Description of Kampot pepper production

Salone del Gusto and Terra Madre 2014 in Turin
Italy

Mrs. Him Anna

Member of Kampot Pepper Promotion Association, CAMBODIA
Pepper production in Cambodia is mentioned in documents as old as the reports of the Chinese explorer Tchéou Ta Kouan in the 13th century.

However, it was at the end of the 19th century that the province of Kampot witnessed a real “pepper fever” with the arrival of the French colonists. At the beginning of the next century the production of this spice in Kampot intensified reaching up to 8000 tons per year. In the middle of the 20th century the production of Kampot pepper, which stabilized at around 3000 tons per year, was of exceptional quality. By that time, the name of Kampot had become strongly associated to pepper, and the product was well-known especially in France and the rest of Europe. Kampot pepper was highly appreciated for its quality, particularly among the chef’s community in France and Europe.
The specificity of the Kampot Pepper / Poivre de Kampot lies in its strong (but not “burning”) pungency, not aggressive but developing progressively in mouth. Beside the spicy character, its aromatic intensity gives to Kampot pepper its particular quality.
There exist four different types of Kampot Pepper depending on the time of harvesting and the processing they receive afterwards:

- **Green pepper**: is the unripe fruit of the pepper plant, harvested when still young in the plant. It can be marketed and consumed either fresh (presented in clusters) or in brine or vinegar (presented either in full berries or clusters).

- **Black pepper**: harvested when the berries start to turn from green to yellow, they are afterwards dried. It can be presented in full berries or ground.

- **Red pepper**: is the dried product of fully ripe berries. It is presented in full berries.

- **White pepper**: produced from red or ripe berries and by a subsequent process of soaking. It is presented in full berries.
The specific characteristics of the different types of Kampot Pepper

- **The green pepper** variety has a fresh citrus flavor and is less spicy than the dried varieties.

- **Black pepper** has a deeper, stronger and vaguely floral flavor with hints of flower, eucalyptus and mint. It can range from mildly sweet to intensely spicy.

- **Red pepper** is sweeter and less spicy than the black variety, but its flavor is more rounded. It delivers a powerful fruity aroma.

- **In white pepper** the outer skin of the fruit is removed after the process of soaking, this gives the product a different taste which carries notes of fresh grass and lime.
DESCRIPTION OF PRODUCT
The geographical area for the production of Kampot Pepper consists of the following districts located in southern Cambodia:

- Kampong Trach, Dan Tong, Toeuk Chhou, Chhouk and Kampot City, all of them in the province of Kampot.
- Kep City and Damnak Chang Aeur, in the province of Kep.
To ensure that the final product originates from the defined geographical area and comply with all the requirements of the Specifications both an internal and an external control are conducted.

The internal control, in order to verify the compliance of all the operators with the specifications, is implemented by the KPPA itself. The KPPA’s inspectors have been trained by the external certification body.
Both internal and external controls are applied to ensure the quality of Kampot pepper GI.
### Evolution of KPPA Since Its Foundation

<table>
<thead>
<tr>
<th>Description</th>
<th>By end of 2008 (foundation year)</th>
<th>Up to mid 2013</th>
</tr>
</thead>
<tbody>
<tr>
<td>Number of producer members (family)</td>
<td>113</td>
<td>152</td>
</tr>
<tr>
<td>Total land size produced by producers member (Ha)</td>
<td>9.45</td>
<td>32.59</td>
</tr>
<tr>
<td>Volume of pepper produced by producers member (Ton)</td>
<td>10.26</td>
<td>22.22</td>
</tr>
<tr>
<td>Amount of pepper produced by producers member which could be sold under the name of Kampot Pepper (Ton)</td>
<td>0.97</td>
<td>21</td>
</tr>
<tr>
<td>Number of individuals/companies member</td>
<td>7</td>
<td>15</td>
</tr>
<tr>
<td>Total land size produced by individuals/companies member (Ha)</td>
<td>0.28</td>
<td>13.19</td>
</tr>
<tr>
<td>Volume of pepper produced by individuals/companies member (Ton)</td>
<td>0.50</td>
<td>2.80</td>
</tr>
<tr>
<td>Amount of pepper produced by individuals/companies member which used the name of Kampot Pepper (Ton)</td>
<td>0.40</td>
<td>2.30</td>
</tr>
</tbody>
</table>
**IMPACTS**

- A better collaboration amongst producers, market operators and authorities for the management and valuation of Kampot pepper GI;
- Quality improvement due to BoS and control system, especially on hygiene and environment aspects;
- A motivation sign makes the sector and region more dynamic
- A more diversified markets, particularly modern and export markets. These allow producers to sell their products easier and with higher price

<table>
<thead>
<tr>
<th>Year</th>
<th>Farm gate prices of Kampot pepper</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Black pepper</td>
</tr>
<tr>
<td>2009</td>
<td>4,50 $</td>
</tr>
<tr>
<td>2010</td>
<td>5,75 $</td>
</tr>
<tr>
<td>2011</td>
<td>7 $</td>
</tr>
<tr>
<td>2012</td>
<td>8 $</td>
</tr>
<tr>
<td>2013</td>
<td>11 $</td>
</tr>
<tr>
<td>2014</td>
<td>11 $</td>
</tr>
</tbody>
</table>
Kingdom of Cambodia
MINISTRY OF COMMERCE
NATION RELIGION KING
DEPARTMENT OF INTELLECTUAL PROPERTY RIGHTS

Date Registered: 02 APR 2010
Registration No: KH/GI/00001/10

Geographical Indication Name: Kampot Pepper
Application No: KH/GI/00001/09
Filing Date: 21-10-2009

Class/Goods: 30-Pepper

Applicant: Kampot Pepper Promotion Association
Address: Angkor Chey I Village, Darnak Kantuck Khang Tsaung Commune, Kampong Trach District, Kampot Province

Registered for a term of 10 (ten) years from 21-10-2009 to 21-10-2019

Examiner: YAR ROTH SAN

In witness whereof, I have hereunto affixed my hand and the stamp of the Ministry of Commerce today.

CHAM PRASIDH
PROMOTION TOOLS WERE DEVELOPED FOLLOWED WITH PROMOTION CAMPAIGNS ORGANIZED AT NATIONAL AND INTERNATIONAL LEVELS
Kampot pepper’s specificity comes from the mildness of its spice, the freshness and complexity of its aroma, and its exceptional lingering taste.

Kampot pepper unique flavour and taste make it one of the best peppers in the world – unchallenged king of spice in the kitchens of the most renowned chefs.

**Recipe:**

**Beef Skewers with Kampot black peppercorn**

**Ingredients (serves 2):**
- 300g Local Beef Sirloin (slices)
- 4g Fine Salt
- 20g Kampot Black Peppercorn
- 10ml Lime Juice
- 80g Red Curry Paste
- 5g Phoak - Fish Paste
- 10g Shallot
- 1 Red bell pepper
- 1 Green bell pepper
- 100g Beef Stock
- 20g Kampot Speu Palm Sugar
- 10ml Fish Sauce
- 10g Unsalted Butter
- 10ml Sunflower Oil

**Method:**
1. Cut the beef in thick slices.
2. Let the beef marinate with the Kampot black peppercorns and the red curry paste for 10 minutes.
3. Slice the shallot, green and red bell peppers, and fry in a pan with salt and crushed pepper.
4. Add the marinated beef to the hot pan and fry until the beef turns a golden colour.
5. Serve on a plate with pickled green papaya on the side and a Kampot pepper and lime sauce.

Recipe from Liu Meng, Malis Restaurant, Phnom Penh - Cambodia

Visit our website: www.kampotpepper.biz
Kampot Pepper has very distinct flavor and smell. It develops an enthralling aroma, strong, and delicate.

Between mountain and sea, Kampot province special climate and soils, as well as the experience from generations of farmers, make it unique.
Ingredients (serves 2)

300g Local Beef Sirloin (slice)
4g Fine Salt
20g Kampot Black Peppercorn
10ml Lime Juice
80g Red Curry Paste
5g Prohok - Fish Paste
1 Red Bell Pepper
1 Green Bell Pepper
10g Shallot
100g Beef Stock
20g Kampong Speu Palm Sugar
10ml Fish Sauce
10g Unsalted Butter
10ml Sunflower Oil
200g Green Papaya Pickle

RECIPE

Beef Skewers with Kampot black peppercorn

Method

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Visit our website: www.kampotpepper.biz
KAMPOT PEPPER

Kampot Pepper Promotion Association

www.kampotpepper.biz

This brochure was realized with the support of the pilot project for the development of geographical indications in Cambodia, under the supervision of the Ministry of Commerce of Cambodia, financed by the French Agency for Development and implemented with the technical support of GRET, CRD and the support of the Ministry of Agriculture of Cambodia.

Geographical indications bureau: bg릅mac.cameroon@gmail.com

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Starling Farm is a family owned plantation located in the heart of the world’s premier pepper growing region, Kampot Province, Kingdom of Cambodia. We are members of the KPPA (Kampot Pepper Promotion Association), with GI status, guaranteeing the highest quality product.

All our pepper is totally organic, grown using only traditional methods dating back over 1,000 years. Our pepper is dried in the sun for several days prior to being sterilised and vacuum packed so that it reaches you as fresh as it left us.

Kampot pepper is the world’s gourmet pepper. Citrus aromas combine with a unique heat to produce an unmistakable taste sensation.

Kampot and pepper are synonymous. First documented by Chinese explorers in the 1200s, the Kampot specialty came to global prominence in the 1800s after reaching the tables of Paris for the first time.

Now you too can enjoy the unique qualities of Starling Farm Kampot Pepper.
Company’s Background

- Established in 2010
- Be a member of Kampot Pepper Promotion Association on 9th March 2009 with 728 wooden poles of pepper
- Our company Starling Farm started to rise up in the market in Cambodia and Europe
Our Harvest

- In the year 2010, we have a total harvest of 1 tons with 700 wooden poles
- In the year 2011, we have a total harvest of 1.50 tons with 2000 wooden poles
- In the year 2012, we have a total harvest of 2.50 tons with 4000 wooden poles
- In the year 2013, we have a total harvest of 3.50 tons with 6000 wooden poles
- In the year 2014, we have a total harvest of 4 tons with 7000 wooden poles