

INFOPURE

September 2012

In this issue

Tomatoes	1
Peppers	2
Cuccumbers	2
Onions	2
Transport	2
Tomato, the diva	3

Summary:

- The tomatoes from Virginia are finished, we now receive them from California
- Mother Nature is on our side which is favorable for local green peppers
- Volumes of English cucumbers and means a constant demand
- Less red onions available due to bad weather
- Transportation costs remain stable
- Tomato, the vegetable diva

Informations on the products

The tomatoes

Tomatoes from Virginia are finished for the last 2 weeks. We now import the produce from California. The quality is generally good and prices are low. The tomato variety 'Mature Green' from California should finish around the 2nd week of September. It is possible to see an increase in market prices in the end of the harvest for this region. Then, regions of Virginia and Georgia should begin to harvest. At first, we will find larger quantities of large tomatoes.



INFOPURE



The peppers

Since the start of the local season, Mother Nature is on our side. The warm weather contributes to good volumes as well as good quality as we know it now. Parity of the Canadian dollar / U.S. export slows considerably. The market is fairly stable with an average price. If the beautiful temperature conditions continue, we should have local green peppers until the first or second week of October.

The cuccumbers

English cucumbers are from Leamington, Ontario. The production volume is average and demand is constant. The quality is excellent and the market remains high. As soon as the volumes increase, the price should be lower.





The onions

Our red onions come from California. Almost all production regions in North America have temperature problems that have affected performance. Several local producers (St-Rémi and vicinity) have received a lot of rain and hail in some places before harvest. They have lost a lot of plants. Other regions of the United States have also experienced problems with temperature which makes inflating prices because there are fewer onions available.



Transport

Despite the fluctuation in oil prices, transport costs remain fairly stable for the following reason. During the summer, each region offers local products. Demand decreases and carrier costs are felt.

INFOPURE



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.

Tomato: the vegetable diva

The tomato is the vegetable-furit most cultivated in the world! It is omnipresent in all the dishes around the world. A reputation for the one whose native country is Peru. It is easy to grow, with the only difference that it can mature as well in a field, in a garden or on a balcony. It is fleshy, juicy and tasty. It offers more diversity and originality in its shapes and colors.

Certainly, it is the diva of gardens!





1790, Place Martenot Laval. Quebec H7L 5B5

Phone: 450.663.6444 Fax: 450.663.4440

tomapure.com

ASSOCIATION QUÉBÉCOISE DE LA DISTRIBUTION DE FRUITS ET LÉGUMES



Your food safety partner











Messaging: info@tomapure.com

