



MEDIA RELEASE

FINAL CUPPING SCORES OF THE BEST OF THE PEARL 2023 ARABICA CUPPING COMPETITION

17th April 2023, Kampala – The Uganda Coffee Development Authority (UCDA), Uganda Coffee Federation, and the EU are pleased to announce the winners of the 3rd Edition “**Best of the Pearl**” Arabica Coffee Competition in Uganda. The competition, sponsored by Uganda Coffee Development Authority and Uganda Coffee Federation run from 3rd to 14th April 2023 at the UCDA Coffee Quality Laboratory. This annual competition is used to identify high quality producers.

A total of seventy-five samples of Arabica coffees were cupped, graded and analyzed by a panel of qualified and experienced local judges namely Brenda Kamara Kemigisha Mangeni (Head Judge), Donald Isingoma Kiima, Jacob Batereiregha, Naume Komuhangi, and Jonathan Mugerwa. The judges used the Coffee Quality Institute (CQI) Fine Arabica score sheet and protocols to identify and select the best Arabica 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	Mugamba Organic Farm	87
Honey Coffee	Mountain Harvest Coffee	85
Washed Coffee	The Coffee Yard	86.5

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	The Coffee Yard	Jasmine, plum, blueberries, apple, butter, grapes, vanilla, cane sugar	Mukuru Ricky Norman	86.5
2	Mountain Harvest Coffee	Gooseberries, cherries, blackcurrants, tangerine, red grape	Kenneth Barigye	86
3	Ubora Specialty	Caramel, tangerine, clove, raisin, coffee blossom, pineapple finish	Okech Michael	85
4	Masha Coffee	Butter, coffee blossom, candy, warm spice, black tea	Sylvia Achebet	84.75
5	Nasaaga Investments	Dark chocolate, molasses, orange, coffee blossom	Charles Wetaka	84.5
	Natural			
1	Mugamba Organic Farm	Pineapple, red jam, orange, strawberry, molasses, winey, red grape, vanilla, jasmine	Shakirah Buhura	87
2	Masha Coffee	Berries, orange, red grape, currants, winey, jackfruit, molasses	Sylvia Achebet	86.5
3	Kawacom	Molasses, winey, tea rose, red grape, sweet red wine, butter	Johnson Eneko	86
4	Mountain Harvest Coffee REN STN N46	Candy, roasted almonds, lemon grass, orange, winey, bakers, cocoa	Kenneth Barigye	85.5
5	Kyagalanyi Coffee	Roasted nuts, tea, chocolate, molasses, warm spice, malt	Alum Moureen	84.75
	Honey			
1	Mountain Harvest Coffee SRK H550	Chocolate, tea rose, candy, orange, butter, apple, roasted Almonds	Kenneth Barigye	85
2	Masha Coffee	Molasses, jasmine, candy, red wine, jackfruit, rum, berries	Sylvia Achebet	84.75
3	Mountain Harvest Coffee MBNSTN H235	Vanilla, hazelnut, wine, cane sugar, citrus, grapes	Kenneth Barigye	84.5

Table 1: Results and Flavour Profiles from the Final Round of the Best of the Pearl 2023 Arabica Competition

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

Key People

Brenda Kamara Kemigisha
Mangeni
National Head Judge &
Trainer, UCDA

Paul Martin Maraka
Project Designer & Coordinator,
UCF