

Lε Noir



Kampot Black Pepper delivers a strong and delicate aroma. Its taste, which can range from intensely spicy to mildly sweet, reveals hints of flower, eucalyptus and mint.

In Kampot, farmers harvest the berries when they begin to ripen and their color turns yellow on the plant. The corns are then sun-dried before being cleaned and graded.

Kadodé black pepper is hand sorted in order to remove any improper berries. On average, one person sorts 10 kg of black pepper a day and removes roughly 20% of the peppercorns during that process.

Tip from the Chef

Kampot Black pepper is the perfect accompaniment for red meats and sea food dishes.

Try the *Peppercorn-Crusted Pork Tenderloin with Soy-Caramel Sauce*



Lε Rouge



Kampot Red Pepper delivers a powerful and fruity aroma. Its taste combines the spicy, mature flavor of black pepper with a sugary sweetness.

Farmers in Kampot harvest the ripened berries when their color turns red on the plant. The peppercorns are then sun-dried before cleaning and grading. During the drying process, the corns turn to a dark reddish hue.

Red pepper is a very rare ingredient. The painstaking selection process during harvesting requires the farmers to separate the berries from the flower one by one prior to drying. The drying procedure must be fast and carefully monitored to preserve the red color.

Tip from the Chef

Kampot Red Pepper adds a nice fruity touch to game, red meats and poultry.

Try the *Magret de canard grillé, sauce au poivre rouge*



Lε Blanc



Kampot White Pepper delivers an intense bouquet and delicate aromas. Its strong spicy taste carries notes of fresh grass and lemon.

In Kampot, farmers harvest the berries when they are ripe and their color turns red on the plant. The corns are then soaked in water for a few days in order to dissolve the outer husk. The white corns are then sun-dried.

Kampot white pepper should not be confused with white pepper produced from dried black corns. Its aroma is much more delicate and its bouquet much more intense. Processing white pepper is a lengthy and delicate task that requires constant care.

Tip from the Chef

Kampot White pepper is a great ingredient in light sea food sauces.

Try the *Coquilles Saint-Jacques au fumet safrané*



Origin



FarmLink works day to day with Kampot farmers

Our products are purchased directly at the farm

Quality



Farmers follow strict quality guidelines to produce and process the pepper

Each individual bag of pepper is personally inspected

Traceability



Bags are tagged at the farm with a traceability code

The traceability code allows FarmLink to help farmers maintain the highest possible standard

A Century of History

The Chinese explorer Tchéou Ta Kouan describes Cambodian pepper production as early as the 13th century.

Intensive pepper production dates back to the beginning of the Aceh war in Indonesia (1873-1908).



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

Kampot Pepper's unique flavor and its pungent taste made it one of the best peppers in the world – the unchallenged king of spice in the kitchens of the most renowned French chefs.

When civil war broke out in Cambodia in the 1970's the province of Kampot still counted about 1 million poles. Unfortunately, the takeover of the area by the Khmer Rouge forces until the mid 1990's dramatically affected pepper cultivation, and Kampot pepper all but vanished from the world market.

Geographical Indication

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

Kadodé Products

Quality Attributes

FarmLink distributes only first grade peppercorns. Average density for black pepper is 580g/l. Humidity level is monitored and kept at 12%. Kadodé Kampot Black Pepper complies with IPC BP-1 standard.

Packaging

Kadodé offers a wide range of packaging. Standard packaging is in air-tight Nylon/PE bags in order to maintain the quality of the pepper for the maximum length of time. Kadodé can accommodate your particular packaging needs, and packaging you pepper in Cambodia can be very cost-effective.

Guaranteed origin

Quality products are often victim to counterfeiting. Because FarmLink works day to day with the farmers in Kampot, we can guarantee the origin of our products.

Traceability

Visit farmlink-cambodia.com/traceability.html to find out which farmer produced your peppercorns.

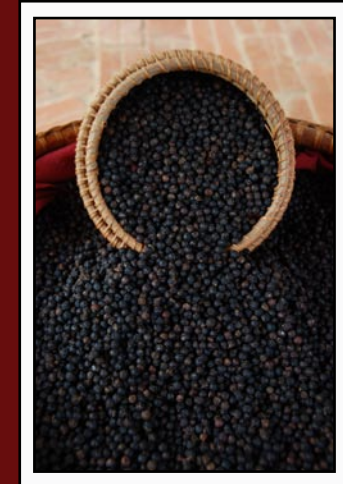
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Kampot Pepper *Awake your senses*

Lε Noir



Lε Rouge



Lε Blanc



Kadodé brings you these carefully selected peppercorns from the remote pepper plantations of Cambodia.

Rediscover the king of spice through Kampot pepper's exceptional taste and aroma.

Kadodé

Quality products of guaranteed origin