

# MT ELGON BLACK HONEY PROCESS

UGANDAN GREEN COFFEE | GENUINE ORIGIN



## Coffee Details

### **ORIGIN**

Mt Elgon, Uganda

### **PRODUCER**

Various smallholders,  
Kyagalanyi Coffee

### **PROCESSING**

Black Honey

### **HARVEST SCHEDULE**

August - January

### **VARIETY**

SL14, SL28

### **ALTITUDE (MASL)**

1600-1800

## Coffee Background

Mt. Elgon, an ancient volcanic mountain straddling the Uganda-Kenya border, is one of East Africa's most renowned coffee-growing regions. With elevations between 1,600 and 1,800 meters, nutrient-rich volcanic soils, and roughly 1,500 mm of annual rainfall, the foothills offer ideal conditions for slow-ripening, sweet, and dense Arabica coffee cherries.

Across these ranges, thousands of smallholder farmers cultivate coffee using traditional, hand-picked harvesting methods that prioritize cherry quality.

Honey processing varies in mucilage retention and drying time, creating color categories like White, Yellow, Red, and Black Honey. Black Honey typically involves leaving the largest amount of sticky mucilage on the parchment.

In this process, the coffee dries slowly on raised beds, allowing the thick fruit layer to darken and ferment gradually. The result is bolder fruit character, amplified sweetness, and a creamy, viscous mouthfeel—approaching the intensity of natural coffees but with greater balance and less overt fruitiness.

**Genuine**  **origin**

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