





ABOUT US

COMTEMP was born out of a dream: to give **Vinegars, Sauces** and **Condiments** its rightful place in gastronomy, and to make known their value and contribution to a healthy and complete diet.

With a cumulative experience of over 130 years of activity, the founders of Comtemp applied all their knowledge in the production of vinegars, sauces, condiments and sparkling wines, using the latest production technology while respecting traditional knowledge of the old master vinegar makers, with the goal of providing distinctive and superior quality products.

Currently, COMTEMP is a leading European player in Asian-style condiments and in organic vinegars and creams, and is consistently sought by customers, both for purposes of standard supply and for product development.

Today we are, overall, an **innovation and development** company, focused on a sustainable future.

COMMITMENTS



SUSTAINABILITY



**RISE THE VALUE PERCEPTION
OF VINEGAR**



QUALITY ASSURANCE



INNOVATION



SUSTAINABILITY

Sustainability is a key pillar in our strategy and our commitment translates into actions and numbers:

- Our factory and offices run only on electricity coming from 100% renewable sources = **0 tCO₂e** GHG Protocol (scope 2)
- Probably the first Portuguese brand to have rPET in its bottles
- 10% reduction in the usage of virgin PET
- Annual savings of 400 ton in CO2 emissions
- Focus on organic products
- All our vinegars are Vegan and Gluten-free(1)
- Own production of yeast and bacteria
- B Corp certification was concluded in 2026

(1) With the exception of Honey Vinegar





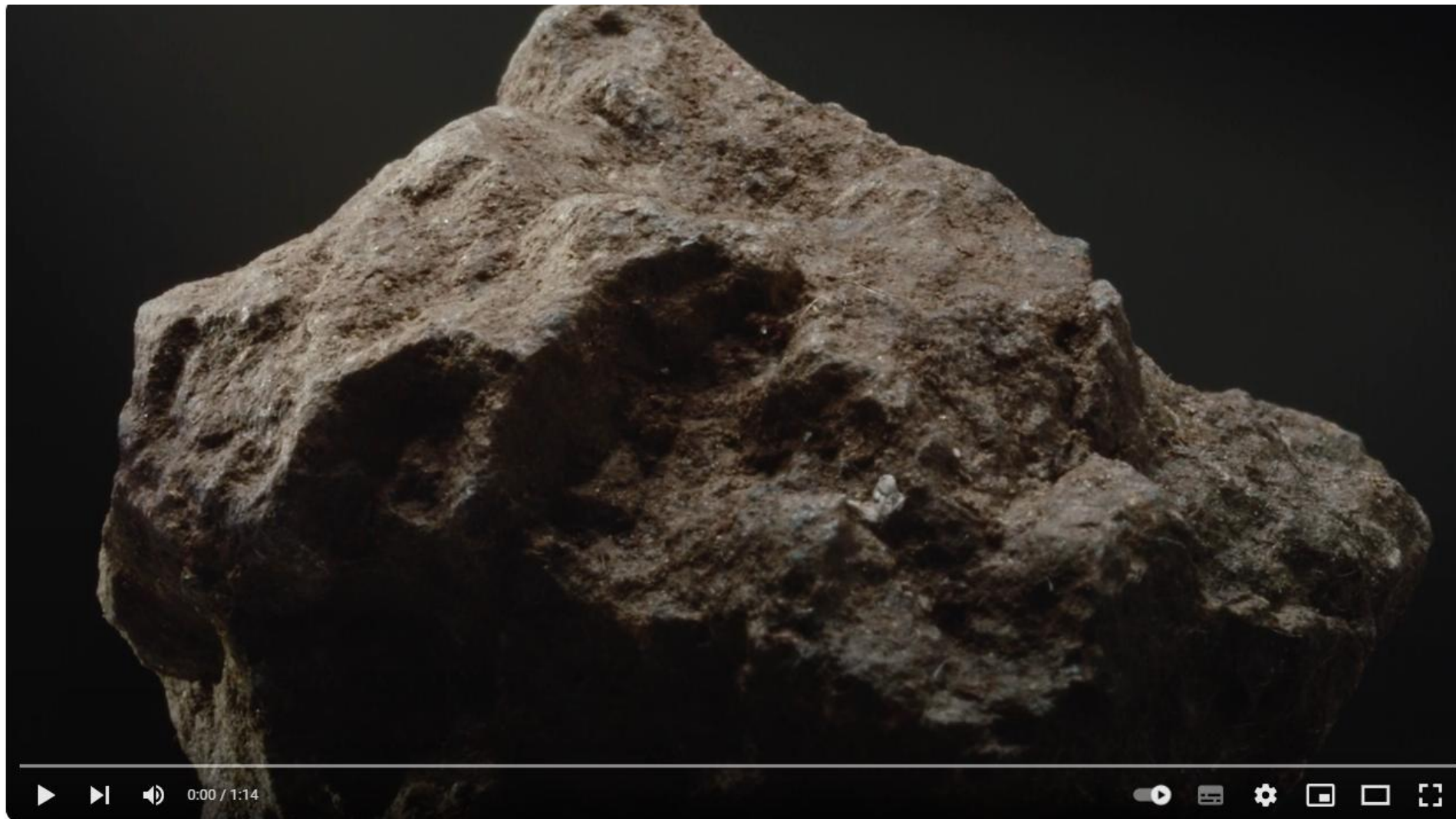
RISE THE VALUE PERCEPTION OF VINEGAR

Cristal Brand Ambassador, Henrique Sá Pessoa (2 stars Michelin Chef) states that *"Vinegar is much more than a simple condiment. Vinegar is a gastronomic experience, a moment of life and feelings."*

Comtemp brings new flavors, new ways to use vinegars and condiments, and a distinguished image, alongside innovative business models.



THE MOTHER OF VINEGAR



Cristal Vinegar Jewels Collection

**Vinegar is the mother of condiments.
Cristal is the Mother of Vinegar.**

Carrying over 130 years of experience, and registered since 1939, Cristal was the pioneering brand that was at the genesis of vinegar in Portugal. Specialized and innovative, it has the drive to take care of and the will to continue boosting the category it gave birth to.

QUALITY ASSURANCE

BRCG Grade A

IFS Food Higher Level



Succeed with Quality



Auditor Number: 24560

CERTIFICATE

Quality Austria Certification GmbH awards this **qualityaustria** certificate to the following organisation:

COMTEMP - Companhia dos Temperos, SA
PT-2330-210 Entroncamento, Zona Industrial lote 11, II fase Casal Marcos Ferreira
Site code: 2505748

Scope of application: Production (alcoholic and acetic fermentation, filtration) and bottling of vinegar, vinegar condiments in plastic bottles, glass bottles, bag-in-box, sachets and bulk. Blending, cooking and bottling of sauces (spicy sauces, soy-based sauces, balsamic cream, lemon juice seasonings and mustard sauces) in plastic bottles, glass bottles, bag-in-box, sachets and bulk. Final fermentation, filtration and bottling of sparkling wine in glass bottles.
Exclusions: No exclusions of products in the site.
Traded products are excluded.
Product category: 11, 13
Achieved Grade: A
Audit program: Announced

The validity of the **qualityaustria** certificate will be maintained according to the current **BRCGS - Global Standard for Food-Safety**.
If you would like to give feedback on the BRCGS Standard or the audit process directly to BRCGS, please contact enquiries@brcgs.com or use the BRCGS reporting system at <https://help.brcgs.com/en/feedback>.
To verify certificate validity, please visit <https://brcgs.com>.

This **qualityaustria** certificate confirms the compliance of the requirements set out in the

BRCGS - Global Standard for Food Safety
Issue 9: August 2022

Registration No.: JZ-00104/0
Date of initial issue: 24 January 2020
Audit date: 16 December 2024 until 18 December 2024
Valid until: 01 February 2026
Re-audit due date: from 23 November 2025 to 21 December 2025
Vienna, 28 January 2025

Quality Austria Certification GmbH,
AT-1010 Vienna, Zelinkagasse 10/3



Mag. Christoph Mondl
CEO

Mag. Dr. Werner Paar
CEO

Ing. Christoph Baumgartner, MSc, MBA
Authorised representative,
management Customer Service Center



Quality Austria Certification GmbH is accredited according to the Austrian Accreditation Act by the BMWF (Federal Ministry of Science, Research and Economy).

Quality Austria is accredited as an organisation for environmental verification by the BMFLF (Federal Ministry of Agriculture, Forestry, Environment and Water Management).

Quality Austria is authorized by the VDA (Association of the Automotive Industry).

For accreditation registration details please refer to the applicable decisions or recognition documents.

Quality Austria is the Austrian member of IQNet (International Certification Network).

Dok. Nr. FQ_24_008

The current validity of the certificate is documented exclusively on the Internet under <http://www.qualityaustria.com/en/cert>.
Visit the BRC Directory www.brcdirectory.com to validate certificate authenticity.



Succeed with Quality



CERTIFICATE

Quality Austria Certification GmbH awards this **qualityaustria** certificate to the following organisation:

COMTEMP - Companhia dos Temperos, SA
PT-2330-210 Entroncamento, Zona Industrial lote 11, II fase Casal Marcos Ferreira
COID: 41918 , GLN: 5600000812457
Legal Authorisation Number: 2278/2013

Audit scope: Production (alcoholic and acetic fermentation, filtration) and bottling of vinegar, vinegar condiments in plastic bottles, glass bottles, bag-in-box, sachets and bulk. Blending, cooking and bottling of sauces (spicy sauces, soy-based sauces, balsamic cream, lemon juice seasonings and mustard sauces) in plastic bottles, glass bottles, bag-in-box, sachets and bulk. Final fermentation, filtration and bottling of sparkling wine in glass bottles.
The company has own broker activities which are not IFS Broker or other GFSI recognised standard certified.
Product scope(s):
5. Fruit and vegetables
6. Beverages
Technology scope(s): C, E, F
Last Assessment conducted unannounced: 14.-16.11.2023
The validity of the **qualityaustria** certificate will be maintained according to the current IFS-requirements regarding evaluation frequency.

This **qualityaustria** certificate confirms the compliance of the requirements set out in the

IFS Food
Version 8, April 2023
and other associated normative documents
at Higher Level
with a score of 97,57%.

Registration No.: HQ-00347/0
Valid until: 15 February 2026
Audit date: 16 December 2024 until 18 December 2024

Re-audit due date: 27 October 2025 to 05 January 2026
or unannounced: 01. September 2025 to 05. January 2026
Vienna, 28. January 2025

Quality Austria Certification GmbH,
AT-1010 Vienna, Zelinkagasse 10/3



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CEO

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Dok. Nr. FQ_24_008

The current validity of the certificate is documented exclusively on the Internet under <http://www.qualityaustria.com/en/cert>.

QUALITY ASSURANCE

Management | Production Certifications



Innovation certificates



Organic Certifications



Vegan and Vegetarian Certifications



Religious Certifications



ESG / self Assessments

Certified



INNOVATION



We innovate in the way we interact with stakeholders, how we treat products, and create new products that are relevant to today's society:

- Innovation suitability certificate issued by ANI (*the Portuguese National Innovation Agency*) on 2 counts:
 - *Agri food*
 - *Healthy and sustainable food*
- More than 50 innovative products created annually
- No added sugar products – *all natural products except when other core ingredients are mandatory in specific recipes*
- International recognition for innovative products
- Process innovation by Kaizen Institute
- Patents pending for healthy innovative products

PARTNERING WITH COMTEMP



More than 10 decades of global market experience and with strong expertise within the vinegars, sauces, condiments and beverage industries.



Wide portfolio range & strong flexibility to develop products according to your company's needs both in **small or large production scale**.



Packaging solutions



Trust & Commitment



Short product development **timetable**



Flexible R&D



Qualified HR at all technical levels

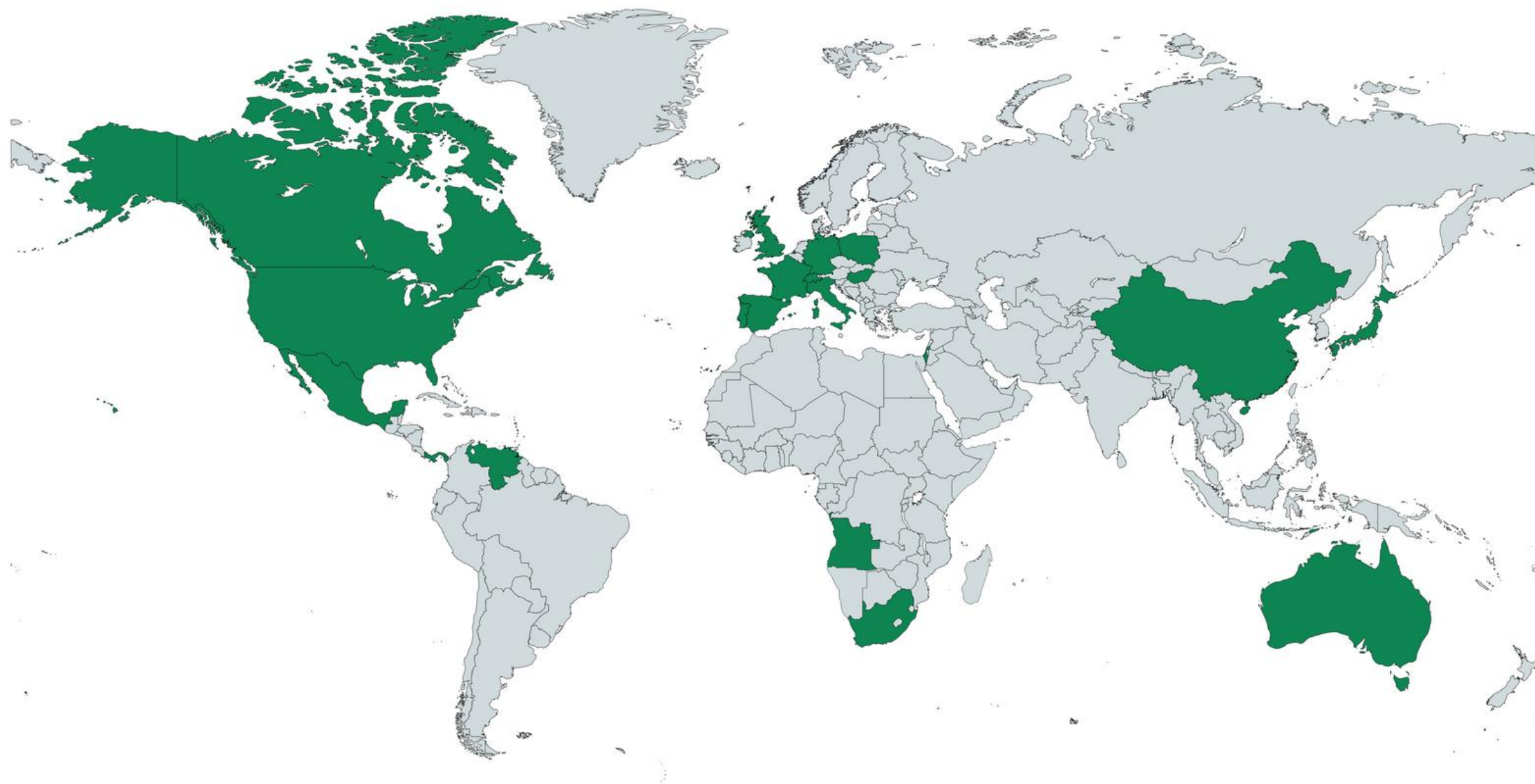


Great **adaptation** capacity

SOME PARTNERS SNAPSHOT



WHERE WE OPERATE



- Distribution on more than 22 countries
- Exports > 55% over total sales



PORTFOLIO AND SERVICES

- Comtemp's Brands:
CRISTAL, LEZÍRIA, Adam & Eve and MAGOS
- Private Label (for retail and food service)
- Bulk
- Filling services (small sachets and other packages)

OUR BRANDS



Lezíria

Desde 1959





A MÃE DO VINAGRE

CRISTAL[®]



EST 1939



MOTHER OF VINEGAR

Vinegar is the mother of condiments.

And in Portugal, the mother of vinegar has a name: **Cristal**. With over 130 years of experience, **Cristal** knows how to care like a mother: it is always present, adding flavour to simple moments and transforming every meal into an embrace of tradition. Because when there is Cristal, 'there is mother' — there is care, dedication, quality and a special touch that only a true expert can provide.

Today, Cristal continues to innovate, elevating vinegar to a vibrant and sensory experience, but without ever forgetting its roots. That's why, in every bottle, you can taste the history, passion and soul of Portugal.

CRISTAL IS THE MOTHER OF VINEGAR



GOURMET MATER VINEGARS



Pomegranate

Apple Cider

Red Wine

The **Gourmet Mater** line features an exclusive selection of unfiltered vinegars, made in the traditional way and carefully preserved with the ‘mother of vinegar’ — a natural substance rich in enzymes, probiotics, and beneficial bacteria. This element not only gives the vinegar its slightly cloudy appearance, but also intensifies its aromatic and taste profile, resulting in deeper, more complex and authentic flavours. Produced from high-quality ingredients and using traditional methods, these vinegars combine genuine gastronomic experiences with tradition and health.



GOURMET ORGANIC VINEGARS



Organic White Wine



Organic Rice



Organic Apple Cider



Organic Balsamic Vinegar of Modena



Organic Pomegranate



GOURMET VINEGARS



White Wine



Red Wine



Balsamic of
Modena



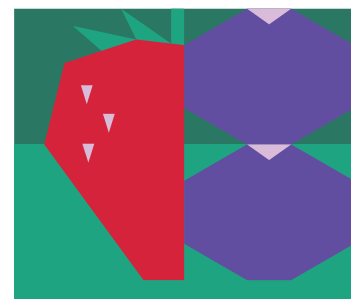
Rice



Honey
y



Apple Cider



GOURMET VINEGARS



Red Fruits



Portuguese Quinces



Fig



Portuguese Apple
Balsamic



Tomato



Dates



250ML | 500ML | 750ML

VINEGARS



Balsamic



Red Wine



Rice



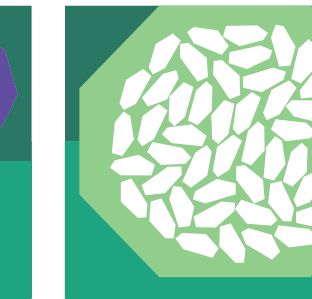
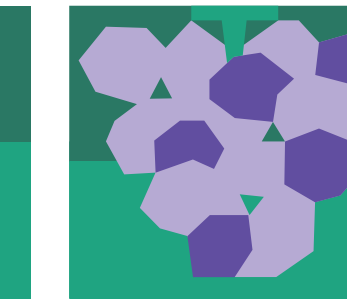
White Wine



Apple Cider



Organic Apple
Cider



BALSAMIC CREAMS



Date

Organic
Pomegranate

Lemon

Modena

Red Fruits

Quince

Yuzu

Organic
Apple

Fig

Tomato

Apple



SAPORIS MUNDI



Teriyaki Cream
Creme Teriyaki



Teriyaki Cream
Molho Teriyaki



Soya Cream
Creme de Soja



Soya Sauce
Molho de Soja



Wok Sauce
Molho Wok



SAPORIS MUNDI



Sweet Chili Creamy Sauce
Molho de Sweet Chili



Sriracha Creamy Sauce
Molho de Sriracha



English Sauce
Molho Inglês



Fu Mirin
250 ml | 8 Units/Case



Sushi Vinegar
Vinagre de Sushi



LEMON & LIME CONDIMENTS



Lezíria

Desde 1959

LEZÍRIA



On the fertile banks of the Tejo river, there is a word that holds the memory of many generations: **Lezíria**. Derived from the arabic *al-jazira*, it means 'the island' — a marshy land where earth and water intertwine. It was in this privileged setting of Ribatejo, with its intense colours and unmistakable aromas, that Lezíria vinegar was born in 1959.

Inspired by the richness of the Ribatejo landscape, it quickly became more than just a condiment: it gained national recognition. It accompanied families at the table, crossed borders and took the flavour of Portugal to Portuguese communities around the world.

Today, each bottle of **Lezíria** is more than vinegar — it is a link to the roots of the land and traditions that are never forgotten.

Lezíria

Desde 1959

500ML | 750ML | 1L | 5L

VINEGARS & CONDIMENTS



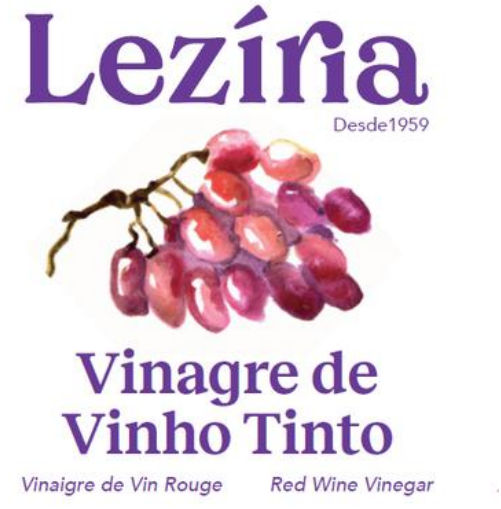
Balsamic



Apple and spirit



White Wine



Red Wine



Apple Cider



Lemon Seasoning

adam
& Eve

ADAM & EVE

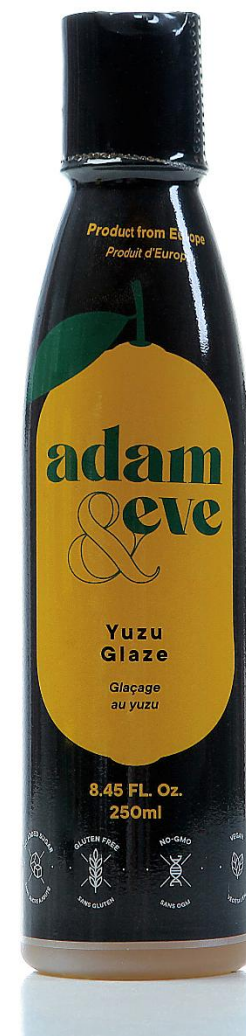


Adam&Eve is a distinct and original brand made in Portugal, exclusively for Amazon in the United States.

Adam&Eve products offer striking and versatile flavors, produced with 100% green energy. They are perfect for sealing, grilling, finishing, and enhancing the flavor of salads, roasts, and desserts.

No sugar, non GMO, Gluten-free, green label.

FRUIT GLAZES



Desde 1943

MAGOS

VINHO ESPUMANTE



Demi-sec Sparkling Wine
200ml



Extra Brut Sparkling Wine
200ml

ONLY MAGOS IS MAGOS

It is produced in a closed vat, with its own yeasts and **no added gas.**

Since 1943, MAGOS has been a traditional drink in Portugal and has distinguished itself by its production method which gives it a **light and fruity flavour.**

We were the first Portuguese producers to launch 200ml bottles of natural sparkling wine using the Charmat Method.





PRIVATE LABEL, BULK AND FILLING SERVICES

BULK & PRIVATE LABEL

Products List

CONVENTIONAL VINEGARS:

- ✓ Apple cider vinegar
- ✓ Balsamic apple cider vinegar
- ✓ Rice vinegar
- ✓ White Wine vinegar
- ✓ Red Wine vinegar
- ✓ Red fruits vinegar
- ✓ Balsamic vinegar
- ✓ Balsamic white condiment
- ✓ Fig vinegar
- ✓ Malt vinegar
- ✓ Dates vinegar
- ✓ Honey vinegar (with aromatic herbs)
- ✓ Blended vinegars

SAUCES & CONDIMENTS:

- ✓ Glazes (apple, pomegranate, dates)
- ✓ Yellow Mustard
- ✓ Salad dressings
- ✓ Cooking wine – white / red
- ✓ Cooking cider
- ✓ Lemon condiment

ORGANIC PRODUCTS:



- ✓ Organic Apple Cider vinegar
- ✓ Balsamic Organic Apple Cider vinegar
- ✓ Organic Pomegranate vinegar
- ✓ Balsamic Organic Pomegranate vinegar
- ✓ Balsamic Organic vinegar of Modena
- ✓ Organic White Wine vinegar
- ✓ Organic Apple glaze
- ✓ Organic Pomegranate glaze
- ✓ Organic blended vinegars

BULK & PRIVATE LABEL

List of Asian Style Condiments

SAUCES & CONDIMENTS:

- ✓ Glazes (soya, teriyaki, yuzu)
- ✓ Hot Chili Sauce
- ✓ Piri-piri Sauce
- ✓ Sriracha Sauce
- ✓ Harissa Sauce
- ✓ Sweet chilli Sauce
- ✓ Teriyaki Sauce
- ✓ Worcester sauce
- ✓ Soya Sauce
- ✓ Gyozas Sauce
- ✓ Barbecue Sauce
- ✓ Wok Sauce
- ✓ Mirin Fu
- ✓ Hon Mirin
- ✓ Rice Wine

CONVENTIONAL VINEGARS:

- ✓ Rice Wine Vinegar
- ✓ Rice Alcohol Vinegar
- ✓ Brown Rice Vinegar
- ✓ Black Rice Vinegar
- ✓ Rice Seasoned Vinegar
- ✓ Sushi Vinegar

ORGANIC PRODUCTS:



- ✓ Organic Rice Vinegar
- ✓ Organic Brown Rice Vinegar

FILLING SERVICES

SAUCES & CONDIMENTS:

- ✓ Vinegar
- ✓ Liquid and slight dense sauces
- ✓ Glazes and condiments

From 5ml to 25ml (depending on the product)





AVAILABLE PACKAGING AND LOADING CAPABILITIES

- From the right size to the perfect detail, everything is adjustable. The flexibility your brand deserves, whether you're a small business or a large corporation.
- Contact us to find the perfect packaging for you.



We offer custom packaging.

FOOD SERVICE PACKAGING

PET



Stackable bottles
10L | 20L | 25L



5L

PP



Jerrycans
10L | 20L | 25L

BAG IN BOX



Bag-in-Box
3L | 5L | 10L | 20L

PET / RPET bottles

RETAIL PACKAGING



100ml | 200ml



250ml



250ml | 290ml



500ml | 750ml | 1L



500ml | 750ml | 1L

We offer custom packaging.

RETAIL PACKAGING

Glass bottles



180ml | 125ml



250ml



500ml

BULK

- Bulk transport tailored to your needs



Drums
125L | 220L



IBC
1000L

BULK

- Bulk transport tailored to your needs



FLEXITANK | ISO TANK
25 000L



ROAD TANK
25 000L

THE FUTURE HAS STARTED...

DISRUPTION



Comtemp will break strongly with rooted inertia. We will review the entire value chain of raw materials and products, understanding where the trends are and creating new ones!

INNOVATION



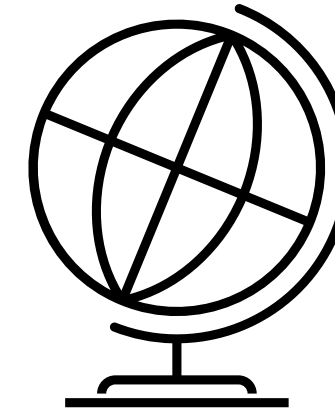
We innovate in the way we interact with stakeholders, how we treat products and create new products that are relevant to today's society.

DEVELOPMENT



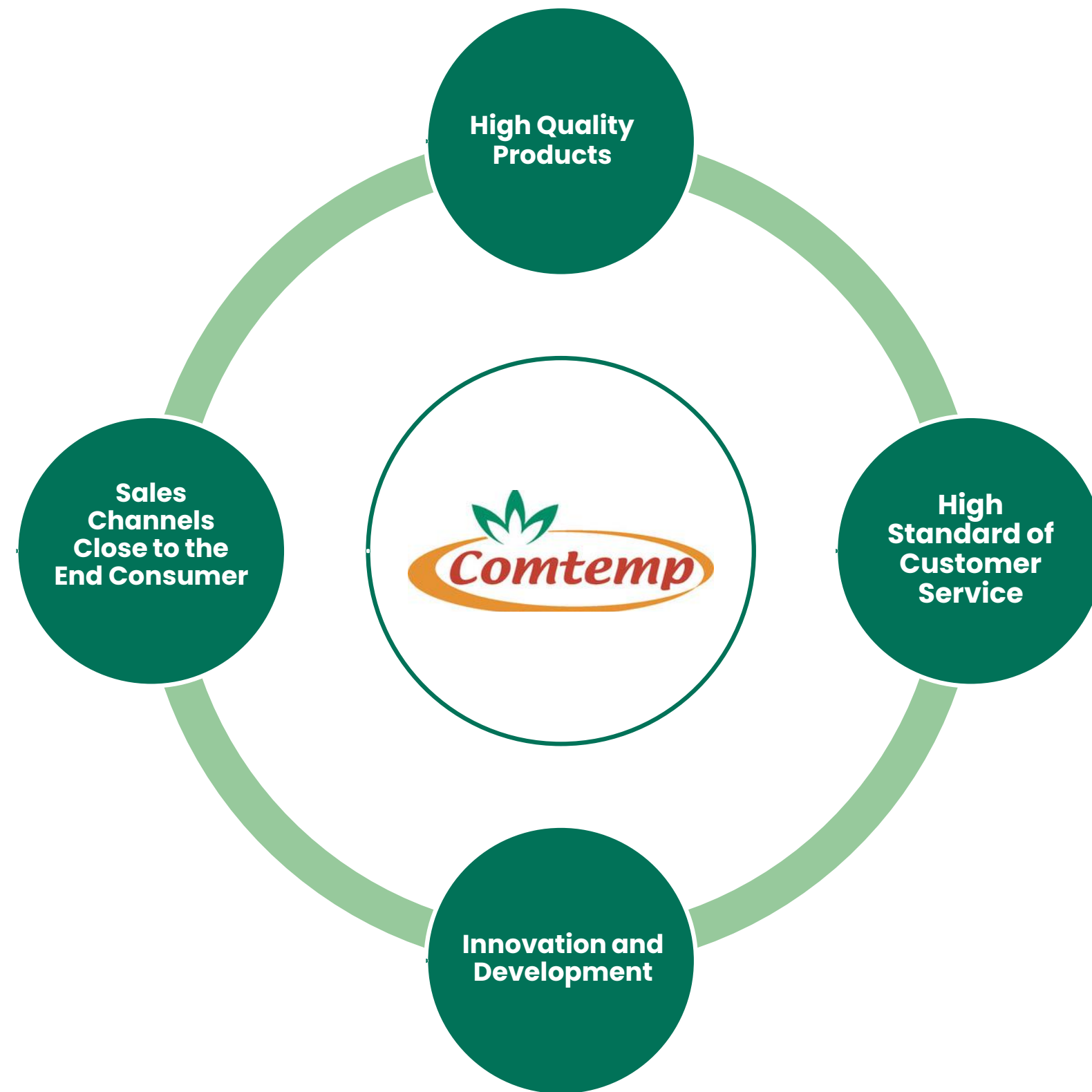
Internal development and partnership with reputable entities, gains capital importance in this third phase, where we will build the indispensable processes for the next step.

INTERNATIONAL



Comtemp has and will increasingly have an export mentality, taking **MADE IN PORTUGAL** products to all consumers, in off and online channels all over the world

THE STRATEGY: GUIDING PRINCIPLES





COMTEMP – Companhia dos Temperos S.A

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