

BOOK OF REQUIREMENT GEOGRAPHICAL INDICATON PRODUCT



Kampot Pepper

BOOK OF REQUIREMENT OF “KAMPOT PEPPER”

I. GI APPLICANT

Kampot Pepper Promotion Association (KPPA)

Registered by Ministry of Interior N° 293 on 12th December 2009

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II. PRODUCT NAME

- Khmer name: “**ប្រេង កំពត**”
- English name: **Kampot Pepper**
- French name: **Poivre de Kampot**

Including:

- “**ប្រេងកំពតខ្មៅ**” in English “Kampot black pepper” and in French “Poivre noir de Kampot”
- “**ប្រេងកំពតក្រហម**” in English “Kampot red pepper” and in French “Poivre rouge de Kampot”
- “**ប្រេងកំពតផ្កា**” in English “Kampot green pepper” and in French “Poivre vert de Kampot”
- “**ប្រេងកំពតស**” in English “Kampot white pepper” and in French “Poivre blanc de Kampot”
- “**ប្រេងកំពតខ្មៅម្លូ**” in English "Kampot ground black pepper" and in French "Poivre de Kampot noir moulu".

and in any other language.

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. Beside the spicy character, its aromatic intensity gives to Kampot pepper its particular quality.

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

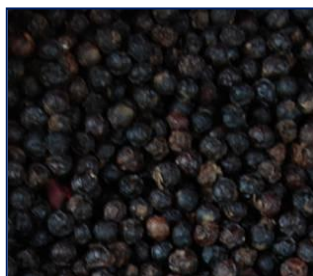
- Black pepper, full berries.
- Red pepper, full berries.
- White pepper, full berries.
- Green pepper, full berries or clusters (*grapes*).
- Ground black pepper



Green pepper



Red pepper



Black pepper



White pepper

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

TYPE	FORM	SIZE & DENSITY	COLOR	SMELL	OTHER
Black pepper	Dried black berries	$\varnothing \geq 4$ mm Density ≥ 570 g/l	Dark black, black, brown black or grey black. Defaults: - Plant waste - Dust - Mushroom - There is receptacle less than 5%.	- The smell of grain is medium burning. - After grinding, the smell of powder pepper is very burning and long time.	Tolerance: More 5% for the size of berries, less than 2% for the color. To be verified
Red pepper	Dried black berries	$\varnothing \geq 4$ mm Density ≥ 570 g/l	Brown red or dark red Defaults: - Plant waste - Dust - Mushroom - There is receptacle less than 1%.		
White pepper	Dried black berries	$\varnothing \geq 3$ mm Density ≥ 600 g/l	- Grey white with little yellow color or color of exocarp of soya-bean. - It is natural color. Do not add anything to change the color. Defaults: - Plant waste - Dust - Mushroom		
Green pepper	Whole cluster of fresh berries	Each cluster has to have at least 10 grains. $\varnothing \geq 3$ mm	Dark green	- Herbal green pepper aroma - There is not burning smell when it is the grain. - When it is grinded, its smell is strong	

				burning but it is easy to lose its smell. Defaults: - Dust - Mushroom	
	Berries or whole clusters in brine or vinegar	If it is grain: $\varnothing \geq 3$ mm If it is cluster: Each cluster has to have at least 10 grain $\varnothing \geq 3$ mm	Its color is still green. Its color can't change to brown or black.		
Ground black pepper	Piece of dried grain	It is the powder but not very powder. It exist small piece that we can see.	Dark grey and there is black points.		

Pepper certified must be sold to the final client labeled and with a close packaging avoiding all substitutions.

V. GEOGRAPHICAL INDICATION AND PROOF OF THE ORIGIN

5.1 Geographical area

The delimited geographical area for the production of Kampot pepper consists in the following districts:

- ▷ 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 for the production of Kampot pepper, the plot of land does not only to be located in the delimited geographical area, but has also to fulfill specific conditions related to its soil and location as developed in "§ 6. Production Methods" below).

5.2. Proof of the origin

To be entitled to produce and market Kampot pepper, the operators have to register at the Kampot Pepper Promotion Association and to be accredited. Declaration of volume produced is required for all operators, as well as registration of transaction. A traceability system is developed. It allows to identifying the product from the production until in the market.

Random samples are taken to check the compliance of the product with the criteria defined as Kampot pepper specificities (See “§.4 Product Description”).

VI. PRODUCTION METHOD

6.1 Crop management

6.1.1 Land plot

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



Small leaf variety



Big leaf variety

6.1.3 Planting

Vines are planted on small linear *billons*. A space of at least 1,80 m shall separate the vines, with a visible location for the input of natural fertilizers (manure) and new soil. A shelter has to be built and maintain on the plantation to provide shadow to the pepper vines, at least until they are 3 years old.



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

6.1.4 Maintenance

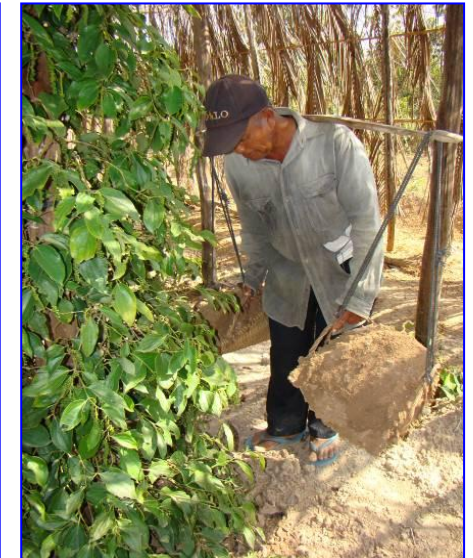
Only natural fertilizers are used (mainly based on input of additional soil land manure, and possibly other organic fertilizers). Fertilization shall be implemented at least once a year, between May and July but every year 4, it depends on the producer.

Water is supplied during dry season: the land plot is close enough to a source of water and shall be arranged to facilitate irrigation.

The land plot must be supplied with exogenous soil at least once every 2 years if the soil is insufficient to protect the water. From June to December, the soil must be hoed to break up, allowing water penetration and destruction of soil pests such as termite. The use of herbicides is prohibited.



Putting green manure



Putting exogenous soil

6.1.5 Pest control

To fight the various pests of pepper, pepper producer should use the natural means. In case of inefficiency of natural means for pest control, pepper producer can use the chemical insecticides, only those Class II and III (classified by World Health Organization WHO) which were blue and green color.

The doses and time before harvest must be carefully respected, including the harvest of green pepper. The guide to good use of pesticides of the Ministry of Agriculture, Forestry and Fisheries should be respected.

6.2 Harvest and post-harvest

6.2.1 Products

Black and red pepper

For black and red pepper, the harvest shall start from 1st January to 31st May when the stem color of pepper berries start being yellow until some berries start being ripe. The pepper can be harvested cluster by cluster or berry by berry. It is harvested in several times during the whole harvesting season.

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

White pepper

White pepper is produced from red or ripe berries. To produce white pepper; berries are soaked in boiling water during 5 minutes 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 season. 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

Containers used to contain pepper must be cleaned with soap or detergent. Before harvesting and picking pepper, harvesters must wash with soap all parts of their body that are directly in contact with the pepper. The bucket of clean water and soap are arranged on site during harvest season.

From 1st January 2012, the producers have to dry pepper on nylon, mat or tent and above the cement areas. As long as these areas are not available, the producers can dry their pepper on nylon, mat or tent and above the soil. The producers have to clean and disinfected nylon, mat or tent before harvesting pepper. Drying area of pepper must have system to prevent of prevent domestic animal.

On the process of pepper drying, the producers have to temporarily keep their pepper in mat, nylon, tent, basket, clean storage materials or materials compatible for food.

Sorting berries

The sorting of berries is done in order to eliminate the foreign bodies, grain of other colors, small size berries and unwanted plant residues.

The sorting is done in very good sanitary conditions to prevent microbiological contamination (cleaning all parts of the body that are

directly in contact with pepper berries (such as hand and foot) and chemical contamination.

To clean black pepper, producers can clean the pepper that just picking or the dried pepper into the water at maximum 5 minutes.

Storage

The storage of final product is done in location well ventilated, protected from sunshine and humidity, not directly on the ground and can prevent all chemical contamination and microbiological contamination (by domestic animal, mouse ...etc).

6.2.3 Transformation and packaging

The transformation of semi-final product from producer is:

- Final shorting (the objective is to receive all characteristics of Kampot pepper described in the chapter 4 above.)
- Packaging:

The packaging of product for consumer must be in a neutral material, for food, new and which does not interact with pepper. The maximum duration of the use of pepper is:

- Black, red and white pepper: it could be used 3 year at maximum after finishing harvest season on 31st May.
- Ground black pepper: it could be used 1 year at maximum after grinding.
- Green pepper:
 - o Fresh pepper: it could be used 7 days at maximum after harvesting.
 - o Pickle pepper: it could be used 1 year after processing.



Sorting berries

The packaging must be sealed and indicated the batch number with the date of use or the package date.

The packaging of Kampot pepper can be done everywhere in Cambodia but from 01st January 2012, the packaging must be done in the delimited area of Kampot pepper.

VII. JUSTIFICATION OF THE LINK TO TERRITORY

Pepper production in Cambodia is mentioned in documents as old as reports from Chinese explorer Tchéou Ta Kouan in the XIIIth Century. It is known to have been particularly developed in Kampot starting

from the XIXth Century and first half of XXth Century, which was the golden age of Kampot pepper. Kampot name then has become strongly associated to pepper. Kampot pepper was well renowned at that time in France, and there are a number of archives documents that refer to the pepper production in Kampot area. Kampot pepper was renowned as a high quality pepper in the chefs' community in France and Europe.

The history and notoriety of Kampot pepper is illustrated by the document written by Mr Luc Mogenet (a respected geographer and historian of Kampot region) attached to this application for GI registration).

Beside 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 conditions for soil drainage.

Specific production method:

In Kampot, pepper production methods have been adapted to take into account local environment. Two items in the pepper growing methods are very specific to Kampot area:

1st, the raising of soils to elevate the pepper plantation, and digging of ditch around to ensure a good drainage;

2nd the regular inputs of new soil and organic fertilizer to the plantation.

(These specificities are enhanced in two documents attached to the present application for registration as GI):

- A FAO report, dated March 1968, which enhance the specificity of the production method (and its consequence on production costs) but also the higher quality of Kampot pepper compared to other regions, more fertile (red soils areas, in Kampong Cham).
- A report of comparison of production methods between Kampot on one hand and Memot district (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 § 5.2., the operators (producer, processor, packager) will have to register at the Kampot Pepper Promotion Association and to be accredited according to the specification.

Each producer has to declare the land plot on which he wishes to produce Kampot pepper. The Association will check the compliance of the parcel with the requirements of the Geographical Indication, i.e.:

- The location of the parcel is inside the delimited area,
- The land plot complies with the criteria defined in §6.1. above.

Each operator must sign a letter of commitment to follow the Book of Specifications, and be inspected at least once a year.

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

8.2. Control of compliance with the book of specification

Two type of control will be performed: internal control (by the Kampot Pepper Promotion Association) and external control); a producer or operator can't refuse access to the internal or external inspector to the plots or to its facilities. He can't refuse more than 1 time an inspection schedule.

8.2.1. Control of production methods

Control without warning at the producer level and other operators in order to check the compliance of production system (storage, post harvest, packaging ...etc) with the book of specification.

8.2.2. Control on the product

Control on samples of products taken at the producer level or at the traders in order to check the compliance with the product specification.

Before transportation of 200kg of Kampot Pepper to outside of Kampot Pepper production area, the member of the association has to inform to the association. That Kampot Pepper can be transported not earlier than in the 72 hours after the association receives the official information, in order to leave time for the association to control the origin of the pepper.

The control is done by taking the samples from producer or trader in order to analyze the characteristics of "Kampot pepper". In the internal control activities, the association has to analyze the pepper of trader or company which are packagers at least 5 batches in one year for each of them. For the external control activities, they can do the sensorial analysis in necessary case. The sensorial analysis committee has to be trained.

8.3. "Matter accounting" and traceability

Each operator in the commodity chain has to keep records of all transactions he operates on Kampot pepper (volume produced and sold, purchases and sales for traders, etc), to make these documents available for control purpose, and to declare stocks once a year. In addition, a traceability mechanism is set up in order to be able to track each batch and to identify the parcels 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 sanction shall apply to operators who do not comply with the book of specification, for instance who do not make appropriate records available for control purpose. Sanctions must be decided by association; the list of sanction is the SANCTION CATALOGUE. Each sanction is organized according a **sanction**

scale from the less serious to the most serious. Sanction scale is decided by the association and applied by the certification body in name of the association. The association and external control body can decide by themselves to apply such sanctions according to all relevant information or to the result of the internal control. Conservation measures may be taken by the association in case of non compliance to the origin or the specification of the product.

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

The association contracts a certification body accredited according to the standard ISO 65, which is in charge of the external control and of the product certification, at the latest the 1/1/2010.

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 other 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 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 01st January 2009.

បំបាត់ **End** គេងគេង