

Name Kampong Speu Palm Sugar
ស្ករត្នោតកំពង់ស្ពឺ

Country Kingdom of Cambodia

Date of registration

02 – 04 – 2010

****Reference to the Articles 24 and 25 of GI Law that come into force in 20 January 2014, the Ministry of Commerce has granted new certificate of Kampong Speu palm sugar on 05 August 2019.**



Source: DIP Cambodia

Main characteristics/features

Kampong Speu palm sugar is characterised by its typical palm aroma and its light brown colour. The Kampong Speu palm sugar geographical indication covers sugar powder, sugar paste, sugar block, and sugar syrup.

Geographical area

The Kampong Speu palm sugar growing zone is located in the west of Cambodia, in the Ouk Dong and Samrong Tong district, Kampong Speu province and Ang Snuol district, Kandal province.

Process of production/processing

Kampong Speu palm sugar is produced from palm sap from male and female flowers, which are harvested from the cuttings of palm inflorescence. Other varieties are prohibited. Palm plantations are located on deep sandy soils and the low rainfall contributes to a high sugar content and richness of aroma. Plantations are prepared on red-yellow podzol soil, a particular type of sandy soil which is at least 80 cm deep, has a gravel layer with good drainage abilities. Depending on the type of Kampong Speu palm sugar, harvesting occurs throughout the year or seasonally. After harvesting and pressing the flowers, palm sap is collected, the palm sugar crystallises, and is then dried, stored and packed.

Packaging bears the label and the lot number, as well as the expiry or packing date. All GI goods are packaged in: 1. Kampong Tralach, Sameakki Mean Chey, Rolea Bier and Krong Kampong Chhang of Kampong Chhnang province; 2. Oral, Thpong, Phnom Sruoch, Basedth, Kong Pisey and Krong Chbar Mon in Kampong Speu province; 3. Kandal

Link between the product and the territory

The name “Kampong Speu” is related to production of palm sugar and is a traditional product from this area (several guide books and articles refer to this, such as the article in ASIA-Life).

A unique characteristic of Kampong Speu palm sugar is its link to the local agroecosystem — the influence of the weather and the condition of the soil.

Kampong Speu palm sugar’s production techniques (i.e. low rainfall and natural fertilisation) vary, according to the environment of the production zone.

Publication in the Official Gazette

Competent Authority

Department of Intellectual Property, Ministry of Commerce

GI right holder/GI association

Kampong Speu Palm Sugar Promotion Association

Contact information

Ang Ta Pok Village, Cheung Roas Commune, Oukdong District, Kampong Speu Province, Cambodia

Type of product

Palm sugar

Control body

The Ministry of Commerce is the competent authority and will delegate to external control body to verify the conformity of the Book of Specification of Geographical Indication in the Cambodia.

File number

KH/GI/00002/09

Websites