



## **Coffee specifications**

*Approximately 80/20 ratio of availability Robusta to Arabica*

### **Varieties**

#### **Bugisu Arabica**

- Characteristics: Known for its rich flavor with a bright acidity and winey undertones.

#### **Rwenzori Arabica**

- Characteristics: Noted for its complex flavor profile with fruity and floral notes.

#### **West Nile Arabica**

- Characteristics: Exhibits unique flavor characteristics due to the distinct terroir of the area.

#### **Arabica Coffee (Coffea arabica)**

Arabica coffee, though less prevalent than Robusta, is highly valued for its superior flavor.

### **Characteristics**

- Flavor Profile: Milder and sweeter taste with complex flavor notes ranging from fruity and floral to chocolaty and nutty.
- Caffeine Content: Lower than Robusta, typically around 1.2-1.5%.
- Growth Conditions: Requires higher altitudes (1,300-2,300 meters), cooler temperatures, and more specific climate conditions.

#### **Arabica Coffee Grades**

- AA: Highest quality, large bean size, free from defects.
- A: High quality, large bean size, minimal defects.
- B: Medium quality, standard bean size, some defects.
- C: Lower quality, smaller beans, more defects.
- PB (Peaberry): Unique grade where beans are oval-shaped rather than flat, often considered having superior flavor.



### Robusta Coffee (*Coffea canephora*)

Robusta coffee is the dominant variety grown in low-altitude areas

#### Characteristics

- Flavor Profile: Strong, full-bodied flavor with a higher caffeine content compared to Arabica. It has a somewhat bitter taste with earthy and nutty notes.
- Caffeine Content: Higher than Arabica, typically around 2.2-2.7%.
- Growth Conditions: Thrives in altitudes below 1,200 meters, well-suited to the warm, humid climate of Uganda's lowlands.
- Regions: Majorly grown in the Central, Eastern, Western, and Northern regions of Uganda, with notable production in the districts of Mubende, Masaka, and Mityana

#### Robusta Coffee Grades

- Screen 18 (AA): Largest and most premium beans, high quality.
- Screen 15/16 (A): Large beans, good quality.
- Screen 12/13 (B): Medium-sized beans, standard quality.
- Screen 10/11 (C): Smaller beans, lower quality.

#### Moisture standard for the different types of coffee

Types of coffee	Moisture (%)
Arabica	11.5
Robusta	9-11.5

Note:

A tolerance of +0.5% in moisture content is permissible

#### Aperture of test sieves used in coffee and their corresponding screen number

Aperture size (Diameter of round holes in mm)	Screen no.
7.50	19
7.25	Between 18 and 19
7.10	18
6.65/6.70	17
6.5	Between 16 and 17
6.30	16
6	15
5.50/5.60	14