

INFOPURE

September 2013

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#### Summary:

- A bad August for tomatoes
- Local peppers offer excellent quality and great volumes
- English cucumbers quality and volume are at their best
- Season of the California red onions is almost over
- Transportation costs should increase due to the season of wine grapes
- Information on the products
- It's back to school: the beginning of the end for local pro-

#### Information on the products

### The tomatoes

August was a very difficult month for tomatoes. The crops endings from the East Coast weren't of acceptable quality and the available market was in California. Normally, this area is not in active production in this period because the majority of regions have local tomatoes. Prices have skyrocketed and so remained strong throughout the month of August. California plans to offer more volume in September, from the second week. At the same time, the fall harvest from the East Coast should begin. We should then have a declining market.



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## The peppers

The quality and volume of green peppers in Quebec are excellent. We should have good volumes for the month of September unless Mother Nature decides otherwise. Local peppers season should be over by mid-October.

# The cucumbers

The quality and volume of English cucumbers are at their best. Greenhouses in Leamington, Ontario are in full production. However, towards the end of September, we should start to feel the consequences of the days getting shorter. This phenomenon significantly slows ripening and thereby reduces the amount available.





## The onions

The season of red onions from California is coming to an end. The new crops from Oregon should begin in mid-September. The market will be slightly lower.



## Transport

September is the month of wine grapes. There is thus a great demand for this grape's transport. In addition, some local products are becoming scarce. Usually, at this time, transportation costs increase.

# 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.

#### It's back to school again!

Indeed, in the beginning of September, we are witnessing the great return to school and the end of the holidays. The summer ends and at the same time, local products are almost over.

We hope you enjoyed the summer! Welcome to a great fall season!





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J'aime 5 a 10 portions pur jour stauss.









