

PRODUCT CATALOG



DISCOVER ASIA WITH KIM CHI

Each product we create is an invitation to an exciting culinary journey across Asia.

We use only the highest quality ingredients to ensure your dishes are not just delicious, but rich in depth, color, and character. With us, you'll discover new dimensions of flavor and experience the harmony between Asian traditions and modern life.





SOY SAUCES



10 8 0

CLASSIC SOY SAUCE - CHOPSTICKS UP!

A deep, balanced flavor for everyday dishes and timeless favorites.



PERFECT WITH:



mea



fish



vegetables



noodles



rice

WHAT MAKES OUR SAUCES THE PERFECT PICK?

- ✓ Naturally rich in umami
 - Elevates everyday meals
- ✓ Flavorful salt alternative
- Great across cuisines

CREATED FOR CHEFS. LOVED BY ALL.



EXOTIC SOY SAUCES - LET SOY SURPRISE YOU!

Crafted to awaken your taste buds and spark culinary creativity.



MUSHROOM

200 ml Shelf life: 18 months. Ideal for:



soup bases



dressings, dips





UNAGI

200 ml Shelf life: 18 months. Ideal for:





finishing glazes



GARLIC

200 ml Shelf life: 18 months. Ideal for:



marinades



spring-rolls



oven-roasted potatoes



GINGER

200 ml Shelf life: 18 months. Ideal for:



salad dressings



seafood dishes



WHAT MAKES OUR SAUCES THE PERFECT PICK?

- Deep, layered taste
- Many flavors to try

Versatile in use

Authentic recipes

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TERIYAKI SAUCE - TERIYAKI TIME: WOK ON, FLAVOR ON!

Sweet and savory with a rich glaze perfect for stir-fries and more.



GREAT FOR:



marinades



stir-fries



noodles



grilling baking



bowls, rolls



dipping sauces

WHAT MAKES OUR SAUCES THE PERFECT PICK?

Thick texture

Versatile in use

Balanced flavor

Authentic taste

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ASIAN SAUCES



3 SKU

SWEET CHILLI SAUCE - SOFT ON SWEET, BOLD ON HEAT!

A smooth, spicy-sweet combo that adds a playful kick to any dish.



TRY IT WITH:



narinades



dips



noodles



glazes



rice

WHAT MAKES OUR SAUCES THE PERFECT PICK?

Balanced flavor

Authentic taste

Versatile in use

Sparks creativity

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SALAD SOY SAUCE – YOUR VEGGIE MUST-HAVE!

ROASTED VEGETABLE BOWL

Ingredients:

- Quinoa 1 cup (cooked)
- Sweet potato, bell pepper,

zucchini - 1 each

- Arugula, avocado, egg, sesame seeds
- Olive oil, spices

Sauce:

- 2 tbsp salad soy sauce
- 1 tsp honey
- 1 tsp lemon juice
- 1 tsp sesame oil or olive oil
- Ginger optional

Preparation:

- 1. Chop the vegetables, season, and roast at 200°C for about 25 minutes.
- 2. Cook the quinoa.
- 3. Mix all sauce ingredients.
- 4. Arrange everything on a plate, add greens, avocado or egg.5. Drizzle with the sauce and
- sprinkle with sesame seeds.



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Your flavor journey continues – visit us online: https://vitogroup.com.ua/en/brands/

200 ml

