



MEDIA RELEASE

FINAL CUPPING SCORES OF THE BEST OF THE PEARL 2022 ROBUSTA CUPPING COMPETITION

6th September 2022, Kampala – The Uganda Coffee Development Authority (UCDA), Uganda Coffee Federation, and the International Trade Centre (ITC) are pleased to announce the winners of the 2nd Edition of the “**Best of the Pearl**” Robusta Coffee Competition in Uganda. The competition, sponsored by Uganda Coffee Development Authority and Uganda Coffee Federation run from 23rd to 27th August 2022 at the UCDA Coffee Quality Laboratory. This annual competition is used to identify producers of high quality Uganda coffee.

Forty-one samples of Robusta coffees were cupped, graded and analysed by a panel of qualified and experienced local judges namely Brenda Mangeni (Head Judge), Clare Rwakatogoro, Raphael Wafoyo, Gail Mawocha and Peter Bwengye. The judges used the Coffee Quality Institute (CQI) Fine Robusta score sheet and protocols to identify and select the best Robusta coffees from across Uganda. The three categories were Natural coffee, Honey coffee and Washed coffee.

Natural coffee (also called unwashed coffee) refers to the dry process of preparing coffee beans. In honey processing, the pulp (skin) and fruit are removed from the coffee cherry, leaving a thin layer of sticky mucilage during the drying stage. In a washed process coffee, this mucilage would be cleaned off completely before drying.

After three rounds of cupping for the Natural category and two rounds for the Honey and Washed coffees the winners emerged as follows:

Category	Winner	Score
Natural Coffee	Ankole Coffee Producers Cooperative Union	86.74
Honey Coffee	Ankole Coffee Producers Cooperative Union	85.65
Washed Coffee	Kashari Coffee	84.40



The table below indicates details of the results and flavour profiles of the coffees that made it to the final round:

No	Category/Producer	Profile	Contact Person	Cup Score
	Washed			
1	Kashari Coffee	Brown Sugar, Molasses, Bright Orange Finish, Peanut Butter, Jasmine, Savoury	Martin Byamugisha	84.4
2	Zigoti Coffee Works Screen 18	Cloves, Hazel Nuts, Nutmeg, Candy and Caramel	Rose Katto	83.35
	Natural			
1	Ankole Coffee Producers Cooperative Union Screen 18	Rose, Red Grapes, Almonds, Butter, Winey, Berry-Like, Juicy, Complex and Sweet Floral Fruity Finish	John Nuwagaba	86.74
2	Winnie Kobusingye	Coffee Blossom, Caramel, Milk Chocolate, Mild Citrus, Smooth Body and Consistency	Winnie Kobusingye	84.85
3	Kahinda James (Rukunguri)	Jackfruit, Hazel Nuts, Bananas, Relatively Complex, Citrus, Bold and Sweet	Kahinda James	84.3
4	Kamaama Dairy Farm	Lemon Grass, Brown Spice, Pears, Dried Fruits, Juicy, Sweet with Tropical Fruits finish	Fred Luzinda	83.5
	Honey			
1	Ankole Coffee Producers Cooperative Union Screen 18	Tea Rose, Honey, Almonds, Milk Chocolate with Goose Berry Finish	John Nuwagaba	85.65

Table 1: Results and Flavour Profiles from the Final Round

The Head Judge and Project Designer & Coordinator will provide the cupping scores and flavour profiles individually to all the companies that submitted samples.

#BestofthePearl2022