



Penja Pepper

Botanical Name: *Piper nigrum*

Penja, Cameroon's Bordeaux has an established reputation and has made Bordeaux wines one of the most common in the world. Penja white pepper is similarly distinct and deserves recognition. The pepper is grown in the Njombe-Penja sub-division of the Littoral Region and gourmet chefs reportedly consider it the best in the world. While it's not clear how the pepper was discovered, some say a farmer stumbled upon it while walking through the woods and took it home to his wife who planted it. Others say a French colonialist first grew it on his banana plantation.

Penja pepper grows in high quality volcanic soil that has been proven to be very rich in minerals. Combined with an equatorial climate, the pepper enjoys the perfect balance between rainfall and sun which gives it a distinctively rich and pure taste. The pepper, which is one of the rarest according to experts, starts by elegantly delighting the nostrils and then evokes a warm, round, and insistent taste. But there is only a small amount available on the world market. A great place for horticulture, Penja Valley is 47 Miles from Douala and home to 30,000 people. It has two large producers of this treasure, Penja Plantations and METOMO Plantations, and over 280 farmers cultivate the crop for subsistence. Only 18 tons are grown on a 100-hectare plantation, and no chemicals are used in the growing, processing or post-harvest treatment. Production of the peppercorn grown in the Penja Valley known for its bright, lingering flavor has increased in response to growing demand from Michelin-starred chefs and upscale restaurants around the world. The rich volcanic soil creates flavors and aromas that are soft and refined with a delicate musky, mysterious perfume and lots of hot African heat that lingers biting at the back of the throat. Penja pepper's fortune improved once it was given a protected geographical indication label in 2013 by the African Intellectual Property Organization and several international agricultural organizations. The Penja pepper is one of three African commodities, including Oku honey from Cameroon and Ziama Macenta coffee from Guinea, to be given such a label, which prohibits the product's name from being used by producers outside of its original region.

We recommend that you consult with a qualified healthcare practitioner before using herbal products, particularly if you are pregnant, nursing, or on any medications.
This information has not been evaluated by the Food and Drug Administration.
This product is not intended to diagnose, treat, cure, or prevent any disease. For educational purposes only.

This ingredient is sourced from Cameroon.



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