Kampot White Pepper Farming | Why Kampot White Pepper Is So Expensive?

Kampot white pepper is derived from the berries of the piper nigrum plant, which are carefully picked at the peak of ripeness, subsequently sun-dried, and then subjected to hulling. The hulling process removes the outer layer of the berry, resulting in the production of white pepper. Local farmers employ traditional methods for cultivating Kampot white pepper, carefully tending to the pepper plants. These plants are cultivated in well-drained soil, enriched with organic matter for fertilization, and receive essential irrigation for proper hydration.

Harvesting and Benefits

The harvesting of Kampot white pepper occurs when the berries turn ripe and red. Afterward, these berries are sun-dried for several days. Once dried, the hulling process is performed to remove the outer layer, and the processed berries are sorted and ground. Kampot white pepper boasts numerous advantages, including its role as a potent source of antioxidants, its anti-inflammatory properties, immune-boosting attributes, and digestive benefits.

Uses

Kampot white pepper finds versatile application in various culinary dishes, such as soups, stews, stir-fries, and marinades. It is also an essential ingredient for creating sauces and dressings. The premium quality, unique flavor, and aroma of this pepper, combined with its Protected Geographical Indication (PGI) status, limiting its production to Cambodia’s Kampot province, contribute to its higher price point,

typically averaging around $100 per kilogram. Kampot white pepper is not only a delightful addition to culinary creations but also a healthy spice that enhances the flavors of a wide range of dishes.