KarenTrade

1$ = 2.5936 ₾
Exchange rate for 11.11.2026

UGANDA Arabica Drugar

10 $/kg

In stock 10pc. x 60kg, jute bag

Characteristics

Geography	Africa
Screen	17/18
Processing	Dry
Package weight in kg	60
Grade	82
Product code	5200

Lot	Harvest	Grade	Descriptors
348	2025/26	82	chocolate/cocoa, caramel

Country: Uganda

Location: Western and Central Uganda

Average altitude:1100 meters above sea level

Harvest time: July - September

Supplier:

Blackhouse Trading LTD

Specification: Grade 1

ROASTING & BLENDING

Degree roasting: from light to dark roast

Blends: Ideal as a neutral base for your blends of any roast level.

blend in any roasting degree.

Cupping coffee sample:

Flavor/Notes: Chocolate/Cocoa, Caramel, Roasted Nuts (Hazelnuts/Peanuts), Sometimes Dark Dried Fruits (Prunes), Light Spicy Accents (Cinnamon). Washed varieties have cleaner and brighter notes (citrusy and winey), while natural varieties are sweeter, fruitier, and more intense.

Acidity: Medium to slightly high; brighter in high-altitude and washed varieties, softer and more subdued in low-altitude/natural varieties.

Body: Medium to dense; provides a good "backbone" for espresso blends.

Finish: Medium length, long-lasting and slightly sweet when properly processed.

LOCATION OF COFFEE PLANTATIONS