



Kampot pepper: journey from Cambodia to Europe



Faculty of Tropical
AgriSciences

ftz.czu.cz

University Full of Life

Petra Chaloupková, Department of Economics and Development

Training objective

- Understand the historical and cultural significance of Kampot pepper
- Analyze the supply chain journey of Kampot pepper from Cambodia to Europe
- Examine three real-world case studies
- Identify factors influencing consumer perception and demand in European markets
- Develop insights into sustainable practices and quality



Kampot pepper: Why?

■ 1. Geographical Indication (GI) Status

- Recognized as a protected product under GI certification, ensuring authenticity and quality, similar to Champagne, Cognac, Parma Ham, ratified by the European Union on 18 February 2016.

■ 2. Unique Characteristics

- Distinct aroma and flavor profile (complex, slightly sweet, with floral notes).
- Grown in specific soil and climate conditions in Kampot province, Cambodia.

■ 3. Varieties

- Black, White, and Red Kampot pepper, each with different processing methods and taste profiles.

■ 4. Traditional Cultivation Methods

- Organic farming practices, hand-harvesting, and sun-drying techniques.

■ 5. Quality Standards & Certification

- Compliance with international standards for export.
- Traceability and authenticity guaranteed by Kampot Pepper Promotion Association (KPPA).

Kampot pepper: Why?

- **6. Economic & Cultural Importance**
 - A key agricultural product for Cambodia's economy.
 - Represents Cambodian heritage and craftsmanship.
- **7. Export & Market Presence**
 - Popular in European gourmet markets.
 - Challenges include logistics, branding, and maintaining quality during transport.
- **8. Sustainability & Fair Trade**
 - Focus on ethical production, environmental sustainability, and fair pricing for farmers.



Case studies: journey to Europe

- **Bo tree**
- **La Plantation (France/Belgium)**
- **Kampot (La Plantation in the Czech Republic)**
- **Pepper field**



Bo tree



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Taste and enjoy the

WORLD'S BEST PEPPER

from Kampot, Cambodia



Bo tree: Who?



- Bo Tree Farm is a family owned, 100% organic farm, on the south coast of Cambodia in the province of Kampot.
- The primary crop on Bo Tree Farm is organic pepper, though we also grow a variety of fruit including mango, jackfruit, mangosteen, durian, coconut palms and rambutan.
- We also grow turmeric and ginger, the former being a notable health food that, when taken together with pepper, becomes even more valuable to the human body.
- ***Bo Tree Farm is wholly owned by a Scottish-Cambodian family.***
- ***We currently employ over 20 workers – many of whom are family members on the Khmer side, who receive free lodging and food as well as higher than average salaries for the sector.***

Bo tree: What?



Kampot Pepper Types

Kampot pepper is available in four different types, from the freshly picked green pepper that can only be found locally in Kampot, to the three dried types that each have their own distinct flavours and characteristics.



Green Kampot Pepper

The fresh, undried green peppercorns are only available during harvest season between April and May and are typically fried fresh with meat or seafood. Once picked from the plant, fresh pepper does not travel well or keep for long, but its life can be extended by pickling or being preserved in salt.



Black Kampot Pepper

Intensely spicy with complex flavours, black Kampot pepper is the world renowned taste that has traversed generations since the height of popularity under French colonial rule. Strong, substantial pepper with flavours unlike any other pepper in the world. The black pepper is made by harvesting the berries when they are fully developed but still green in colour, then dried in the sun.



Red Kampot Pepper

When the pepper berries are left to mature on the vine they turn from green to red. These are harvested and hand sorted to pick out the best of the best. The red peppercorns offer a sweeter, fruity flavour of pepper that can be used in all sorts of unexpected ways, such as in fruit salads, on ice cream, chocolate or strawberries. It is also perfect for more gamey red meats such as lamb or venison.



White Kampot Pepper

White pepper is made from the ripe berries by soaking them in water for 48 hours to remove the outer skin and the flesh, leaving behind the seed of the peppercorn which is naturally white in colour. Popular amongst top chefs when preparing dishes that have a delicate flavour, white Kampot pepper adds a touch of piperine spice that wakes up the taste buds without overpowering the dish with the strong pepper fruit flavours found with black and red peppercorns.

Bo tree: How?



The Harvest & Sorting Process

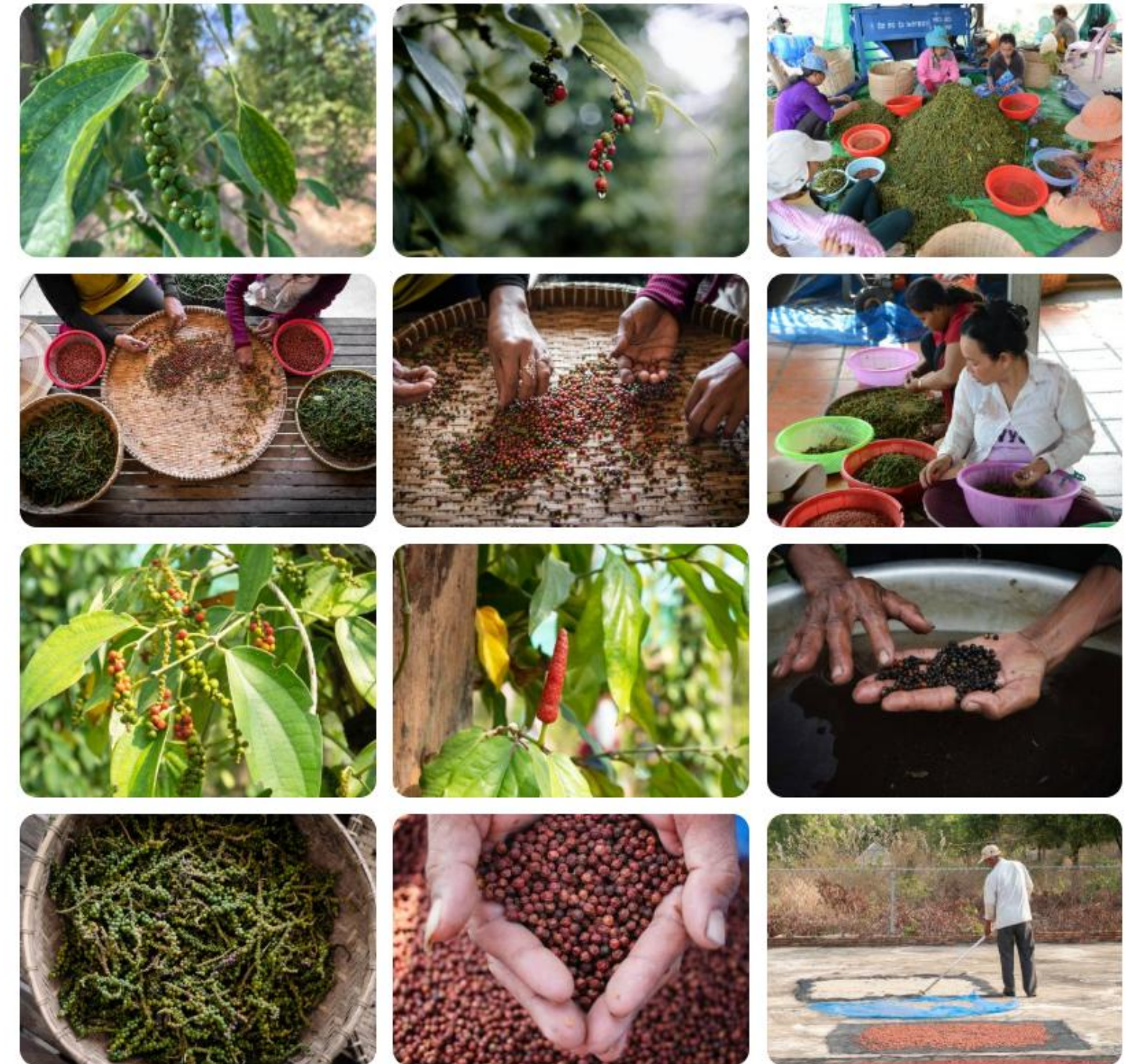
We harvest, dry, sort and process our Kampot Pepper between the months of March and May.

Pepper is picked and harvested just before the rainy season begins. If left for longer periods of time, pepper does not enjoy too much water and it can destroy the harvest. Fresh green pepper can only be best appreciated in Cambodia itself – ideally right at the farm, but you can take home the flavour of the dried pepper.

All our pepper is sun dried in the manner that is very natural. It is laid out in direct sunlight for three to four days on bamboo mats. Within this time it needs to be moved and be turned around after several hours to ensure it is drying evenly for the final product to be perfect.

It is also sorted to remove bits of leaves as the pepper dries and sticks to the mat. Any broken, immature or undersized peppercorns can also be sorted for using in lower grade pepper. You will find that our Kampot peppercorns are significantly bigger than the generic branded peppercorns you generally find in the supermarket. That is made possible by ensuring that the cut is made by only the finest peppercorns into our superior pepper products.

The pepper is given a final sorting by hand once it is properly dry. Each peppercorn has to go through a final quality test before being added to the final output. These controls follow the conventional systems where the emphasis is on the quality of the pepper and not the amount created. Our production line is small, with one person filling the bags and then passes it along to the next person can recheck the amount



Bo tree: Certification



Certified by International Organisations

All of our genuine Kampot Pepper is certified by a number of official bodies, governments and organisations around the world. Our farm is regularly inspected to ensure we meet the highest criteria for quality Kampot Pepper production.



**Kampot Pepper
Promotion
Association (KPPA)**

The KPPA is the organisation that regulates, controls and certifies Kampot Pepper production.



**Cambodian
Government Global
Indication**

Kampot Pepper was first awarded protected geographical indication, a status recognizing the product as unique and special, by the Cambodian Government in 2010.



**European Union
Geographical
Indication**

Kampot Pepper is GI certified by the EU, the same body that certifies Champagne and other geographic-specific products in Europe and worldwide.



Guild of Fine Food

The Guild of Fine Food has a mission to support, celebrate and encourage independent food and drink retailers and the producers that supply them.



COAA

The Cambodian Organic Agriculture Association test and certify the land where BoTree farm lies. We have our organic certification covering the 2016/2017 harvest.

Bo tree: online selling



Kampot Pepper

- ☐ Kampot Black Pepper (11)
- ☐ Kampot Green Pepper (5)
- ☐ Kampot Long Pepper (5)
- ☐ Kampot Red Pepper (9)
- ☐ Kampot White Pepper (8)

Spices

- ☐ Pepper & Spice Mixes (7)
- ☐ Turmeric (2)

Others

- ☐ Kampot Fleur de sel (13)
- ☐ Gift Packs (10)

IN STOCK

\$8.00



BoTree Salt Fermented Kampot
Pepper Berries, 100g

VIEW MORE

ADD TO CART

IN STOCK

\$6.50



BoTree Kampot Salted Green
Pepper Berries, 50g

VIEW MORE

ADD TO CART

IN STOCK

\$8.00



BoTree Air Dried Salted Red
Peppercorns, 50g

VIEW MORE

ADD TO CART

Bo tree: Shops



- Australia
- New Zealand
- Singapore
- Thailand
- Europe:
 - UK
 - Belgium
 - Germany
 - Czech Republic

BoTree Farm Limited

Contact: Peter Schaebbicke
Email: info@botreefarm.co.uk
Phone: +44 7827 351608

VISIT THE ONLINE
SHOP

181 DELICATESSEN

181 Bruntsfield Place
Edinburgh
EH10 4DG

Ceci Paolo Limited

21 High Street
Ledbury, Herefordshire HR
1DS

Fortnum & Mason PLC.

181 Piccadilly,
London. W1A 1ER.

Alfordon Farms Ltd

Stockey
Okehampton
Devon EX20 10H

Darts Farm

Clyst St. George
Exeter, Devon EX3 0QH

Frank's Farm

Unit 6 Brockley Road,
Bosworth, Cambridgeshire
CB23 4EY

Bakers & Lamers of Holt

8-10 Market Place Holt,
Norfolk
NR25 6BW

Errington's Barn

South Mebourne Farm
Penride
Biggar, South Lanarkshire
ML12 8QZ

French & Day Delicatessen

55 High Street,

Barnhill Farmshop

Houston Road
Inchinnan, Renfrewshire
PA4 SLU

Fernwick Limited

Elswick Court
Newcastle upon Tyne,
Northumberland
NE99 1AR

Gloagburn Farm Shop

Tibbermore
Perth PH1 1QL

Brightwater Gallery

10 Narrowgate
Alnwick, Northumberland
NE66 1JG

Fobbing Farm Shop Ltd

Gables Farm
Watenyorks Lane
Fobbing, Essex SS17 9HT

Jarrold

1-11 London Street
Norwich NR2 1JF

Bo tree: visit farm



Visit BoTree Farm

Local family-owned & run organic farm

Welcome at BoTree Farm

When you find yourself in **Kampot**, a visit to a pepper vineyard is an experience you simply can't miss—much like exploring **the vineyards of Champagne**.

Kampot is home to over 300 certified small farms, mainly artisanal, alongside a few larger commercial operations. **BoTree Farm** stands out by combining the charm of a small, artisanal setting with a welcoming shop and restaurant. Our **dedicated guide** is ready to take you on a tour, sharing the fascinating intricacies of cultivating the **world's finest pepper**.

Located just 17 km west of Kampot Town and approximately 15 km north of Kep Beach, BoTree Farm features a **visitor center** beside a serene lake, providing a peaceful atmosphere to unwind. Here, you'll find a delightful **shop** offering a selection of our exceptional pepper, a **kitchen**, cozy **hammock houses**, and even

- ✓ Free guided vineyard tour and pepper tasting
- ✓ Finest, award-winning Kampot Pepper for sale
- ✓ Chilled out lakeside setting
- ✓ Delicious home cooked lunches, ice cream
- ✓ Tea, coffee, beers, wines and soft drinks

Bo tree: visit farm



Stories

Our blog is a window into the heart of Kampot and the world of pepper. Here, we'll share authentic stories from the farm, portraits of the people who make this journey possible, and insights into the traditions that give Kampot pepper its unique character.

From daily life on the plantation to articles on the history of pepper and glimpses of Kampot's vibrant culture, every story will reflect the diversity and authenticity of our world. This space will be updated regularly, offering you a living journal that grows alongside the farm itself.



Bo Tree Farm

Boiling the Pepper

Processing the peppercorns after harvest is not straight forward. The berries have to be separated first into red and green, removing the



Bo Tree Farm

Pepper Sorting

Sorting the pepper to the high standards required to qualify as Kampot Pepper, under the PGI (Protected Geographic Indication) rules, is a



Bo Tree Farm

Chan Kimly

...or Aly to her friends and Thea to her family, is the mistress of Bo Tree! Together with her Scottish husband, Christopher, she bought the...

La Plantation

LA PLANTATION
FAIR SPICES PRODUCER

DELIVERY IN FRANCE (48H) AND IN EUROPE (3/5 DAYS) VIA COLISSIMO 📦 FREE DELIVERY FOR ORDERS OVER 80€ IN FRANCE 😊



OUR SPICES ▾ RECIPES BLOG ABOUT US ▾ VISIT US ▾

Contact

EN ▾

LA PLANTATION

FAIR SPICES PRODUCER



GIFT IDEAS

FIND OUT OUR RANGE OF GIFT



La Plantation: Who?

LA PLANTATION

FAIR SPICES PRODUCER

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AN AMBITIOUS FAMILY PROJECT FOR *Cambodia*

Arriving in Cambodia for the first time in 2013, Guy and Nathalie fell in love with the country and wanted to create a project for the development of the country and its rural community.

PEPPERCORNS

GIFTS

ROOTS

SPICE BLENDS

HERBS

CHILIES & PAPRIKA

DRIED FRUITS & CASHEWS

HERBAL TEA

SPICE SAUCES

MUSTARDS

GOURMET TREATS

[bez názvu]

La Plantation: What?

LA PLANTATION
FAIR SPICES PRODUCER



BLACK KAMPOT PEPPER PGI
★★★★★ (5 reviews)
ម្រេចកំពតខ្មែរ FROM 7,95 €



FRESH SALTED KAMPOT PEPPER PGI
★★★★★ (3 reviews)
ម្រេចកំពតខ្មែរ FROM 9,22 €



MONDULKIRI 3 PEPPERS BLEND
ម្រេចមណ្ឌលគិរី ៣ពណ៌ FROM 6,25 €

La Plantation: What?

LA PLANTATION

FAIR SPICES PRODUCER



SMOKED FRESH SALTED KAMPONG THOM PEPPER

ម្រេចជ្រក់កំពង់ធំ ផ្អែម

FROM 7,95 €



FRESH SALTED KAMPONG THOM PEPPER

ម្រេចជ្រក់កំពង់ធំ

FROM 7,42 €



BLACK RATANAKIRI PEPPER

ម្រេចខ្មៅ រតនគិរី

FROM 15,90 €

La Plantation: How?

LA PLANTATION

FAIR SPICES PRODUCER



WE HAVE SET UP A PRODUCTION SITE AT LA PLANTATION THAT ALLOWS US TO PROCESS AND PACKAGE THE SPICES IMMEDIATELY AFTER HARVEST.

Freshness is an **essential guarantee** of the quality of the spices we produce. The production site is a controlled environment with trained staff, ensuring compliance with international standards of hygiene and food safety.

From our long career in IT and new technologies, innovation is part of our DNA.

In 2017, we launched a new product, Fresh Salted Kampot Pepper, an exclusive product of La Plantation. We have developed a unique technique to preserve the taste and crisp texture of fresh green Kampot Pepper, by preserving it with Kampot salt.

Fresh Salted Kampot Pepper

La Plantation: visit

LA PLANTATION

FAIR SPICES PRODUCER

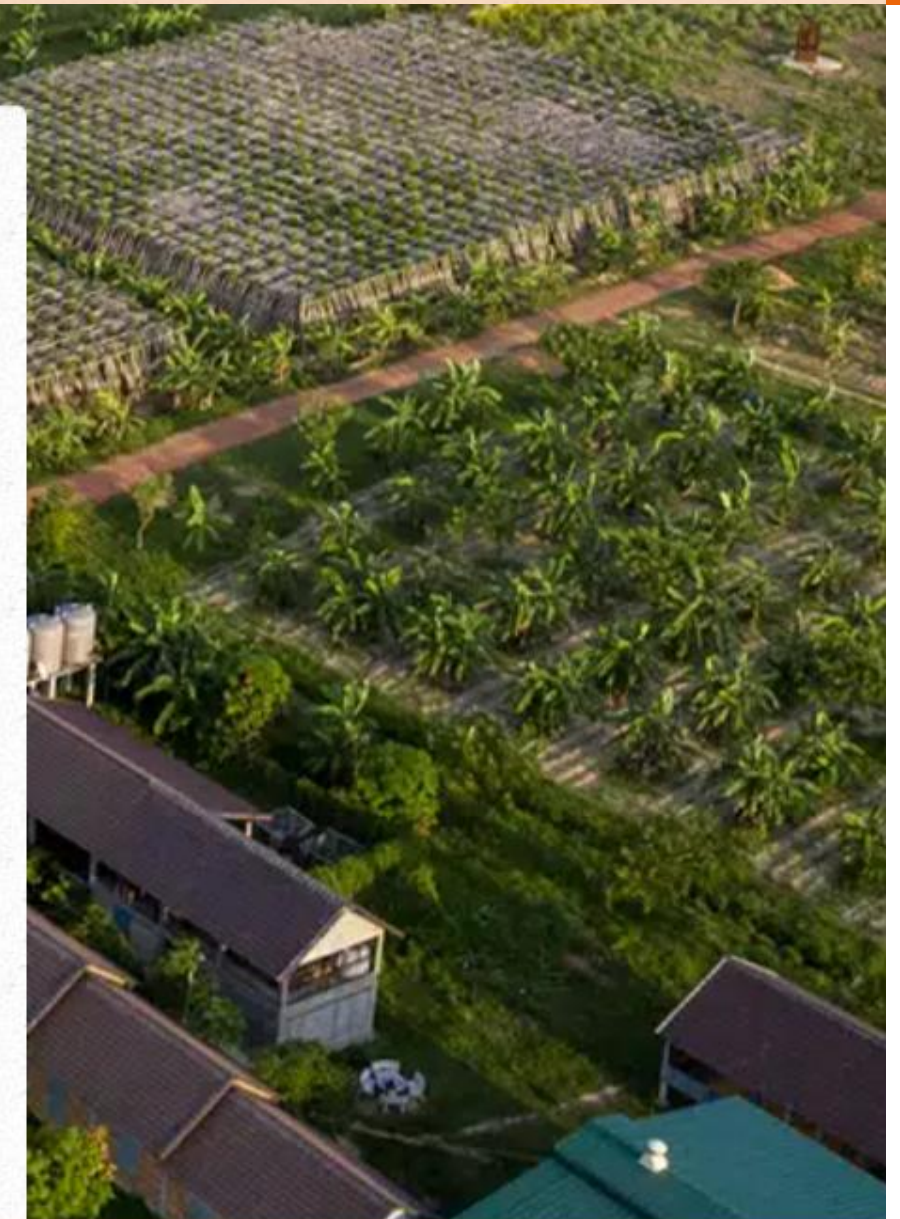


HOME / VISIT US / OUR FARM - KAMPOT

VISIT THE *Plantation*

Planning a trip to Cambodia or already in the Kampot region? La Plantation is a social and responsible agrotourism site, open every day of the year. A unique opportunity to discover how the famous Kampot Pepper, local spices, fruits and plants are grown and processed.

And if you fancy a unique experience of high-quality accommodation on a Pepper Plantation, La Villa de La Plantation is waiting for you.



AN UNFORGETTABLE EXPERIENCE

Book your tour in English, French or Khmer & Cooking class in advance.

La Plantation: farm

LA PLANTATION
FAIR SPICES PRODUCER



La Plantation: degustation



LA PLANTATION FAIR SPICES PRODUCER			PCH		I LOVE IT		
AROMAS & FLAVOURS			FOOD & SPICE PAIRING		+	++	+++
MONDULKIRI PEPPERS	 RED	Moderate spiciness, long finish. Notes of peppermint, resin, citrus fruit and sweetness.	Cream sauces for white meats and poultry. Fat fish. Pasta with cream or risotto. Fruit salads, ice creams and sorbets.				
	OTHERS	Black: Round, woody nose with hints of vanilla and herbs. Slight spiciness. White: Lightly spicy. Herbal notes of sage and laurel. Fragrance of vanilla.					
KAMPOT PEPPERS Pgi	 WHITE	Citrus fruits, rosemary Fresh herbs *Available in smoked version	Fish, Shellfish & Crustaceans White meats, Vegetables, Eggs Mashed potatoes and white sauce (no colour)				
	 BLACK	Eucalyptus, mint Fiery spiciness *Available in smoked version	Red meat, Game meat Cold cuts, Pasta (cacio e pepe), Risotto				
	 SALTED FRESH	Fresh, Crunchy Not to put in a pepper mill! Refrigerate after opening	Honey caramelised duck, Pepper Steak, Schnitzel with cream sauce, Pâtés, Terrines, Fish fillet, Sauces, Butter, Chocolate mousse				
	OTHERS	Green: Powerful - Notes of fresh herbs, citrus and mint Red: Medium spicy - Notes of flowers, red fruit, dates and honey					
LONG PEPPERS	 SALTED FRESH	Vegetable, artichoke Refrigerate after opening	Slice thinly over a salad or beef or fish tartare.				
	 LEATHER	Spicy caramel Gingerbread, speculoos	Duck, foie gras, onion jam Sautéed fruits, chocolate fondant				
	OTHERS	Red: Warm, sweet notes of gingerbread, cloves and liquorice. Pearls: Mild at first, then spicy - Aniseed and menthol notes					
ROOTS	 TURMERIC	Floral, orange and ginger Peppery taste Curcumin content >10%	Curry, paella, pasta, risotto. Carrot, pumpkin or sweet potato soup/purée Chicken stir-fry with coconut milk, Golden Latte				
	 GALANGAL	Hot and spicy - Notes of mustard, ginger, saffron, cardamom and citrus fruit	Curry, sauce and marinade for meat and fish, mayonnaise, fruit or vegetable smoothie				
	OTHERS	Young ginger: Powerful and round - Citrus, floral and spicy notes White turmeric: Notes of mango and ginger. Bright yellow colour					

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AROMAS & FLAVOURS		FOOD & SPICE PAIRING		I LOVE IT		
				+	++	+++
CURRIES	GREEN  Traditional Khmer recipe Not spicy Lemony and vegetal	With or without coconut milk Fish, shellfish, mussels. Chicken, Vegetables (courgettes, leeks, mixed vegetables)				
	RED  Traditional Khmer recipe Not spicy Warm and aromatic	With or without coconut milk Tofu, chicken, duck, beef, prawns, vegetables				
	YELLOW  Traditional Khmer recipe Lightly spicy (bird's eye chilli) Tasty and rich	With or without coconut milk Shrimps, fish, chicken, vegetables, soups, rice, gratins. Gives a lovely golden colour.				
MIXES	SPICY  Kampot Fleur de sel and 11 spices • available without Salt: Peppers & Spices	Foie gras, pâté, grilled or sautéed meat Steamed or grilled fish, cold meat Pepper sauce with lime juice				
	CITRUS  Kampot Fleur de sel Citrus (Kaffir Lime)	Steamed fish, oysters, roast chicken, burrata, Salad, melon, fennel, cucumber, avocado Fruit (pineapple, peaches)				
	SMOKY  Kampot Fleur de sel Smoked (Paprika)	Red meat, whole chicken (marinate) Sautéed potatoes, Peppers, Carrots Prawns. Scrambled, boiled or cocotte eggs				
	CHAI  Exceptional Cassia Cinnamon, Cardamom, Turmeric, Pepper, Ginger - Sugar-free mix	Chai Latte, sautéed fruit, compotes Ice creams, yogurt, cakes (tarts, crumbles, shortbread), pancakes				
	OTHERS Pepper & spices: 11-spice blend with no added salt. Crushed into small pieces. Cacao Cardamom: Cocoa powder, cardamom, long red pepper. Sugar free.					
RUBS	MEKONG  Dry marinade (2h or 24h before) Asian flavours	Chicken, beef skewers, noodles and ramen Spiced butter, mayonnaise. Shrimps, scallops, fish (monkfish). Vegetables (broccoli, peas)				
	FIRE CAMP  Dry marinade (2h or 24h before) Smoked flavours	Pork, beef, salmon, baked vegetables, potatoes, tofu, hummus, bloody mary cocktail				
	OTHERS Green pepper: Spicy, herbal and lemony notes Cacao: Fruity, floral notes ranging from vanilla to coffee and cinnamon					

OUR OTHER CREATIONS TO DISCOVER IN SHOP

- Chillies
- Sauces with spices
- Aromatic Plants
- Gift ideas and accessories

AND ENJOY AT THE SPICE BAR

- Infusions
- Dried fruits
- Cashew Nuts
- Palm Sugar

DON'T FORGET TO REGISTER ON THE IPAD - You will receive an extract from our Recipe Books

La Plantation: shops

LA PLANTATION

FAIR SPICES PRODUCER

OUR SHOP IN THE TOWN OF KAMPOT

As an outpost of La Plantation, we have opened a shop in Kampot town, allowing visitors to discover the activities offered on the farm and the range of products. Ideally located in the heart of the colonial quarter, the house retains the cachet of the old Chinese compartments that make up the town's architectural heritage.



La Plantation: shops

LA PLANTATION

FAIR SPICES PRODUCER

LA PLANTATION SETS UP IN THE CAPITAL PHNOM PENH

After Kampot, we wanted to highlight La Plantation's project and products in Phnom Penh. The shop, located in the Marché Russe, Phnom Penh's most emblematic district, is also home to the world's 1st Pepper Mill Museum. It's a beautiful collection that's a must-see!



La Plantation: recipes

LA PLANTATION

FAIR SPICES PRODUCER

HOME / RECIPES

OUR RECIPES *with spices*

Welcome to our Recipes section, a culinary invitation to explore the rich and aromatic universe of our rare spices, directly sourced from our farm located in Kampot, Cambodia. Comforting and inventive, these recipes have been carefully crafted to guide you in the subtle art of pairing our exceptional spices with your favorite dishes. Be inspired by our Spicy Recipes, and above all, dare to explore and create your own flavor harmonies!

WE LOOK FORWARD TO READING YOUR REVIEWS OF OUR RECIPES.



CRISPY CHICKEN, SMOKY MIX

LUNCH - 10 MINUTES



SMOKED PEPPER SAUCE

DINNER - 15 MINUTES



BEEF TARTARE WITH SMOKED
SALTED PEPPER

LUNCH - 20 MINUTES

La Plantation: Czech Republic





Hledat



 Prázdný košík

AKČNÍ NABÍDKA

Dárky a dárkové sady

Degustační sady

Fair Trade Kampotský pepř

Koření z Kambodže

Delikatesy La Plantation

Další

Mlýnky na pepř a koření

Gurmánské produkty

Grilování

Dárkové poukazy

SAMAI rumy

Seekers giny a likéry

Kuchařky

Příležitosti

Fermentovaným Kampotským pepřem to začíná

Fair Trade

Recepty

Kontakty



LA PLANTATION
FAIR SPICES PRODUCER

DEGUSTAČNÍ SADY
darujte radost!

4 Kampotské pepře
4 BBQ koření z Kampotu
11 Kampotských pepřů
24 Kampotských pepřů a koření

Nevíte co darovat?
Degustační sada je jistota!

Skvělý dárek





Kampotský
pepř a koření

Jedinečný přístup,
dechberoucí produkt!

Tomu jsem propadl



Český
mlýnek

Ručně soustružený,
autorský design,
keramická mechanika.

Vybrat mlýnek

Doprava ZDARMA od
2 000 Kč

Největší výběr
Kampotského pepře

99% spokojenost zákazníků
Získejte slevu na nákup

Zaručený původ produktů
přímo z farmy

Nejlepší organická kvalita

Kampot.cz



Co hledáte? Např. Kampotský pepř

Hledat



Prázdný košík

AKČNÍ NABÍDKA

Dárky a dárkové sady

Degustační sady

Fair Trade Kampotský pepř

Koření z Kambodže

Delikatesy La Plantation

Další

Fair Trade Kampotský pepř

Organický a BIO Kampotský pepř

Kampotský pepř voní a především **chutná jako žádný jiný** na světě. Proč? Jedině v Kambodži a konkrétně na naší pepřové farmě v Kampotu získá své neopakovatelné vlastnosti. Místní **podnebí, příroda a ruční sběr i zpracování** jsou důvodem, proč bude **Kambodžský pepř i ve vaší kuchyni nenahraditelný**. Všechny **La Plantation pepře jsou pěstovány v organické kvalitě**, ať už vyberete ten **černý** nebo třeba **bílý**. Nebo si vyberte balení **pepře s certifikátem BIO kvality**.

Pepře pocházejí z produkce Fair Trade farmy La Plantation, ale i více jak padesáti malých farmářů z okolí od kterých byl vykoupen za férových podmínek. Jsme jediní, kdo pepř i balí přímo v Kampotu pro maximální chuť a autenticitu.



Článek: [Proč vybrat kvalitní koření?](#)



Kampot.cz: grilling



Filtrovat produkty

DoporučujemeNejlevnějšíNejdražšíNejprodávanejšíAbecedně

49 položek celkem

Dle štítku

☐ Na skladě

☐ Akce

☐ Novinka

☐ Tip

☐ BIO

☐ Doporučujeme

☐ Fair Trade

☐ Organic

☐ Vegan

44

0

2

0

3

1

21

27

14

Cena

9 \$102 \$

Dle značky

Pálivost

Sleva 11 %

10 % SLEVA

• BARBECUE SADA •

Grilovací sada - Kampotský pepř černý, francouzská hořčice a pepřová omáčka

Sen milovníků vaření a grilování - pepř s intenzivní chutí bez přílišné pálivosti, chuťově výrazná francozská...

✓ Skladem,

nejpozději 1.12. u Vás

\$37,98

\$33,73

- 1 +

Koupit

Sleva 10 %

10 % SLEVA

• BARBECUE SADA •

Grilovací sada - Kampotský pepř frementovaný, francouzská chilli hořčice a kambodžská chilli omáčka

Křupavý fermentovaný pepř u grilu nesmí chybět, chilli hořčice z Francie a autentická chilli omáčka z Kambodže...

✓ Skladem,

nejpozději 1.12. u Vás

\$40,88

\$36,77

- 1 +

Koupit

Sleva 10 %

10 % SLEVA

• BARBECUE SADA •

Grilovací sada - khmerské červené kari, hrubozrnná kari hořčice a omáčka khmer masala

Autentická chuť Kambodže na grilu - set obsahuje červené kari koření v organické kvalitě, hrubozrnnou...

✓ Skladem,

nejpozději 1.12. u Vás

\$41,84

\$37,64

- 1 +

Koupit

Sleva 21 %
+ Dárek zdarma

2x Kampotský pepř
+ solný květ ZDARMA

Kampotský pepř černý a fermentovaný 50g tubus + dárek ZDARMA

Výhodná sada legendárního Kampotského pepře s unikátními tóny eukalyptu a máty, které byste u černého pepře asi...

✓ Skladem,

nejpozději 1.12. u Vás

\$40,39

\$31,76

- 1 +

Koupit

AKČNÍ



Kampot.cz other products

Kambodža a její nejlepší výběr chutí

Napřímo pro vás dovážíme to **nejkvalitnější** koření, rum a čokoládu, co Kambodža nabízí.



LA PLANTATION
FAIR SPICES PRODUCER



Vše co
potřebujete
vědět o
Kampotském
pepři a koření

Recepty

Unikátní recepty s kvalitním kořením

Děti pepře

Podporujeme pěstitele v Kambodži

Proč kvalitní koření?

Zjistěte v čem se naše koření liší

Magazín Kampot

Vše co potřebujete vědět

Naše farma

Kdo pro vás koření vyrábí

Reference

Kuchaři, kteří nedají na nás dopustit



Doprava ZDARMA od
2 000 Kč



Největší výběr
Kampotského pepře



99% spokojenost zákazníků



Zaručený původ produktů
přímo z farmy



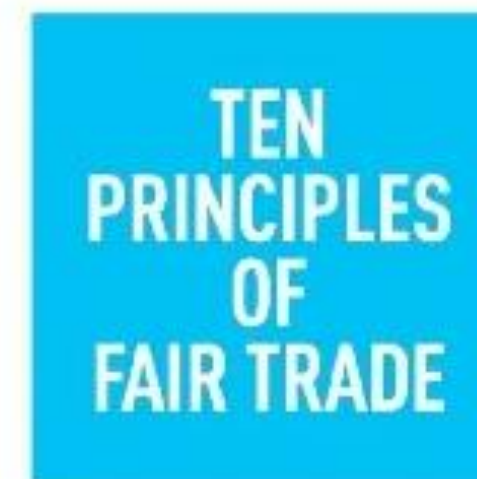
Nejlepší organická kvalita

tropical AgriSciences

Kampot.cz: Fair trade



- In 2019, the non-profit organization Les Ecoles de La Plantation was founded in France to support local children in their subsequent secondary and higher education and to provide them with such common things as running water at school.
- Video:
- [Fair Trade certifikovaný producent koření z Kambodži](#)



Kampot.cz: Fair trade



1994

Ůj otec zakládá svoji vlastní společnost, která funguje dodnes.

1996

Mé první zapamatovatelné zážitky z cestování a řecké kuchyně.

2002

Z Chodska se přesouvám za studiem architektury do Prahy a začínám si sám vařit. Dvouplotýnkový vaříč a Strahov.

2006

František Kšána starší se synem mne poprvé učí poznat kvalitní maso a správně s ním pracovat.

2012

Svou manželku balím na telecí líčka na červeném víně od Františka Kšány, recept od Z. Pohlreicha, dvouplotýnkový vaříč, koleje Jarov.

2

Kon grile lásk

OVĚŘENO ZÁKAZNÍKŮ

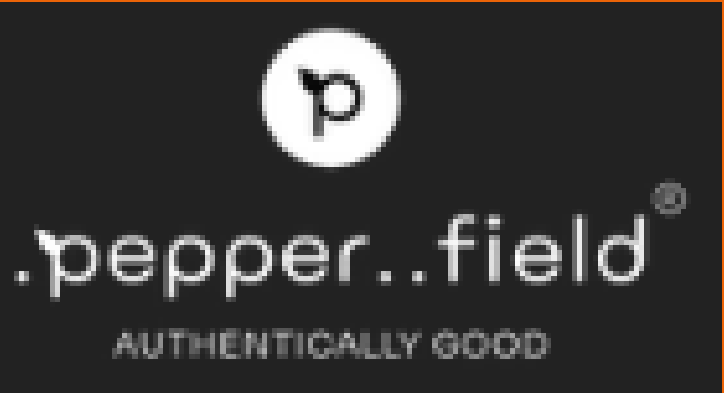


Děti pepře

Stejně jako majitelé La Plantation vidíme neobvyklý přesah projektu pro místní komunitu jako přidanou hodnotu, které se chceme cíleně věnovat. Jením z cílů je místní základní škola, pro kterou vznikla nadace Les Écoles de La Plantation, ve spolupráci s ní pak pomáháme i my přes Nadační fond Děti pepře. Pomoc je formou jednorázových sbírek, ale nově také celoročně možností přispět na Děti pepře v košíku našeho e-shopu. Garantem sbírky je Znesnáze21. Cílem je zlepšit podmínky za jakých mohou místní děti získat základní vzdělání a umožnit jim vyšší stupeň vzdělávání.

Takto podporujeme ty nejmenší

Pepper field: Who?



+420 214 214 710
Mon-Fri 9:00-17:00

pepper..field[®]
AUTHENTICALLY GOOD

Products ▾

About .pepper..field ▾

FinaMill ▾

Gifts

BLACK WEEK

SALE

All products >

Kampot pepper >

Kampot salt >

Gift Package >

Grinders >

FinaMill >

Delicatessen >

Other products >

Great Taste >

News >

Czech design

All products



A large, high-contrast black and white QR code is positioned on the right side of the slide, likely linking to the Pepper..field website.

us, however, it is far more valuable than any precious metal. It is our way of helping those who truly need it and, at the same time, offering the world something truly unique.

It started in Cambodia

We launched the .pepper..field project in 2018. We discovered the incredible flavor of Kampot pepper as well as the sad reality of the exploitation of small farmers.

Thanks to the 100% fair trade purchase of pepper, we are bringing to Cambodia:

- economic growth
- self-sufficiency
- technological development
- better living standards for 2 000 people from these farming families

The fruits of our joint efforts are evident in the 100% harvest purchases and in the awards we have received in the field of sustainability.



Pepper field: Who?



Products ▾

About .pepper..field ▾

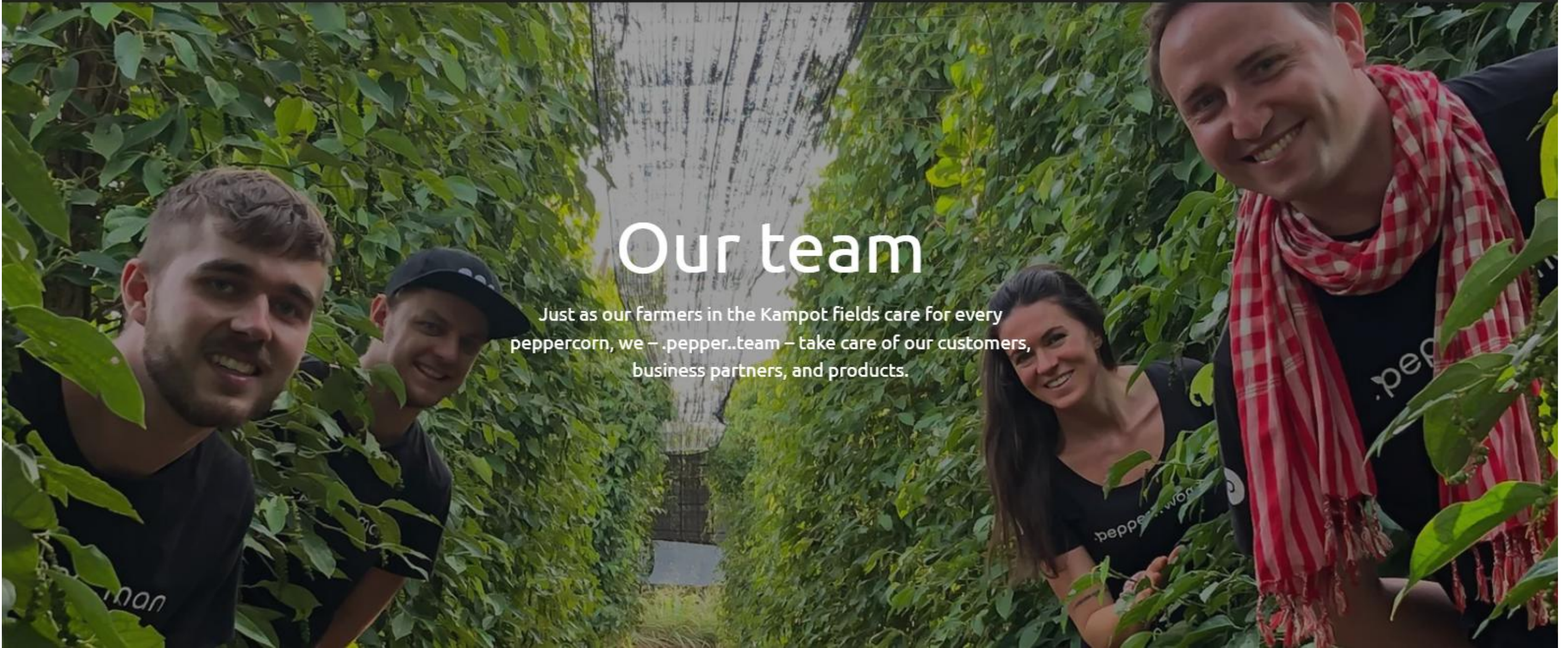
FinaMill ▾

Gifts

BLACK WEEK **SALE**

Our team

Just as our farmers in the Kampot fields care for every peppercorn, we – .pepper..team – take care of our customers, business partners, and products.



Pepper field: fair trade



Direct and fair trade

Our aim is to inspire others to purchase pepper from farmers in the same way:

- We pay small Kampot pepper growers a 100% fair trade price. ^[bez názvu]
- The price is officially set by KPPA.
- The full amount goes directly to the farmers without intermediaries.
- Everything is overseen under our direct supervision.

Today, .pepper..field is the only company in the world that adheres to this fair model.

[More about Kampot pepper](#)

Pepper field: activities



How money helps

We know all the farmers and always take care of them. That's why we know that money most often goes towards:

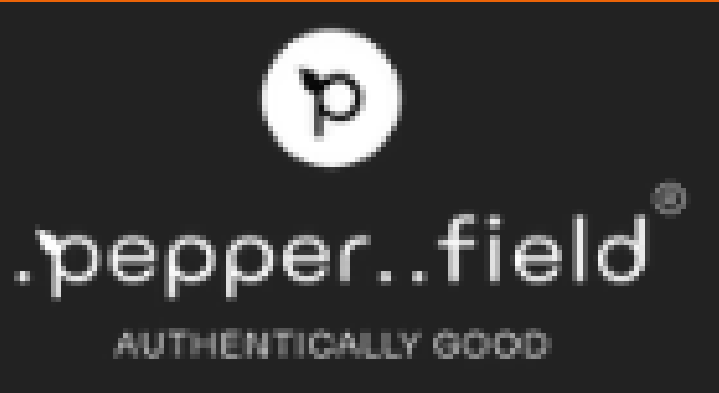
- farm maintenance
- healthcare
- school and educational supplies for their children

At .pepper..field, we also commit to reinvesting a portion of our profits back into Cambodia for education and healthcare projects. During the crisis in 2020, we organized the food drive Million for Cambodia.

Meet our farmers



Pepper field: products



Kampot pepper

It was grown for you by **small farming families** in Cambodia, to whom we pay a **100% honest fair trade** share.

Every variety of Kampot pepper from .pepper..field has its **distinctive flavor** and, consequently, its own use in the kitchen.

Which pepper is best to grind, which is better simply crushed, and which tastes best whole?



Black pepper



White pepper



Red pepper



Dark red pepper



Fresh green pepper



Fermented pepper



Freeze-dried pepper

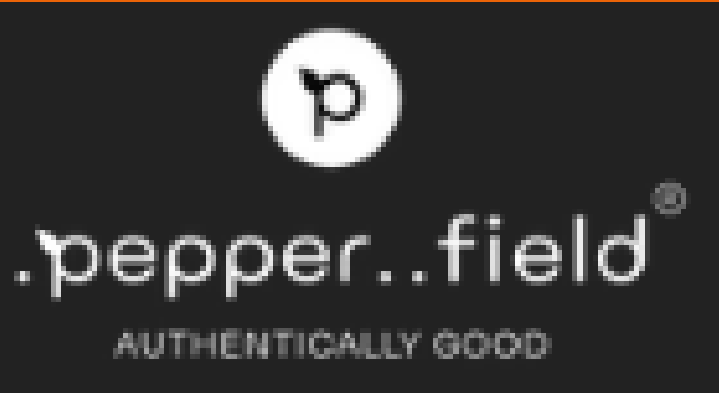


Bundle



Gastro packs
500 and 1000 grams

Pepper field: products



Kampot black pepper
€5,95

20 g 50 g 100 g 250 g



Kampot red pepper
€6,95

20 g 50 g 100 g 250 g



Kampot white pepper
€6,95

20 g 50 g 100 g 250 g



Kampot dark red pepper
€7,95

20 g 50 g

Pepper field: products



Vhodný na začátek



Pepper starter pack – Kampot
black, red, and white pepper (3×
20 g)
€14,99

Znáte z TV



Fermented salted Kampot
pepper 40 g
€10,95



[bez názvu]



Green Kampot pepper in salt
flower 40 g
€10,95

Delikatesa mezi pepři



Fermented salted Kampot
pepper 100 g
€22,95

Pepper field: products



Kampot black pepper – gastro packaging 500 g
€75,95



Gift Package – fermented salted Kampot pepper 40 g
€12,95



Kampot green lyophilized pepper with salt 50 g
€22,95 [bez názvu]



Gift Package – fermented salted Kampot pepper 100 g
€24,95

Pepper field: products



Award-winning quality

The quality of Kampot pepper is truly exceptional. Our regular successes in one of the most prestigious gastronomic competitions in the world – the Great Taste award – are proof of that. As early as 2021, we became the first Czech public project to receive the Golden Fork – the highest award in this competition.

Awards



Pepper field: gifts



Luxury gift bag – black and gold
€3,95



Set of small test tubes with 3
types of peppers in a gift box (3×
10 g)
From €36,95



Set of small ~~test tubes~~ ^[bez názvu] with 3
types of peppers in a gift box
made of designer cardboard (3×
10 g)
From €36,95



Great Taste selection
€68,95

Pepper field: gifts



Set of large test tubes with 3 types of pepper in a gift box (3×70 g)

From €90,95

Znáte z TV



Scandinavian Grinder with a set of test tubes with Kampot pepper in a gift cardboard box (3× 10 g)

€113,95 From €104,99



Set of test tubes with 3 types of Kampot pepper + grinder in a gift box (3× 10 g)

€113,95 From €104,99

Sold out



[bez názvu]

Gift cardboard box – Scandinavian mills with Kampot pepper (50 g) and sea salt (120 g)

From €177,95

Pepper field: gifts

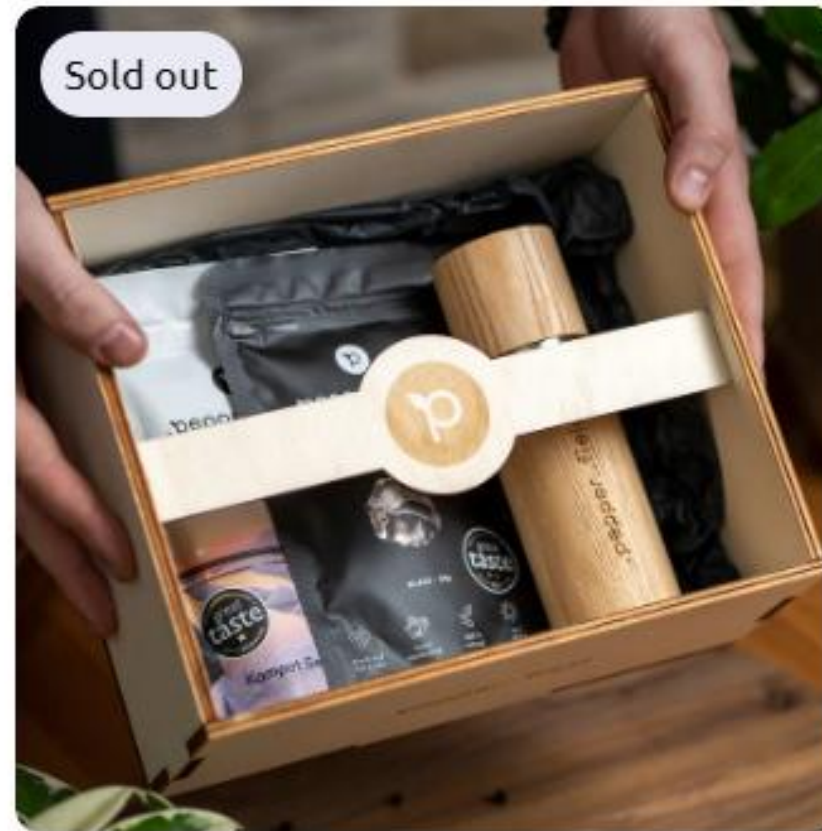


Sold out



Grilling advantage set + free gift box
€45,95

Sold out



Gift box "do it yourself"
€4,95

Sold out



Set of 3 grinders + 3 bags of Kampot pepper (3× 50 g) in a huge gift case
From €227,95



Luxury gift box made from recycled cardboard with 3 grinders and Kampot m of pepper in test tubes with a stand (3× 70 g)
From €363,95

Pepper field: gifts



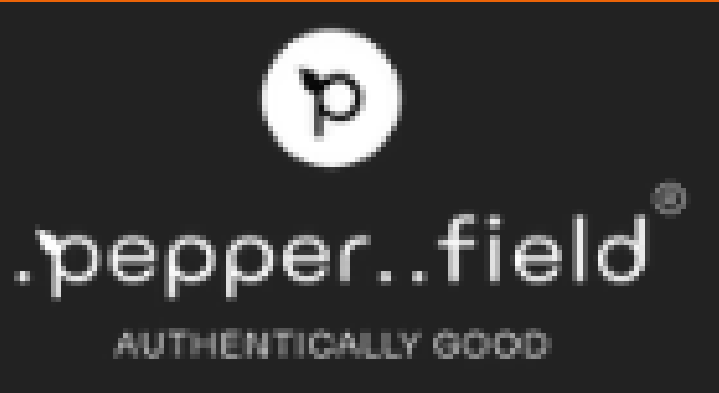
Gift Package

Here you will find **lots of gift Package** with Kampot m pepper and Kampot salt of **premium quality**. Natural, 100% quality and **always locally sourced** we also select the materials that make up the gift sets. Don't worry about wrapping. **We assemble gift sets** for you **by hand**, carefully and **with maximum care we wrap them decoratively**.

Are you interested in **10 or more pieces** of gift sets? Contact us at darky@pepperfield.cz and get a tailor-made offer.



Pepper field: millers



Among the 200 best inventions
of 2024 according to Time magazine

Pepper field: gifts



Corporate gifts

A gift that leaves an impression.

Original gift sets with the option to engrave your logo – thoughtfully designed down to the last detail and ready to bring joy.

Corporate gifts from Pepperfield are not about ^[bez názvu] advertising, but about a gesture. About the feeling that you value the cooperation and want to thank with something that truly makes sense.

Elegant. Personal. Authentically Good.

Are you interested in 10 or more gift sets? Contact us at darky@pepperfield.cz and get a custom offer.

Choose a corporate gift →

Pepper field: references



Cooking with us personalities of Czech gastronomy

Our Kampot pepper brings joy with its flavor to every amateur chef.
How do renowned chefs or MasterChef finalists cook with it?



Zdeněk Pohlreich

chef

"I'm happy when young people do meaningful work. Combined with such a quality product that makes your food tastier, it's fantastic!"



Jan Punčochář

chef, MasterChef judge

"We love your pepper and it works well for us, especially the freeze-dried one!"



Kristína Nemčková

the youngest winner of the MasterChef competition in the world

"Not only in Copenhagen's Geranium, they cook using only the finest ingredients, and Kampot pepper from .pepper..field definitely belongs with them."



Tereza Vyhlídalová

MasterChef contestant 2023

"I use your pepper in almost everything, for example, the fermented one is perfect!"

Pepper field: events



Come and see us!

This year you will find our booth in shopping centers:

From November 24 to December 23

Westfield Chodov
Westfield Černý Most
OC Smíchov

From December 1 to December 23

OC Arkády Pankrác
OC Letňany

Every day from 9:00 – 21:00



Pepper: packaging & pricing

- Kampot market: 20 USD/kg, no package
- Kampot La Plantation: 93 USD/kg



Pepper: packaging & pricing

- Pepper field: 160 USD/kg
- Pepper field: 40 USD/3x10 gr



Pepper: packaging & pricing CZ

- Supermarket Prague: 50 USD/kg
- Paper package (1 USD/20 grams)
- Supermarket Prague: 100 USD/kg
- Miller



Pepper: overview

- Product: black, red, white, green pepper
- Packaging: no package to design package
- Gifts & millers
- Personal stories, added value
- Certification, Fair trade
- Market, Shops, Online selling
- Farm visits, degustation, events
- Recipes, Newsletter/Magazine
- Recommendations/references



chaloupkova@ftz.czu.cz

