

IN THIS ISSUE:

Tomatoes	1
Peppers	2
Cucumbers	2
Onions	2
Transport	2
Tomato season	3

SUMMARY:

- Tomatoes from California
- Peppers from Quebec until October
- Great English cucumbers
- Red onions from Oregon
- Price hike to be anticipated
- Tomato season

INFORMATION ON THE PRODUCE:



TOMATOES:

Our tomatoes come from California. In Virginia however, autumn harvest will soon begin. The quality of their products is generally very good.

PEPPERS

In Quebec, green peppers can be found until the end of October, weather permitting. Presently, the quality is considered excellent and the market price is at it's lowest. We can however expect a rise in price in September.



CUCUMBERS



We have an excellent quality of English cucumbers. The market price is at a low.

ONIONS

Our red onion supply will come from Oregon, starting the second week of September.



TRANSPORT



Following a high demand of trucks for wine grape transportation, a rise in cost of delivery, is to be anticipated.

G R O U P E 
TOMAPURE

Votre partenaire en sécurité alimentaire
Your food safety partner

1790, Place Martenot
Laval, Québec
H7L 5B5

Téléphone : 450-663-6444
Télécopie : 450-663-4440
Messagerie : info@tomapure.com

Visit our website:
tomapure.com

*Votre partenaire en sécurité
alimentaire
Your food safety partner*



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 IS THE SEASON FOR TOMATOES

The tomato is low in calories, rich in Vitamin C and contains lycopene which helps to reduce the risk of certain forms of cancer, such as lung, prostate, kidney and skin cancers. For best results, it is recommended to consume the tomato either cooked or served with olive oil.

We are in full tomato season, so let's enjoy and take advantage of what our tomatoes have to offer! It is in the best interest of our health, to introduce this product in our diet. Room temperature is suggested for tomatoes in order for them to thrive and reach peak results. Tomatoes unfortunately do not too well in refrigerator or in cold places.

Enjoy and Bon appétit!

