

JOIN THE HERD

Elephant Pepper invites like-minded socially responsible retailers and consumers from all around the world to stock and buy Elephant Pepper products.

With 10% of profits being donated back to elephant conservation your organization can actively participate in this unique project.

WHOLESALE AND RETAIL ENQUIRIES

www.elephantpepper.com



INTERNET SALES AND CORPORATE GIFTS

www.elephantpepper.com (shop online)

The full range of Elephant Pepper products are available in single units, combination packs and in corporate gift combinations. Ideal for your dinner table or as a unique gift for a friend, you will be contributing to elephant conservation and the livelihoods of African rural farmers.



GENERAL ENQUIRIES

Michael Gravina (co-founder)
Elephant Pepper Pty Ltd.
13 Perrault St, Hout Bay
Cape Town, South Africa, 7806
E sales@elephantpepper.com
P 0061 416234510

SUPPORTERS


Elephant Pepper would like to thank the following organizations for their much valued support: Wildlife Conservation Society (WCS), United States Fish and Wildlife Service, German Development Service, Phytotrade Africa, USAID's Southern Africa Global Competitiveness Hub, DIA-MATEP and Launch Group Australia.

To learn more about our partners please visit:

www.elephantpepper.com (partners)

WCS is a long time supporter of EPDT's innovative work on wildlife throughout Africa. To learn more about WCS's collaboration with Elephant Pepper and other WCS elephant conservation activities please go to: www.wcs.org/savingelephants

Donate to EPDT: www.elephantpepper.org

 WCS neither endorses nor warrants the fitness for consumption or quality of this product.



livelihood opportunities



food security



elephant conservation

ELEPHANTS HATE CHILLI



By producing high quality, delicious, and uniquely African chilli products, Elephant Pepper seeks to create new economic opportunities for rural Africans and support efforts to safely reduce the conflict surrounding elephants and humans in Africa.

WE LOVE ELEPHANTS

The Elephant Pepper Development Trust (EPDT) is an elephant conservation project that works with rural African farmers to reduce the conflict that arises when elephants eat their crops. EPDT discovered that elephants hate chillies, will not eat them and find their hot spicy smell a major discomfort. This makes the humble chilli a perfect non-lethal elephant deterrent that farmers can grow easily and at the same time keep elephants out of their crops.

Elephant Pepper was created to help address the lack of income opportunities within these remote communities. Farmers sell their chillies to Elephant Pepper who use this key ingredient in their uniquely African spice products, which are marketed and sold around the world.

Elephant Pepper works collaboratively with EPDT under a shared vision of wildlife preservation and sustainable economic development with 10% of the profits from the sale of their products being donated back to EPDT for further work in its conservation projects.



GRINDERS & SAUCES



BAOBAB GOLD

This tangy blend of spices is made from the fruit of the magnificent and ancient Baobab tree with fiery chillis grown by rural farmers. Grind on a fish dish or garden salad and enjoy the rich and exciting flavours.

Code 8 96600 00104 8 | 6 x 1.2oz



MOZAMBIQUE MASALA

Have a taste of island life when you sprinkle this zesty tropical seasoning of coriander, chilli, lemon, lime and coconut on your favorite seafood dish, zip up a stir fry or add a new dimension to your pasta sauce. Delicious!

Code 8 96600 00106 | 6 x 1.2oz



ZAMBEZI RED

As hot as the valley from whence it came and as rich in flavour and intensity as Africa itself. Grind on your morning eggs or spice up your chicken roast.

Code 8 96600 00105 5 | 6 x 1.2oz



ZANZIBAR SPICE

A tropical sensory spice experience that's great on lamb or chicken kebabs and adds depth to your curries. Add to couscous with dried apricots and fresh coriander for that exotic Zanzibar taste.

Code 8 96600 00107 9 | 6 x 1.2oz



BAOBAB GOLD

Tangy Pepper Sauce

The baobab fruit is collected by the same rural communities who grow our chillis. This unique blend of Baobab fruit and spices is the perfect accompaniment to seafood dishes, savory pickles, chutneys or casseroles.

Code 8 96600 00101 7 | 6 x 4.2oz



ZAMBEZI RED

Hot Pepper Sauce

This passionate sauce is bound to add life to any meal. Spice up your pizza, your favorite pasta sauce or add a generous dash to seafood dishes.

Code 8 96600 00100 0 | 6 x 4.2oz