



The 17th ICERD

EXCURSION DAY



KAMPOT

29 MAR 2026



LA PLANTATION

Kampot is a beautiful, laid-back coastal province in southwestern Cambodia, most internationally celebrated for its two world-class commodities: Kampot Pepper and Sea Salt. The pepper, which holds a prestigious Geographical Indication (GI) status, is renowned globally by chefs for its complex flavor profile, with traditional, chemical-free methods used to grow the black, red, and white varieties on the region's unique mineral-rich soil. Simultaneously, the flat, sunny coastal plains support extensive salt pans, where the majority of Cambodia's sea salt

ACTIVITIES

- ✔ 8:00 Departure KAMPOT province
- ✔ 10:30 - 12:00 Kampot Pepper Farm
- ✔ 12:00 - 13:00 Lunch
- ✔ 13:00 - 14:00 Departure to salt farm
- ✔ 14:00 - 15:30 KAMPOT Salt Fields
- ✔ 15:30 Return to Phnom Penh

Notes for Participants

- Comfortable clothing, hat, sunscreen, and walking shoes are recommended.
- Bottled water will be provided.
- Participants are encouraged to bring cameras for documentation.



icerd_rua@rua.edu.kh



The 17th International Conference on Environmental and Rural Development (17th ICERD)

At the Royal University of Agriculture, Phnom Penh, Cambodia

26-29 March, 2026

Excursion Day

(Complimentary Program 29th March 2026)

The 17th ICERD Organizing Committee is offering complimentary programs specially tailored to provide all registered participants with various experiences of Kampot province and its vicinity, from nature and culture to other attractions.

Time	Activities	Location
8:00	Departure from Royal University of Agriculture	On the way
10:30 – 12:00	Kampot Pepper Farm <ul style="list-style-type: none">- Guided tour of the world-famous Kampot pepper farm.- Learn about sustainable farming practices, traditional methods, and organic certification (PDO recognition).- Pepper tasting (black, red, white, specialty peppers).- Community engagement and agri-tourism impacts.	La Plantation
12:00 – 13:00	Lunch <ul style="list-style-type: none">- Lunch box will be provided	La Plantation
13:00 – 14:00	Departure to salt farm	On the way
14:00 – 15:30	Kampot Salt Fields <ul style="list-style-type: none">- Guided walk-through traditional salt pans.- Learn how seawater evaporates naturally to produce Kampot salt.- Meet local producers and cooperatives.- Economic and cultural significance of salt production.	Salt Producing Community
15:30	Return back to Phnom Penh	On the way

NOTE:

- The organizing team reserves the right to modify the agenda if necessary.
- Comfortable clothing, hat, sunscreen, and walking shoes are recommended.
- Bottled water will be provided.
- Participants are encouraged to bring cameras for documentation.

1). Kampot Pepper Farm

La Plantation Kampot Farm is a prominent, family-owned **organic spice farm** and **agri-tourism destination** located in the beautiful countryside of Kampot, Cambodia. It is widely recognized as a **model farm** for the Protected Geographical Indication (PGI) **Kampot Pepper**, producing high-quality black, red, and white varieties using traditional, sustainable methods. More than just a farm, La Plantation is a **social project** that employs hundreds of local workers and invests in community education. Visitors can enjoy **free guided tours** and **tastings** to learn the entire process from vine to peppercorn, dine on Khmer cuisine infused with their spices, and enjoy the scenic views, making it a highly-rated, immersive experience in Cambodian agriculture and heritage.

+. Activity

1.1. Guided tour of the world-famous Kampot pepper farm

Learn about the history and cultivation of Kampot Pepper





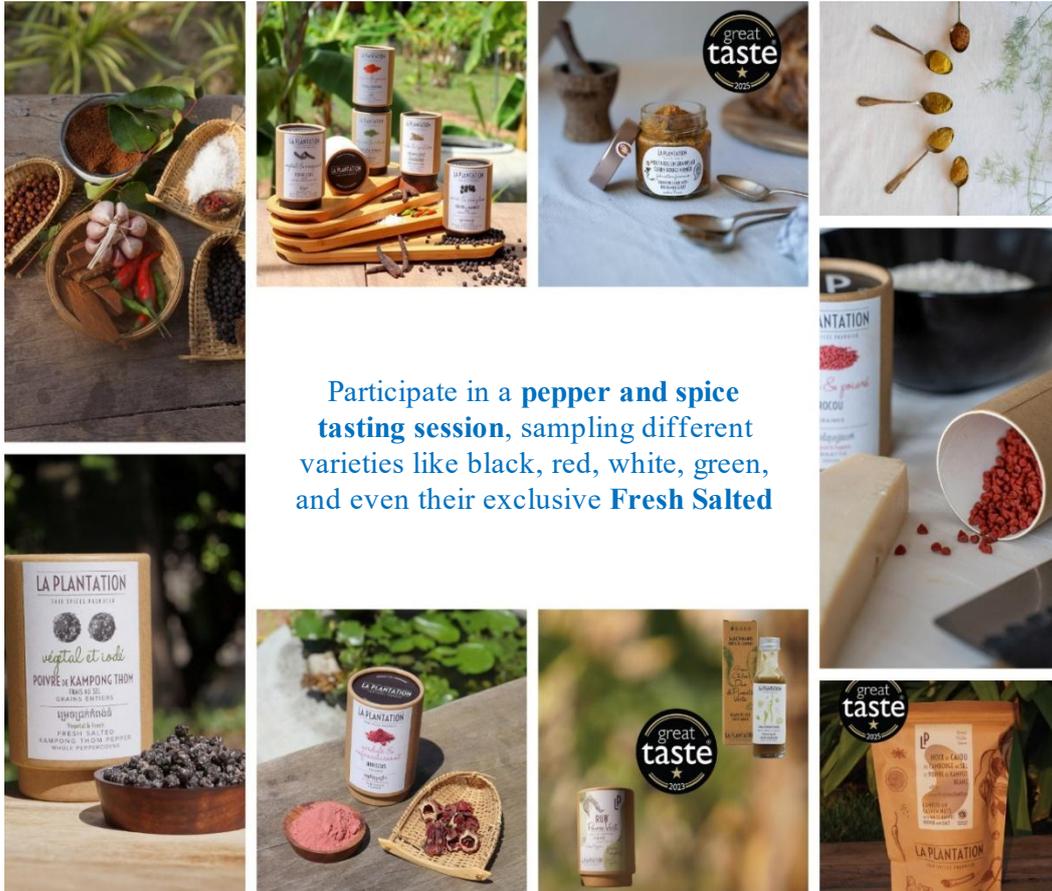
See the pepper vines and other spices, fruits, and plants (like long pepper, turmeric, chilis, and aromatic plants).



Understand the processing, sorting and packaging of the spices.



1.2. Pepper tasting (black, red, white, specialty peppers).



1.3. Community engagement and agri-tourism impacts



2. Kampot Salt Fields

The Kampot Salt Fields are vast, shallow, geometric basins located along the coastal plains of Kampot and neighboring Kep, where the majority of Cambodia's sea salt is produced using **traditional, labor-intensive methods**. During the dry season (typically December to May), seawater is channeled into a series of interconnected pans and left to naturally **evaporate under the intense tropical sun**; as the water's salinity increases, workers manually rake the resulting crystalline salt into small piles for final drying and collection. This process, which has been passed down through generations, yields high-quality unrefined salt, including the prized **Fleur de Sel** (Flower of Salt), and the expansive, shimmering white salt pans create a visually stunning, reflective landscape that is a popular destination for tourists seeking a glimpse into a vital piece of local cultural heritage and agricultural livelihood.

+. Activities

2.1. Observe the Salt Harvest



Witness the traditional, manual process of salt-making.



2.2. Sunset Photography

