



# សមាគមលើកកម្ពស់ប្រេងកំពត "ស.ល.ប.ក" Kampot Pepper Promotion Association (KPPA)



## 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***

Address: Angkor Chey I village, Damnak Kantuot Khang Tbaung commune, Kampong Trach district, Kampot province, Cambodia

Tel: +855 (0)92 752 572 - Email: [kppa2008@yahoo.com](mailto:kppa2008@yahoo.com) - Website: [www.kampotpepper.biz](http://www.kampotpepper.biz)



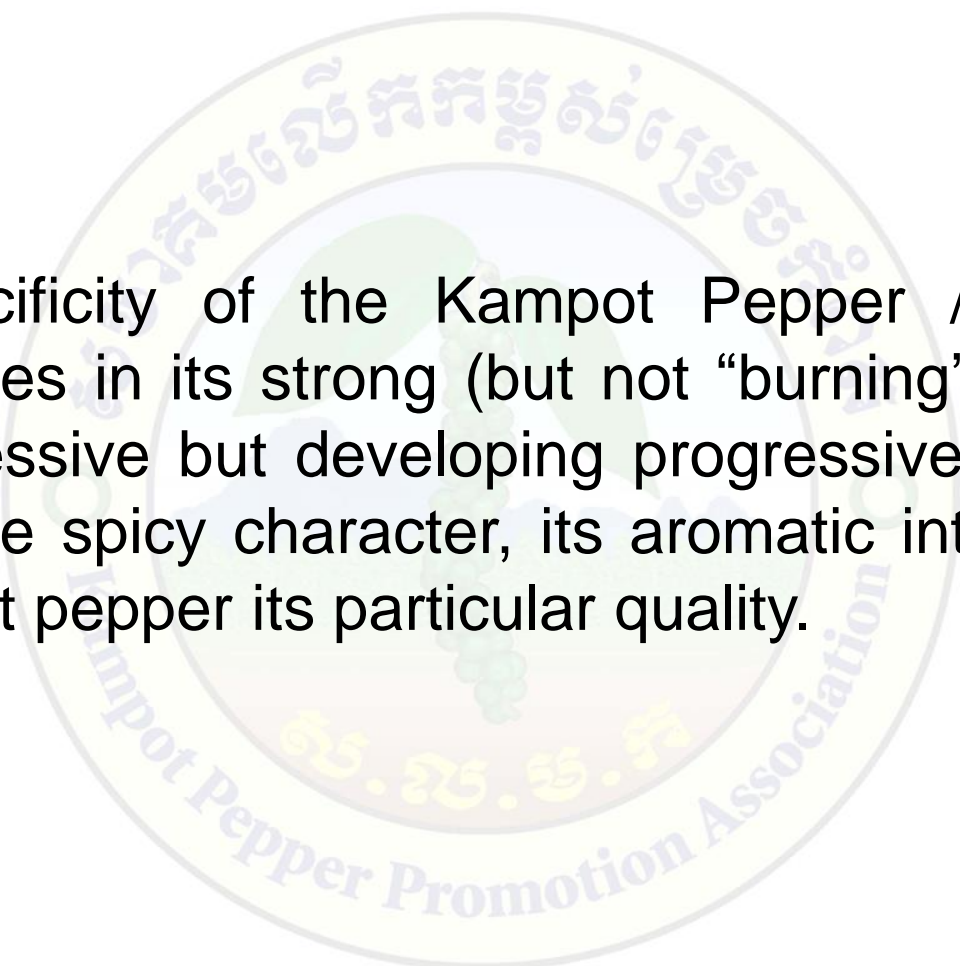
## HISTORY AT THE OLD AGE

- Pepper production in Cambodia is mentioned in documents as old as the reports of the Chinese explorer Tchéou Ta Kouan in the 13<sup>th</sup> century.
- However, it was at the end of the 19<sup>th</sup> 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 20<sup>th</sup> 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.



## DESCRIPTION OF PRODUCT

- 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.







## DESCRIPTION OF PRODUCT

- 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.



## DESCRIPTION OF PRODUCT

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



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# DELIMITATION AREAS

The geographical area for the production of Kampot Pepper consists of the following districts located in southern Cambodia:

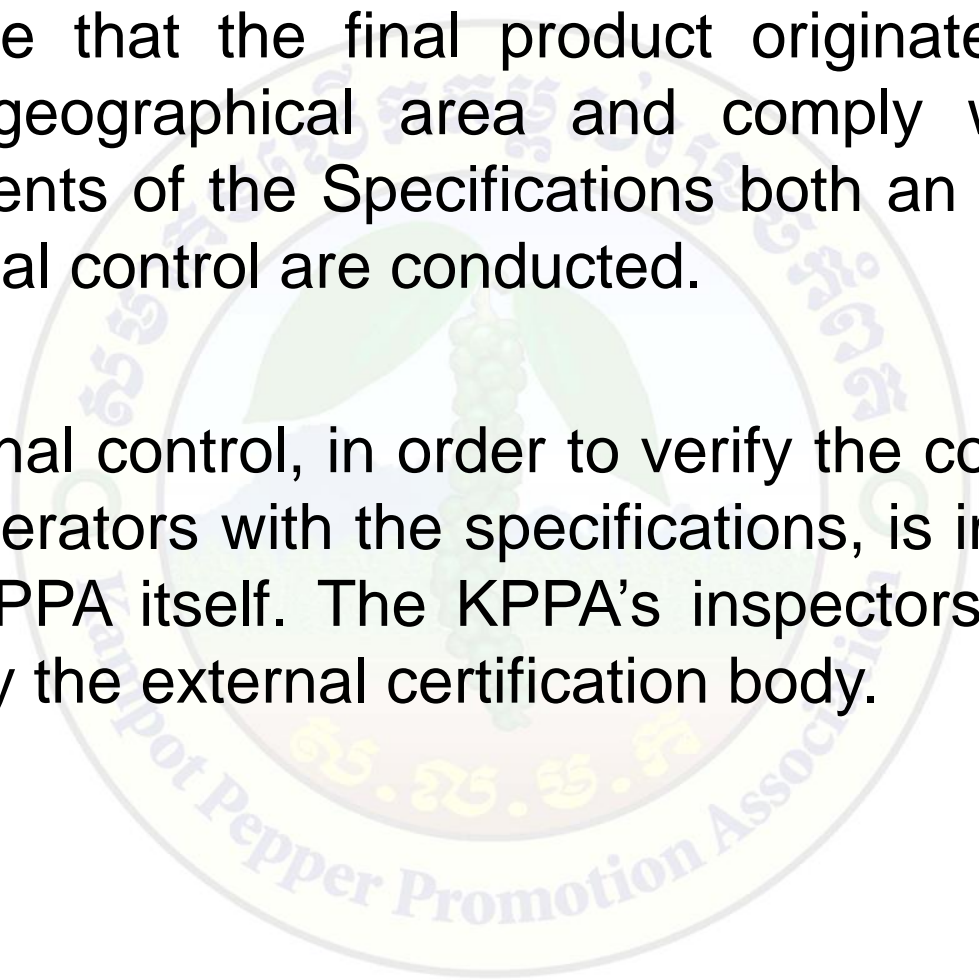
- Kampong Trach, Dan Tong, Toeuk Chhou, Chhouk and Kampot City, all of them in the province of Kampot.
- Kep City and Damnak Chang Aeur, in the province of Kep.





## CONTROL (INTERNAL & EXTERNAL)

- 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



**CERTIFICATE OF CONFORMITY OF A  
GEOGRAPHICAL INDICATION**

**Issued by ECOCERT SA – BP47 32600 L'Isle Jourdain  
France**

*This is to certify that:*

**KAMPOT PEPPER PROMOTION ASSOCIATION  
Kampong Trach – Kampot  
CAMBODIA**

*has been inspected. After evaluation of all the requisite certification documentation, ECOCERT SA herewith confirms that the products mentioned below are in accordance to the book of specification of the Kampot pepper in its version of the 25/3/2010.*

**Kampot pepper**

**Under the following types :**  
Kampot black pepper, Kampot red pepper, Kampot green pepper, Kampot white pepper and Kampot ground black pepper

**Certificate # 7161KH1100z1e (IG)**

**Expiry date: 1<sup>st</sup> of June 2012**

**Issuance date: 8<sup>th</sup> of August 2011**

**Certification Officer  
Jean-Claude Pons**

*This document belongs to ECOCERT and has to be returned on request.*

**ECOCERT SA - BP 47 32600 L'ISLE JOURDAIN France Tel : +33 5 62 07 34 24  
Email : [office.mcommercial@ecocert.com](mailto:office.mcommercial@ecocert.com)**



# EVOLUTION OF KPPA SINCE ITS FOUNDATION

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

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# 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

Year	Farm gate prices of Kampot pepper		
	Black pepper	Red pepper	White pepper
2009	4,50 \$	8 \$	10 \$
2010	5,75 \$	10 \$	12 \$
2011	7 \$	15 \$	15 \$
2012	8 \$	15 \$	15 \$
2013	11 \$	15 \$	18 \$
2014	11 \$	22 \$	24\$



**ព្រះរាជាណាចក្រកម្ពុជា**  
**KINGDOM OF CAMBODIA**  
**ក្រសួងពាណិជ្ជកម្ម**  
**MINISTRY OF COMMERCE**  
**ជាតិ សាសនា ព្រះមហាក្សត្រ**  
**Nation Religion King**  
**នាយកដ្ឋានកម្មសិទ្ធិបញ្ញា**  
**DEPARTMENT OF INTELLECTUAL PROPERTY RIGHTS**

កាលបរិច្ឆេទចុះបញ្ជី  
 Date Registered: **02 APR 2010**

លេខចុះបញ្ជី  
 Registration No: KH/GI/00001/10

**បញ្ជីដើម**  
**PRINCIPAL REGISTER**  
**ម៉ាកសម្គាល់ភូមិសាស្ត្រពិសេស**  
**(GEOGRAPHICAL INDICATION)**

ឈ្មោះម៉ាកសម្គាល់ភូមិសាស្ត្រពិសេស: **ក្រូចកំពត**  
 Geographical Indication Name: **Kampot Pepper**

លេខដាក់ពាក្យ  
 Application No: KH/GI/00001/09

កាលបរិច្ឆេទដាក់ពាក្យ  
 Filing Date: 21-10-2009

ជំពូក: **៣០**  
 Class/Good: 30-Pepper

អ្នកស្នើសុំ: **សហគមន៍ពិភាក្សាប្រចាំកំពត**  
 Applicant: **Kampot Pepper Promotion Association**

អាសយដ្ឋាន: **ភូមិអង្គជ័យ១ ឃុំជំណាក់ក្រូចតាងក្នុង ក្រុង កំពង់ត្រាច ខេត្តកំពត**  
 Address: **Angkor Chey I Village, Damnak Krout Khang Tbaung Commune, Kampong Trach District, Kampot Province**


ចុះបញ្ជីសម្រាប់រយៈពេល **១០ (ដប់) ឆ្នាំ** ចាប់ពី **២១-១០-២០០៩** ដល់ **២១-១០-២០១៩**  
 Registered for a term of **10 (ten) years** from **21-10-2009** to **21-10-2019**

អ្នកពិនិត្យ  
 Examiner: **YAR ROTH SAN**

ភ្នាក់ងារសម្រាប់ទំនាក់ទំនង: **ភូមិអង្គជ័យ១ ឃុំជំណាក់ក្រូចតាងក្នុង ក្រុង កំពង់ត្រាច ខេត្តកំពត**  
 Agent for service: **Angkor Chey I Village, Damnak Krout Khang Tbaung Commune, Kampong Trach District, Kampot Province**

ដើម្បីជាសាក្សី ខ្ញុំសូមចុះហត្ថលេខា និង ប្រដាប់ព្រះហស្តលេខជាជាតិក្រសួងពាណិជ្ជកម្មថ្ងៃនេះ  
 In witness whereof, I have hereunto affixed my hand and the stamp of the Ministry of Commerce today

ជំពូកសញ្ញាជាតិពិសេសសម្គាល់ភូមិសាស្ត្រ  
 National Geographical Indication Logo

**CHAM PRASIDH**

D/IPRs MoC      Registration No. KH/GI/00001/10      Page 1 of 6





# PROMOTION TOOLS WERE DEVELOPED FOLLOWED WITH PROMOTION CAMPAIGNS ORGANIZED AT NATIONAL AND INTERNATIONAL LEVELS



*The taste of heritage*

*Un patrimoine, des saveurs*

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**KAMPOT PEPPER**

*The taste of heritage*

**KAMPOT PEPPER**  
ម្រេច កំពត



Famous Chef Luu Meng  
from Mols Restaurant, Phnom Penh



**RECIPE**

**Beef Skewers with Kampot black peppercorn**

**Ingredients (serves 2)**

- |                                |                             |
|--------------------------------|-----------------------------|
| 300g Local Beef Sirloin (skel) | 1 Red bell pepper           |
| 4g Fine Salt                   | 1 Green bell pepper         |
| 20g Kampot Black Peppercorn    | 100g Beef Stock             |
| 10ml Lime Juice                | 20g Kampong Speu Palm Sugar |
| 80g Red Curry Paste            | 10ml Fish Sauce             |
| 5g Prohok - Fish Paste         | 10g Unsalted Butter         |
| 10g Shallot                    | 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 Luu Meng, Mols Restaurant, Phnom Penh - Cambodia

Visit our website: [www.kampotpepper.biz](http://www.kampotpepper.biz)

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.





# GEOGRAPHICAL INDICATIONS

Protecting territorial brands for the benefit of rural producers



# Kampot Pepper



Kampot Pepper has very distinct flavor and smell. It develops an enthralling aroma, strong and delicate.

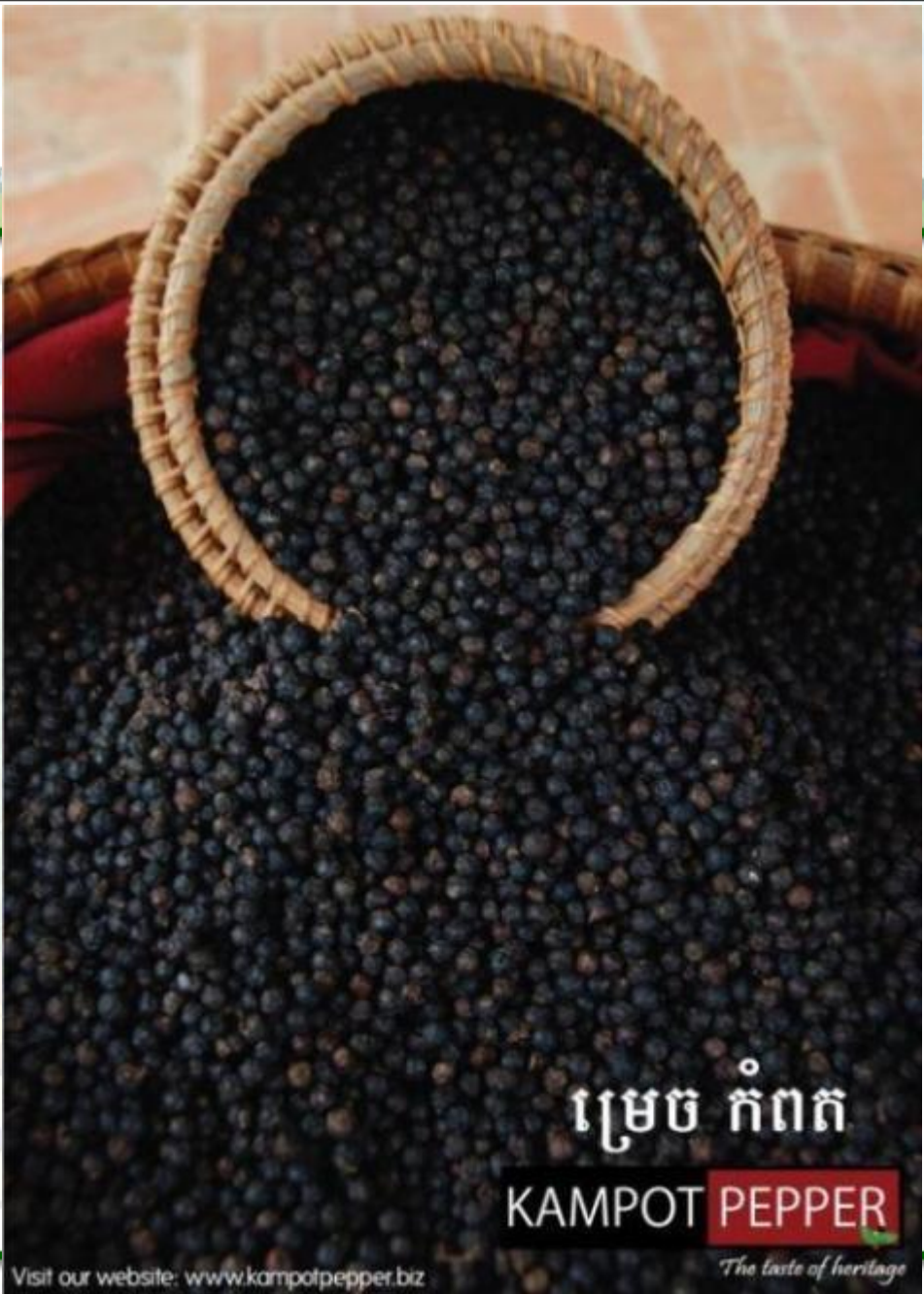
Between mountain and sea, Kampot province special climate and soils, as well as the experience from generations of farmers, make it unique.



has the potential to be registered as a protected Geographical Indication



supported by Pilot Project for Geographical Indications Protection in Cambodia implemented with the support of



រមេច កំពត

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## 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



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## Method

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3. Slice the shallots, 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.



KAMPOT PEPPER

*The taste of heritage*

# KAMPOT PEPPER

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Kampot Pepper  
Promotion Association

[www.kampotpepper.biz](http://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, CIRDA and the support of the Ministry of Agriculture of Cambodia. Geographical indications bureau: [big@mac.cambodia@gmail.com](mailto:big@mac.cambodia@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.

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# Company's Background

- Established in 2010
- Be a member of Kampot Pepper Promotion Association on 9<sup>th</sup> 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

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