

**Kingdom of Cambodia
Nation Religion King**

**BOOK OF REQUIREMENT
GEOGRAPHICAL INDICATION PRODUCT
“Kampot Pepper”**



Prepared by: Kampot Pepper Promotion Association

Kampot Province, 27th of February 2023

BOOK OF REQUIREMENT OF “KAMPOT PEPPER”

I. GI APPLICANT

- Kampot Pepper Promotion Association (KPPA)
- Registered by Ministry of Interior No.: 293 on the 12th of December 2008
- Address: Angkor Chey I Village, Damnak Kantuot Khang Tboung Commune, Kampong Trach District, Kampot Province
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II. PRODUCT NAME

- Khmer name: កម្ពុជាកំពត
- English name: Kampot Pepper
- French name: Poivre de Kampot and
- in any other languages that include the following types of Kampot Pepper:
 - កម្ពុជាកំពតខ្ចោ in English “Kampot black pepper” and in French “Poivre noir de Kampot”
 - កម្ពុជាកំពតក្រហម in English “Kampot red pepper” and in French “Poivre rouge de Kampot”
 - កម្ពុជាកំពតស in English “Kampot white pepper” and in French “Poivre blanc de Kampot”
 - កម្ពុជាកំពតខ្លី in English “Kampot green pepper” and in French “Poivre vert de Kampot”

III. TYPE OF PRODUCT

Spice, Pepper (Berries of *Piper nigrum L.*)

IV. PRODUCT DESCRIPTION

“Kampot pepper” is characterized by its strong (but not “burning”) pungency, not aggressive but developing progressively in mouth. Besides the spicy character, its aromatic intensity gives to “Kampot pepper” its particular quality.

“Kampot pepper” can be produced and marketed in the following types:

- Black pepper, full berries, or ground
- Red pepper, full berries, or ground
- White pepper, full berries, or ground
- Green pepper, full berries, or clusters (*spike*).



Black pepper



Red pepper



White pepper



Green pepper

Table 01: Description of the different types of “**Kampot Pepper**”

Type	Form	Diameter & Density	Color	SMELL	Taste	Tolerance
Black pepper	Dried berries	Diameter $\varnothing \geq 4\text{mm}$ Density $\geq 570 \text{ g/l}$	- Dark black - Black - Brown black or grey black	The smell of grain is medium burning		- Maximum 5% for the size of berries - Less than 2% for the color
	Ground black pepper: Piece of dried grain	It is powder but not very powder. It exists in small pieces that we can see	Dark grey and there are black points	The smell of ground pepper is very burning and last long		
Red pepper	Dried berries	Diameter $\varnothing \geq 4\text{mm}$ Density $\geq 570 \text{ g/l}$	Brown red or dark red	The smell of grain is medium burning		- Maximum 5% for the size of berries - Less than 2% for the color
	Red ground pepper: Dry ground berries	Berries are ground into small pieces but not fully ground like powder	Light red with white	The smell of ground pepper is very burning and last long	- Spicy - A little bit sweet	
	Salted Red pepper: As full berries or ground	Ground salted red pepper: Berries are ground into small pieces but not fully ground like powder	Dark red with white	The smell of ground pepper fragrance is strong	- Salty - Spicy - A little bit sweet	
		Whole berries: Diameter $\varnothing \geq 4 \text{ mm}$	Reddish grey	The smell is fragrant, sour, and aroma	- Salty - Spicy - A little bit sweet	Crispy
	Pickled Red pepper: Red pepper berries	Diameter $\varnothing \geq 4 \text{ mm}$	Light red	The smell of pepper is light	- Spicy - Salty - A little bit sweet	

	Dried pickled red pepper: Red pepper berries	Diameter $\varnothing \geq 4$ mm	Light red	The smell of pepper is light	- Spicy - Salty - A little bit sweet	
White pepper	Dried berries	Diameter $\varnothing \geq 3$ mm Density ≥ 600 g/l	- Grey white with little yellow color or color of the exocarp of soya bean - It is natural color without adding anything to change the color	The smell of grain is medium burning		- Maximum 5% for the size of berries - Less than 2% for the color
	White ground pepper: Dry ground berries	Berries are ground into small pieces but not fully ground like powder	Whitish grey	The smell of the ground pepper is very burning and last long and pepper oil is presented	Very spicy	
Green pepper	The whole cluster of fresh berries	Each cluster must have at least 10 grains Diameter $\varnothing \geq 3$ mm	Dark green	- Herbal green pepper aroma - There is no burning smell when it is the grain - When it is ground, its smell is strong and burning but not last long - No smell of: <ul style="list-style-type: none">• Dust• Fungi		- Maximum 5% for the size of berries - Less than 2% for the color
	Salted Green pepper: Green pepper berries mixed with salt flower or ground salt or Vinegar	Diameter $\varnothing \geq 3$ mm	- Black - Darker black - Light grey soya bean	- The little smell of peppers - Not strong aroma - The smell is sourly strong - The little smell of pickled	- Moderate salty to salty - Spicy - A little bit sour - A little bit sweet	- Crispy - Soft
	Pickled Green pepper: Green pepper berries mixed with salt flower or ground salt Or Marinate in Vinegar	Diameter $\varnothing \geq 3$ mm	- Dark Green - Bright green to yellow - Soya bean color	- Smell of aroma - Smell of pickled - Smell like honey	- Spicy - Creamy tasty - Moderately salty - A little bit sour - A little bit bitter	- Crispy - Soft
	Dried green pepper: Dried green berries or pickled/salted green pepper	Diameter $\varnothing \geq 3$ mm	Green-Yellowish like soya bean	Pepper fragrance is strong	A little bit spicy	- Crispy

Certified “**Kampot Pepper**” must be sold to the final clients by properly packaged and labeled to avoid fraud.

V. GEOGRAPHICAL INDICATION AND PROOF OF THE ORIGIN

5.1 Geographical area

The delimited geographical area for the production of “**Kampot Pepper**” is in the following districts and cities:

- ▷ Kampong Trach, Dang Tong, Toeuk Chhou, Chhouk and Kampot city of Kampot province
- ▷ Kep city and Damnak Chang Aeur district of Kep province

PRODUCTION AREA OF “KAMPOT PEPPER”



Note: To be eligible to produce “**Kampot Pepper**”, the pepper farms have to be located in the delimited geographical area, and the soil must fulfill the specific conditions mentioned in “**Article 6: Production Methods**” below.

5.2. Proof of the origin

To be entitled to produce and market “**Kampot Pepper**”, the operators have to register to be members of the “**Kampot Pepper Promotion Association**”. Declaration of volume produced, purchased, and sold is required for all operators. A traceability system is developed to allow the association to identify the product from production to the market.

Random samples are taken to check the compliance of the products with the criteria defined as “**Kampot Pepper**” specificities (See “**Article 4: Product Description**”).

VI. PRODUCTION METHOD

6.1 Crop management

6.1.1 Land plot

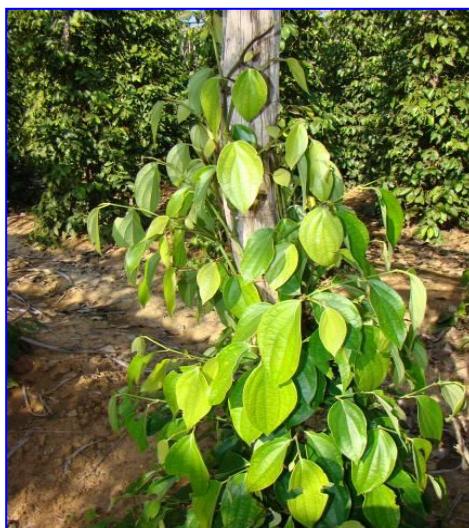
The pepper plantation must be located on the hillock or base of the mountain. Those plots are set up on lateritic rocky or sandy soil. In other situations, such as foothills and plateaus, the land plots have to be located in a well-drained area or natural declivity soil. The drainage shall be prepared around the land plot, at least 80cm in depth.



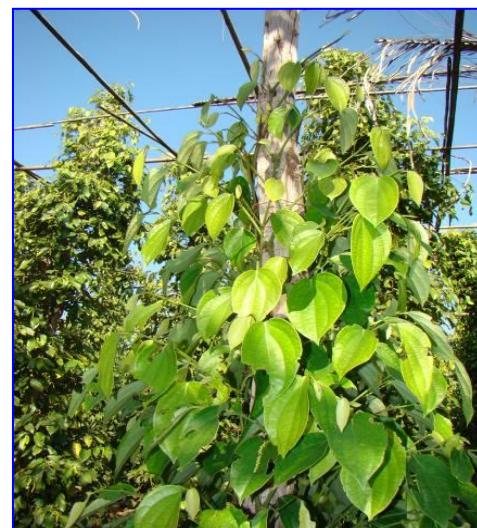
Type of soil

6.1.2 Varieties

Two varieties of pepper can be grown, Kamchay and Lampong (or Belantoeung), locally known respectively as “small leaves” and “big leaves” varieties, and those varieties have to come from the geographical indication area of **Kampot Pepper**.



Small leaf variety



Big leaf variety

6.1.3 Planting

Plant the pepper in line with at least 1.80m spacing to ease for inputting of natural fertilizers (manure) and new soil. A shelter has to be built and maintained to provide shadow to the pepper vines, at least until they are 3 years old. It does not allow to use of brick poles for growing “**Kampot Pepper**”.



Plantation of pepper in line with a space of at least 1.80 m

6.1.4 Maintenance

Only natural fertilizers are used (new soil, animal manure, crab and shrimp skin, and possibly other organic fertilizers). Fertilizer shall be applied at least once a year, between May and July but every year 4, it depends on the producer.

Water is supplied during the dry season: the land plot should be close enough to the source of water to ease irrigation.

The land plot must be supplied with exogenous soil at least once every 2 years if the soil is insufficient to protect the pepper farms from the water. From June to December, the soil must be hoed for better water penetration and destruction of insects such as termites. The use of herbicides is prohibited.



Putting green manure

Putting new soil

6.1.5 Pest control

To fight the various pests of pepper, producers must use mechanical or biological measures or use the natural pesticide that produces on their own from the botanical plants, which is not harmful to human health.

6.2 Harvest and post-harvest

6.2.1 Products

Black and red pepper

Producers can harvest black and red pepper from 1st January to 31st July when the stem color of the pepper spike turns yellow with some ripe berries. The pepper can be harvested cluster by cluster or berry by berry. It is harvested several times during the whole harvesting season.

Red pepper is produced by the selection of only fully ripe berries either while harvesting (harvesting berry by berry) or after harvest, by sorting the red berries.

White pepper

White pepper is produced from red or ripe berries. To produce white pepper; pepper berries are soaked in boiling water for 5minutes at maximum, and then soaked in cool water for a maximum of 48 hours. After that, the exocarp can be removed in order to get white pepper.

Green pepper

Green pepper can be harvested in all seasons. Green pepper can be marketed and consumed freshly. It can be pickled in brine or vinegar.

6.2.2 Farm post-harvest and storage operations

The containers use to keep pepper must be cleaned with soap or detergent. Before picking pepper, harvesters must wash, with soap, all parts of their body that are directly touched with the pepper. The bucket of clean water and soap must be arranged on-site during harvest season.

From 1st January 2015, the producers must dry pepper on nylon, mat, or tent on the cement areas or on the bed above the soil. The producers have to disinfect and clean nylon, mat, or tent before the harvesting season. The drying area of pepper must have a system to prevent all types of animals.

In the process of pepper drying, the producers can temporarily keep their pepper in a mat, nylon, tent, basket, clean storage materials, or materials compatible with food.

Sorting berries

The sorting of berries is done in order to eliminate foreign matter, grains with different colors, small-size berries, and unwanted plant residues.

The sorting must be done in very good sanitary conditions to prevent microbiological contamination (cleaning all parts of the body, particularly hand and food, that are directly touched with pepper berries) and chemical contamination.

To clean black pepper, producers can clean the pepper after picking or the dried pepper into the water for a maximum of 5 minutes.

Storage

The final product must be kept in place with well ventilated, have a roof to protect against sunshine and humidity, do not keep pepper directly on the ground, and can prevent all chemical contamination and microbiological contamination (by domestic animals, mice ..., etc).

6.2.3 Processing and Packaging

The processing of the semi-final product from the producer are:

- Final sorting (the objective is to receive all characteristics of “**Kampot Pepper**” described in chapter 4 above)

- **Table 2:** Description of processing methods

Type of Product	Ingredient	Processing methods		Validation
		First step	Second step	
Salted Green pepper	- Berry of green pepper - Ground salt or salt flower - Brine or vinegar - Salt water	- Clean the pepper berries with clean water - Leave the clean berries until it dried - Mix with ground salt or salt flower or brine or soak in vinegar - Keep it for 5 weeks maximum Then dry the pepper berries	- Take the pepper berries (from the first step) 80-90% to mix with ground salt or salt flower 10-20% - Dry pepper berries for 3-5 days - Sort the pepper berries - Packaging	Maximum 2 years after packaging
Pickled Green pepper	- Berry of green pepper - Ground salt or salt flower	- Clean the pepper berries with clean water then soak them in boiling water and leave the clean berries until it dried - Mix pepper berries 80-85% with ground salt or salt flower 15-20% - Keep the pepper berries for 24 hours - Package in a glass bottle or plastic bag with the vacuum		Maximum 2 years after packaging
Salted Red pepper	- Fresh red pepper berries - Ground salt or salt flower	- Clean the pepper berries with clean water - Leave the clean berries until it dried - Mix with ground salt or salt flower - Keep it for a maximum of 5 weeks, then dry the pepper berries	- Take the pepper berries (from the first step) 80-90% to mix with ground salt or salt flower 10-20% - Dry pepper berries for 3-5 days - Grind pepper berries or keep the whole berries - Sort the berries again - Packaging	Maximum 2 years after packaging
Pickled Red pepper	- Fresh red pepper berries. - Ground salt or salt flower	- Clean the pepper berries with clean water, then soak them in boiling water, and leave the clean berries until it dried - Mix pepper berries 80-85% with ground salt or salt flower 15-20% - Keep the pepper berries for 24 hours - Package in a glass bottle or plastic bag with a vacuum		Maximum 2 years after packaging

	Fresh green pepper berries (100% of green pepper berries)	- Soak pepper berries in boiling water and keep the pepper berries until it dried - Dry the pepper berries by using a drying machine		Maximum 3 years after packaging
Dried green pepper	Salted green pepper that processed in the first step mentioned above (100% of salted green pepper berries)	Dry the salted pepper berries by using a drying machine		Maximum 3 years after packaging
Dried salted red pepper	Salted red pepper that processed in the first step mentioned above (100% of salted red pepper berries)	Dry salted red pepper with a drying machine		Maximum 3 years after packaging

- **Packaging:** The packaging of products for consumers must be in a neutral material, for food, new, and not interact with pepper.

The maximum duration of the use of pepper is:

- ✓ **Black, red, and white pepper:** it could be used for 5 years at maximum, count from the 31st of July.
- ✓ **Ground black, red and white pepper:** it could be used for 1 year at maximum after grinding.
- ✓ **Fresh pepper:** it could be used for 7 days at maximum after harvesting.
- ✓ **Green pepper in salt water or vinegar:** can be used for 2 years after packaging.
- ✓ **Pickled green pepper and pickled red pepper:** can be used for 2 years after packaging.
- ✓ **Salted green pepper and salted red pepper:** can be used for 2 years after packaging.
- ✓ **Dried green pepper and dried salted red pepper:** can be used for 3 years after packaging.

The packaging of “**Kampot Pepper**” must be labeled and indicated the batch number and the expiration date or the date of packaging.

The packaging of “**Kampot Pepper**” could be done in Kingdom of Cambodia or abroad.



Sorting berries

VII. JUSTIFICATION OF THE LINK TO TERRITORY

Pepper production in Cambodia is mentioned in documents as old as reports of Chinese explorer, Tchéou Ta Kouan, in the 13th Century. Pepper was existed and grown in Kampot since the 19th Century, and the production scaled up in the middle of the 20th Century, which was the golden age of “**Kampot pepper**”. Kampot name then has become strongly associated with pepper. “**Kampot pepper**” was well re-known at that time in France, and there are a number of archives documents that refer to pepper production in Kampot area. “**Kampot pepper**” was re-known as a high-quality pepper in the chefs’ community in France and Europe.

The history and notoriety of “**Kampot pepper**” are illustrated by the document written by Mr. Luc Mogenet (a respected geographer and historian of Kampot region) attached to the application for Geographical Indication registration.

Besides this historical and cultural heritage, the particular character of “**Kampot pepper**” is related to the agro-ecological conditions of the area. Climate, in particular, is influenced by the proximity of the coast, which has a lowering effect on temperatures and rainfall, and also this area has good drainage soil.

Specific production method:

“**Kampot pepper**” production methods are adapted based on the local environment. Two techniques in the pepper growing methods are very specific to the Kampot area:

First, putting the soils to increase the level of pepper plantation, and digging the canal around the pepper farm to ensure good drainage.

Second, regular inputs of new soil and organic fertilizer to the pepper plantation.

These specificities are enhanced in two documents attached to the present application for registration as Geographical Indication as below:

- A FAO report dated March 1968, which mentioned the specificity of the production method, the production costs, and the higher quality of “**Kampot pepper**” compared to other regions which use more fertilizer (red soils areas in Kampong Cham).
- A report of comparison of production methods between Kampot and Memot districts, Kampong Cham province, and Snuol district, Kracheh province, dated 2008, prepared by Mr. Am Phirum (Ministry of Agriculture) and Mr. Mao Vannak (CEDAC).

VIII. CONTROL

8.1. Registration and accreditation of producers and operators

As mentioned in article 5.2, the operators (producer, processor, packager) have to register to be members of the **Kampot Pepper Promotion Association**, and to be accredited according to the specification.

Each producer has to declare the land size they produce “**Kampot pepper**”. The Association will check the compliance with the requirements for producing Geographical Indication products, such as:

- The location of the pepper farms must be inside the delimited area, and
- The land plot complies with the criteria defined in Article 6.1 above.

Each operator must sign a commitment letter to follow the Book of Specifications and they be inspected by the association at least one a year before acceptance.

Each operator must keep at home such as: the statutes of the association, the commitment letter, the book of matter accounting, and the book of specification.

8.2. Control of compliance with the book of specification

Two types of control will be performed: internal control (by the Kampot Pepper Promotion Association) and external control. The producers and operators can't refuse the schedule of internal or external inspection and the means of inspection that will be conducted by the inspectors. They can't refuse more than 1(one) time of the inspection that is scheduled to inspect them.

8.2.1. Control of production methods

The control will be conducted without prior notification to the producers and market operators in order to check the compliance of the production system (storage, post-harvest, packaging ..., etc) with the book of specifications.

8.2.2. Control of the product

The product samples will be taken from producers or traders in order to check compliance with the product specification.

Before the transportation of 200kg of "**Kampot pepper**" outside "**Kampot pepper**" production area, the association's members must inform the association. That "**Kampot pepper**" can be transported in 72 hours, to give time for the association to control the origin of the pepper, after the association received the official information from the members.

The control is done by taking the samples from the producer or trader in order to analyze the characteristics of "**Kampot pepper**". In the internal control activities, the association must analyze the pepper of traders or companies which are packagers of at least 5 batches in one year for each of them.

For the external control activities, they can do the sensorial analysis in the necessary case. The sensorial analysis committee must be trained.

8.3. Matter accounting and traceability

Each producer and operator in the commodity chain must keep records of all transactions they operate on "**Kampot pepper**" (volume produced and sold, purchases and sales for traders, ... etc), and make these documents available for control purposes. They have to declare stocks once a year.

In addition, a traceability mechanism is set up to be able to track each batch and identify the farm where it was produced.

8.4. Sanctions

Products that do not comply with the specification will be withdrawn from the market.

Both corrective measures and/or sanctions shall apply to operators who do not comply with the book of specification, particularly to those who do not make appropriate records available for control purposes.

Sanctions must be decided by association; the list of sanctions is the SANCTION CATALOGUE. Each sanction is organized according to a **sanction scale** from the less serious to the most serious. The sanction scale is decided by the association and applied by the certification body in the name of the association. The association and external control body can decide by themselves to apply such sanctions based on the information or result of the internal control. Temporary measures may be taken by the association in case of non-compliance found through internal control.

The external control body has the power to decide and implement the sanction. However, the association can implement the sanction level 1 (Remark) and level 2 (Warning) by itself and takes temporary measures by applying sanction level 3 (Rejection of a batch of product) until there is the intervention of the external control body.

Severe infringement shall lead to the exclusion of the operator from the GI association and shall be punished according to the law.

8.5 Implementation of the control

The association implements an internal control system, in order to verify the compliance of the members with the book of specifications.

The association must contract a certification or control body that can be a competent authority, or a private institution accredited according to the international standard, or any institution that has a reliable control system to conduct the external control and certification.

IX. LABELLING

The labeling of “**Kampot pepper**” shall include the name “**Kampot pepper**”, in any relevant language(s), in a font size at least as big as the biggest letters on the label. The mention “**Protected Geographical Indication**” shall appear close to the name “**Kampot pepper**” (in the same language as “**Kampot pepper**”).

The label shall also include, visibly:

- ▷ The shared logo of the “**Kampot pepper**” protected geographical indication
- ▷ The National logo of Cambodian Protected Geographical Indications
- ▷ Possibly the logo of Protected Geographical Indication of other countries or group of countries where the “**Kampot pepper**” has been registered as a Geographical Indication if any.

The label shall also include marking (batch number) provided to ensure the traceability of the product, in case it isn't on the package or on specific label.

All members of the association have to use the logo of “**Kampot pepper**” from 1st January 2009.