



Name

Country

Kampot Pepper ម្រេចកំពត Kingdom of Cambodia

Date of registration

02-04-2010

**Reference to the Articles 24 and 25 of GI Law that come into force in 20 January 2014, the Ministry of Commerce has granted new certificate of Kampot Pepper on 05 August 2019...









Source: DIP Cambodia

Main characteristics/features

Kampot peppers are known for the mildness of their spice, the freshness and complexity of their aromas and their exceptional, lingering taste. The Kampot pepper geographical indication covers green, black, red and white peppers.

Process of production/processing

Kampot peppers are produced from two varieties of pepper plant: Kamchay and Lumpong, known locally as 'small leaves' and 'big leaves'. Other varieties are prohibited. Pepper plantations are located on elevated land or at the foot of mountains. Plantations are prepared on lateritic and sandy soils that have good drainage capacities.

Depending on the type of pepper, harvesting occurs throughout the year or seasonally (for the black and red peppers). The harvested berries are dried, sorted and stored. Then, the berries are selected and packed.

Packaging should bear the label and the lot number, as well as the expiry or packaging date.

Publication in the Official Gazette

Competent Authority

GI right holder/GI association

Contact information

Department of Intellectual Property, Ministry of Commerce

Kampot Pepper Promotion Association

Angkor Chey I Village, Damnak Kantuot Khang Tbaung Commune, Kampong Trach District, Kampot Province, Cambodia

Geographical area

The Kampot pepper production zone is located in the south of Cambodia, in the district of Kampong Trach, Dan Tong, Toeuk Chhou, Chhouk and Kampot City in Kampot province, Kep City and Damnak Chang Aeur district in Kep province.

Link between the product and the territory

Kampot pepper has benefitted from a wide reputation since the 13th century, mainly due to its quality. It is recognised as belonging to the historical and cultural heritage of Cambodia.

A unique characteristic of Kampot pepper is its link with the agro-environment — the influence of the weather and the conditions of the soil.

Kampot pepper production techniques (i.e. irrigation and natural fertilisation) vary, according to the environment of the production zone.

Type of product

Pepper

Control body

Certification body-ECOCERT S.A

File number

KH/GI/00001/09

Websites

www.kampotpepper.biz