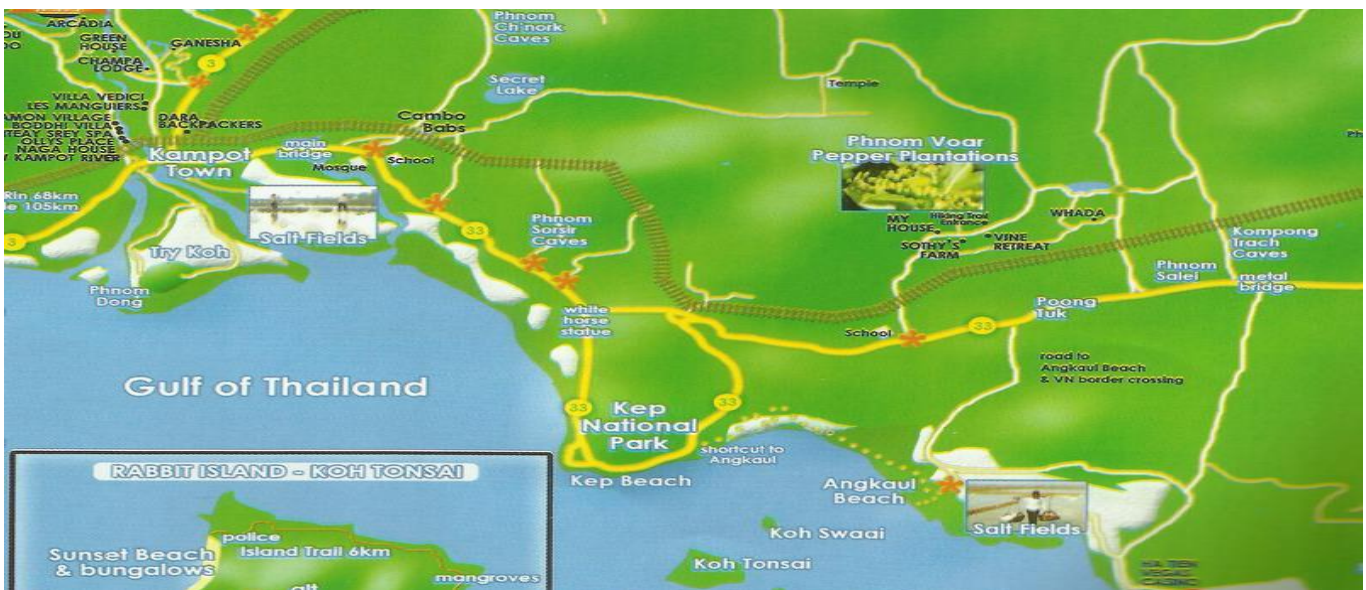


Appendices



Source: <https://thebeautyisinthewalking.com/en/volunteering-kampot-pepper-farm-cambodia/> was retrieved on 14.03.17



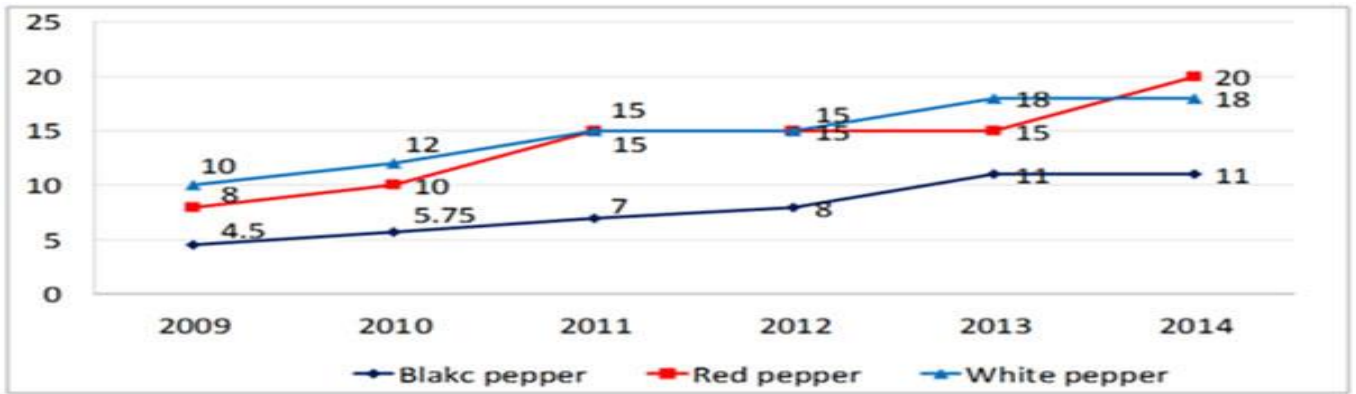
Source: <http://mykampotpepper.asia/maps/map/> was retrieved on 14.03.17



<http://mykampotpepper.asia/maps/map/> was retrieved on 14.03.17



Source: <https://www.anitasfeast.com/blog/2011/07/kampot-peppers-sweet-comeback/> was retrieved on 14.03.17



Price of pepper in each categories from 2009-2014

Source: <http://unctad.org/en/pages/newsdetails.aspx?OriginalVersionID=1085> was retrieved on 14.03.17

KINGDOM OF CAMBODIA

KAMPOI PEPPER

The World's Finest Pepper

amazon

amazon.IndoChineSpice.com

INDOCHINE

Source: <https://www.amazon.com/Organic-Kampot-Pepper-Cambodian-Peppercorns/dp/B00CIZ44KC> was retrieved on 14.03.17

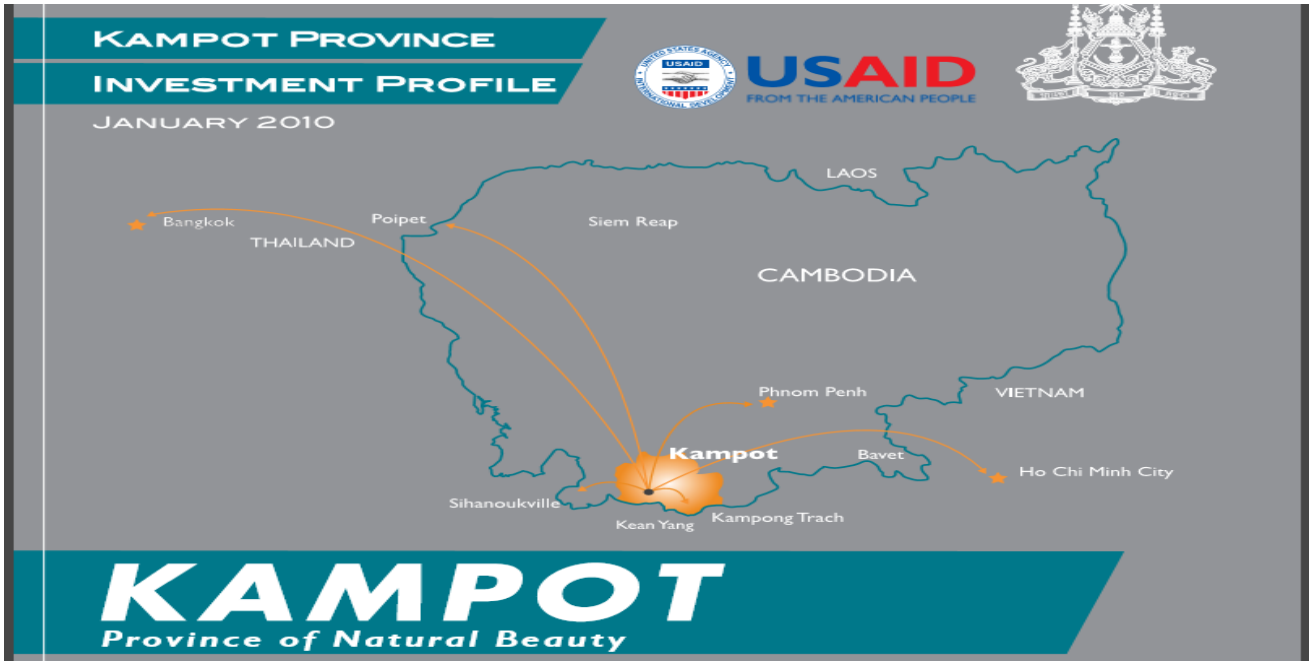


Source: <http://www.starling-farm.com/kampot-pepper/pepper-harvest/> was retrieved on 14.03.17



Type of soil

Source: Kampot Pepper Promotion Association (KPPA), 12th December 2009, Kampot



Source: USAID, January 2010

Geographical Indication

Kampot Pepper will be the first Cambodian product to apply for Geographical Indication protection.


Between mountain and sea Kampot province is renowned for the quality of its fruits (Durian, coconut, mango...), sea salt and of course pepper.



The special climate and soil type of Kampot as well as the experience from several generations of pepper farmers make this pepper unique and very sought-for by gourmets worldwide.

Kampot Pepper has very distinct flavor and smell. It develops an enthralling aroma, strong, delicate and aromatic. Its versatile taste which can range from intensely spicy to mildly sweet with a hint of flower is a pleasure to the senses.

Kampot Pepper flavour is so unique pastry chefs use it in their desert. Try the "Duo de chocolat coulant et croustillant au poivre de Kampot" par Cedric Noel!



Recipe with Kampot Pepper

Try some grilled beef with the famous Kampot Pepper lime sauce:

1 tb fresh grounded Black Kampot Pepper
 ½ tb Salt
 little sugar
 1 squeezed Lime

Mix well together and enjoy.

Information on Kampot Pepper

Contact FarmLink:

FarmLink Ltd.
 Phum Somrong, Khum Chumkriel
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 Kampot, Cambodia
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KAMPOT PEPPER

Product of exception



PHOTO © CHARLES BUI



GEOGRAPHICAL INDICATION

Protecting territorial brands for the benefit of rural producers

Source: Farmlink Cambodia, Kampot province

A Century of history

The Chinese explorer Tchéou Ta Kouan describes Cambodian pepper production as early as the 13th century. Intensive pepper production goes back to the beginning of the Aceh war in Indonesia (1873-1908).



Its flavour and its pugnacity made him one of the best peppers in the world – unchallenged king of spice in the kitchen of the most renowned French chefs.

Farmers in Kampot have several generations of experience in pepper farming and produce the highest quality pepper using a combination of traditional and more modern methods.



The sultan of Aceh – who did not want to leave its wealth to its Dutch enemies - burned down its pepper plantations in 1873-1874. Part of the production then moved to Cambodia in the Kampot region.

At the beginning of the 20th century, Cambodia was exporting about 8000 tones of Kampot Pepper. In 1960, 1 million pepper poles remained in Kampot.

The Pepper Plant

Pepper is a vine originating from the tropical forests that grows along standards. A pepper vine starts producing after 3 years. When 6 – 7 years old, it reaches its maximum production potential and can then be 5 meters tall. A pepper vine can live for more than 30 years but its productivity starts decreasing after 15 years.



In the Kampot region, pepper grows along dead wood standards. In normal condition, the varietal cultivated in Kampot produces between 2.5 and 3 kilos per standard and can reach 5 kilos in exceptional conditions.



In Kampot, pepper is harvested once a year in March-April. After harvest, peppercorns are dried under the sun for a few days before being cleaned and graded.



One plant, several pepper types

Green pepper is the young fruit of the pepper vine. It can be collected from September to February and is consumed fresh.



Black pepper is harvested when the fruit reaches maturity and turns to a yellow color. The peppercorns are dried under the sun for a few days and take a black color.

White pepper is fully mature pepper that has been soaked in water for a few days in order to dissolve the black husk. White pepper has a milder flavor and is often used for delicate

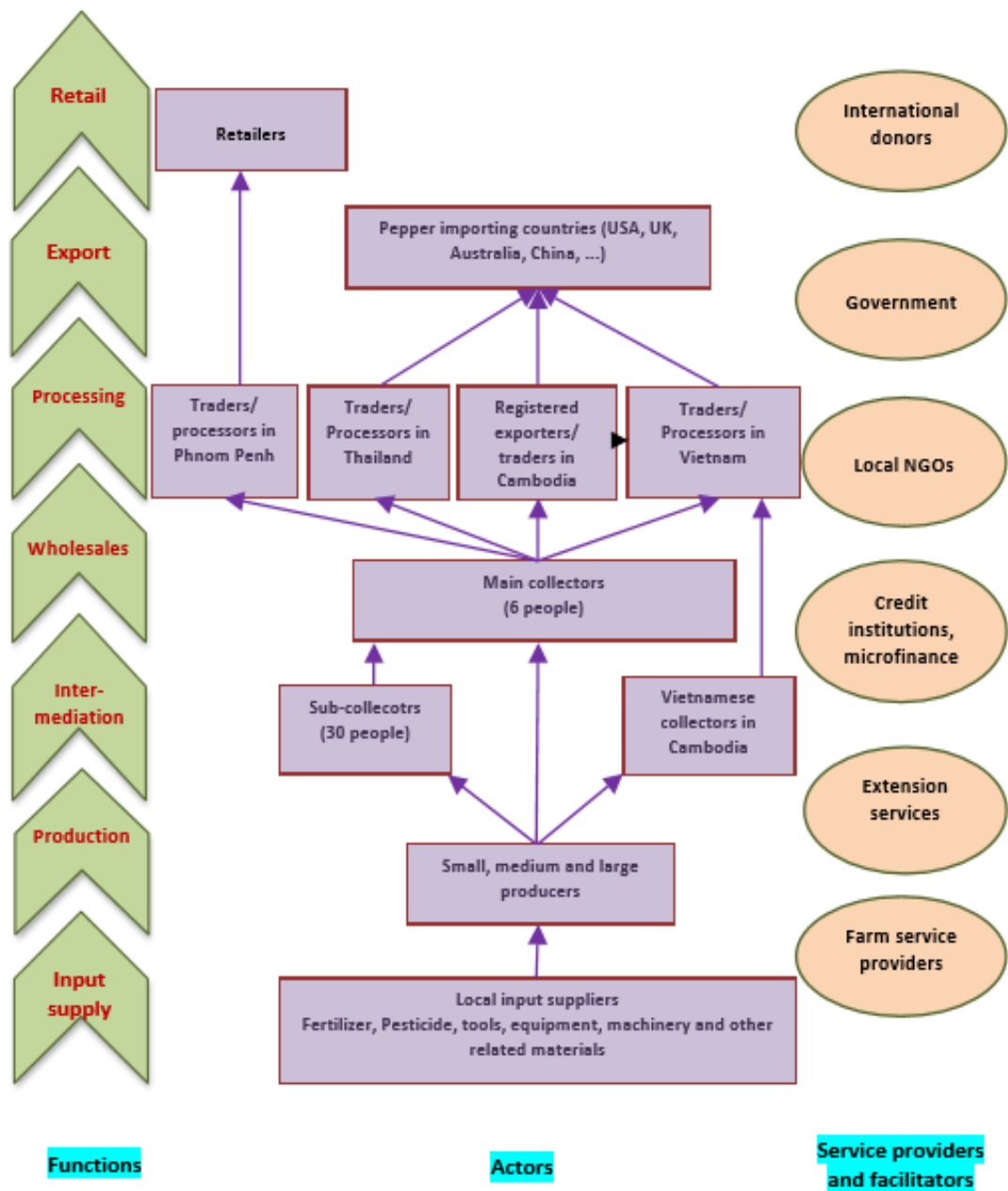


Red pepper is harvested when the fruit is fully mature and takes a red color on the vine. The peppercorns are dried for a few days and take a black color with a red taint. This very pungent pepper is very rare and sought-for.

Bird pepper is fully mature pepper naturally digested by birds. This white pepper is extremely rare and is known to have aphrodisiac properties.

Source: Farmlink Cambodia, Kampot

Figure 2: Pepper market flowchart and system



Source: CIRDC (Cambodian Institute for Research and Rural Development) November 2015.
Kong Sim and Kimlong Heng