



Finest African Coffee

Sustainably cultivated in our Ugandan orchards and select plantations across East Africa, with in-house processing, trusted partnerships, and exceptional quality

VIORA ROBUSTA FROM MASAKA – SPECIFICATION SHEET

“Wonderful earthy Robusta beans. Known for having woody, nutty and earthy notes in its flavor profile. The aftertaste is similar to the taste of peanuts.”

Country of Origin: Uganda

Region: Central

Area: Masaka

Altitude: 1129-1344m

Soil Type: Sandy loam

Terrain: Hilly

Processing: Natural

Farm Profile: 60 year plantation, organic fertilisers

Bean Type: Single Origin Robusta

Varietal: KR10

Bean Size: 12-18+

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Moisture Content: 12%

Defects: <6%

Uniformity: >95%

Purity and Packaging: Product is free from injurious foreign bodies such as stones, wood, glass, metal or synthetic materials and is packed in 60kg lines jute bags

Crop Year: H1 2026

Processed: May 2026

Expiry: June 2028

Flavour Notes: Spicy, nutty and chocolatey, with nutty, caramel undertones. The aftertaste is also spicy, with hints of dried fruit. This coffee has a full body and a low bitter taste. It is higher in caffeine.

Aroma Notes: The aroma is spicy with caramel and chocolate.

Chemical Data: Products meet the standards of the EU Food and Drugs Act. Maximum residual levels of pesticides if any comply with Regulation (EC) 396/2005. Moisture 13% maximum. Caffeine lower than 1.5%. Ash <4%. Chloride in Ash <1%. Ochratoxin A 5ppb maximum.

Cupping Score: This exceptional coffee cupped at **80** in recent tasting following SGA guidelines.

This specification sheet was produced by Viora Coffee and is certified as complete and accurate.

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Christopher Mulumba (Crop Scientist)

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Jon Pedley (CEO Uganda)

1st June 2026