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INFORMATION ON THE PRODUCE:

TOMATOES:

Summer is coming in Florida. The sun and heat contribute to the new crop. We are expecting the first tomatoes pickups at the end of the first week of April. The quality should improve and a downward market is expected during the month of April.

- Summary:
- New crops from Florida
- Good weather for Florida peppers
- Good cucumbers volumes to come
- Last month for the Oregon onions
- Upward transportation cost
- Remind of our participation to CPMA and Salon Dépanneurs, épicerie & cie in April 2011 at Palais des Congrès—Montreal



PEPPERS

The situation of peppers is the same as the tomatoes one. That is to say that the plants are taking advantage of the sun and heat. It provides good future volumes and an excellent quality for the month of April. A downward market is expected in April.



CUCUMBERS



Producers in Mexico have lost their crops after having experienced frost in mid-February. But in Ontario, the days lengthen and the sunshine rate increases, so the Greenhouse will take advantage of that. The volumes should increase and the quality should be excellent.

ONIONS

April is the last month for the onions coming from Oregon. Prices are stable and the quality is good. Subsequently, we will receive the red onions from California in May.



TRANSPORTATION



Following the actual political movements from the Arabic world, the oil remains a worry for many. Its price is rising and the U.S. economic crisis is contributing to rising transport costs.

G R O U P E 
TOMAPURE

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*Votre partenaire en sécurité
alimentaire
Your food safety partner*



I love 5 to 10 servings a day

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.

REMIND: CPMA & SALON DÉPANNEURS, ÉPICERIES & CIE

A remind on our participation to the CPMA exhibition at the "Palais des Congrès" in Montréal, on April 14th and 15th. We will be on booth No. 1300.

Furthermore, we will be participating to the « Salon Dépanneurs, épicerie & cie » as well, on April 27th and 28th, also at the « Palais des Congrès » on booth No. 615.

We invite you to visit us!

For a free pass from **Groupe Tomapure**, please contact your representative at 450-663-6444.

