

- ◆ "How farmers are reaping from processed coffee". Monitor, June, 2022. <https://www.monitor.co.ug/uganda/magazines/farming/how-farmers-are-reaping-from-processed-coffee-3843772>.
- ◆ "How Sipi Hills Coffee Is Helping Farmers Earn Big Through Organic Farming" by Business Focus, June 2022: <https://businessfocus.co.ug/how-sipi-hills-coffee-is-helping-farmers-earn-big-through-organic-farming/>.

Location and Contacts

Office: Plot 66/68 Pallisa Road,
Mbale Industrial Area, Mbale City,
Eastern Uganda.
P.O.BOX 821, Mbale-Uganda.

Cell: +256 752 718 775,
+256 772 370 448.

WhatsApp: +(256) 772 370 448.

Email: sales@sipihillscoffee.com.

Website: www.sipihillscoffee.com.





Are you looking for speciality fine coffee from Uganda?



**Get a copy of Ugandan Coffee Exporting
Company Profiles from UCDA Head Office or
download it on the website
(www.ugandacoffee.go.ug).**

For more details about Coffee Exporting Company Profiles
Contact: Uganda Coffee Development Authority
Coffee House, Plot 35 Jinja Road, Kampala, Uganda, East Africa
Tel: +256 312 260 470
E-mail: info@ugandacoffee.go.ug
Website: www.ugandacoffee.go.ug



Uganda Coffee Development Authority

Coffee House, Plot 35 Jinja Road,
Kampala, Uganda, East Africa

Tel: +256 312 260 470

E-mail: info@ugandacoffee.go.ug
Website: www.ugandacoffee.go.ug

Scan To download the
Uganda Coffee Brand
WINNERS

