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-  A increasing market is expected in February for the tomatoes
-  Lower volume of peppers and bad weather will affect the market
-  Currently, the volume of english cucumbers is low
-  Low volume of red onions due to poor weather
-  Transport costs remain high
-  Chilli or pepper?

Information on the products

The tomatoes

The tomatoes market in Florida is presently at its lowest. The market price is expected to increase in February. We can already see the consequences of the bad weather. Mexico experienced a cold wave since mid-January. So, the products disponibility is lower in this region. This situation should create a bigger demand on the east cost which would probably increase the market.





The peppers

Several pepper growers in Florida were between two harvests at the end of January. There was less space available and the market was rising. The cold weather that has raged in Mexico should also affect the rising market for the month of February.

The cucumbers

Currently, Mexico is the leading provider of English cucumbers. The quality is excellent but the volumes are very low. The market price remained fairly high compared to previous years. Greenhouse cucumbers from Ontario should start at low volume during the month of February.



The onions

Whether Utah, Washington, Idaho or Oregon, all these states have problems with volume caused by bad weather they experienced. The volumes are so low that some of those states could not provide until the next harvest. The life of the product is affected and some have quality problems. Prices continue to skyrocket due to the scarcity of the product.



Transport

The economic situation is not helping the exportation. The equality of the dollar and the economic situation in the U.S. contribute to the lack of trucks that are supposed to bring the goods in Quebec. Transportation costs remain high.



Our mission

Our company is specialized in food safety. Our mission is to offer our institutional and retail customers fresh, washed and ready-to-eat fruits and vegetables. We also suggest programs adapted to our clients' needs, including closely related products. We focus on Canadian markets and territories of the North-eastern United States. Conscious of current realities, we emphasize the use of ecological products at every level of our operations.

Chilli of pepper?

Both of them belong to the same species and are both from South America. Pepper has become an universal spice with a burning character. Pepper was cultivated by the Aztecs and Mayans. Over the centuries and with a great selection work, they obtained big plants producing fleshy fruits that have lost their pungency for a sweeter flavor.

G R O U P E 
TOMAPURE

Votre partenaire en sécurité alimentaire
 Your food safety partner

1790, Place Martenot
 Laval, Quebec
 H7L 5B5

Phone : 450.663.6444

Fax : 450.663.4440

Messaging : info@tomapure.com

tomapure.com

Your food safety partner

