



KINONI SC18— ANAEROBIC NATURAL



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NATURAL



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Kinoni is a 72-hour anaerobic fermented Natural Robusta produced at BETUBA's newly established processing station in Kinoni, at the heart of Uganda's Robusta-growing region.

For generations, Kinoni area has been known for producing large volumes of Robusta mainly for commercial markets. Yet behind this reputation lies a community of skilled and enthusiastic coffee farmers, fertile soils, and ideal growing conditions capable of producing coffees of remarkable quality and character.

Through the Kinoni project, BETUBA is working with a select group of ten farmers to unlock this potential. Producers including Augustine Mweruka, Michael Kamy, Mutebi, Nalukenge, and Serwanja have been profiled and trained in selective harvesting and post-harvest handling.

Species	Robusta
Process	Natural
Drying	Drying beds
Altitude	1200
Harvest	April - July
Type of harvest	Manual