

THE KINGDOM OF CAMBODIA
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SPECIFICATIONS
PROTECTED GEOGRAPHICAL INDICATION
«អង្គភាពកំណត់តំបន់កំពង់កែវ» (AMBEL KAMPOT-KEP)
“KAMPOT-KEP SALT”



Prepared and approved by:
Association of Geographical Indication Kampot-Kep Salt Producers
Kampot, 07th February 2023

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SPECIFICATIONS
PROTECTED GEOGRAPHICAL INDICATION
«អំពិលកំពង់ទេស» (Ambel Kampot-Kep)
“KAMPOT-KEP SALT”

1. Applicant

- Name of applicant: Association of Geographical Indication Kampot-Kep Salt Producer (AGIKS)
- Kind of applicant: non-profit association registered at the Ministry of Interior numbered: 2445 Proko Dated: April 20, 2023
- Address: #001, Plov Lum, Tvi Khang Tboung village, Sangkat Andoung Khmer, Kampot Town, Kampot Province
- Tel: +855 12 33 00 70 / +855 16 75 44 93
- Email: gisaltassokk@gmail.com
- Facebook: GI Salt association Kampot-Kep
- Website: www.gikampotkepsalt.com

2. Name of GI products

- Khmer Name: «អំពិលកំពង់ទេស» (Ambel Kampot-Kep)
- English Name: Kampot-Kep Salt

3. Type of products

- «អំពិលកំពង់ទេស» (Ambel Kampot-Kep) / Kampot-Kep Salt is a seawater salt made from natural seawater (Gulf of Thailand through sunlight).
- Class 1.8: Other products of Annex I to the Treaty (spices, etc.)

4. Product description

«អំពិលកំពង់ទេស» (Ambel Kampot-Kep) / Kampot-Kep Salt is a salt processed from seawater and hand-harvested by using traditional techniques.

It contains NaCl and other necessary mineral elements together with some trace elements such as K, Mg, Ca, etc.

There are 3 types of «អំពិលកំពង់ទេស» (Ambel Kampot-Kep) / Kampot-Kep salt:

- **Coarse salt:** a coarse salt produced directly from the salt pans.
- **Fine salt:** a salt produced from coarse salt by grinding.
- **Salt flower:** Collected from the upper surface of the salt pans.

Below are the characteristics of 3 types of «អំពិលកំពង់ខេះ» (Ambel Kampot-Kep) / Kampot-Kep salt:

No.	Type of salt	Diameter	Color	Smell	Flavor	Moisture
1.	Coarse salt	from 2-15mm	From white to lightly dim ¹	Naturally slight seawater	<ul style="list-style-type: none"> • low to medium salty • long-lasting salty in mouth • alga taste 	Less than or equal to 12%
2.	Fined salt	from 100-1,000 microns	From white to lightly dim ²	Naturally slight seawater	<ul style="list-style-type: none"> • medium to strong salty rapidly • long-lasting salty in mouth • alga taste 	
3.	Salt flower (fleur de sel)	from 500-2000 microns	From white to lightly dim ³	Naturally slight seawater	<ul style="list-style-type: none"> • medium to strong salty rapidly • long-lasting salty in mouth • alga taste 	

4.1. Color Detail of Coarse salt:

4.1.1. White color:



4.1.2. Lightly dim



4.2. Color Detail of Fined salt

4.2.1. White color



4.2.2. Lightly dim: please refer to color of coarse salt above (4.1.2).

¹ See the grading tables below

² See the grading tables below

³ See the grading tables below

4.3. Color Detail of Salt flower

4.3.1. White color



4.3.2. Lightly dim



NOTE:

- Additive elements (such as iodine) may be added or not, depending on the legal requirement(s) of the country where the salt will be consumed or exported.
- «អំពិលកំពតសំគាល» (Ambel Kampot-Kep) / Kampot-Kep salt shall not contain:
 - toxic chemicals (such as herbicides, insecticides, pesticides and fungicides) and hydrocarbons.
 - heavy metals (such as arsenic etc..).

ILLUSTRATIONS OF «អំពិលកំពតសំគាល» (Ambel Kampot-Kep) / Kampot-Kep salt:



Coarse salt



Fine salt



Salt flower

5. Geographical indication area and proof of the origin

5.1. Geographical area

5.1.1. Production area

➤ Kampot province:

No.	District/Krong	Commune/quarter
1.	Toeuk Chhou	Chum Kreal
		Kandorl
		Kampong Samrong
		Trapeang Pring
		Boeung Touk
		Konsat
		Trapeang Sangkae
2.	Kampot	Troeuy Koh
3.	Kampong Trach	Russey Srok Khang Lech
		Svay Torng Khang Tboung

For more detail, please see maps in annex 2

➤ Kep province:

No.	District/Krong	Commune/quarter
1.	Kep	Ou Krasar
		Kep
2.	Damnak Chang Aoeur	Angkol

For more detail, please see maps in annex 3

Production area is bordered by the Gulf of Thailand.

5.1.2. Processing and Packaging area:

The processing and packaging of «អំបិលអំពាសខ្មែរ» (Ambel Kampot-Kep) / “Kampot-Kep salt” can be done in the Kingdom of Cambodia or abroad.

5.2. Proof of the origin

In order to produce, process and package salt under the PGI «អំបិលអំពាសខ្មែរ» (Ambel Kampot-Kep) / “Kampot-Kep salt”, producers and operators/traders are required to be registered at the “Association of Geographical Indication Kampot-Kep Salt Producers” to become a member of the association. All producers and operators must declare and record the size of production area, the quantity of salt produced, processed, packaged, bought and sold out. A traceability system is developed to track the GI products from the production to the placing on the market.

Random samplings are conducted to check the compliance of the product

«អំពិលកំពង់សេខ» (Ambel Kampot-Kep) / “Kampot-Kep salt” against the criteria that define the unique characteristics of «អំពិលកំពង់សេខ» (Ambel Kampot-Kep) / “Kampot - Kep salt” (see section 4, which describes “Production Description”).

6. Production method

This section describes the main techniques in the production of the three types of salt, as described in point 4 above.

6.1. General requirements for salt production

- Type of salt cultivating field: sandy soil is requested with the following characteristics:
 - Fine sand: at least 50%
 - Coarse sand: at least 15%
- Materials/Equipment:
 - Keep good hygiene.
 - All materials used must comply with food safety standards.
- During the production step, the producer must clean the fields and all water systems thoroughly without any plastic waste or machine oil.

6.2. General steps of coarse salt and salt flower production

6.2.1. Step 1: preparation of salt pan/field and water system

- Set up irrigation and canal system
- Remove mosses from the salt pans
- Level the land surface of the salt pans



Level the ground (by machine and hand) and canal system preparation

6.2.2. Step 2: Seawater catchment

- Seawater is blocked in the storage salt pans or basins
- Seawater is allowed to seep onto the storage salt field/basin when the level of the water is highly tided, or the water pump can be done in case of no tide or insufficient water.



Water storage in basins and source of water

6.2.3. Step 3: Seawater draining and drying

- Add seawater to the dry salt pans used for drying, evaporating under the hot sun. There are 4-6 interconnected evaporation fields.
- Gradually add seawater to the salt pans to increase its salinity in the pan.
- Add water to the pans to evaporate at least twice.



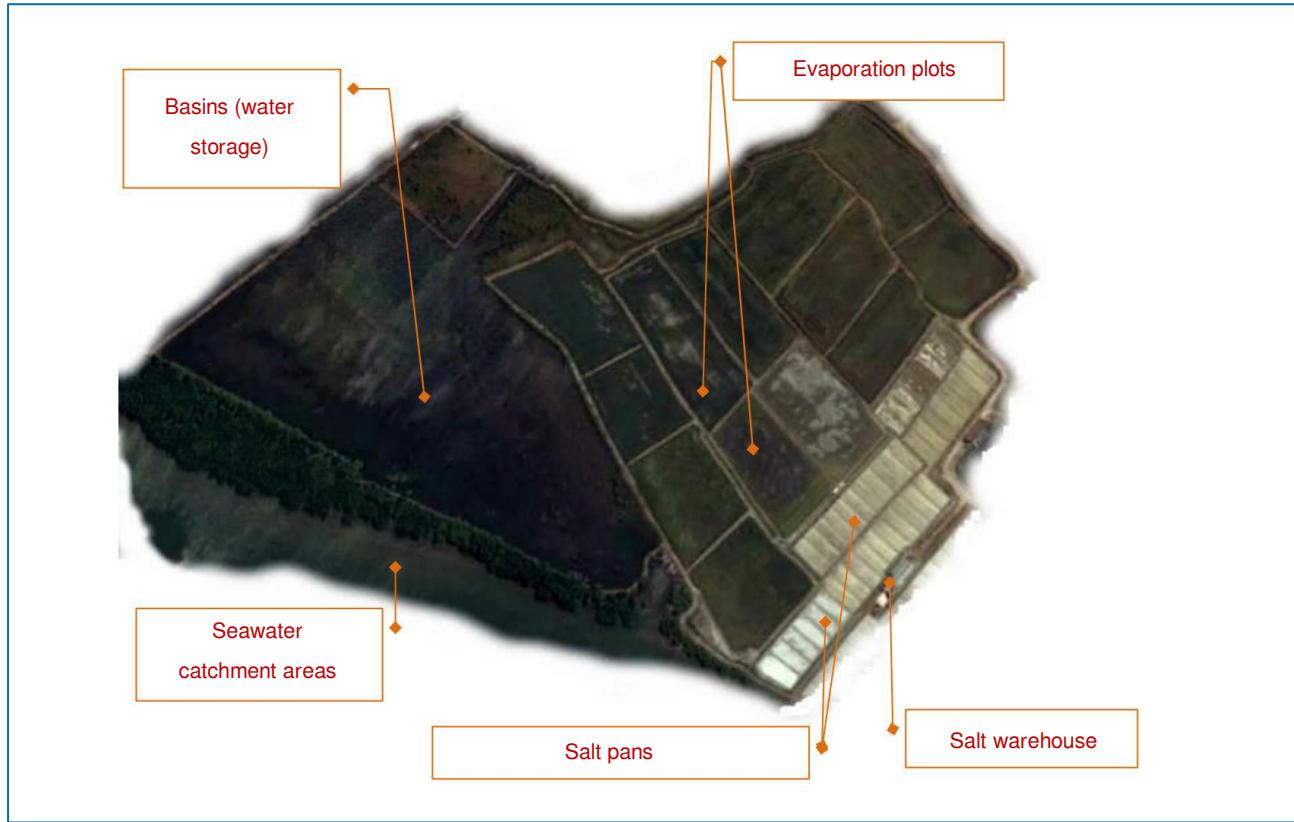
Dry seawater in the dry salt pans

6.2.4. Step 4: Determining seawater quality and starting salt production

At this stage, when the dried water in the salt pans has reached the concentration of at least 18° Bè, the water must be drained from the pans. Then the ground is hit to be well compacted. After that, water with at least 20° Bè salinity is added to the pans in order to start producing salt.



Salt pans



Sample of Salt Pan Structure⁴

6.3. Coarse Salt Production

- Follow from steps 1 to 4 as described in part 6.1.
- Step 5:
 - When the concentration of seawater in the dry pans increases at least 20° Bé, the water must be drained to the salt pans and left for at least 4 days. Crystal-shaped salt gradually begins to appear in the pans and then the salt can be harvested.
 - After the salt is completely harvested, the water in the dry pans is drained to the salt pans and left for at least 2 days. Then, the salt may be re-harvested. The harvest of coarse salt will be repeated until at the end of salt harvest season (between January and May).
 - Coarse salt can be also harvested from the salt pans where salt flower is produced.
 - Coarse salt harvesting must be done by using *Knors (Las)* that can be long or short and by hand. It can be harvested between January and May.

⁴ Source: Etude de la filière salicole au Cambodge, Jean-Marie Brun, IRAM – Univers Sel, mai 2017



Coarse salt is appearing in the salt pans



The harvest of coarse salt

6.4. Salt Flower :

- Follow from steps 1 to 4 as described in part 6.1.
- Step 5:
 - Follow the above coarse salt production techniques until the presence of coarse salt in the salt pans.
 - After the salt appears in the salt pans, salty water is added into the salt pans at thickness or height of 2.5-3 cm.
 - Salt flower can be harvested every day and when it is floating on water surface only.
 - Salty water in the dry pans must be regularly added.
 - Flower salt harvest must be done by Kantrong (*Lousse*) and by hand. It can be harvested between January and May.



Salt flowers begin to float on the water surface of the salt pans



Kantrong (Lousse)

6.5. Fined Salt:

- Type or quality of coarse salt: coarse salt with color as mentioned in paragraph 4 above.
- Grinding coarse salt without mixing any additives during grinding process
- This type of salt can be produced the whole year.

6.6. Storage, packaging and transportation

- All equipment and materials used for transporting, processing and packaging "Kampot-Kep salt" must be cleaned and stored in a hygiene area.

- **Storage:**

- Salt warehouse must be used for only salt storage.
- Coarse salt is stored on the floor inside the warehouse that has good walls and roof to prevent dust from outside.



Coarse salt carrying and storage in the salt warehouse

- **Packaging**

«អំពិលកំពង់ខេះ» (Ambel Kampot-Kep) / "Kampot-Kep salt" must be packaged with new and neutral materials that can be used for food products, and don't interact with salt.



Coarse salt sorting and packaging

- **Transportation**

- All vehicles/transportation means shall keep clean and good hygiene.
- In case of the transportation of «អំពិលកំពង់ខេះ» (Ambel Kampot-Kep) / Kampot-Kep salt with other products, it must be ensured that there is not mix or contamination.



Salt transportation

All workers or employees who are working in the «អំពិលកំពតតេជោ» (Ambel Kampot-Kep) / Kampot-Kep salt processing/packaging area must always keep clean and good hygiene.

7. Link between specific quality of «អំពិលកំពតតេជោ» (Ambel Kampot-Kep) / Kampot-Kep salt and know-how and/or territory

7.1. Meaning of words “Kep” and “Kampot”

Kep is the name of one province in the Kingdom of Cambodia. At the beginning, Kep was a town which was established by Royal Decree dated 31st December 1992. After that through Royal Decree on 22 December 2008, Kep town has been become Kep province.

Kampot is one of the 25 provinces in the Kingdom of Cambodia.

7.2. History of «អំពិលកំពតតេជោ» (Ambel Kampot-Kep) / “Kampot-Kep salt”

The result of researches on “history and unique quality of Kampot-Kep salt” confirmed that⁵:

Salt production in Cambodia has an history of thousands of years. Some evidences and documentations reported that the salt existed and has been produced in Cambodia before the 7th century. It is also confirmed that Cambodia is not only a salt producer country but also a salt trader, as Cambodian traders had exchanged salt for horses and weapons with Anam in the 9th century, and with Tong King in the early 11th century (at that time, Anam and Tong King were under administration of Chinese).

⁵ Based on the Study report on “History and Special Quality of Kampot-Kep Salt”, Peter Damary & Sok Sarang, 2022, supported by WIPO.

3 types of salts were traditionally produced: coarse salt, boiled salt and salt flower. Among all the types of salts, boiled salt is known as the oldest and most renowned salt, with evidence that this type of salt has been produced in Cambodia before the 13th century. Salt production by boiling seawater is a special know-how of producers in Kampot-Kep. Interviews with older producers with many years of experience in Kampot-Kep salt production confirmed that the boiled salt had been produced also during the French Colonization Period (between 1863 and 1953) and this technique continued until Sangkum Reastr Niyum era (between 1954 and 1970). Later, this technique was discontinued as producers turned to the production of coarse salt instead by drying the seawater by sunlight in the fields/pans and producing fine salt (similar to boiled salt) instead.

According to the confirmation of elderly people living in Kampot/Kep, while coarse salt was produced between 1930s and 1940s, salt producers also began to collect “Salt flower” for family consumption.

In 1945, total production of Kampot-Kep salt was less than 10,000 tons/year while the local demand was about 16,000 – 17,000 tons/year.

After the French colonial era in 1953, salt production in Kampot/Kep continued and expanded the production over the demand/needs.

Kampot-Kep area is the only place where salt is produced in Cambodia.

7.3. Special characteristics of geographical area

The climate in Kampot-Kep provinces, which is connected to the South China Sea, provides a favorable environment for the production of salt using the hot sun.

The Kampot-Kep salt production areas are rich in mangrove forest, which is conducive to seawater quality, crucial raw material used for the production of coarse salt and salt flower.

According to the soil analysis results on the seven zones of Kampot-Kep salt production, it is clearly reported that the soil of the salt pan is a sandy loam type. This type of soil provides the special quality of conducive Kampot-Kep salt as described in chapter 4 (production description) of the specifications.

The coastal breezes, moderate humidity, and high evaporation rates during the dry season make Kampot and Kep provinces ideal for traditional salt farming. The local seawater and conditions lead to a particular chemical composition with relatively lower levels of Sodium (compared to other salts) and a relatively high content of certain essential minerals and trace elements, contributing to Kampot-Kep salt's specific taste profile.

Kampot-Kep salt is handcrafted, using traditional techniques passed down through generations. This time-honored process involves filling shallow basins with fresh

seawater, and then allowing the sun and wind to evaporate the water, leaving behind delicate, crystalline salt. This natural and gradual formation enhances the salt's flavor and texture, resulting in a truly unique and premium product. The careful attention to detail and dedication to traditional methods ensure that every crystal of Kampot-Kep salt is a testament to the region's rich cultural heritage and the artisanal skills of its people.

In 2022, a famous French chef, Mr. Alain DARC, who used to work as a food quality manager at THALIAS Hospitality Group, one of the country's leading hospitality companies in Cambodia said that the best product of Cambodia is salt⁶. The unique quality of this salt is linked to the geographical area of production. Kampot-Kep salt is a natural product, rich in essential minerals. It provides a fresh, delicate flavor that is a bit sweet, moist, crunchy, and satisfying in finish. Its distinct flavor, texture, and quality cannot be replicated in other regions. This includes a clean, bright taste and a crunchy texture that enhances the flavor of foods without overpowering them.

7.4. Causal link

«អំពិលកំណត់តែង» (Ambel Kampot-Kep) / Kampot-Kep salt has a special quality that is linked with the geographical area, the techniques and the know-how of the salt producers living in Kampot and Kep provinces. This salt benefits from a reputation for its exceptional quality which is deeply rooted in its geographical origin and the time-honored expertise of the local salt producers living in Kampot and Kep province.

The unique combination of natural and human factors in this region creates a distinctive product with a rich history and reputation.

8. Traceability system/Control plan

8.1. Registration and accreditation of producers and operators

As mentioned in paragraph 5.2, producers and operators must apply to become a member of "Association of Geographical Indication Kampot-Kep Salt Producers", be registered as such and certified in accordance with the specifications.

All producers must declare information concerning their production plant: land size, location of production, production volume etc. Then, the Association will undertake a field visit to check the compliance of the producer with the requirements of the Geographical Indication specifications. For example:

- Location of the production
- Type of soil
- Production techniques
- Packaging location etc.

⁶ In Cambodia, salt production is located in Kampot-Kep area only.

All producers and operators must sign a letter of commitment and will be audited for at least once year before being recognized as a member of the Association.

All producers and operators must keep a number of following documents in their respective home: statute of the Association, contracts, the book of matter accounting, the specifications and so on.

8.2. Control of compliance with the specifications

The control of Kampot-Kep Salt shall implement the 3 following methods:

- **Self-control** is made by the producer himself. Producers shall understand well the specifications of «អំពិលកំពង់ខែវ» (Ambel Kampot-Kep) / “Kampot -Kep salt” and ensure that their practices are compliant with the specifications;
- **Internal control** is implemented by Association of Geographical Indication Kampot-Kep Salt Producers;
- **External control** is conducted by independent body officially recognized by the Law on “Geographical Indication Product of Cambodia”.

Producers or operators cannot refuse access to the internal or external inspectors to their facilities. They cannot refuse more than 1 time an inspection schedule.

8.2.1. Control of production methods

Control is carried out without prior notice to the producers and operators in order to check the compliance of production system such as production, process, storage, postharvest techniques and packaging of «អំពិលកំពង់ខែវ» (Ambel Kampot-Kep) / Kampot-Kep salt and so on, by verifying with the rules set out in the specifications.

8.2.2. Control on the product

Control on samples of the products covered by the GI taken at the producer or operator level in order to check the compliance of production system «អំពិលកំពង់ខែវ» (Ambel Kampot-Kep) / “Kampot-Kep salt” with the specifications.

The control is performed by taking the samples from producers or operators in order to analyze the characteristics of «អំពិលកំពង់ខែវ» (Ambel Kampot-Kep) / “Kampot-Kep salt. In the internal control activities, a sensorial analysis committee is set up and must analyze the «អំពិលកំពង់ខែវ» (Ambel Kampot-Kep) / Kampot -Kep salt of the producers and operators who sell at least 5 lots per year for each member. For the external control activities, the analysis may be done if necessary. The sensorial analysis committee must be trained by experts.

8.3. Matter accounting and traceability

All producers and operators in the value chain shall keep records of all transactions on «អំពិលកំពង់ខែវ» (Ambel Kampot-Kep) / “Kampot-Kep salt” (volume produced, stored,

bought in and sold out, etc.), make these documents available for control purposes, and declare stocks once a year to the Association.

In addition, a traceability mechanism is set up in order to track all volumes of «អំបិលកំពង់ខែវ» (Ambel Kampot-Kep) / Kampot-Kep salt and to identify exactly where a product is coming from.

8.4. Sanctions

Products that do not comply with the specifications will not be allowed to sell in the markets under the name of «អំបិលកំពង់ខែវ» (Ambel Kampot-Kep) / “Kampot-Kep salt”.

Both corrective measures and/or sanction shall apply to producers and operators who do not comply with the specifications, for instance who do not make appropriate records available for control purpose.

The sanction comprises of 5 levels as follows:

- ✓ Level 1: Remark
- ✓ Level 2: Warning
- ✓ Level 3: Rejection of a batch of product
- ✓ Level 4: Suspended Association’s membership within a set period
- ✓ Level 5: Dismissal of Association’s membership

During the internal controls, sanctions must be decided by the Association. Each sanction is organized according a sanction scale from the less serious to the most serious. Sanction scale is decided and implemented by the Association and by the external body. The external control body may decide to implement such sanctions according to all relevant information collected during the audits or to the result of the internal controls. The Association may take temporary measure based on the results of the internal control.

The external control body has the power to decide and implement the sanction, but the Association can implement the sanction level 1 and level 2 by itself and takes temporary measures by applying the sanction level 3 until the intervention of external control body.

Important infringements of the specifications shall lead to the exclusion of the producer from the Association and shall be punished under the law on Geographical Indications in Cambodia.

8.5. Implementation of the controls

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

The Association will sign a contract with a certification body accredited in accordance with the Law on “Geographical Indications in Cambodia” or the standard ISO 17065, which is in charge of the external control and of the product certification.

9. Labelling of GI Products

The labelling of Protected Geographical Indication/PGI «អំបិលកំពង់គេង» (Ambel Kampot-Kep) / “Kampot-Kep salt” shall include the Khmer name «អំបិលកំពង់គេង» and /or English name.

The name may be accompanied by its translation into the official language of the territory where the product is marketed (e.g. Sel de Kampot Kept for French speaking countries), in a font size at least as big as the biggest other letters in the packaging. The expression “Protected Geographical Indication” shall be depicted close to the name «អំបិលកំពង់គេង» (Ambel Kampot-Kep) / “Kampot-Kep salt” that may be accompanied by a translation.

The label shall also include, visibly:

- The logo of the «អំបិលកំពង់គេង» (Ambel Kampot-Kep) / “Kampot-Kep salt” protected geographical indication (see sample below)
- The National logo of Cambodian Protected Geographical (see sample below)
- Possibly the logo of Protected Geographical Indications from other countries or group of countries where the “Kampot-Kep salt” has been registered as Geographical Indication, if any.
- Information of additional ingredient (iodine),
- In case of other ingredients to be mentioned, labelling must comply with national laws or exporting countries.

All products shall mention a lot/batch number. In case, there is not lot number on the packaging, the operators can put the lot number on the «អំបិលកំពង់គេង» (Ambel Kampot-Kep) / “Kampot-Kep salt” label so as to help ensure the search for product traceability.

Logo of the National Geographical Indication and «អំបិលកំពង់គេង» (Ambel Kampot-Kep) / “Kampot-Kep salt”:



ANNEXES:

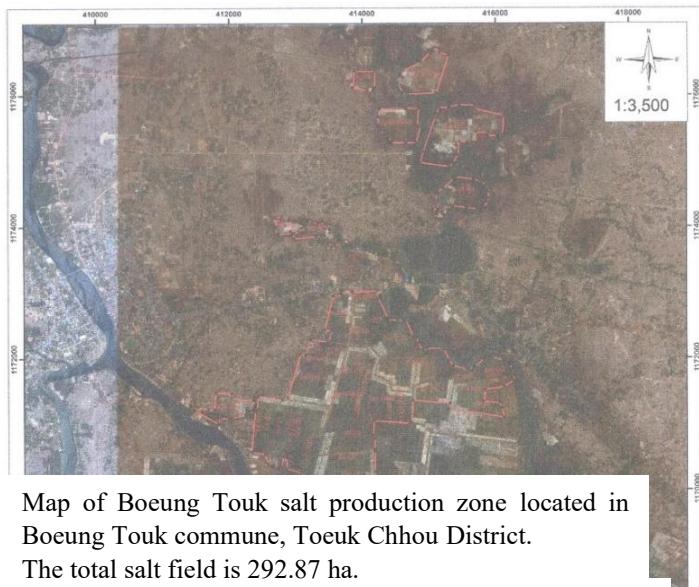
ANNEX 1 : References

- 1) Jean-Marie BRUN, IRAM (2017) Etude de la Filière salicole au Cambodge (Page 11, 12, 59 & 77)
- 2) Ministry of Commerce and Agriculture (1945) Proces-Verbal du 4eme reunion séance du 10/7/1945 (Page 29)
- 3) Peter DAMARY and Sarang SOK (2022), History and special quality of Kampot-Kep salt.
- 4) Steve Porte (၂၀၂၂) Photo on cover page of the BoS
- 5) Thaung Enterprise (CAMBODIA) (2021), Salt production and harvest techniques.
- 6) UNICEF (2011) Solar Salt Industry and the Salt Producer's Community of Kampot and Kep: Option for a Sustainable Business Model (Page 30)
- 7) WIPO (2021), Soil analysis results of the nurse salt pans in production zones in Kampot and Kep province.

ANNEX 2: MAPS OF GI KAMPOT-KEP SALT PRODUCTION AREA IN KAMPOT PROVINCE

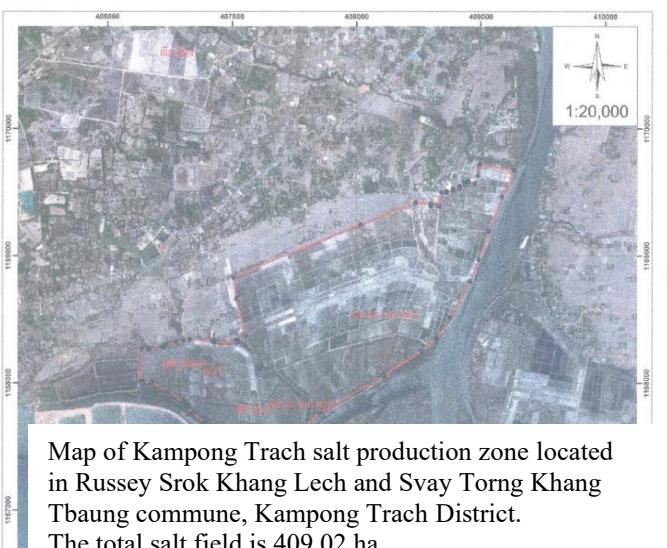
Map of Boeung Rong 1 salt production zone located in Chum Kreal, Kandorl, Kampong Samrong, and Trapeang Pring commune, Toeuk Chhou District.

The total salt field is 856.70 ha.



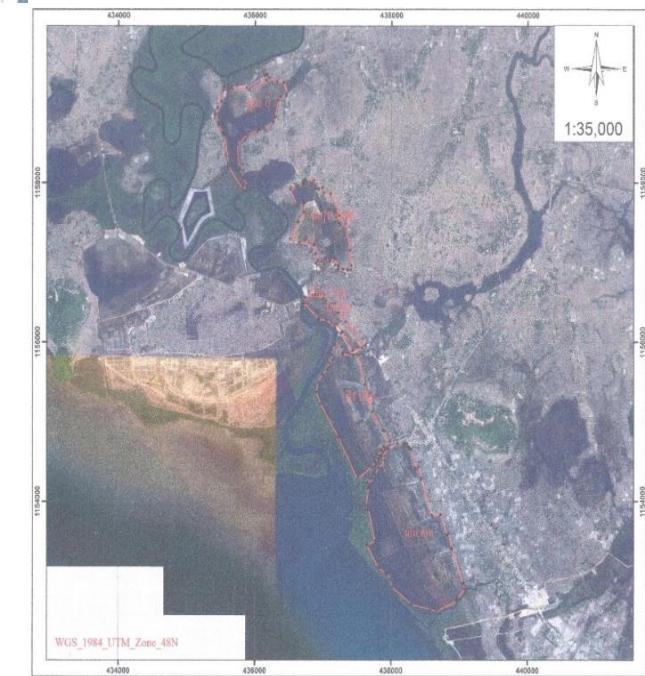
Map of Boeung Touk salt production zone located in Boeung Touk commune, Toeuk Chhou District.

The total salt field is 292.87 ha.



Map of Kampong Trach salt production zone located in Russey Srok Khang Lech and Svay Torng Khang Tbaung commune, Kampong Trach District.

The total salt field is 409.02 ha.



Map of Boeung Rong 2 salt production zone located in Chum Kreal commune, Toeuk Chhou District.

The total salt field is 674.91 ha.



Map of Troeuy Koh salt production zone located in Sangkat Troeuy Koh commune, Kampot Town.

The total salt field is 1,211.96 ha.



Map of Ses Sar salt production zone located in Konsat and Trapeang Sangkae commune, Toeuk Chhou District.

The total salt field is 852.95 ha.



ANNEX 3: MAPS OF GI KAMPOT-KEP PRODUCTION ZONE IN KEP

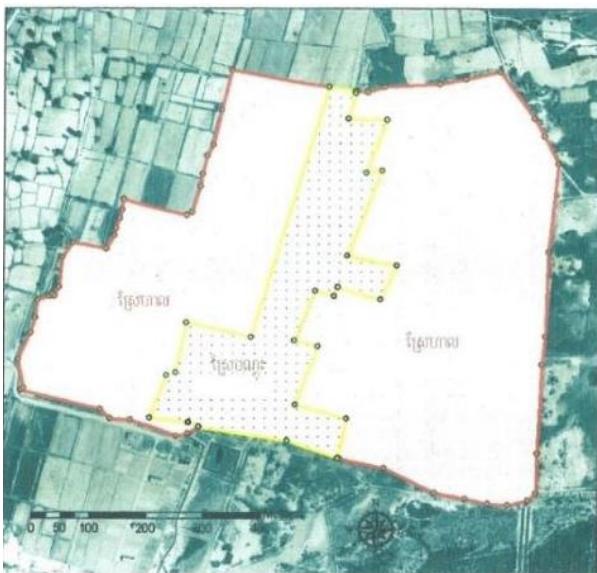
Map of Mr. Y Suy's Salt Field located in Damnak Chambok village, Sangkat Okrasar, Kep Town.



Map of Mr. Uy Hy's Salt Field located in Kep village, Sangkat Kep, Kep town.



Map of Mr. Tieng Sokim's Salt Field located in Kep village, Sangkat Kep, Kep town.



Map of Mr. Ly Seng's Salt Field located in Angkol Village, Angkol Commune, Damnak Chang Aoeur District.

