



FLAVOURING THE WORLD

ONE BLEND AT A TIME

www.thekitchenwitchery.com



Welcome to the Enchanting world of **KITCHEN WITCHERY FOOD VENTURES, INC.**

As a proudly Philippine-based company, Kitchen Witchery is dedicated to elevating culinary experience.

We supply top-quality array of spices and condiments, to both the domestic and international markets. Our captivating creations are crafted from locally sourced materials, ensuring a blend of authenticity and advocacy.

Kitchen Witchery has charmed its way in establishing a promising presence in over 300 outlets nationwide. Our bewitching products transcend borders, reaching kitchens around the globe with exports to Singapore, the USA, and the Middle East. Soon, our culinary magic will captivate even more palates in Canada and Australia.

Our journey is guided by the support of government agencies, including the Department of Agriculture (DA), the Department of Trade and Industry (DTI), and the Department of Science and Technology (DOST).





MISSION

To inspire people to create magic in their kitchen.



VISION

Kitchen Witchery Food Ventures Inc., sees itself as a well-known and highly reputable supplier of quality condiments and spices, standing out amongst the crowd, appreciated and sought by proud overseas Filipinos and by every adventurous gourmand worldwide.



LICENSES AND PERMITS





Welcome to the Enchanting world of **OUR BRANDS**

Rigorous quality control measures are implemented at every stage of production to deliver top-quality products.

We meticulously attend to every detail, particularly in packaging and presentation, guaranteeing both hygiene, safety, and visual appeal. This thorough approach not only upholds our commitment to quality but also extends the shelf life to a satisfactory duration.

In addition, our unwavering attention to detail goes beyond production and packaging. Every product is crafted with precision and care, ensuring a delightful and captivating experience for our customers. We take pride in not only meeting but exceeding expectations, offering a sensory journey that goes further than taste and stretches out to the visual allure and overall satisfaction of our products. At Kitchen Witchery, excellence is not just a standard; it's a magical experience.



BASI MATSI

The “Holy Grail” of Filipino Cuisine.

An authentic condiment with a contemporary twist.

A native seasoning using locally sourced ingredients,
capturing regional variants

Crafted from a harmonious blend of three vinegar
types—Coconut, Sugarcane, and Palm





BASIMATSI

LISO

3-Blend Vinegar

Versatile Fundamental Vinger Blend



Crafted with a harmonious mix of Coconut, Cane, and Palm vinegars.

Ideal for cooking, pickling, and food preparation.

Unmatched versatility, providing unparalleled flexibility in your kitchen.





BASIMATSI

TIMPLADO

SPICED VINEGAR



Contains bawang, sibuyas, kamatis, and sili

Ideal for marinating, cooking, and dipping

Excellent for tapa, daing na bangus, and adobo choice.





BASIMATSI

SUKA MINATAMIS

SWEET VINEGAR



**Rich combination of
bawang, sibuyas, kamatis,
and sili with molasses**

Perfect for cooking, salad dressing, and dipping

Exceptional pairing with fried and grilled food
such as lumpia, liempo, and fish.





BASIMATSI

SUKA SINALABAT

GINGER VINEGAR



Features a flavorful mix of bawang, sibuyas, kamatis and sili with luya

Ideal for enhancing dishes like paksiw, sinuglaw, and kinilaw

Perfect for both pickling and cooking

Adds a zesty kick to your culinary creations





BASIMATSI

PINAUSUKAN

SMOKE VINEGAR



**Features an enticing blend
of bawang, sibuyas,
kamatis, and sili with a
smoky flavor**

Perfect for cooking, marinating, salads
and dipping

Ideal for vinaigrettes, elevating the flavors
of fried and grilled meats





BASIMATSI

TOYOMANSI

SOY LIME VINEGAR



Features a flavorful mix of bawang, sibuyas, kamatis & sili with luya.

Ideal for enhancing dishes like paksiw, sinuglaw, and kinilaw

Perfect for both pickling and cooking





BASIMATSI

LABUYO CERVEZA

FERMENTED CHILI



**Fiery delight of
bawang, sibuyas,
kamatis, and sili with
an extra kick of spice**

All-around hot sauce enhancing flavors of
pasta, pizza, noodles, kimchi, and dimsum

Versatile condiment perfect for steamed,
fried, and grilled meats and seafood.



LA PINAY

Basta luto ni Lola, Masarap!



Lola's love wraps around us like a cozy blanket every time we savor her special dishes. In the kitchen, the smell of her cooking takes us back to the happy moments of our childhood, filled with laughter over our silly jokes and playful ideas that made her smile.

As she adds her mix of spices, seasonings, and sauces, the delicious aroma stirs up a flood of memories that feel like a warm hug.

Lola's cooking is more than just flavors; it's a journey back to the glimmers we hold dearest, making every bite a taste of cherished memories and family.



LA PINAY

SUKANG PUTI

WHITE VINEGAR



Most basic type, also known as spirit vinegar. Crafted by transforming sugary extracts, typically from cane, into sour solutions through oxidation with beneficial microorganisms

Controlled fermentation and dilution process for regulated acidity, resulting in a sharp, clean, and crisp taste
Stands out with milder and subtler tang, leaving a minimal aftertaste

Allows food essences and flavors to shine, distinguishing it from other brands



LA PINAY

SUKANG HINALANG

SPICED VINEGAR



Most basic type, also known as spirit vinegar. Crafted by transforming sugary extracts, typically from cane, into sour solutions through oxidation with beneficial microorganisms

Controlled fermentation and dilution process for regulated acidity, resulting in a sharp, clean, and crisp taste
Stands out with milder and subtler tang, leaving a minimal aftertaste

Allows food essences and flavors to shine, distinguishing it from other brands



LA PINAY

SUKANG ILOCO

CANE VINEGAR



Most basic type, also known as spirit vinegar. Crafted by transforming sugary extracts, typically from cane, into sour solutions through oxidation with beneficial microorganisms

Controlled fermentation and dilution process for regulated acidity, resulting in a sharp, clean, and crisp taste
Stands out with milder and subtler tang, leaving a minimal aftertaste

Allows food essences and flavors to shine, distinguishing it from other brands



LA PINAY

LIGHT SOY SAUCE

CANE VINEGAR



Most basic type, also known as spirit vinegar. Crafted by transforming sugary extracts, typically from cane, into sour solutions through oxidation with beneficial microorganisms

Controlled fermentation and dilution process for regulated acidity, resulting in a sharp, clean, and crisp taste
Stands out with milder and subtler tang, leaving a minimal aftertaste

Allows food essences and flavors to shine, distinguishing it from other brands



**BASTA LUTO
NI LOLA, MASARAP!**



TALYASI

Kasalo ARAW-ARAW!

Talyasi is the go-to choice for the institutional market.



With a conservative pricing strategy, Talyasi has a value advantage, ensuring every peso spent is a bang for the buck.

Our commitment is simple yet powerful—delivering unmatched quality that rivals market leaders.