

INFOPURE

June 2013

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Your food safety partner

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Summary:

- We expect a relatively high price for tomatoes for a part of June
- The situation of peppers and tomatoes is similar
- The quality of english cucumbers is excellent and volumes are on the rise
- The crops from California will begin in June
- Transportation costs have extremly increased a lot and will remain high for the following weeks
- An advantage for our customers: a new device in our tomatoes room

Information on the products

The tomatoes

Volumes of available tomatoes were low during the month of April and very low during the month of May. Due to the temperatures that have disrupted harvesting, the demand was higher and the prices have increased from week to week. Several producers in Florida have completed their harvests and some others have been slow to start. Tomatoes harvests from Georgia should begin around the 5 or 8 of June. There must be a minimum of 6 to 7 days before we receive the first one in Quebec. Usually, during the crops in new fields, we find more of bigger tomatoes (5X6) than larges (6X6) and medium (6X7). The market for the 6X7 could remain high for part of June.



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The peppers

The production of green peppers were affected as well as tomatoes. The market remained high in April and May and it is expected to be the same in the beginning of June. Peppers from Florida are almost done which reduces their lifespan. Indeed, they are rapidly changing color and turn red. California also produces green peppers. We did our purchases there to ensure the best possible quality. The new crop in Georgia began with a small volume and we expect those from Carolina in mid-June.

The cucumbers

The temperature is getting better from week to week. It helps the production in greenhouse of english cucumbers from Ontario. The quality is excellent and the volumes are increasing. It affects the market down.





The onions

Until the last week of May, our onions were coming from Oregon. In June we will start the new crop of red onions in California. According to producers, the quality will be excellent.



Transport

Transportation costs have increased enormously during the week of the Mother's Day. Prices remained high for the following weeks. They almost doubled.

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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.

A new device controlling the ethylene content in his tomatoes room

Groupe Tomapure has acquired a new device controlling the ethylene content in his tomatoes room that offers numerous advantages for his customers. With the gas secreted by the tomatoes, the products are getting mature faster. Thus, this instrument reduces, naturally, the ethylene that is produced by tomatoes and, by that, increases their life and helps to conserve the fruits.





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