



# Abanya-Rwenzori Farmers' Cooperative Union Limited (AFCU)

## The Peaks of the Moon: Uganda's Ethical Coffee Excellence



Rwenzori High-Altitude Arabica & Premium Robusta | Specialty Grade | EU-Ready

### I. OUR VISION:

"We are promoting the Ugandan coffee industry by building a traceable supply chain that protects our mountains and empowers farming families."

**Abanya-Rwenzori Farmers' Cooperative Union (AFCU)** serves as a direct bridge from the volcanic slopes of the Rwenzori Mountains—the legendary "Mountains of the Moon"—to the global market. We deliver high-quality beans woven with the rich cultural stories of the producing communities. By combining ancestral mountain wisdom with modern technical standards, we offer a sustainable future for both Arabica and Robusta coffee.

### II. THE PRODUCT: Diverse Profiles, Exceptional Quality

We specialize in diverse coffee profiles grown in rich volcanic soil, ensuring a selection that meets the needs of specialty roasters and high-volume blenders alike.

#### The Arabica Profile (High-Altitude Excellence)

Grown between **1,300m and 2,200m**, our Arabica (SL-28, SL-14, and Heirloom Nyasaland) matures slowly for peak density.

- **Cup Score:** Consistently **84–92+ points** on the specialty scale.
- **Flavor:** Notes of rich dark chocolate, sweet caramel, and jasmine.
- **Acidity:** A crisp, winy "stone fruit" acidity.

#### The Robusta Profile (Strength & Cream)

Cultivated in the fertile lowlands and foothills, our Ugandan Robusta is prized for its high caffeine content and exceptional crema.

- **Flavor:** Earthy, bold, and nutty with a smooth, chocolatey finish.
- **Body:** Heavy and full-bodied, perfect for espresso blends and traditional roasts.

#### Expert Processing

- **High-Sugar Naturals:** 21–30 day "low and slow" drying on raised beds.
- **Fully Washed:** Precision pulping and solar-drying for a clean, bright cup.



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## III. 100% READY FOR THE WORLD (EUDR COMPLIANT)

We eliminate the complexity of international importing by meeting all European Union Deforestation Regulation (EUDR) requirements.

- **Full Traceability:** 100% of our farms are digitally mapped. We verify the exact GPS location of every bag, linking it back to the specific farm plot.
- **Zero Deforestation:** Verified by satellite data to prove our coffee is grown without forest loss.
- **Shade-Grown & Chemical-Free:** Our coffee grows under natural canopies, preserving the ecosystem and ensuring 0% pesticide use.

## IV. TECHNICAL STANDARDS



Feature	Our Standard	Why It Matters
Moisture Content	12.0% – 12.5%	Precisely dried for freshness and shelf stability.
Uniform Grading	Screens 15, 16, 17, 18	Even beans for a consistent, professional roast.
Defect Control	Triple-Pass Hand Sorting	Ensures zero primary faults and peak purity.
Packaging	Hermetic Liners	GrainPro/Ecotact bags to lock in aroma and freshness.
Logistics	60kg Jute Bags	Batch ID, Altitude, and Coop Code on every bag.

## V. REAL IMPACT: Women & Youth

Buying from AFCU is a direct investment in the future of smallholder communities:

- **The Women's SACCO:** We empower the women who harvest our cherries by providing leadership roles and access to fair, low-interest credit.
- **The ROOTS Project:** We train the next generation of youth in modern farming and professional cupping.
- **100% Farmer-Owned:** As a cooperative, the "Gourmet Premium" goes directly back to the families who grow the beans.

## VI. GROWTH & INVESTMENT OPPORTUNITY

We are actively seeking **Joint Venture Partners** to help us build a modern roasting and packaging factory in Uganda. Our vision is to transition from exporting raw green beans to selling finished, "Made in Uganda" coffee. We provide the land, the legal infrastructure, and the world-class coffee; let's build a sustainable, global brand together.

### Shipping & Logistics at a Glance

- **Minimum Order:** 1 Metric Ton (LCL) or 19.2 Metric Tons (Full Container).
- **Route:** Exported via Mombasa, Kenya.
- **Quality Control:** All staff are trained in professional cupping and rigorous QC protocols.