



# Origin Merchants

Connect the World to its Origins

## Commercial Robusta

Guaranteed Capacity Volumes | Standardized Excellence | Verifiable Chain of Supply

Contact us globally for Partnerships & Sample Requests

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*Crafted for roasters who value  
vibrant, transparent, and meticulously verifiable  
micro-lots from East Africa.*

# Who We Are



## Trusted Network

Vetted suppliers across Uganda's premier growing regions



## Quality First

Rigorous oversight ensuring consistent, clean cup profiles



## Provenance Experts

Deep understanding of East African coffee origins

For roasters seeking excellence, we source Ugandan Commercial Robusta defined by reliability, traceability, and pristine quality. We celebrate the authentic sweetness and heritage of Ugandan coffee, delivering versatile performance that elevates any commercial blend.

Our rigorous quality oversight ensures clean, expressive profiles perfect for standalone use, blends, espresso bases, and soluble applications.

Uganda's Robusta benefits from two major harvest cycles, ensuring steady supply across the year.

## Commercial Robusta Product Portfolio

All grades meet moisture  $\leq$  12.5% specification

Grade	Screen Retention	Total Defects
SCREEN 18	18= 92% 15= 7% 12= 1%	7%
SCREEN 17	18= 7% 17= 90% 15= 3%	7%
SCREEN 15	18= 7% 15= 90% 12= 3%	12%
SCREEN 12	15= 13% 12= 85% <2= 2%	15%
BHP 1199	> 11=90% <11=10%	Extraneous matter = 5%
Black Beans	Hand or color sorted	Extraneous matter = 3%
Sustainable (Rainforest Alliance)	18, 15, or 12	Maximum defects 12%

# Why Ugandan Commercial Robusta

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Uganda is the birthplace of *Coffea Canephora* (Robusta) and remains one of the world's most respected producers of high-density Robusta coffee.

### Market Leader

Africa's largest exporter of Robusta and one of the world's leading suppliers by volume

### Natural Sweetness

Rich soils, shade-grown systems, and high altitudes create full-bodied cups with low bitterness

### Consistent Quality

Farmer training programs and dual harvest cycles ensure year-round availability

## What this means for Buyers

- Reliable, large volume supply suitable for long-term contracts
- Clean, balanced cup ideal for any requirement
- Competitive pricing
- Consistent quality thanks to farmer training
- Year-round availability supported by Uganda's dual harvest cycles

## High-Grow Regions, Elevation, Provenance

Ugandan Robusta thrives in fertile soils across Central, Eastern, Western, and Northwestern regions. Unlike many Robusta origins, Uganda grows significant volumes at 900–1,300 masl, with some areas reaching up to 1,500 masl, altitudes that contribute to denser beans and sweeter cups.

## Key High-Grow Producing Regions

### Central Uganda

Masaka, Bukomansimbi, Kalungu, Mpigi, Luweero, Kayunga, Mukono, Wakiso, Mubende, Nakaseke, Mityana, Kiboga, Nakasongola

### Eastern Region

Jinja, Iganga, Kamuli, Mayuge

### Western Uganda

Hoima, Kagadi, Kibaale, Kyenjojo, Ntugamo, Rukungiri, Ibanda, Mitoma, Bushenyi

### Northwest (West Nile)

Arua, Nebbi, Zombo, Gulu, Okolo, Terego

## Elevation Strengths

### Fertile Soils

Well-drained loamy soils



### Natural Shade

Ficus, Albizia, Jackfruit, Banana



### Stable Climate

Ideal temperatures 20–28°C



### Slow Maturation

Shade-grown cherries increase density and sweetness

These conditions make Ugandan Robusta **one of the highest quality Robustas on the global market**. Robusta thrives in rich soils under natural shade and intercropped with bananas, cassava, beans, and shade species. Farmers manage 1–3 acre farms, alongside larger estates of 10 acres and above, especially in Central Uganda.



# General Cup Profile of Ugandan Robusta

Ugandan Robusta is known for a naturally sweet, rounded cup with less harshness compared to many low-altitude origins.

## Aroma

Cocoa, toasted grains, soft wood spice

## Acidity

Low and smooth

## Flavor

Dark chocolate, roasted nuts, brown sugar, mild spice

## Body

Heavy, creamy, and full-bodied—excellent for espresso bases

## Finish

Clean, with notes of caramel, molasses, or dried fruit

## Harvest Calendar

Uganda's Robusta benefits from two major harvest cycles, ensuring steady supply across the year.



### Central Region

March – July (main) & October – January



### Western Region

May – August (peak), December – February



### Northwest / West Nile

May – September



### Eastern Region

October – January (main) & April – July

This staggered harvest pattern enables continuous availability for buyers, with flexible shipment planning throughout the year.

## Availability & Capacity

Uganda's dual-season cycle and broad production zones ensure Commercial Robusta availability throughout the year, with peak volumes between May and August.

### Origin Merchants, offers:

- Stable, reliable Robusta supply for all commercial uses
- Ethical sourcing built on transparent, long-term partnerships
- Clean, expressive cup profiles
- Strong QC systems ensuring moisture, density & defect control
- Tailored preparation to match roaster requirements

## Our Mission

"To bridge the gap between authentic producers and global buyers by building transparent, reliable, and sustainable commodity supply chains."