KENAS Delivering Trust | KENYA ACCREDITATION SERVICE

P. O. Box 47400 – 00100 | TEL. +254 - 20 484 0000 | Nairobi, Kenya

Email: info@kenas.go.ke | Web: www.kenas.go.ke

SCHEDULE OF ACCREDITATION

MINISTRY OF AGRICULTURE ANIMAL INDUSTRY AND FISHERIES (MAAIF)- COFFEE LABORATORY

ISO/IEC 17025:2017

Testing Laboratory Number: **KENAS/TL/078**

PERMANENT ADDRESS OF LABORATORY
LUGOGO UMA SHOW GROUND & COFFEE HOUSE
PLOT 35 JINJA ROAD
P.O. BOX. 7267
KAMPALA
UGANDA

Tel: +256 (0)312 – 260470/1
Email: ucda@ugandacoffee.go.ug
Website: www.ugandacoffee.go.ug

Laboratory Contact Person(s):

1. Willy Baliraine
2. Joseph Byamukama

Technical Signatory(s):

1. Joseph Byamukama
2. Gordon Katwirenabo
3. Ignatius Kibaba
4. Judith Engena
5. Doreen Rose Rweihangwe
6. Veronica Najjemba

Expiry Date: 19-July-2027

Approved by: _____ Date: 17-March-2026

~~KENAS CEO~~/ Authorized Representative

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SCHEDULE OF ACCREDITATION – COFFEE LABORATORY

No.	Testing Field	Type of Test	Test Method	Test Object / Matrix	Test Parameter	Measurement Range	Test Location
01	Moisture analysis	Physiochemical	Rapid method	Green coffee beans, roasted and ground.	Moisture content	≥ 12% for Arabica ≥ 12.5% for Robusta ≥ 14.0% for FAQ	Laboratory
02	Green coffee size analysis/retention	Physical test	US ISO 4150 (first edition 2020-12-15), UCDA coffee regulation, 1994	Green coffee beans	Coffee bean size	Refer to annexure 01	Laboratory
03	Green coffee defective bean count analysis	Physical test	US ISO 4149 (First edition 2020-12-15), US ISO 6667 (First edition 2020-12-15), UCDA Regulation of 1994	Green coffee beans	Green coffee defects	Refer to annexure 01	Laboratory
04	Green coffee smell and colour analysis	Sensory	US ISO 4149 (First edition 2020-12-15)	Green coffee beans	Smell and colour	For smell – clean For colour – Bluish, blue green, green, greenish brown, brownish grey, pale and black	Laboratory
05	Roasted coffee sensory evaluation (coffee cup tasting	Sensory	International method SCA (Speciality Coffee Association), UCDA robusta cupping protocols, June 2003 (Internationally recognised and used for robusta cupping and scoring) and UCDA coffee regulation of 1994.	Roasted ground coffee	**Arabica:** Fragrance/aroma, flavour, acidity, body, uniformity, sweetness, balance, clean cup and aftertaste. **Robusta:** Fragrance/aroma, flavour, aftertaste, salt/acid, bitter/sweet, mouthfeel, balance and clean cups.	5.00 - average 6.00 – Good 7.00 – very good 8.00 – fine (Robusta) Excellent (Arabica) 9.00 – outstanding	Laboratory

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Accreditation History

Type	Decision Date	Effective Date	Expiry
Initial Assessment	20-JUL-2023	20-JUL-2023	19-JUL-2027

This schedule is issued subject to the terms and conditions of KENAS Accreditation. It supersedes any other schedule(s) issued in the past

Approved by: _____ Date: 17-March-2026

~~KENAS CEO~~/ Authorized Representative