



Atomy Kampot Black Pepper

Organic Black Pepper from Cambodia



100g





Atomy

Kampot Black Pepper

Product Name	Kampot Black Pepper
Type	Spice
Ingredient	100% Black pepper
Origin	Cambodia

Features

The secret of **'Kampot Black Pepper'** that captivated the world with its rich flavour and delicate aroma.



1 Natural organic farming method using zero chemical fertilizers or pesticides

Kampot Black Pepper lets you experience nature's true taste.

2 Sea breeze, mountain, water, and soil which are suitable for pepper farming

The bounty of the natural environment and the rich minerals contained in the rocks in the Kampot soil deepen and enrich the pepper's flavour and aroma.

3 Cultivated in Kampot's single farm using traditional Cambodian methods and techniques

4 Cultivated in a strict fashion under thorough supervision of the administrative agency

Cultivated with clean, safe water, fertilizer management and thorough pesticide management.

5 Produced with pure black pepper only

Pure taste borne strictly from the peppercorn, without using stems or leaf powder.

Pepper is

processed in three colors: red, white, and black.

Most of the pepper harvested during the harvest season (between March and May) is green and some are red. When the green pepper is sun-dried, it will turn into black pepper within 2 to 3 days.



Black pepper trees are flowering vines that belong to the Piperaceae family. It is native to southern India and its flowers bloom between April and October. The fruit is round with a diameter of 5 - 6 mm. It has no sack and ripens from October to April the following year.

Pepper has been used as a spice since ancient times because it obscures the odours of meat. It contains 5 - 5.5% piperine, 6% chavicine, and 1 - 2.5% oil. Pepper or black pepper is a fruit that has been dried before ripening, and white pepper is a ripe fruit that has been skinned and dried. Black pepper has strong flavour and aroma, and is mostly consumed in powder form, but it is also consumed whole.

<Encyclopedia of Korean Culture, The Academy of Korean Studies>



Cambodia - the magical land of Angkor Wat!

An essential purchase when traveling here, Kampot Black Pepper can now be enjoyed in your home!

Kampot Black Pepper is grown using old traditional farming methods and strict management without chemical fertilizers in an organic farm in Kampot, Cambodia which is widely known for its optimal natural environment for pepper farming.

Its distinctive rich, deep flavour and aroma have captured palates around the world.

**Atomy's GSGS strategy- we proudly present Kampot Black Peppers!
Bringing more healthy flavours to your table with Kampot Black Peppers.**

Kampot Black Peppers of Atomy's GSGS strategy

We manage and purchase world-class Kampot Black Peppers from a local farm in Kampot, and sell them not only in Korea but also around the world, under the Atomy brand!



GSGS (Global Sourcing Global Sales) Strategy

One of Atomy's key strategies, this places absolute quality and absolute price at the forefront. The GSGS strategy is a way for Atomy and the producing country to grow together by purchasing outstanding products with global competitiveness and selling them all over the world.



Cambodia's world-competitive, leading crop - GI-certified product

Cambodia's iconic agricultural products
exported to Europe and America

Popular among chefs in Europe for its excellent
quality

Recognized by the Cambodian government and
worldwide, it received the GI-certification
(Geographical Indication) from WTO in 2015 for
its traditional Cambodian techniques

GI (Geographical Indication)

A system that authenticates the local area as the origin of the local product, it was introduced to protect the local area name as a trademark.

Kampot Black Peppers are special local products of Kampot, Cambodia that were recognized by the WTO in 2010 and are specially protected and managed. No peppers may bear the name "Kampot" unless it is produced there.