



La Plantation -- The Paradise for Kampot Pepper

After few hours of bumping along the meandered mountainous road, sights of orderly arrayed green plants begin to emerge in front of our eyes. Walking along the vast field and past the mysterious wooden sticks in the soil, we are stunned by the large scale of farming, and also grew curious of the life cycles of all these vibrant plants - the renowned Kampot peppers.



Kampot Pepper takes its name from the province of Kampot, in southwest Cambodia. In 2013, during an exploratory trip in Cambodia, Natalie and Guy purchased this land in Kampot, teamed up with two professional land manager, and recruited farmers in the neighbouring villages. La Plantation manages 22,000 Kampot pepper posts on around 20 hectares. With more than 100 full-

time farmers employed, 20 tons of high quality peppers were produced, as quality being their paramount focus.

Natalie, one of the farm owners, half Cambodian and half French, when asked about why doing organic, proudly announced that organic products, which are of high quality and nutrition, are important for the health of her clients. Then her wondrous blue eyes sparkled with pride when she revealed that, “the Kampot pepper grown here was one of the only two PGI (protected geographical indication) products across the whole world!”, so the standards are strict and delicate.

Then what about the peppers that are so unique and superior?

Following the illustrations of an earnest local guide, the mystique was gradually unravelled in vivid details. “We build shelters to protect the baby peppers because they are fragile, but after a few months they become strong enough to live independently,” our guide smiled lovingly, like the peppers his endearing children waving for care. The green peppers ripen in about four months after the peppers begin to develop on the plant. Many are harvested by hand, seeded, washed and sun-dried for 2 to 3 days, and black peppers with intense aromas are made! While some green peppers are left to grow till maturity, they are harvested at the height of the dry season and developed sweet notes of red fruit and honey. Which is why they become the biggest hit among the pepper family, sweet and gentle in contrast to the burning heat of Kampot. With the red pepper being rare enough, an even complex procedure is carried out to transform it into white pepper, which is a combination of freshness and spiciness.

We stroked the round bodies of coloured peppers, breathed in their intense and unique aromas, and felt the power of nature and human endeavours.



But how does a farm so successfully stand out of all the pepper farms?

As Natalie recalled the challenges she faced when starting the business, she highly acknowledged the importance of their collaboration with COrAA. She knew COrAA from websites and got certified by it at the same time she began organic farming in 2013. This professional certified body helped her gain trust and credibility in markets. “Going organic is a question of organization.” Natalie pointed out the essence. Besides simply offering certification of organic food, COrAA provided information about how to correctly choose organic farming tools and instructed her to apply organic farming techniques effectively. Moreover, COrAA established a connection between them and local farmers and consumers by eliminating language barriers. It enabled her to quickly fit into Cambodia agricultural community and utilize organic planting skills more adeptly.

“It is important to explain the benefits of our products to local people, and surely this is also a profitable project as it attracts tourists. So I really encourage more farmers to join the organic farming community and COrAA” As she emphasized her strong faith in organic farming, she also expressed her appreciation to COrAA and appealed more people to take actions to convert to organic farming, and then, transform the whole country.

It will be a long road, but with more people’s participation and the help from COrAA, we do believe more fortunes will be bestowed on this land.



For more information, check out our official website, Facebook page. Email us if you have any inquiries.



Copyright © 2017 Cambodian Organic Agriculture Association, All rights reserved.

Our mailing address is:

info@coraa-cambodia.org