



KINONI



Ouganda • Central • Lwengo

NGANDA

ERECTA

HONEY



KINONI

Kinoni is a 72-hour anaerobic fermented Honey 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 Kamyia, Mutebi, Nalukenge, and Serwanja have been profiled and trained in selective harvesting and post-harvest handling.



SCAN THE QR CODE FOR MORE INFO ON BETUBA.FR

Species	Robusta
Process	Honey
Drying	18 days drying beds
Altitude	1200 - 1400
Harvest	April - July
Type of harvest	Manual