

From Cambodia's farmers to your shelves!





Introduction

Sela Pepper is a pepper production company located in Cambodia. Our activities involve farming, harvesting, drying, cleaning, packaging and distribution. We would like to introduce an excellent Cambodian black pepper to the world market.

Sela Pepper is the first company in Cambodia to construct production premises with integrated cleaning facilities, steam sterilization with an in-house laboratory.

Constantly updating facilities to meet international food standards secure our pepper for quality and food safety.

You can find us in our head offices in Phnom Penh or at our factory located in the heart of pepper farming in Memot region.



Our Factory

Our factory is located in Memot; this region is considered the heart of pepper farming providing almost 80% of Cambodia's black pepper every year.

We are in the epicenter of pepper farms with direct access to more than 600 farmers in a very small radius.

Premises are constantly upgraded to meet international food standards and secure safety, hygiene and high quality.



Our Procedures

Aiming to become Cambodia's pepper ambassador to the world is a responsibility we don't take lightly. Sela Pepper provides secured steam sterilized products. Our in-house laboratory is capable of running microbiological tests. Sela Pepper team of professionals, works close with local farmers through all stages of cultivation to secure both high quality standards and successful yields. Traceability system can trace any product back to the specific farm.



Social Impact

The local farmers are not just suppliers to us. They are our most important partners in the common effort to make Cambodian pepper known globally. Sela Pepper assists in farmer's development by sharing experience and know-how. We have also established the local farmer's association securing fair trades and access to information for them. Their development is our development and vice versa.



Our Pepper

Memot is the main pepper farming area in Cambodia but it is not just about quantities. Combining perfect geographical, climate and geological conditions Memot pepper is acknowledged to be a high quality unique product.

The Slow Food Foundation, based in Italy, in collaboration with the Polenzo University of Gastronomic Sciences recently posted a brief review about Memot pepper:

Memot black pepper (also known as m'rait) delivers a strong and delicate aroma. Its taste, which can range from intensely spicy to mildly sweet, reveals hints of flowers. Cambodian pepper has unique flavor and smell distinguishing it from other type of peppers. The hot taste has slight flavors of eucalyptus and mint. The pepper has an incredible depth of flavor, aroma and pepperyness. This black pepper suits all kind of dishes and distinguishes itself in particular with grilled fish and meat. Black pepper from the town of Memot is sold in local markets and regional markets in Cambodia in sacks of 5 kg each). A traditional cake is prepared with the Cambodian black pepper that can be sweet or savory for traditional festivals (like the Water Festival or Ancestors' Day called Pchum Ben Festival) and weddings. The biggest problem that affects Cambodia's agriculture regards the sale of lands cultivated by local farmers, which is being acquired by others who are buying up the land at prices unfavorable to the selling farmers. In Memot, there are currently only about a dozen pepper producers today. The survival of the pepper depends on increased sales inside and especially outside of Cambodia. The unripe pepper fruit is harvested only by hand annually between March and May. The fruits are briefly blanched in boiling water to wash them and prepare them for drying. Breaking the skin of the fruit during drying speeds up the blackening of the peppercorn. The peppercorns are then sorted and dried, dehydrating and blackening in the sun. Once dry, they can be called 'black pepper.'

We take pride in our pepper and seeing recognition from international institutions fuels our tanks and motivates us to intensify our efforts to bring Cambodian Black Pepper to every table in the world!



Our products


Keeping black pepper as the core of our production line we have developed several packages and products to cover most of consumer's needs.

We provide black whole pepper in grinders and refill packs, grounded pepper, sauces and mayonnaise (egg free) based on black pepper.

No	Barcode	Product	Quantity	
1	8847104230023	Glass Bottle with Adjustable Grinder	137g	
2	8847104230016	Glass Bottle with Adjustable Grinder	71g	
3	8847104230177	Bottle Grinder	180g	
4	8847104230368	Glass Bottle White Pepper	85g	
5	8847104230160	Pepper Corn for Refill	80g	
6	8847104230139	Pure Ground Black Pepper	85g	
7	8847104230153	Pure Ground Black Pepper	120g	



Our products

No	Barcode	Product	Quantity	
8	8847104230214	Mayo Pepper	250g	
9	8847104230146	Black Magic Pepper Sauce	290g	
10	8847104230191	Black Honey Pepper Sauce	280g	
11	8847104230122	Spicy Black Pepper Sauce	260g	