

AROMATIC BI-ANNUAL

Magazine for The Association of the Vanilla Exporters Of Uganda

**VANILLA HARVEST DATE
DECLARATION:**

**POSITIVE RESULTS FOR
STAKEHOLDERS**

**GOOD PRACTICE:
THE AGRONOMY
OF VANILLA
PRODUCTION**

**CRS- VINES PROJECT:
QUALITY & FOOD
SAFETY OF UGANDAN
VANILLA**

**DISTRICT ORDINANCES:
ADDRESSING THREAT
TO VANILLA THEFT**



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*WORD FROM THE
CHAIRMAN,
BOARD OF DIRECTORS*

I am delighted to bring to you the third issue of Aromatic Bi Annual magazine that features news, information, and highlights of the developments in the Uganda vanilla industry, as well as spotlighting what is happening in the general global vanilla industry.

The third issue comes at a time when the vanilla market is at its worst crunch caused by global conditions that are beyond the control of the farmers and processors in Uganda as currently, there is an increase in global stocks of vanilla which caused a decline in demand and price of vanilla in all vanilla growing countries. But this current global market situation of vanilla is expected to be temporary.

At VANEX we continue to promote a sustainable equality production of vanilla from Uganda, a vision we hold true and dear for the industry. The vanilla value chain tends to be complex as it involves a multiplicity of actors who play a critical role of aggregating and processing. While such involvement of multiplicity of players, and layers of activities in vanilla value chain is good, it comes with challenges too. Some of these challenges may include the rampant thefts of green vanilla causing losses to farmers and some harvesting their vanilla prematurely.

In recent years, there has been a notable improvement in the quality of cured vanilla exported by Uganda to various countries. Subsequently, Ugandan vanilla has gained international acclaim for its exceptional quality and distinct flavor profile, positioning it as one of the finest vanilla bean varieties in the global market.

As VANEX we recognize our role and responsibility in promoting a sustainable vanilla industry that is orderly through self-regulation on our day to day operations, while working with our partners the Catholic Relief Services- Vines project, we continue to push through the processes of getting the industry regulated at national level by Government, at the same time fostering industry interests.

On behalf of the Board of Directors, I would like to take this opportunity to express our heartfelt gratitude to the Ministry of Agriculture Animal Industry and Fisheries (MAAIF) for your continued support towards enabling a regulatory environment for the vanilla industry, Vanilla Exporters, Farmers, Agents, Collectors and then Vines project implemented by the Catholic Relief Services for the financial support.

I hereby invite you to enjoy this edition of the Aromatic magazine.

Have a pleasant time reading

*At VANEX we continue to promote a sustainable quality
production of vanilla from Uganda, a vision we hold true
and dear for the industry*

AGA SEKALALA JNR

*WORD FROM VANEX
NEW EXECUTIVE
DIRECTOR*



Greetings,

I am honored to lead the Association of Vanilla Exporters of Uganda Limited (VANEX) as the new Executive Director. With a background in Agricultural Economics and over 15 years of experience in Value Chain Development, Business Development, and promoting Strategic Partnerships across diverse sectors, I am excited to collaborate with our dedicated members, partners, and stakeholders.

My commitment is to drive sustainable growth within the vanilla subsector, leveraging my expertise in Value Chain Development, stakeholder engagement and resource mobilization. Having worked with Development Partners, Government of Uganda, Financial Institutions, NGOs, and the Private Sector, I understand the power of collaboration in promoting economic development.

I pledge commitment to elevate VANEX as a vehicle that drives Uganda to be a global source of high-quality, sustainable vanilla. By strengthening Farmer Organizations and Cooperatives, enhancing traceability, and embracing technological innovation, we will develop a reliable and trusted industry. Through clear communication, collaboration, and strategic planning, we will achieve excellence in every facet of the vanilla supply chain.

I pledge commitment to espouse the principles of transparency, ethical leadership, and fostering a culture of trust among farmers, buyers, processors, exporters and local authorities. Together, we will strengthen our industry's foundation and work towards a prosperous future.

Thank you for your support and partnership as we embark on this exciting journey of growth and transformation.

Sincerely,

“I pledge commitment to elevate VANEX as a vehicle that drives Uganda to be a global source of high-quality, sustainable vanilla.”

PROSSY TUMUSHABE BAHIGWA

DECLARATION OF VANILLA HARVEST DATES HAS YIELDED POSITIVE RESULTS FOR STAKEHOLDERS

Writer :

Immaculate Ndagire

Communications & membership services Officer- VANEX

Ugandan vanilla beans are an excellent addition to the world's most popular flavor and the country is well-known for producing high-quality vanilla beans with a high vanillin content.

Uganda, unlike most other vanilla-growing countries, has two growing seasons for vanilla beans and is currently the only place in the world where vanilla is harvested twice a year. As a result, for the majority of the year, communities in Uganda are busy growing, harvesting, curing, and preparing vanilla for export. The climate in Uganda is ideal for growing vanilla, and the country now produces some of the finest vanilla in the world.

The quality of Ugandan vanilla on the global market has continued to improve and this is mainly as a result of the initiative to declare harvesting dates for every season and this is testified by the global vanilla buying community, organized under the Sustainable Vanilla Initiative (SVI).

For 5 years now, the Ministry of Agriculture animal industry and fisheries (MAAIF) has spearheaded the declaration of the vanilla harvest date, which marks the beginning of the harvesting period in a given season. This is part of the ministry's initiative towards framing a regulatory environment for the vanilla subsector, and supported by VANEX and CRS. Respecting the declared harvesting dates country wide helps maintain vanilla quality that international buyers desire and this supports the Ministry's efforts to position Uganda as the best alternative source of high-quality Single Origin Vanilla Planifolia Beans with Vanillin content averaging 2% for global buyers who want perfect vanilla every time.

Prior to the declaration of the harvesting date by the minister, a countrywide vanilla maturity assessment is conducted in selected Districts by a technical team from MAAIF, VANEX and CRS, in the company of District Agriculture teams and Agents of different buying companies. This is done with the intention of determining the state of vanilla maturity in the selected vanilla growing Districts in order to guide the declaration of the start of the vanilla harvest period.

While conducting the survey, the team meets with the District political and technical (Agriculture) leadership first in order to introduce the purpose of the visit as well as brainstorming on the state of the vanilla industry. The team further does field visits to the selected farmers' fields with guidance from District Agriculture Officers and farmer representatives.

As you may know, a vanilla bean matures 9 months after pollination, at which point vanillin, the most sought-after element in the crop, is well established to be at a high level. Vanilla pollination takes three months, with the peak of flowering and pollination occurring between 40 and 60 days. Any harvest prior to an average relative maturity of at least 75% of vanilla beans not having reached full maturity would result in a crop with a low sample vanillin concentration, which is referred to as poor quality or low grade.



A team from MAAIF, VANEX and CRS conducting a maturity survey with different farmer representatives

This initiative has not only helped in improving the standards of Ugandan vanilla, but it has as well helped more farmers benefit from their fields once they observe the declared dates. There has been a significant improvement in the farmers' response to the implementation of quality standards that is brought about by the declaration of harvesting dates. Farmers express a high level of satisfaction and a sense of freedom, as they see the presence of protective measures in their field of business. Some farmers have even taken it upon themselves to enforce the regulations. This proactive approach is viewed positively as it contributes to a greater sense of order and alignment among the community. While instances of early buying and theft can still be observed, it is evident that there is a discernible momentum. While interacting with some of the farmers during one of the surveys that were conducted



Hon. Bwino Fred Kyakulaga (MP), Ministry of State for Agriculture announcing the vanilla harvest date in June



Mr. Godfrey Muyanja a farmer in Bukomansimbi District with over 5 years' experience in vanilla production witnessed that ever since Government started declaring harvesting dates, he no longer spends a lot of money in security as he now puts strict security 2 weeks to the harvesting date as there are very few buyers who buy vanilla before the declared dates and in that case thieves have very limited chances of market before harvesting is declared. prior to the declaration of the dates, most of the profits would go to hiring security for almost 7 months before vanilla matures. He hopes that as time goes on the industry will be more organized and regulated and farmers will get more money from their yields.

In conclusion, respecting the declared harvesting dates country wide helps maintain vanilla quality that international buyers desire. This supports the Ministry's efforts to position Uganda as the best alternative source of high-quality Single Origin Vanilla Planifolia Beans with Vanillin content averaging 2% for global buyers.

MAAIF's efforts to position Uganda as the best alternative source of high-quality Single Origin Vanilla Planifolia Beans is supported by efforts to have declared harvesting dates respected.

COMMON MISTAKES TO SIDESTEP IN VANILLA FARMING

1. Timely Operations: The adage "to everything there is a season" holds true for vanilla cultivation. The timing of planting is critical, requiring meticulous planning. Prior to the onset of rains, a prudent farmer undertakes preparatory steps, including pegging the designated garden area, excavating holes for tutors, and applying well-composted manure in advance. Notably, a tutor tree should ideally be planted a complete season ahead, enabling the establishment of a shade canopy and structural support for the ensuing vines. Moreover, planting of vines and tutor trees should be staggered, avoiding simultaneous implementation. Vigilance regarding adherence to the correct timing of all vanilla operations is paramount. Eschewing the use of cassava stakes as tutor plants is advised, given their potential to divert resources from vanilla roots. It's essential to avoid planting vines at the base of weakened tutors..

2. Quality of Planting Material: The use of subpar vines for planting constitutes a regrettable and ill-advised choice. Matters worsen when infested vines are employed, as these can become breeding grounds for disease propagation. An ideal vine should originate from highly productive and robust sources that have never borne fruit. It should not be a flowering shoot and must possess a minimum of 3 nodes, each housing viable axillary buds for generating new shoots conducive to plant growth. While longer and thicker vines engender rapid development of vegetative and reproductive shoots, they also pose planting challenges and incur higher costs

3. Actual Planting: The same-day planting of harvested vines from their parent plant is inadvisable. Instead, these vines should be suspended from a branch or elevated platform in a cool, well-drained location for three to four days. This facilitates the healing of vine cut ends, mitigating the potential for disease infiltration. During planting, the three basal leaves on the most mature end of the vine should be twisted, not plucked, to avert the formation of open wounds. Likewise, all leaves on the buried vine portion should be removed similarly. Greater buried nodes correlate with more vigorous growth; however, this comes at an increased cost for acquiring such vines. Vines should be laid in a shallow trench measuring 5-10 centimeters adjacent to the tutor base and lightly buried. Pre-pulverization of soil around the tutor base is vital before actual vine planting. The terminal node of the vine should remain above ground to prevent contamination of the open wound by pathogens.

4. Manure Application: Applying manure biannually is recommended, with thorough composting preceding its actual application. The ideal window for manure application is within the first three months following the official harvest dates stipulated by MAAIF. Properly composted manure teems with beneficial organisms such as beetles and worms, evokes a soil-like texture, and does not radiate heat upon contact. During vanilla growth, synthetic fertilizers and foliar sprays should be eschewed.

5. Pest Control: Tailored to the selected cropping system, vigilant pest scouting is essential. Identifying pests early in their lifecycle curtails the risk of yield diminution. Introducing insect-repellent plants within the garden, such as Mexican marigolds and lemon grass, can be advantageous. It's important to note that these repellents deter pests rather than eradicate them, effectively safeguarding the vanilla garden.



FLOWERS ABORTED DUE TO PEST INFESTATION

6. Pollination: While most farmers possess a general understanding of pollination techniques, caution is warranted when employing casual labor for this task. Providing personalized pollination pins to hired labor is imperative, as sharing pins across gardens fosters disease dissemination, particularly viral infections. During pollination, a farmer should not exceed fifteen flowers per cluster. A decimation process ten days later ensures that only the healthiest beans remain, thereby cultivating optimal quality. Analogous to family planning, vanilla practice dictates that the number of beans should align with the plant's capacity to sustain them, averting compromised quality. Harvesting an excessive quantity of beans does not necessarily equate to higher yields. Moreover, a farmer should recognize that prolific flowering in a given year often leads to diminished flowering the subsequent year due to a dearth of developed flowering shoots. Over-pollination yields numerous but smaller, lower-value fruits, consequently escalating pollination expenses.

Well-composted manure is usually rich in living organisms like beetles and worms, has a soil-like feel and doesn't radiate heat when touched.

7. Looping: Irrespective of a garden's productivity, looping and pruning stand as indispensable practices to ensure future yields. Pruning entails the removal of nonproductive vines that have already borne fruit, while looping redirects a growing shoot over a branch and toward the ground after reaching the height of the tutor tree's initial branches. This approach maintains a manageable vanilla height, facilitating hand pollination and harvesting. Looping is recognized to stimulate the release of hormones that encourage flowering and generate new shoots. In essence, each loop furnishes the plant with additional nodes, enhancing vine nourishment and vigor.

8. Record Keeping: Effective record-keeping hinges upon contemporaneity, accuracy, and meticulousness. Consequently, farmers must align with the aforementioned principles. Acquiring a pollination tool from an agronomist proves advantageous. This tool captures pivotal details, including pollination dates and flower counts, constituting invaluable data for yield assessment.

9. Security: A well-structured garden is born from thoughtful preplanning. Vanilla, as a high-value crop, merits the security it demands right from the garden's inception. Establishing live fences using Euphorbia is an effective security measure, serving as both a protective barrier and a buffer against chemical drift from adjoining fields. Restricting garden access to a select group further bolsters security.

10. Plant Density and Cropping System:

Vanilla can be cultivated as a sole crop or intercropped with coffee, bananas, or both. Irrespective of the chosen approach, crop competition requires meticulous attention. Tutor trees, vanilla, and other intercrops vie for similar nutrients, necessitating proper spacing. Adequate spacing promotes garden ventilation, a cornerstone in preventing pest and disease proliferation. During flowering and fruit development, maintaining 50% shade mitigates stress-induced fruit abortion. Vanilla cultivation should be avoided in poorly ventilated areas, as this elevates temperatures, exacerbating stress and pathogen incidence.

11. Shade Management:

Tutor trees fulfill a dual role by providing shade and structural support to growing vines. Nevertheless, they constitute the lower shade canopy. To supplement this, high-canopy trees are recommended, especially during drier months. Shade management entails periodic pruning, usually occurring 2 or 3 times annually. During dry, sun-drenched periods that align with flowering, pollination, and fruit development, denser shade trees should be in place, delivering 70 to 80% shade. This conserves humidity, shields against intense sunlight, and curtails young fruit loss. Pruning should be conducted once or twice yearly before flowering and harvest. Excessive pruning exposes vanilla to sun scorching, while maintaining 30-50% shade provokes flowering-induced stress.

During flowering and fruit development, farmers should eliminate the stressful conditions that lead to fruit abortion, by maintaining 50% shade.

ADDRESSING THE THREAT OF VANILLA THEFT IN UGANDA: EXPLORING THE EFFICACY OF DISTRICT ORDINANCES

Writer : Godfrey Omuruga
Policy & Advocacy Officer- CRS

The production of vanilla has emerged as a profitable endeavor in Uganda and around the world, promising substantial returns on investment. However, alongside its potential for financial gain, the vanilla industry has brought forth risks that endanger both farmers and those involved in its trade. This threat primarily stems from the escalating instances of vanilla bean theft, resulting in dire consequences such as vigilante justice against thieves and possessors of stolen vanilla. The theft of premature vanilla beans has compelled numerous farmers to employ armed guards for large plots or even spend nights on their farms to safeguard their produce, thus inflating production costs and diminishing profitability.

Having District Ordinances in place is a practical solution to combat the menace of vanilla theft in Uganda. Such a strategy holds the promise of bolstering the industry's competitiveness and sustainability, augmenting governmental revenue, and elevating the incomes of farmers and other stakeholders involved in the vanilla value chain. Moreover, district ordinances encompass a comprehensive range of aspects beyond theft, including farming practices, post-harvest handling, and adherence to food safety protocols during processing. These ordinances also extend to regulations concerning vanilla marketing and trading, with a focus on upholding quality standards and imposing penalties for violations.

For purposes of this article, I will dwell on the rampant theft of vanilla beans, visa vis the inadequate policy and legal frameworks to regulate the industry.

The Role of District Ordinances

While the Local Government Act CAP 243 prescribes a fine of two currency points and a possible six-month imprisonment for theft, vanilla farmers perceive this penalty as inadequate. Implementation of district ordinances represents a pivotal step toward curtailing vanilla theft. Enforcing stringent penalties, such as a six-month jail term alongside a fine of 40,000= and potential restitution of the stolen vanilla, would serve as a potent deterrent for prospective thieves.

Enhancing the Impact

District ordinances provide a solid foundation for addressing the theft of vanilla beans; however, their success hinges on integration with supplementary measures. These include community surveillance, initiatives like the marking of vanilla pods to establish ownership (as seen among farmers in Madagascar), group marketing, the establishment of Vanilla Farmer Cooperatives, and advocacy for heightened public and private investment in the subsector. Additionally, systematic registration and identification of all vanilla farmers and dealers, as well as synchronization of vanilla harvest dates, should be consistently pursued.

In conclusion, the issue of vanilla theft demands multifaceted solutions, with district ordinances emerging as a cornerstone of effective intervention. By refining legal structures, imposing stricter penalties, and addressing broader aspects of the vanilla value chain, these ordinances hold the potential to secure the industry, empower stakeholders, and pave the way for sustainable growth.

IMPROVING QUALITY & FOOD SAFETY OF UGANDAN VANILLA

Writer : Hillarion Muheera

CRS - VINES project

The Vines Post Harvest and Food Safety component was developed with the intent of reaching out to processors of cured vanilla and all primary handlers in the supply chain. This is planned to foster the implementation of safe practices for vanilla handling that ensures consumers across the world are provided with safe vanilla. It also ensures that processors consistently produce good quality vanilla that meets international standards.

In partnership with the US-based spice company Frontier Coop, the goal of the Vines Post Harvest and Food Safety component is to train and mentor 25 processors by 2025. It is planned to reach a minimum of 450 traders in the supply chain of at least 15 processors across 20 vanilla processing districts. By the end of 2022, Vines Post Harvest and Food Safety had mentored 9 processors of which 4 processors are completing their mentorship program in June 2023. Over 600 traders had been reached by September 2022. Of the 4 fully mentored processors, three (ESCO, Nillavan, and Gourmet Garden) are in the process of getting certified for food safety (Hazard Analysis Critical Control Points (HACCP)) through the Uganda National Bureau of Standards (UNBS).



3 of the staff from a processor in our 2nd cohort with UNBS Food safety Internal auditors certificates. CRS Vines project trained 15 staff from 5 processors in the training.

For food enterprises, implementing a HACCP system has been proven to widen access to international markets and improve product quality and consistency. In fact, one processor in the mentorship program (Enimiro) has implemented the UNBS HACCP system and is also in the process of attaining an international Food Safety Standard Certification; FSSC.



Vines Traders training in Bundibugyo

The post-harvest and food safety program of engagement for processors includes various pieces of training;

1. Hazard Analysis and Critical Control Points (HACCP) training where staff responsible for quality and other key food handlers in the facilities are trained on the concepts of identifying, preventing, and eliminating food safety hazards.
2. Processor training in which the team delves into the concepts of vanilla processing. In this training quality matters are tackled, at each process step of curing vanilla.
3. Post-harvest and food safety training for suppliers in the supply chain of the processors.
4. Mentoring in documentation pertaining to food safety and step-by-step guidance to HACCP certification.
5. To further improve build capacity of the processor facilities, the Vines project has gone ahead to train select staff at processor facilities to become Internal auditors for food safety. This has been done in collaboration with UNBS.



Some changes and food safety concepts at work at Coetzee Organic, Kasese

The processing facilities in the mentorship program have highly benefited from the engagement program. Several of the facilities have testified for example that before the intervention of the Vines Post Harvest and Food safety team, they struggled to contain mould infestation. While mould is known to grow on immature vanilla, there are several practices that contribute to its growth and infestation in the processing environment. Some mould also produces cancer-causing aflatoxin which has been found in Ugandan maize flour and has caused quite a stir in international markets.

The Vines Post-Harvest and Food Safety program has leveraged its efforts and resources in improving quality and food safety by capacity-building a cadre of processors of all sizes who contribute to the pool of cured vanilla exports. This in turn promotes and increases confidence in Ugandan vanilla on the international market.

In Uganda, products containing vanilla are often consumed by highly vulnerable categories of individuals. Children are the biggest consumers of ice cream and cakes.

WHAT ARE THE CURRENT CHALLENGES AND OPPORTUNITIES IN THE VANILLA INDUSTRY, AND HOW CAN THE GOVERNMENT HELP?



*ANDREW AYEBAZIBWE
AGENT*

When you report vanilla theft, you get the runaround from RDC, agricultural officers, and everyone else. But when middlemen show up, they bribe their way through, while others pose as major buyers, make mistakes with their receipts, and then disappear. Knowing the official list of buyers for the entire nation would be beneficial. Financial literacy among farmers continues to be a challenge too, not to mention their saving culture. .



*LETISHA NAMAGEMBE
SECTOR EXPERT*

Even though we are optimistic that things will get better, vanilla marketing continues to be a problem, and prices are low for both exporters and farmers. Then, before the harvest date, there are buyers who go to the field and disorganize farmers. I urge the agricultural police to be more vigilant and control them.



*HAJJI ISSA TAMALE
EXPORTER*

Worldwide prices decreasing has always had an impact on us, and we also require adequate laboratories to fully assess the quality of our vanilla output and products. Additionally, cargo costs have had an impact on the industry, and poor packaging has kept our prices low when we first enter the market.t



*ROBERTO NSUBUGA
(FARMER)*

We need better security on our farms, not just local guards, government should provide better security services, as they also protect the market price. If they strengthen those two areas, i feel, we will be fine, as farm security is improved and no market is available for immature vanilla.

GOVERNMENT NEEDS TO STEP UP FOR THE ORDINARY VANILLA FARMER

As a Vanilla farmer for over 30 years, Mr Kimeze Geofrey, 54, has witnessed the highs and lows of the vanilla industry, we talked to him about his experience of the changing sector, and more.

Mr. Kimeze, tell us about yourself and a little overview of how you started growing vanilla?

I am Kimeze Geofrey, 54 years old. I live in Kayunga District, Buyole, Kawuku village. I've been a vanilla farmer for 35 years with breaks. I started with one acre in 1987 as a 17 year old, only until 2003 when I got serious. What I planted in 1987 was haphazard. I was never educated about the crop, I was just an excited youth, But memorably, in 1989, Aga Sekalala announced purchases, and I harvested 14 kilos and sold them to him at around at 3000 Ugx each Kg. From that moment, I got energized and started taking more care to my gardens, up until a kilogram reached 100,000Ugshs.

How have you benefited from vanilla production?

From my vanilla earnings I have been able to build a house for myself, bought another acre of land bought 3 cows which are now grazing which I hope will add on my income and I have also been able to pay school fees for my 8 children. If it wasn't for these thieves, I would be a very rich man by now



Mr Kimeze Geoffrey, 54, a farmer from Kayunga District



Kimeze labels his vanilla beans with his initials

What have been your biggest challenges as a vanilla farmer?

My biggest problem has been theft, thieves here are relentless and cunning, they will craft all possible ways to defraud you if they realize you are a productive farmer. Sometimes they will come in broad day light, disguised as middlemen.

In 2002, I lost a lot of money. In fact, at one point, I was selling at 30,000 Ugx until some shady dealers led me to losses up to 13 million. They went as far as lending me money, so they could be friend and rob me unnoticed. Shady dealers in the vanilla industry will always do whatever they can, especially after they notice a productive farmer.

There are a lot of shady dealers, promises are made and never kept, even when I have apprehended some culprits, I have been frustrated by the politics surrounding the industry at the district level.

What is your take about government declared harvesting dates

This declaration of harvesting dates has helped improve the quality of vanilla and also reduced on illegal vanilla trade but I don't know why theft still persist. Who are those people that buy vanilla before the declared harvesting dates and why is Police not arresting them. The agriculture police is not functional at all.

How has government proved helpful to you in your farming journey?

Oh no, Government has paid us a lot of lip service, there is no justice for those suffering vanilla theft.

The issue of price has also been shady, how can the price suddenly go down that quickly from 50,000 Ugx to 6000 Ugx? Those who defraud Vanilla farmers have a lot of money and favour, and yet government cares zero about protecting the poor man. Kasirye Gwanga used to insist that vanilla prices can never come down, It's unbelievable that price can fall that drastically, its all suspect. Government should start with justice for victims of vanilla thieves. I for example have all the police files of unresolved yet blatant theft cases with me.

What recommendations do you have for government in this case then?

We need better security on our farms, not just local guards, government should provide better security services, as they also protect the market price.

If they strengthen those two areas, i feel, we will be fine, as farm security is improved and no market is available for immature vanilla.

Exporters also need to strengthen this effort, there are lots of salary earners who are earning twice from fraudulent systems too. Laws should be upheld

Nevertheless, I am still willing to go on, but i have three files in Kayunga district awaiting justice, this is where my cry for help is.

WHO WE ARE

The Association of the Vanilla Exporters of Uganda Limited (VANEX) is a membership organization constituted by vanilla buyers and exporters in 2003 and incorporated in Uganda in June 2005 as a company limited by guarantee. Our intent was to pool the resources of the members and to harmonize and coordinate our efforts and activities in the best interest of the vanilla export industry in Uganda. We have since grown into an officially recognized organization that serves as a platform, which contributes to the effort to create an enabling environment for sustainable vanilla production and trade with a view of making Uganda a reliable global source of high quality natural vanilla.

VISION

We envision a world in which Uganda is the most significant origin of high quality sustainable vanilla.

MISSION

We aim to pool resources of members, harmonize, and coordinate their efforts and activities for a sustainable and profitable vanilla industry in Uganda.

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