

ROOTED IN ORIGIN.

Herbs & spices. Coffee. Fresh produce.

Origin-led sourcing from Uganda,
Ethiopia and Eastern DR Congo.



RURAL LANDSCAPES · UGANDA

Distinctive origins. Shared opportunity.

A focus on origin, responsible sourcing and smallholder opportunity.

food@pearlforest.africa | +44 (0)207 100 1508

From forest. From farm. From people.

Our herb and spice sourcing connects smallholders in Uganda's Ruwenzori region and Eastern DR Congo, with a focus on women and young people. Our wider range includes coffee from Uganda and Ethiopia, plus fresh fruit and chillies from Uganda.



PLANT NURSERY · UGANDA



GROWER PORTRAIT · ILLUSTRATIVE

01 / UGANDA

The Ruwenzori region

Wild pepper is seasonally harvested in the Ruwenzori mountain forests, without cultivation or human intervention before harvest. Uganda also supplies farm-grown herbs and spices, coffee beans, fresh fruit and chillies.

02 / DEMOCRATIC REPUBLIC OF THE CONGO

Eastern DR Congo

Farmers in Eastern DR Congo contribute to our herb and spice range. We aim to build lasting commercial relationships that recognise the role of women and young producers in local agriculture.

Coffee origins: Sustainably sourced beans from Uganda and Ethiopia. Origin, grade, processing and availability are confirmed for each offer.

Country of origin is confirmed for each product and lot; the regional story does not replace batch-level origin information.

Wild black pepper

Our signature ingredient. Seasonally harvested in the forests of the Ruwenzori mountain ranges.



GROWS WILD

No cultivation or human intervention before harvest.

SEASONAL BY NATURE

Availability follows the harvest. Volumes and timing are confirmed for each offer.

PRODUCT FORMATS

Whole and ground.

For buyer evaluation

Botanical identification requires confirmation. Product identity, sample assessment, technical specification and destination-market requirements must be agreed before commercial supply. Wild-grown does not by itself mean certified organic.

Everyday versatility. Distinctive origins.

Ground spices for recipe development, blending, bakery and savoury applications.



Ginger

Format: Ground

For bakery recipes, spice blends, sauces and savoury cooking. Share your preferred grind and intended application.



Coriander

Format: Ground

For seasonings, sauces and spice blends. Confirm plant part, grind and technical specification against your buying brief.

Exact origin, processing, specification, pack size, minimum order and lead time are confirmed for the proposed lot.

Three kitchen essentials.

Dried and crushed herbs for seasoning, foodservice and prepared-food applications.



Basil

DRIED & CRUSHED

For sauces, savoury blends and prepared foods.



Parsley

DRIED & CRUSHED

For soups, seasoning mixes and savoury recipes.



Thyme

DRIED & CRUSHED

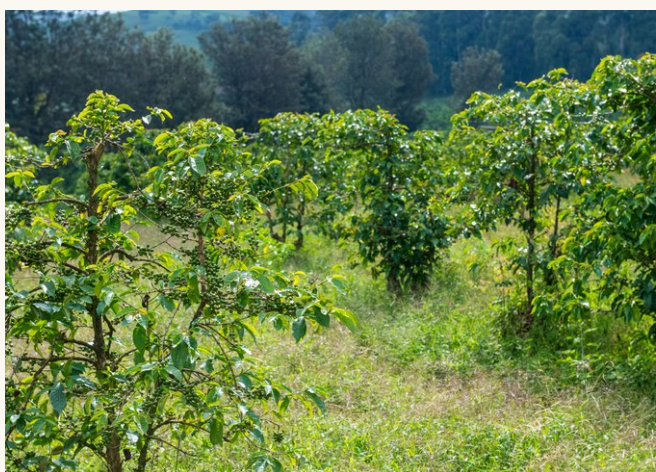
For savoury recipes, rubs and herb blends.

Buy to your specification

Discuss cut size, leaf-to-stem content, colour, moisture, microbial requirements and packaging before order confirmation.

Coffee beans. Two distinctive origins.

Sustainably sourced coffee beans from Uganda and Ethiopia, for buyers developing an origin-specific coffee offer.



GROWING · ILLUSTRATIVE PHOTOGRAPHY



HARVEST & BEANS · ILLUSTRATIVE



COFFEE ORIGIN

Uganda

Coffee beans sustainably sourced from Uganda. Discuss the origin, bean type and preparation that your buying programme requires.

COFFEE ORIGIN

Ethiopia

Coffee beans sustainably sourced from Ethiopia. Share your preferred bean specification and quality criteria for a lot-specific discussion.

Build your buying brief

BEAN SPECIFICATION

Bean type, grade and preparation.

PROCESSING & QUALITY

Processing, quality criteria and sample requirements.

COMMERCIAL OFFER

Quantity, packaging, destination, timing and terms.

Origin, availability and technical details are confirmed for each lot. Images do not specify bean type or roast. Discuss certification requirements with our team.

Fresh fruit. From Uganda.

Mangoes, pineapples, avocados, passion fruits and dragon fruits for fresh-produce, retail and foodservice buyers.



Mangoes

UGANDA · FRESH

Share your preferred variety, fruit size, maturity and pack requirements.



Pineapples

UGANDA · FRESH

Agree fruit size, maturity, grading, packaging and dispatch timing.

Availability, handling, packing and delivery timing are agreed before order confirmation. Include the required volume and destination in your enquiry.

A wider fresh collection.

Avocados, passion fruits and dragon fruits sourced from Uganda. Confirm the variety, maturity and presentation required by your market.



B.navez / CC BY-SA 3.0

Avocados

UGANDA • FRESH

Confirm variety, fruit size, maturity and delivery-condition requirements.



Kgbo / CC BY-SA 4.0

Passion fruits

UGANDA • FRESH

Discuss variety, grading, maturity and the presentation required by your market.



Dragon fruits

UGANDA • FRESH

Agree variety, flesh colour, size, maturity and packing for your buying brief.

Plan around your market

Send your required quantity, destination, delivery timing and packing specification with your enquiry.

Chillies.

Three distinctive types.

From Uganda: red bird's eye, yellow Scotch bonnet and yellow sweet banana chillies. Choose the named type for your buying brief.



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Temaciejewski / CC BY-SA 4.0



Type reference
Chris Breeze / CC BY 2.0

Red bird's eye chillies

FRESH & DRIED

For fresh-produce, sauce and ingredient buyers. Specify size, heat requirements, format and quantity.

Yellow Scotch bonnet chillies

FRESH & DRIED

Confirm colour, size, heat specification, preparation and the fresh or dried format required.

Yellow sweet banana chillies

FORMAT ON ENQUIRY

Share the format, maturity, size, preparation and packing needed for your commercial offer.

Agree the detail for each type

Confirm origin, quantity, packing and delivery terms. For dried products, agree drying method, moisture, cut, heat requirements and technical specification.

Let's build a supply relationship.

For spice specialists, ingredient importers, coffee buyers, fresh-produce distributors, manufacturers and foodservice businesses.

01 Share your buying brief

Tell us which products and formats you require, the delivery market, intended use and indicative volumes.

02 Agree the evaluation

Discuss sample availability, botanical identity, origin, processing and the technical information required by your buying team.

03 Confirm the commercial offer

Agree specifications, packaging, order quantity, price, delivery terms and lead time for the proposed lot before placing an order.

Contact our UK team

food@pearlforest.africa
+44 (0)207 100 1508

Unit 22, Hallmark Trading Estate
Wembley, HA9 0LB

Include the products, formats, destination, volumes and required timing in your enquiry.

Photography. Supplied farm and fruit images; fruit photos enhanced for clarity. Illustrative iStock images: coffee landscape 2193950759, harvest 627210216, beans 468607708 (sack removed), grower 543044950. People pictured are not identified as suppliers. Fruit/chilli photo credits accompany their images; banana imagery illustrates the type, not a verified cultivar. Dried ingredients: illustrative Wikimedia stock. Thyme (dried) — Daniel78 / CC BY-SA 3.0. Cropped for layout; CC adaptations retain their licences.