



Abanya-Rwenzori Farmers' Cooperative Union Limited (AFCU)

From the Mountains of the Moon: Meet Your New Favorite Vanilla



Farming: Vanilla flowering and bean development; farmers on-site with Belgian buyers evaluating aroma. Exquisite Aroma. Unmatched Potency. Ethical Traceability.

Experience the pinnacle of flavor with **Green Bean**, a premium, single-origin vanilla crafted by the **Abanya-Rwenzori Farmers' Cooperative Union (AFCU)**. Grown in the nutrient-dense volcanic soils of the "Mountains of the Moon," our vanilla is more than just an ingredient—it is a masterpiece of artisan patience and modern transparency.

By marrying traditional curing methods with cutting-edge digital tracking, we provide a superior product while empowering over **5,000 small-scale farming families**.

Our Vision: Excellence from the Source

We are transforming the Ugandan vanilla industry. By marrying traditional world-class curing methods with cutting-edge digital tracking, we provide a superior product while improving the livelihoods of over **5,000 small-scale farming families**.

The AFCU "Slow-Cure" Advantage

While others rush to market, we curate. Our meticulous artisan process ensures our beans are bolder, creamier, and more aromatic than standard varieties.

- **Exceptional Vanillin Content:** Our beans consistently reach **1.8% – 2.4%+ vanillin**, offering a potent flavor profile that is highly cost-effective for both extractors and chefs.
- **The "Slow-Cure" Method:** A multi-week process that naturally intensifies flavor to its absolute peak.
- **Superior Texture:** With a **30%–35% moisture content**, our beans arrive plump, supple, and oily—never dry or brittle.
- **Unique Sensory Profile:** A bold, creamy foundation with sophisticated notes of cocoa and woody undertones.

Global Excellence & Full Compliance

We make international importing seamless. Our vanilla is fully compliant with global standards, including the **EUDR (European Union Deforestation Regulation)**:

1. **Full Digital Traceability:** Over 2,000 of our farms are geo-mapped. Every batch can be traced via GPS directly back to the specific farm plot.



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2. **Zero Deforestation:** We utilize satellite data to verify that our vanilla is grown without harming Uganda's precious forest cover.
3. **Purity Guaranteed:** Grown in volcanic soil without the use of harsh chemicals or pesticides—perfect for "clean-label" requirements.

The ROOTS Project: Impact in Every Bean

Your purchase is a direct investment in the **Rwenzori Opportunity & Optimized Technical Skills (ROOTS)** project:

- **Youth & Women Empowerment:** We train young women in the high-skill arts of expert pollination and artisan curing.
- **Direct Trade:** By removing the middleman, we ensure farmers receive a "Gourmet Premium," directly funding education and healthcare for their communities.

Technical Profile: The Artisan Curing Process

Our Four-Step Craftsmanship

1. **Enzymatic Activation:** A precise hot-water dip "shocks" the beans, activating the enzymes responsible for our signature potent scent.
2. **Solar Sweating:** Beans are sun-warmed and wrapped in wool blankets within wooden boxes to develop a rich, chocolate-brown color.
3. **"Low & Slow" Air Drying:** Our team **hand-massages** every pod daily to distribute natural oils evenly for a perfect, uniform finish.
4. **Vintage Ageing:** Like a fine wine, our vanilla rests in special trunks for **3 months**, allowing harsh notes to fade and creamy, floral aromas to shine.

Investment Opportunity

AFCU is seeking strategic partners to co-invest in a modern **Vanilla Processing & Extraction Facility** in Uganda. Join us as we move up the value chain to produce world-class "Made in Uganda" extracts and powders for the global market.

Experience the true essence of the Rwenzori Mountains. Partner with AFCU for vanilla that defines quality and integrity.