

REGISTRATION DATE

June 24, 2024

REGISTRATION NUMBER

GI-1400

CONTRACTING PARTY OF ORIGIN

Cambodia

GEOGRAPHICAL INDICATION

អំបិលកំពតកែប / Kampot-Kep Salt

Transliteration Ambel Kampot-Kep

GOOD(S)

1. **Salt**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Association of Geographical Indication Kampot-Kep Salt Producer (AGIKSP)

Address #001, Plov Lum, Tvi Khang Tbound Village, Sangkat Andoung Khmer, Kampot Town, Kampot Province

Tel: +855 12 33 00 70 / +855 16 75 44 93

Email: gisaltassokk@gmail.com

Facebook: GI Salt association Kampot-Kep

Website: www.gikampotkepsalt.com

Cambodia

GEOGRAPHICAL AREA

- 1- Kampot Province:
 - Toeuk Chhou District: in Chum Kreal, Kandorl, Kampong Samrong, Trapeang Pring, Boeung Touk, Konsat, and Trapeang

Sangkae Commune/Quarter

- Kampot City: in Troeuy Koh Commune/Quarter

- Kampong Trach District: in Russey Srok Khang Lech and Svay
Torng Khang Tbound Commune/Quarter

2- Kep Province:

- Kep City: in Ou Krasar and Kep Commune/Quarter

- Damnak Chang Aoeur District: in Angkol Commune/Quarter

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE
CONTRACTING PARTY OF ORIGIN

1. Department of Intellectual Property, Ministry of Commerce (MoC)
KH/GI/00009/23
April 24, 2023

COMPETENT AUTHORITY

Department of Intellectual Property (DIP), Ministry of Commerce

Address Lot 19-61, MOC Road (113B Road), Phum Teuk Thla, Sangkat Teuk
Thla, Khan Sen Sok, Phnom Penh

Cambodia

LANGUAGE OF THE INTERNATIONAL APPLICATION

English

DATE D'ENREGISTREMENT

24 juin 2024

NUMÉRO D'ENREGISTREMENT

GI-1400

PARTIE CONTRACTANTE D'ORIGINE

Cambodge

INDICATION GÉOGRAPHIQUE

អំបិលកំពតកែប / Kampot-Kep Salt

Translittération Ambel Kampot-Kep

PRODUIT(S)

1. **Sel**

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Association des producteurs de sel de Kampot-Kep portant une indication géographique (AGIKSP)

Adresse #001, Plov Lum, Tvi Khang Tbound Village, Sangkat Andoung Khmer, Kampot Town, Kampot Province

Tel: +855 12 33 00 70 / +855 16 75 44 93

Email: gisaltassokk@gmail.com

Facebook: GI Salt association Kampot-Kep

Website: www.gikampotkepsalt.com

Cambodge

AIRE GÉOGRAPHIQUE

- 1- Province de Kampot:
- District de Toeuk Chhou: sur les communes/quartiers de Chum Kreal, Kandorl, Kampong Samrong, Trapeang Pring, Boeung Touk, Konsat et

Trapeang Sangkae

- Ville de Kampot: sur la commune/le quartier de Troeuy Koh
- District de Kampong Trach: sur les communes/quartiers de Russey Srok Khang Lech et Svay Torng Khang Tbound;
- 2- Province de Kep:
 - Ville de Kep: sur les communes/quartiers de Ou Krasar et Kep
 - District de Damnak Chang Aoeur: sur la commune/le quartier de Angkor

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA PARTIE CONTRACTANTE D'ORIGINE

1. Département de la propriété intellectuelle, Ministère du commerce (MoC)
KH/GI/00009/23
24.04.2023

ADMINISTRATION COMPÉTENTE

Department of Intellectual Property (DIP), Ministry of Commerce

Adresse Lot 19-61, MOC Road (113B Road), Phum Teuk Thla, Sangkat Teuk Thla, Khan Sen Sok, Phnom Penh
Cambodge

LANGUE DE LA DEMANDE INTERNATIONALE

Anglais

FECHA DE REGISTRO

24 de junio de 2024

NÚMERO DE REGISTRO

GI-1400

PARTE CONTRACTANTE DE ORIGEN

Camboya

INDICACIÓN GEOGRÁFICA

អំបិលកំពតកែប / Kampot-Kep Salt

Transcripción Ambel Kampot-Kep

PRODUCTO(S)

- Sal**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

- Asociación de Productores de Sal con Indicación Geográfica Kampot-Kep (AGIKSP)

Dirección #001, Plov Lum, Tvi Khang Tboung Village, Sangkat Andoung Khmer, Kampot Town, Kampot Province

Tel: +855 12 33 00 70 / +855 16 75 44 93

Email: gisaltassokk@gmail.com

Facebook: GI Salt association Kampot-Kep

Website: www.gikampotkepsalt.com

Camboya

ZONA GEOGRÁFICA

1- Provincia de Kampot:

- Distrito de Toeuk Chhou: en las comunas/localidades de Chum Kreal, Kandorl, Kampong Samrong, Trapeang Pring, Boeung Touk, Konsat y

Trapeang Sangkae

- Ciudad de Kampot: en la comuna/localidad de Troeuy Koh
- Distrito de Kampong Trach: en las localidades de Russey Srok Khang Lech y Svay Torng Khang Tbound

2- Provincia de Kep:

- Ciudad de Kep: en las localidades de Ou Krasar y Kep
- Distrito de Damnak Chang Aoeur: en la localidad de Angkol

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN LA PARTE CONTRATANTE DE ORIGEN

1. Departamento de Propiedad Intelectual, Ministerio de Comercio (MdC)
KH/GI/00009/23
24.04.2023

ADMINISTRACIÓN COMPETENTE

Department of Intellectual Property (DIP), Ministry of Commerce

Dirección Lot 19-61, MOC Road (113B Road), Phum Teuk Thla, Sangkat Teuk Thla, Khan Sen Sok, Phnom Penh

Camboya

IDIOMA DE LA SOLICITUD INTERNACIONAL

Inglés

**PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S)
(RULE 5(3))¹**

**DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES
(RÈGLE 5.3))**

**DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS
(REGLA 5.3))**

¹ The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

ANNEX I
SINGLE DOCUMENT

«អំបិលកំពតកែប» (Ambel Kampot-Kep) / Kampot-Kep Salt

«អំបិលកំពតកែប» (Ambel Kampot-Kep) / Kampot-Kep Salt

[Select one, 'X':]	<input type="checkbox"/> PDO	<input checked="" type="checkbox"/> PGI
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1. Name(s) [of PDO or PGI]

«អំបិលកំពតកែប» (Ambel Kampot-Kep) / Kampot-Kep Salt

2. Member State or Third Country

Cambodia

3. Description of the agricultural product or foodstuff

3.1. Type of product

Class 2.6. salt

3.2. Description of the product to which the name in (1) applies

«អំបិលកំពតកែប» (Ambel Kampot-Kep) / Kampot-Kep Salt” is a salt processed from seawater and hand-harvested by using traditional techniques.

It contains NaCl and other necessary mineral elements together with some trace elements such as K, Mg, Ca, etc.

There are 3 types of «អំបិលកំពតកែប» (Ambel Kampot-Kep) / Kampot-Kep salt”:

- Coarse salt: a coarse salt produced directly from the salt pans.
- Fine salt: a salt produced from coarse salt by grinding.
- Salt flower : salt flower is collected from the upper surface of the salt pans.

Below are the characteristics of 3 types of «**អំបិលកំពតកែប** (Ambel Kampot-Kep) / Kampot- Kep salt”:

No.	Type of salt	Diameter	Color	Smell	Flavor	Moisture
1	coarse salt	from 2-15 mm	From white to lightly dim ²	Naturally slight seawater	<input type="checkbox"/> low to medium salty <input type="checkbox"/> long-lasting salty in mouth <input type="checkbox"/> alga taste	Less than or equal to 12%
2	fined salt	from 100-1,000 microns	From white to lightly dim ³	Naturally slight seawater	<input type="checkbox"/> Medium to strong salty rapidly <input type="checkbox"/> long-lasting salty in mouth <input type="checkbox"/> alga taste	
3	salt flower (fleur de Sel)	from 500-2,000 microns	From white to lightly dim ⁴	Naturally slight seawater	<input type="checkbox"/> Medium to strong salty rapidly <input type="checkbox"/> long-lasting salty in mouth <input type="checkbox"/> alga taste	

Additive elements (such as iodine) may be added or not, depending on the legal requirement(s) of the country where the salt will be consumed / exported.”

«**អំបិលកំពតកែប** (Ambel Kampot-Kep) /Kampot-Kep salt” shall not contain:

- o toxic chemicals (such as herbicides, insecticides, pesticides and fungicides) and hydrocarbons.
- o heavy metals (such as arsenic etc..).

3.3. Feed (for products of animal origin only) and raw materials (for processed products only)

² See the grading tables below

³ See the grading tables below

⁴ See the grading tables below

3.4. Specific steps in production that must take place in the identified geographical area

Production of salt must take place in the geographical area.

3.5. Specific rules concerning slicing, grating, packaging, etc. of the product the registered name refers to

3.6. Specific rules concerning labelling of the product the registered name refers to

The labelling of Protected Geographical Indication/PGI «**អំបិលកំពតកែប**» (Ambel Kampot-Kep) / “Kampot-Kep salt” shall include the Khmer name «**អំបិលកំពតកែប**» and/or English name.

The name may be accompanied by its translation into the official language of the territory where the product is marketed (e.g. Sel de Kampot Kept for French speaking countries), in a font size at least as big as the biggest other letters in the packaging. The expression “Protected Geographical Indication” shall be depicted close to the name «**អំបិលកំពតកែប**» (Ambel Kampot-Kep) / “Kampot-Kep salt” that may be accompanied by a translation.

The label shall also include, visibly:

- The logo of the «**អំបិលកំពតកែប**» (Ambel Kampot-Kep) / “Kampot-Kep salt” protected geographical indication (see sample below)
- The National logo of Cambodian Protected Geographical Indications (see sample below)
- Possibly the logo of Protected Geographical Indications from other countries or group of countries where the «**អំបិលកំពតកែប**» (Ambel Kampot-Kep) / “Kampot-Kep salt” has been registered as Geographical Indication, if any.
- Information of additional ingredient (iodine),

All products shall mention a lot/batch number. In case, there is not lot number on the packaging, the operators can put the lot number on the «**អំបិលកំពតកែប**» (Ambel Kampot-Kep) “Kampot -Kep salt” label so as to help ensure the search for product traceability.

«អំបិលកំពតកែប»

Logo of the National Geographical Indication and logo of (Ambel Kampot-
Kep) / “Kampot-Kep salt”



4. Concise definition of the geographical area

The geographical area consists of the following provinces and districts located in southern Cambodia, nearby the Gulf of Thailand:

Production area :

Kampot province:

No.	District/Krong	Commune/quarter
1.	Toeuk Chhou	Chum Kreal
		Kandorl
		Kampong Samrong
		Trapeang Pring
		Boeung Touk
		Konsat
	Trapeang Sangkae	
2.	Kampot	Troeuy Koh
3.	Kampong Trach	Russey Srok Khang Lech
		Svay Torng Khang Tboung

Kep province:

No.	District/Krong	Commune/quarter
1.	Kep	Ou Krasar
		Kep
2.	Damnak Chang Aoeur	Angkol

Production area is bordered by the Gulf of Thailand.

Processing and packaging of salt can be done in Cambodia or abroad

5. Link with the geographical area

«អំបិលកំពតកែប» (Ambel Kampot-Kep) / Kampot-Kep salt has a special quality that is linked with the geographical area, the techniques and the know-how of the salt producers living in Kampot and Kep provinces. This salt benefits from a reputation for its exceptional quality which is deeply rooted in its geographical origin and the time-honored expertise of the local salt producers living in Kampot and Kep province.

The unique combination of natural and human factors in this region creates a distinctive product with a rich history and reputation.

Meaning of words “Kep” and “Kampot”

Kep is the name of one province in the Kingdom of Cambodia. At the beginning, Kep was a town which was established by Royal Decree dated 31st December 1992. After that through Royal Decree on 22 December 2008, Kep town has been become Kep province. Kampot is one of the 25 provinces in the Kingdom of Cambodia.

History of «អំបិលកំពតកែប»(Ambel Kampot-Kep) / “Kampot-Kep salt”

The result of researches on “history and unique quality of Kampot-Kep salt” confirmed that: Salt production in Cambodia has an history of thousands of years. Some evidences and documentations reported that the salt existed and has been produced in Cambodia before the 7th century. It is also confirmed that Cambodia is not only a salt producer country but also a salt trader, as Cambodian traders had exchanged salt for horses and weapons with Anam in the 9th century, and with Tong King in the early 11th century (at that time, Anam and Tong King were under administration of Chinese).

3 types of salts were traditionally produced: coarse salt, boiled salt and salt flower. Among all the types of salts, boiled salt is the known as the oldest and most renowned salt, with evidence that this type of salt has been produced in Cambodia before the 13th century. Salt production by boiling seawater is a special know-how of producers in Kampot-Kep. Interviews with older producers with many years of experience in Kampot-Kep salt production confirmed that the boiled salt had been produced also during the French Colonization Period (between 1863 and 1953) and this technique continued until Sangkum Reastr Niyum era (between 1954 and 1970). Later, this technique was discontinued as producers turned to the production of coarse salt instead by drying the seawater by sunlight in the fields/pans and producing fine salt (similar to boiled salt) instead.

According to the confirmation of elderly people living in Kampot/Kep, while coarse salt was produced between 1930s and 1940s, salt producers also began to collect “Salt flower” for family consumption. In 1945, total production of Kampot-Kep salt was less than 10,000 tons/year while the local demand was about 16,000 - 17,000 tons/year.

After the French colonial era in 1953, salt production in Kampot/Kep continued and expanded the production over the demand/needs.

Kampot-Kep area is the only place where salt is produced in Cambodia.

Special characteristics of the geographical area

The climate in Kampot-Kep provinces, which is connected to the South China Sea, provides a favorable environment for the production of salt using the hot sun.

The Kampot-Kep salt production areas are rich in mangrove forest, which is conducive to seawater quality, crucial raw material used for the production of coarse salt and salt flower.

According to the soil analysis results on the seven zones of Kampot-Kep salt production, it is clearly reported that the soil of the salt pan is a sandy loam type. This type of soil provides the special quality of conducive Kampot-Kep salt as described in chapter 4 (production description) of the specifications.

The coastal breezes, moderate humidity, and high evaporation rates during the dry season make Kampot and Kep provinces ideal for traditional salt farming. The local seawater and conditions

lead to a particular chemical composition with relatively lower levels of Sodium (compared to other salts) and a relatively high content of certain essential minerals and trace elements, contributing to Kampot-Kep salt's specific taste profile.

Kampot-Kep salt is handcrafted, using traditional techniques passed down through generations. This time-honored process involves filling shallow basins with fresh seawater, and then allowing the sun and wind to evaporate the water, leaving behind delicate, crystalline salt. This natural and gradual formation enhances the salt's flavor and texture, resulting in a truly unique and premium product. The careful attention to detail and dedication to traditional methods ensure that every crystal of Kampot-Kep salt is a testament to the region's rich cultural heritage and the artisanal skills of its people.

In 2022, a famous French chef, Mr. Alain DARC, who used to work as a food quality manager at THALIAS Hospitality Group, one of the country's leading hospitality companies in Cambodia said that the best product of Cambodia is salt. The unique quality of this salt is linked to the geographical area of production. Kampot-Kep salt is a natural product, rich in essential minerals. It provides a fresh, delicate flavor that is a bit sweet, moist, crunchy, and satisfying in finish. Its distinct flavor, texture, and quality cannot be replicated in other regions. This includes a clean, bright taste and a crunchy texture that enhances the flavor of foods without overpowering them.

Reference to publication of the product specification

(the second subparagraph of Article 6(1) of this Regulation)

<https://cambodiaip.gov.kh/wopublish-search/public/trademarks;jsessionid=A9FF113112992F1F1CA3F0F1B0011974?0>